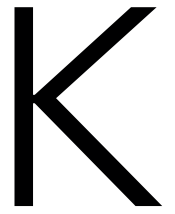


**A TASTE OF TOMORROW.
TODAY.**

**A Taste of Sweet Home
Delights**



A mixture of Arabian and Turkish

3 Courses for just £25pp

Thursday 12th May 2022

6pm - 7:30pm

This menu has been created by award-winning trainee chef Mohima Begum, studying the Level 3 Diploma in Professional Cookery.

STARTER

SHORBAT ADAS, Traditional Lentil Soup served with Turkish bread (V)

BATBOUTA KOFTA, Moroccan pita bread with Fish kofta, Middle Eastern pico de gallo and white garlic sauce

MANTI, Lamb Mince stuffed dumplings served with garlic yoghurt and chilli oil

MAIN

IMAM BAYILDI, Stuffed eggplant with crumbled feta cheese served with hummus and Turkish vermicelli rice (V)

GRILLED SEABASS, served with Moroccan tomato sauce and couscous

BRAISED LAMB SHANK, Persian seasoned lamb shank served with Kabuli Pulao and fried onions

DESSERT

TRIO, Karak Chai Crème Brulee, Sticky Date Pudding, Baklava

KUNAFEH, served with crushed pistachio, cardamom flavored Syrup and homemade (Bastani) Rosewater and saffron ice cream

MAHALABIA, Arabian Rose Milk Pudding served with pink rose syrup and crushed pistachios

TO BOOK YOUR TABLE

CALL 020 7613 9590 OR

VISIT OKN1.CO.UK

TO ORDER YOUR TAKEAWAY

DROP IN OR

CALL 020 7613 9590

Some of our dishes may contain nuts, please speak to our serving staff to enquire about allergens or specific dietary requirements all menu specification sheets are available on request.

OKN1 thanks you for your visit.

Many of our chefs and staff are still in training, so we don't add a service charge. Any gratuities are at your discretion.

