



SANAFIR

tapas platter

23 per person (minimum 2 people)

Korean Ribs toasted peanuts, green onion
Zatar Grilled Chicken Kebobs grilled pita, tahini yogurt
Lamb Kofta spinach, pistachio, caramelized onion, orchid beans
Spicy Salt & Pepper Calamari wok fried peppers, green onions
Vegetable Pakoras sweet chili sauce
Spicy Lobster and Prawn Samosas cucumber raita
House Fried Rice bbq pork, shrimp, egg, chicken

tapas trios 15

calamari

Grilled Calamari
charred tomato sauce

Herb Breaded Calamari
fattoush salsa, preserved lemon aioli

Spicy Salt & Pepper Calamari
wok fried peppers, green onions

beef

Hand Rolled Oxtail Ravioli
white truffle cream, parmigiano reggiano

Garam Marsala Short Ribs
carrot puree, forest mushrooms

Balgarbi Ribs
brussel sprout salad

lamb

Lamb Kofta
spinach, yoghurt, pistachio
caramelized onion

Curry Braised Lamb Shank
coconut curry, mint raita

Seared Lamb Loin
glass noodle salad, red thai vinaigrette

chicken

Zatar Grilled Chicken Kebobs
cucumber, cous-cous, tahini-lime yogurt

Punjabi Style Butter Chicken
basmati rice, papadum

Hoisin Drunken Chicken
bean sprout salad
toasted almonds

halibut

Halibut Ceviche
fresh corn, jalapeno and avocado mousse

Crispy Halibut Fritters
watercress, saffron aioli

Miso Bourbon Glazed Halibut
age-dashi tofu, shiitake mushroom broth

seafood

Spicy Lobster and Prawn Samosa
cucumber raita

Vindaloo Prawn
mango chutney

Spiced Ahi Tuna Spring Roll
sesame-togarashi sauce

large plates

indian

Curried Lamb Shank coconut curry, papadum, basmati rice **15**

B.C. Honey Mussels yellow almond curry, grilled naan **12**

Vindaloo Tiger Prawns mango raita **16**

asian

New York Striploin asian long beans, hoisin sauce **19**

Togarashi Seared Ahi Tuna sesame marinated soba noodle, ginger soy **19**

Balgarbi Ribs bean sprout salad, toasted peanut sauce, scallions **16**

mediterranean

Moroccan Spiced Lamb Chops caramelized onion, orchid beans, baby spinach **22**

Miso Bourbon Glazed Halibut age-dashi tofu, shiitake mushroom broth **21**

Hand Rolled Oxtail Ravioli white truffle cream, parmigiano reggiano **16**

sides

Naan Bread And Hummus garlic confit, mixed olives **6**

Garden Fresh Fattoush Salad tomato, cucumber, mint, lemon, olive oil **8**

Spicy Long Beans grape tomato, mixed asian mushrooms, hoisin **13**

House Fried Rice bbq pork, shrimp, egg, chicken, mixed vegetables **12**

Vegetable Pakora sweet chili dipping sauce **7**

Executive Chef
Michael Robbins