



SILK ROAD SUPPER CLUB

A TASTE OF TUNISIA

MENU

Welcome Drink

Spicy Margarita

A bold and zesty twist on the classic margarita, infused with warming spices and citrus

To start

Flatbreads with Lablabi Dip and Olive Oil

Warm, hand-torn flatbreads served with a traditional spiced chickpea purée and extra virgin Tunisian olive oil.

Appetiser

Tunisian-Style Boxty

An Irish classic reimagined with a Tunisian twist by Holohan's Head Chef.

Starter

Tajine Djej

Oven-baked chicken tajine infused with aromatic spices.
Served with a seasonal salad and harissa dip.

Main Course

Chicken Kabkabou

Marinated chicken with lemon, herbs, and ras el hanout, served with tomatoes, olives, crêpes, and saffron couscous.

Dessert

Baklawas

Delicately layered pastry with honey and pistachio.

Makroudh

Date-filled pastries, fried and sweetened with orange blossom syrup.

To Finish

Traditional Mint Tea Ceremony

Experience the ritual and aroma of authentic Tunisian mint tea

Please note vegetarian options must be pre booked
by emailing us at admin@artsekta.org.uk

Menu items may contain or come into contact with wheat, eggs, nuts and milk.
Please ask your server if you have any allergy concerns.



SILK ROAD SUPPER CLUB

A TASTE OF TUNISIA

VEGETARIAN MENU

Welcome Drink

Spicy Margarita

A bold and zesty twist on the classic margarita, infused with warming spices and citrus

To start

Flatbreads with Lablabi Dip and Olive Oil

Warm, hand-torn flatbreads served with a traditional spiced chickpea purée and extra virgin Tunisian olive oil.

Appetiser

Tunisian-Style Boxty

An Irish classic reimagined with a Tunisian twist by Holohan's Head Chef.

Starter

Tajine Batata (v)

A vegetarian tajine of tender root vegetables, slow-baked with warm North African spices. Served with a seasonal salad and harissa dip.

Main Course

Vegetarian Couscous (v)

Hearty couscous with chickpeas, broad beans, seasonal vegetables, and shakshuka. Served with a rich aromatic dried tomato sauce.

Dessert

Baklawa

Delicately layered pastry with honey and pistachio.

Makroudh

Date-filled pastries, fried and sweetened with orange blossom syrup.

To Finish

Traditional Mint Tea Ceremony

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