

Cold Mezzeh

- 1 **Hommos £7.50** V.G.F.S.P.B
Puree of chickpeas with sesame oil & lemon juice.
- 02 **Hommos Beiruty £8.50** V.G.F.S.P.B.✂
Puree of chickpeas with hot pepper, parsley, sesame oil & lemon juice.
- 03 **Hommos Beetroot £8.50** V.G.F.S.P.B
Mixed with beetroot puree.
- 04 **Roasted Butternut Squash Hummus £8.50** V.G.F.S.P.B
Puree of chickpeas with sesame oil, lemon juice, and butternut squash.
- 05 **Moutabbal Baba Ghanouj £8.50**
Puree of smoked aubergine with sesame seed oil & lemon juice. V.G.F.S.P.B
- 06 **Batinjan El Rahib £8.50** V.G.F.P.B
Grilled aubergine with lemon, onion, garlic, green & red pepper.
- 07 **Mfassakh £7.95** V.G.F.P.B
Black aubergine salad.
- 08 **Moussakaa £8.95** V.G.F.P.B
Aubergine cooked in tomato sauce.
- 09 **Trio Mix from the Above £15.95**
- 10 **Makdous Aubergine £6.95**
Pickled baby aubergine stuffed with walnut & garlic. V.G.F.N.P.B
- 11 **Tabouleh £8.50** V.G.F.P.B
Famous Lebanese parsley salad.

- 12 **Tabouleh Twist £8.95** V.G.F.P.B
with pomegranate.
- 13 **Fattoush £8.50** V.P.B
Garden salad with crispy bread.
- 14 **Lebanese Salad £7.50** V.P.B.GF
Green garden salad.
- 15 **Wara Inab £8.95** V.P.B.GF
Grape vine leaves filled with rice, tomato & parsley cooked in olive oil.
- 16 **Grilled Sweet Pepper £6.95** V.P.B.GF
in olive oil & garlic.
- 17 **Loubieh bel zeit £6.95** V.P.B.GF
Green beans cooked in tomato sauce.
- 18 **Bamieh Bel Zeit £6.95** V.P.B.GF
Okra cooked in tomato sauce.
- 19 **Labneh £6.95** VT.GF.D
Thick cheesy yogurt mixed with mint or garlic.
- 20 **Cucumber Yogurt Dip £6.50** VT.GF.D
- 21 **Plain Yogurt £5.95** VT.GF.D
- 22 **Mixed Pickles £5.95** V.G.F.P.B
- 23 **Courgette Salad £7.25** V.G.F.S.P.B
Fried Zucchini in tahini sauce.
- 24 **Mixed Olives £4.95** V.G.F.P.B
- 25 **Lebanese pita bread £0.95** V.P.B
- 26 **Sauces (each) £0.95**
(Garlic, Sesame, Chili).

Hot Mezzeh

- 27 **Hommos Sojok £9.50** GF.S.✂
Hommos topped with Levantine sausages.
- 28 **Arayess £8.95**
Lebanese bread filled with seasoned minced lamb grilled.
- 29 **Lamb Sambousik £8.50** N
Minced lamb mixture stuffed in a handmade dough.
- 30 **Kebbeh £8.95** N
Lamb & cracked wheat shell filled with seasoned minced lamb & pine kernels.
- 31 **Sojok £8.95** GF.✂
Levantine spicy sausages cooked in tomato sauce.
- 32 **Jawaneh £6.95** GF
Chicken wings marinated in lemon & garlic, charcoal grilled.
- 33 **Chicken Makanek (Sausage) £8.50** GF
Sauted chicken Levantine sausage with coriander and lemon sauce.
- 34 **Kellaj £7.95** VT.D
Lebanese bread filled with halloumi cheese, grilled.
- 35 **Cheese Sambousik £8.50** VT.D
Mixed cheese stuffed in a handmade dough.
- 36 **Halloumi Cheese £8.50** VT.GF.D
Grilled on Charcoal.
- 37 **Cheese Rikakat £8.95** VT.D
Crispy fillo pastry filled with mixed cheese.
- 38 **Falafel £7.95** V.G.F.S.P.B
Beans croquettes chickpeas, garlic & sesame oil.
- 39 **Foul Moudammas £7.95** V.G.F.P.B
Fava beans simmered in tomato, garlic & olive oil.
- 40 **Spicy Potato £7.75** V.G.F.✂
Potatoes diced & cooked with coriander & spices
- 41 **Thyme Kellaj £5.95** V.S.P.B
Traditional Lebanese zaatar spread in pita bread.
- 42 **Spinach Fatayer £8.50** V.P.B
Spinach mixture stuffed in a handmade dough.
- 43 **Calamari £9.50** CR
Crispy calamari served on a bed of lettuce and garlic sauce.
- 44 **Grilled Padron Peppers and Sea Salt £5.95** V.P.B



BBQ

Gluten Free Option Available
Upon Request



45 Chicken Shish Taouk £18.95

Marinated chicken skewers,
charcoal grilled.

46 Chicken Farrouj Meshwi £19.95

Boneless marinated baby chicken,
charcoal grilled.

47 Mixed Grill £21.95

Selection of skewers, lamb meshwi,
chicken shish taouk and kafta meshwi.

48 Chamisse Mixed Grill £25.95

Selection of skewers, lamb meshwi,
chicken shish taouk, kafta meshwi and
lamb cutlet.

49 Lamb Meshwi £20.95

Cubes of lamb skewers,
charcoal grilled.

50 Lamb Kafta Meshwi £17.95

Minced lamb with parsley
and onion, charcoal grilled.

51 Lamb Kafta Khashkhash £19.95

Minced lamb with spicy tomato sauce
& mixed pepper, charcoal grilled.

52 Lamb Castaleta £20.95

Marinated lamb cutlets, charcoal grilled.

53 Sea Bass £21.95

Fresh boneless fillet on the grill.

54 King Prawns £22.95 CR

Grilled in their own shells.

**ALL BBQ ARE SERVED WITH
RICE OR FRENCH FRIES OR SALAD**

Plats du Jour Served with rice

Gluten Free Option Available
Upon Request

55 Yakhneh Loubieh Vegetarian £14.95

Green beans cooked with tomato sauce. V.P.B

56 Yakhnet Batinjen Vegetarian £15.95

Baked aubergines cooked with V.P.B
tomato sauce & chickpeas

57 Yakhnet Bamieh Vegetarian £14.95

Okra cooked in tomato sauce
and coriander. V.P.B

58 Yakhneh Loubieh with Lamb £17.95

Green beans cooked with Lamb
and tomato sauce.

59 Yakhnet Batinjen with Lamb £18.95

Baked aubergines cooked with lamb,
tomato sauce & chickpeas

60 Yakhnet Bamieh with Lamb £17.95

Okra cooked with lamb in tomato sauce
and coriander.

Soup & Side Dishes

61 Chicken Soup £6.50

62 Lentil Soup £6.25 V.G.F.P.B

63 White Rice £4.95 V.G.F.P.B

65 French Fries £4.95 V.G.F.P.B

64 Rice with Vermicelli £5.95 V.P.B

Please Note

V: Vegan - D: Dairy - VT: Vegetarian - GF: Gluten Free - S: Sesame -
CR: Crustaceans - ✂ Spicy - N: Nuts - PB: Plant Base
We Use Oil Contain Soyabean

Allergens: We handle numerous allergens in our kitchens and due to the potential for cross contact,
we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient
used within a dish on this menu, and recipes may subject to change. If you have an allergy, please let us know before
ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.

An optional gratuity of 12.5% will be added to your bill.

Specials

Monday to Friday 12pm-4pm
Except Bank Holidays

66 Sandwich Meal Platter £12.50

Hommos V.GF.PB.S, Tabouleh V.PB.GF with any wrap of the List Below:
Shish Taouk, Lahm Meshwi S, Kafta Meshwi S, Grilled Halloumi VT.D,
Falafel V.PB.S, Spicy Potato V.PB.S, Labneh VT.D.

67 Mixed Platter £14.50

Hommos V.GF.PB.S, Tabouleh V.PB.GF and any skewers of:
Chicken Shish Taouk & Skewer of Lamb Kafta Meshwi.

68 A Vegetarian Platter £13.50 V

Hommos V.GF.PB.S, Tabouleh V.PB.GF with a choice of:
Bamia V.PB, Loubieh V.PB, or Moussakaa V.PB, served with rice.

69 Vegan Bowl £12.95

Mixed rich salad topped with
falafel V.PB.S dressed with tahini sauce S.

Desserts

70 Baklawa £7.50 N.D

The famous filo pastry & nuts.

71 Maamoul £7.25 N.D

Dates & nuts Lebanese cookies.

72 Mhallabieh £6.95 N.D.GF

Milk & rose water pudding.

73 Ossmalieh £8.50 N.D

Crispy wheat filled with
homemade cream.

74 Kenafa £7.25 N.D.G

Melted sweet cheese cover
with semolina crust.

All Cake supply by the customer will be charged £2.50 per person

Drinks

75 Fresh Fruit Juice £4.95

Orange, Carrot, Apple, Mixed juice.

76 Homemade fresh Lemonade £5.50

77 Soft Drinks £3.50

Coke, Fanta, Sprite, Diet Coke, Coke Zero.

78 Ayran Yogurt £4.95 D

79 Mineral Water (S) £3.25 (L) £4.50

80 Sparkling Water (S) £3.25 (L) £4.50

81 Tonic Water £3.50

82 Slim Lime Tonic Water £3.50

83 Soda £3.50

84 A Pot of Lebanese Coffee £4.95

85 Espresso Single £2.95

86 Espresso Double £3.95

87 Americano £3.95

88 Latte £3.95 D

89 Cappuccino £3.95 D

90 Cafe Blanc £2.95

Refreshing hot rosewater.

91 Mint Tea Per person £3.50

Decaffeinated Coffe Available.

