Cold Mezzeh

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- 1 Hommos £6.95 V, GF, S, Puree of chickpeas with sesame oil & lemon juice.
- **02 Hommos Beiruty £7.95** V, GF, S, ✓ Puree of chickpeas with hot pepper, garlic, parsley, sesame oil & lemon juice.
- **03 Hommos Beetroot £7.95** V, GF, S, Mixed with beetroot puree.
- **04 Moutabbal Baba Ghanouj £7.95** V, GF, S, Puree of smoked aubergine with sesame seed oil & lemon juice.
- 05 Batinjan El Rahib £7.95 V, GF Grilled aubergine with lemon, garlic, green pepper & red pepper.
- **06 Mfassakh £7.95** V, GF Black aubergine salad.
- **07 Moussakaa £7.95** V, GF Aubergine cooked in tomato sauce.
- 08 Trio Mix from the Above £14.95
- **09 Tabouleh £7.95** V, GF Famous Lebanese parsley salad.
- 10 Tabouleh Twist £7.95 V, GF with pomegranate

25 Hommos Sojok £8.95 GF, S, / Hommos topped with Armenian sausages.

- 26 Arayess £8.95
 Lebanese bread filled with seasoned minced lamb charcoal grilled.
- 27 Lamb Sambousik £7.95 N Minced lamb mixture stuffed in a handmade dough.
- 28 Kebbeh £7.95 N Lamb & cracked wheat shell filled with seasoned minced lamb & pine kernels.
- 29 Sojok £7.95 GF, Armenian spicy sausages cooked in tomato sauce.
- 30 Jawaneh £6.95 GF
 Chicken wings marinated in lemon & garlic, charcoal grilled.
- 31 Kellaj £7.95 VT. D Lebanese bread filled with halloumi cheese, charcoal grilled.

- 11 Fattoush £6.95 V
 Garden salad with grilled bread.
- 12 Lebanese Salad £6.95 V, GF Green Garden Salad
- 13 Wara Inab £7.95 V, GF
 Grape vine leaves filled with rice,
 tomato & parsley cooked in olive oil.
- 14 Grilled Sweet Pepper £6.95 V, GF in olive oil & Garlic
- 15 Loubieh bel zeit £6.95 V, GF Green beans cooked in tomato sauce.
- 16 Bamieh Bel Zeit £6.95 V, GF Okra cooked in tomato sauce.
- 17 Labneh £6.95 VT, GF, D
 Thick cheesy yogurt mixed with mint or garlic.
- 18 Cucumber Yogurt Dip £5.95 VT, GF, D
- 19 Plain Yogurt £5.95 VT, GF, D
- 20 Mixed Pickles £5.95 V, GF
- 21 Courgette Salad £6.95 [V, GF, S] Fried Zucchini in tahini sauce
- 22 Olives £4.95
- 23 Extra Pita Bread £0.95
- 24 Sauces (Garlic, Sesame, Chili) £0.95



- 32 Cheese Sambousik £7.95 VT, D White cheese mixture stuffed in a handmade dough.
- 33 Halloumi Cheese £7.95 VT, GF, D Grilled on Charcoal.
- 34 Falafel £7.95 V, GF, S Beans croquettes chickpeas, garlic & sesame oil.
- **35 Foul Moudammas £6.95** V, GF Fava beans simmered in tomato, garlic & olive oil.
- 36 Spicy Potato £6.95 V, GF Potatoes diced & cooked with coriander & spices.
- 37 Thyme Kellaj £5.95 V, S
 Traditional Lebanese zaatar
 spread in pita bread
- 38 Spinach Fatayer £7.95 V
 Spinach mixture stuffed in a handmade dough.

BBQ Gluten free BB9**Option Available Ask on Order**



39 Shish Taouk £17.95

Marinated chicken skewers. charcoal grilled

40 Farroui Meshwi £18.95

Boneless marinated baby chicken, charcoal grilled

41 Mixed Grill £20.95

Selection of skewers, lamb mishwi. shish taouk and kafta mishwi

42 Chamisse Mixed Grill £24.95

Selection of skewers, lamb mishwi, shish taouk, kafta mishwi and lamb cutlet

43 Lahm Meshwi £18.95

Cubes of lamb skewers. charcoal grilled

- 44 Kafta Meshwi £16.95 Minced lamb with parsley and onion, charcoal grilled
- 45 Kafta Khashkhash £18.95 Minced lamb with spicy

tomato sauce, charcoal grilled

46 Castaleta £20.95

Marinated lamb cutlets. charcoal grilled

47 Sea Bass £19.95

Fresh boneless fillet on the grill

48 King Prawns £22.95 CR Grilled in their own shells

All BBQ are SERVED WITH RICE OR FRENCH FRIES or salad

Soup & Side Dishes

49 Chicken Soup £5.95 | 50 Lentil Soup £5.95 V

51 White Rice £4.95 V, GF

53 French Fries £4.95 V

tomato sauce

52 Rice with Vermicelli £5.95 VT

Plats du Jour Gluten free Option Available Ask on Order

- 54 Yakhneh Loubieh Vegetarian £13.95 Green beans cooked with tomato sauce V
- 55 Yakhnet Batinjen Vegetarian £14.95 Baked aubergines cooked with V tomato sauce & chickpeas
- 56 Yakhnet Bamieh Vegetarian £13.95 Okra cooked in tomato and V coriander sauce
- 57 Yakhneh Loubieh with Lamb £16.95 Green beans cooked with Lamb and
- 58 Yakhnet Batinjen with Lamb £17.95 Baked aubergines cooked with lamb, tomato sauce & chickpeas
- 59 Yakhnet Bamieh with Lamb £16.95 Okra cooked with lamb in tomato and coriander sauce

Please Note

V: Vegan - D: Dairy - VT: Vegetarian - GF: Gluten Free - S: Sesame -CR: Crustaceans - Spicy - N: Nuts

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.



Lunch Specials

Monday to Friday 12pm-4pm
Except Bank Holidays

60 Sandwich Meal Platter £10.95

Hommos, Tabouleh with any Wrap of the List Below (Shish Taouk - Lahm Meshwi S - Kafta Meshwi S-Grilled Halloumi VT, D - Falafel V.S - Spicy Potato V - Labneh Vt, D)

61 Mixed Platter £13.95

Hommos, Tabouleh with skewer of Shish Taouk & skewer of Kafta.

62 A VegeTarian Platter £12.95 V

Hommos, Tabouleh with a choice of Bamia, Loubieh Or Moussakaa. Served with rice

63 Vegan Bowl £11.95 VS

Mixed rich salad topped with falafel dressed in tahini sauce



Desserts

64 Baklawa £6.75 N

The famous filo pastry & nuts mini cakes

65 Maamoul £6.25 N

Dates & nuts Lebanese cookies

66 Mhallabieh £5.95 N.D.

Milk & rose water pudding

67 Grandma dessert £6.95 N.D.

Biscuit sandwich filled with Turkish

delight.

68 Kenafa £6.95 N.D

69 Chef's dessert £6.95



70 Fresh Fruit Juice £3.95

Orange, Carrot, Apple, Mixed juice, Fresh Lemonade

71 Soft Drinks £3.50

Coke, Fanta, Sprite, Diet Coke, Coke Zero

72 Ayran Yogurt £4.95 D

73 Mineral Water Still (S) £2.95 (L) £3.95

74 Mineral Water Sparkling (S) £3.25 (L) £4.25

75 A Pot of Lebanese Coffee £4.25

- 76 Espresso £3.50
- 77 Americano £3.95
- 78 Latte £3.95
- 79 Cappuccino £3.95 D
- 80 Cafe Blanc £2.95
 Rosewater Coffee
- 81 Mint Tea £3.50

Decaffeinated Coffe Available.





