

NIBBLES

SERVED WITH LEBANESE PITTA BREAD (KHOBEZ)

MARINATED OLIVES 5.60
Mixed Marinated olives

KABIS V/VG/GF 5.75
Mixed Mediterranean pickles

PITTA CHIPS 5.60
Homemade Za'atar pitta chips served with Labneh

MEZZE SHARING PLATTERS

SERVED WITH LEBANESE PITTA BREAD (KHOBEZ)

MIXED SHARING PLATTER FOR 2

Chicken Wings, Lamb Kibbeh, Falafel, Hommos, Tabouleh, Fatayer Spinach 35.95

VEGAN SHARING PLATTER FOR 2 V/VG

Hommos, Batata Harra, Tabbouleh, Okra, Falafel, Baba Ghanouj 33.95

MEZZA COLD

HOMMOS V/VG/GF

Chickpea puree, tahini, lemon juice & a drizzle of olive oil 7.75

Add chicken shawarma 4.50

HOMMOS BEIRUT V/VG/GF

Chickpea puree with hot pepper, parsley, tahini, garlic, lemon juice & a drizzle of olive oil 7.95

BABA GHANOUIJ V/VG/GF

Grilled aubergine puree mixed with sesame paste (tahini), lemon juice & a drizzle of olive oil 8.50

MINT & CUCUMBER YOGHURT V/GF

Cucumber, fresh mint & yoghurt 6.50

FATOUSH V/VG

Lettuce, tomato, cucumber, fresh mint, mixed bell peppers, onion, radish, sumac & toasted Lebanese bread croutons with vinegar, lemon juice & olive oil 8.95

TABBOULEH V/VG

Parsley salad with tomato, fresh mint, onion & cracked wheat with a lemon juice & olive oil dressing 8.75

HOMEMADE VINE LEAVES V/VG

Rolled with a mix of rice, chopped tomato, parsley, mint and onion, slow cooked with lemon & olive oil 8.95

OKRA V/VG/GF

Okra cooked with garlic & onion in tomato sauce 8.50

LEBANESE MOUSSAKA V/VG/GF

Aubergine, chickpeas, sweet peppers & onion cooked in tomato sauce 8.50

MEZZA HOT

FALAFEL V/VG/GF

Deep fried bean & fine herb croquettes served with sesame sauce (tahini) 7.60

FUL MOUDAMMAS V/VG/GF

Healthy Mediterranean dish made with broad beans crushed garlic, cumin, fresh lemon juice & extra virgin olive oil 6.50

FATAYER SPINACH V/VG

Pastry filled with spinach, onion, lemon juice, olive oil, sumac, & pine nuts 8.85

CHEESE SAMBOUSEK V

Pastry filled with feta, mozzarella, halloumi cheese, seasoned with parsley & dried mint 8.85

BATATA HARRA V/VG/GF

Sauteed potatoes with garlic, coriander, sweet pepper & chilli seasoning 7.75

FRIED/GRILLED V HALLOUMI CHEESE 9.25

KALAJ V

Charcoal grilled Lebanese bread filled with halloumi cheese 8.85

ARAYAS

Toasted Lebanese bread filled with minced lamb, parsley & onion, served with tahini sauce 9.50

HOUSEMADE LAMB KIBBEH

Fried croquettes made with minced lamb, cracked wheat bulgur, fine spices, filled with sauteed ground lamb, onions, pine nuts, served with tahini sauce 9.95

SOUJOUK GF *Highly Recommended*

Sauteed homemade spicy lamb sausages 9.50

CHICKEN WINGS GF

Charcoal grilled marinated chicken wings served with homemade garlic 8.25

MAIN COURSE SHARING MEAT PLATERS

PLATTER FOR 2

1x SHISH TAOUK, 1 x KAFTA MESHWI, 1 x CHICKEN KAFTA, CHICKEN SHAWARMA, CHICKEN WINGS, ARYAS, 2 x SIDES, PITTA BREAD, served with homemade chilli, garlic & tahini sauces 59.95

PLATTER FOR 4

2x SHISH TAOUK, 2 x KAFTA MESHWI, 2x CHICKEN KAFTA, CHICKEN SHAWARMA, CHICKEN WINGS, ARYAS, 4 x SIDES, PITTA BREAD, served with homemade chilli, garlic & tahini sauces 119.95

GRILLS

Served with a choice of rice, fries, cous-cous or salad

★ *Very Popular*

CHICKEN SHAWARMA Thinly sliced spit roasted marinated chicken served with homemade chilli & garlic sauce 18.75

MIX GRILL FOR 1 Skewer of chicken breast cubes, lamb kafta & tender marinated lamb cubes, served with homemade chilli & garlic sauce 26.50

SHISH TAOUK

Charcoalgrilled marinated chicken breast cubes skewers served with homemade chilli & garlic sauce 18.95

LAHEM MESHWI

Charcoal grilled tender lamb cubes, and served with homemade chilli & garlic sauce 20.95

DAWOOD BASHA (LAMB MEATBALLS)

Lebanese Lamb meatballs cooked in tangy tomato sauce with pomegranate molasses served with Vermecelli rice 17.50

KAFTA MESHWI

Charcoal grilled minced lamb skewers, seasoned with spices, mixed with parsley, onion & red pepper, served with homemade chilli & garlic sauce 19.75

CHICKEN KAFTA

Minced chicken with fresh herbs and authentic Lebanese spices, grilled to perfection, served with parsley, onion & red pepper salad, chilli & garlic sauce 18.50

KAFTA KHOSH-KHASH

Charcoal grilled minced lamb skewers, seasoned with spices, mixed with parsley, onion & red pepper, served with chilli & garlic sauce, topped with spicy tomato sauce 19.95

BURGERS

LAMB KAFTA BURGER

Grilled minced lamb patty seasoned with Lebanese spices, cheese, tomato, lettuce, & pickles, served with fries and homemade chilli sauce 17.50

CHICKEN KAFTA BURGER

Grilled minced chicken patty seasoned with spices, cheese, tomato, lettuce, & pickles, served with fries and chilli sauce 16.50

FALAFEL BURGER

Deep fried bean & fine herb croquettes served with tomato, pickles, lettuce & tahini sauce 16.95

VEGETERIAN & FISH

Served with a choice of rice, fries, cous-cous or salad

LEBANESE MOUSSAKA V/VG/GF

Aubergine, chickpeas, sweet peppers & onion cooked in tomato sauce 16.95

BAMYA V/VG/GF

Okra cooked with garlic & onion in tomato sauce (Lebanese okra stew) 16.95

SEA BASS V

Pan fried fillet of sea bass served with homemade chilli & tahini sauce 24.95

SIDES

Vermicelli Rice V 4.25

French Fries V/VG/GF 4.25

Cous-cous V/VG 4.25

Lebanese MixedSalad V/VG/GF 4.25

Homemade Garlic Sauce V/VG/GF 2

Homemade Chilli Sauce V/VG/GF 2

Homemade Tahini Sauce V/VG/GF 2

Extra Bread 2.00

Please inform us of any allergies or dietary requirements. VG - Vegan V - Vegetarian GF - Gluten Free

Our kitchen uses a number of allergens, we therefore cannot guarantee that our food does not contain: cereals containing gluten, crustaceans, eggs, fish, peanuts, soya, milk, nuts, celery, mustard, sesame, molluscs, lupin or sulphur dioxide.