

SUGGESTED MEZZE

Mixed Mezze (w)(m) مازة مشكلة 14.95

Houmous, baba ghanouj and selection of 5 pieces of: falafel, sambousek, rakakat, kebbeh and fatayer

Absolute Mezze (w)(m) مازة مشكلة 6 أصناف 23.00

Selection of 6 Mezze: houmous, tabbouleh, warakenab, kebbeh meklieh, sambousek (lamb & cheese) and falafel

Vegetarian Mezze (v)(w)(m) مازة مشكلة 8 أصناف 29.95

Selection of 8 Mezze: houmous, tabbouleh, baba ghanouj, falafel, fatayer, rakakat, moussaka bil zeit and warakenab

Grand Mezze (w)(n) مازة مشكلة لشخصين 52.00

Selection of 8 Mezze: houmous, tabbouleh, baba ghanouj, kebbeh, falafel, sambousek, moussaka bil zeit and warakenab, followed by 3 skewers of mixed grill and mixed shawarma (Good for 2 Guests)

COLD MEZZE

Houmous (v) حُمص 6.95

Puree of chickpeas mixed with sesame seed paste & lemon juice served with Lebanese bread

Baba Ghanouj (v) مَببَل 7.50

Puree of grilled aubergine mixed with sesame seed paste & lemon juice served with Lebanese bread

Labneh (v) لبنَة 6.25

Thick strained yoghurt served with dried thyme and olive oil served with Lebanese bread

Tzakziki-Khiar bin Laban (v) خيار مع اللبن 6.50

Yoghurt served with cucumber slices, garlic and dry mint

Famous Trio (v) الثلاثة الشهيرة 9.50

Houmous, Baba ghanouj & Labneh served with Lebanese bread

Houmous Beiruty (v) حُمص بيروتي 7.25

Puree of chickpeas mixed with hot peppers, parsley, and garlic

Tabbouleh (v) تبولة 6.95

Finely chopped parsley, tomato, onion and cracked wheat, olive oil and lemon dressing

Fattoush (v) فتوش 7.50

Mixed salad with lettuce, tomato, cucumber, radish, onion, mint, sumac and crispy Lebanese bread, olive oil and lemon dressing

Warakenab-Vine leaves (w) ورق عنب 6.95

Rolled grape vine leaves filled with rice, tomato and parsley cooked in lemon and olive oil

Chicken Salad سلطة دجاج 10.95

Grilled Chicken breast marinated in mixed spices and mustard served with mixed leaves, tomatoes and peppers

HOT MEZZE

Falafel (v) فلافل 6.75

Crispy deep fried balls of ground chickpeas & broad beans, celery, coriander, peppers served with tahini sauce

Houmous Shawarma (n) حُمص شاورما 7.50

Chickpeas puree mixed with sesame seed sauce and lemon juice topped with chicken or lamb shawarma

Soujok سُجُق 7.50

Lebanese lamb spicy sausages flambéed with fresh tomato

Moussaka Batenjan (v) مسقعة باذنجان 6.95

Baked seasoned aubergine cooked with tomato and chickpeas

Samke Harra (f)(w) سمكة حرّة 9.75

Fillet of seabass cooked in spicy tomato sauce

Batata Harra (v) بطاطا حرّة 6.95

Cubes of potatoes cooked with garlic, peppers and chilli

Grilled Halloumi (v) جبنة حلّوم مشوية 6.95

Succulent grilled, squeaky cheese

Shawarma Spring Rolls (chicken or lamb) 6.75

Deep fried rolls with chicken or lamb, jalapeño, carrot and onion

Jawanah (6 pcs) جوانح 6.95

Grilled chicken wings marinated with yoghurt, lebanese spice and lemon

Calamari كَلَمَار 7.95

Fried rings of calamari served with tahini sauce

Kraydes Crevettes (sf) قريدس مقلي 8.95

Pan fried Mediterranean prawns with garlic, coriander & chilli

Sambousek - Meat or Cheese سمبوسك لحمة 6.95

Deep fried Lebanese pastry stuffed with minced lamb and pine nuts or with halloumi cheese

Fatayer (v) فطائر سبانج 6.95

Triangular pastry stuffed with spinach, onion & lemon juice

Kebbeh كبة 7.50

Lamb meatballs mixed with cracked wheat stuffed with minced meat, onions and pine nuts

Rakakat - Cheese Spring Rolls (v)(m)(w) رقائق جبنة 6.95

Deep fried Lebanese pastry stuffed with minced lamb and pine nuts or with halloumi cheese

Lebanese Mix Pastries معجنات مشكلة 9.95

Sambousek cheese and meat, fatayer and rakakat

Arayes (w) عرايس 7.95

Toasted Lebanese bread filled with minced lamb meat

Kallage - Arayes Halloumi (v)(w)(m) كلاج جبنة 7.25

Toasted Lebanese bread filled with halloumi cheese and tomato

FROM THE GRILL

All charcoal grills served with either rice or french fries

Shawarma - Chicken or Lamb شاورمة دجاج أو لحم 16.25	Mixed Grill مَشَاوِي مَشَكَّة 19.95
Roasted slices of marinated lamb or chicken served with garlic or tahini sauce	Selection of grilled skewers: lamb, shish taouk and kaftah marinated in our secret marinade served with garlic & chilli sauces
Mixed Shawarma شاورما مشكل 18.95	Grilled Beef Steak ستيك بقر مشوي 21.95
Roasted slices of marinated lamb and chicken served with garlic and chilli sauces	Charcoal grilled 250g beef steak marinated in thyme & spices served with sumac & herbs sauce
Shish Taouk شيش طاووق 16.50	Kaftah Khosh-Khash كفتة خُشخاش 16.95
Grilled skewers of chicken breast cube marinated in our secret marinade served with garlic sauce	Grilled skewers of minced lamb mixed with parsley, onion and spices on bed of hot spicy tomato sauce
Lahm Meshweh اللحم المشوي 16.75	Kafta Meshwieh كفتة مشوية 16.25
Charcoal grilled skewers of tender lamb cubes served with tahini and chilli sauces	Grilled skewers of minced lamb mixed with parsley & onion served with chilli sauce

GRILLED CHICKEN

All grilled chicken served with either rice or french fries

Spatchcock Farrouj فَرُوج مشوي 15.95	Boneless Chicken Thighs (4 pcs) فخذ دجاج مسحب 14.95 Grilled boneless marinated thighs in our secret marinade served with garlic sauce
Grilled 1/2 Chicken marinated in our secret marinade served with garlic sauce	
Chicken Wings (10 pcs) جوانح 12.50	
Grilled chicken wings marinated in our secret marinade served with garlic sauce	

SEAFOOD & STEWS

Samke Mandaloun (f)(w)(n) سمك سي باس مع طاجن 17.95	Meshwe Samak (f)(n) سمك سي باس مشوي 18.95
Pan fried fillet of seabass topped with tahini sauce, spices and fried pine nuts served with spicy potatoes	Grilled fillet of seabass marinated in herbs, garlic, and olive oil served with Lebanese rice and spicy tomato sauce
King Prawns (sf) قريديس جامبو 19.75	Moussaka and Riz (v)(w) مسقعة مع الأرز 15.50
Grilled Mediterranean prawns, marinated in olive oil & lemon served with Lebanese rice and spicy tomato sauce	Baked seasoned aubergine cooked with tomato sauce, onion and chickpeas served with Lebanese rice
Sayadieh (f)(n)(w) صيادية 17.95	Tagine - chicken or lamb or vegetarian الطاجين 16.95
Authentic Lebanese fisherman's dish. Pan fried Seabass cooked and served on a bed of flavoured saffron rice topped with tahini sauce and fried onions	Cooked in a traditional Moroccan sauce with harissa spice, carrot, potato, sweet potato, chickpeas and coriander

WRAPS

All wraps served with french fries and salad

Chicken Shawarma Wrap شاورما دجاج 11.75	Lamb Shawarma Wrap شاورما لحم 11.75
Roasted slices of marinated chicken, pickles, tomato and garlic sauce	Roasted slices of marinated lamb, tomato, pickles red onion, parsley and tahini sauce
Shish Taouk Wrap صدر دجاج 11.75	Lamb Kaftah Wrap كفتة لحم الضأن 11.75
Grilled chicken breast, tomato, pickles and garlic sauce	Lamb, onion, parsley, houmous, tomato and pickles
Halloumi Wrap (v) حلوم مشوي 11.50	Falafel Wrap (v) فلافل 11.50
Grilled halloumi, tomato, cucumber and mint	Fried crispy croquette, tomato, pickles and tahini

SIDES & SOUPS

Lebanese Rice (v)(w) أرز لبناني 5.95	French Fries (v)(w) بطاطس مقلية 4.25
White rice cooked with vermicelli	Light, fried to perfection
Yellow Rice (v)(w) أرز أصفر 5.50	Phoenician Fries (v)(w) بطاطس فينيقية 4.75
White rice cooked with saffron	Tossed with garlic and parsley
Lentil Soup (v)(w) شوربة العدس 6.50	Kabis (v) مخللات 5.75
Finely selected red lentils served with croutons	Mix Lebanese pickles

Extra sauces: Chilli sauce, Garlic sauce, Sumac & Herbs sauce 0.50p

Please be advised that food prepared in our kitchen may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree nuts, Fish and Shellfish.
Symbols: (v) vegetarian, (ve) vegan, (w) wheat, (e) egg, (m) milk, (sb) soybean, (n) nut, (f) fish, (sf) shellfish

A discretionary 12.5% service charge will be added to your bill