

LEBANESE BREAKFAST

Served Every Day from 9.00am – 12.30pm

Breakfast Platter S £12.00 ترويقة شكّل

Foul Mdammas, 2 Fried Eggs, Labneh & grilled Tomato. Allergens: Legumes, Gluten, Milk, Sesame & Nuts..

Labneh V £5.99 لبنّة

A soft cream cheese made from strained yoghurt drizzled with olive oil & served with cucumber, olives and Fresh Mint. Allergens: Milk.

Grilled Halloumi V £7.50 جبنة حلوم مشوية

Charcoal grilled halloumi Cheese served with hot Bread cucumber and fresh Mint.

Allergens: Gluten, Sesame & Milk.

Foul Mdammas Vg £7.00 فول مدمس

A slow-boiled chickpeas & fava beans mixed with garlic, olive oil & lemon juice served with veg and pickles. Allergens: none

Msabaha Vg £7.00 مسبحّة

Hommos' more rustic, warm cousin. The ingredients are more or less the same, yet the end result is completely different... If you like Hommos, then Musabaha is surely for you. Allergens: Gluten.

Fattet Hommos V £7.99 فتّة حمص

A layered dish of toasted flat Bread & chickpeas tossed with spiced Yoghurt & topped with butter & Pine Nuts. Allergens; Gluten, Milk, & Nuts.

Fattet Lahem £9.99 فتّة لحمة

A layered dish of toasted flat Bread & Chickpeas, tender lamb meat, tossed with spiced Yoghurt & Tahini (Sesame) & topped with butter & Pine Nuts. Allergens; Gluten, Milk, Sesame & Nuts.

Hommos Awarma £7.99 حمص قاورما

Hommos topped with fried diced lamb and Pine Nuts or shawarma. Allergens: Gluten, Sesame, Nuts & Milk.

Fokharet Shakshuka S £11.00 فخّارة شكشوكة

(Add Soujok or Halloumi £2.00ea)

A combination of simmering tomatoes, onions, garlic, spices, and gently poached Eggs. It's nourishing, filling and one of the best kick starters for your day.

Allergens: Eggs & Milk.

Awarma Eggs £7.99 بيض قاورما

Fried eggs mixed with diced tender lamb fillet fried & drizzled with Butter and pine nuts.

Allergens: Eggs, Milk, & Nuts.

Fried Eggs (2 Eggs) V £6.00 بيض مقلي

Allergens: Eggs & Milk.

Falafel (4 pieces) Vg £6.50 فلافل

Mixture of ground chickpeas, broad beans, spices and fine croquettes served with Tahini sauce (deep fried). Allergens: Sesame.

Soujok S £7.50 سجق

Home-made Armenian sausages with spicy tomato sauce. Allergens: Gluten & Nuts.

Lahm Ras Asfour £7.99 لحم راس عصفور

Diced lamb, Onion and pomegranate sauce.

Knafa' in Sesame Bun V £6.50 كنافة بالكعك

A Bubbling hot slice of Semolina cheese cake tucked into a charming, purse-shaped Bun studded with Sesame seeds and drizzled in Glucose syrup. Allergens: Gluten, Nuts & Milk.

Kashta, Banana & Honey V £10.00 قشطة موز و عسل

A delicious, Arabic, sweet, clotted Cream. Made from a secret recipe invented at Patchi and prepared with rose water, Pistachios and orange blossom water. Allergens: Gluten, Nuts & Milk.

Halal V Vegetarian – Vg Vegan – S Spicy

OVEN SPECIALS

Mini Fatayer £1.50 فطائر صغيرة

Cheese - Cheese & Zaatar - Spinach – Spinach & Zaatar - Lahem
Chicken Shawarma – Salami & Cheese – Sausage

Mini Fatayer Pizza £1.75

MANAKEESH

Soft Lebanese Flat Pastry Topped with:

Zaatar (Thyme) Vg £4.50 زعتر

A blend of finely ground Thyme, Sumac and Sesame seed mixed with Olive oil.
Allergens: Gluten, Milk & Sesame.

Cheese V £5.50 جبنة

Allergens: Gluten, Milk & Sesame.

Spinach V £5.50 سبانخ

Fresh Spinach mixed with onion, Sumac, Sesame & Pine nuts.
Allergens: Gluten, Milk, Sesame & Nuts.

Spinach & Cheese V £5.75 جبنة وسبانخ

Zaatar & Cheese V £5.50 جبنة و زعتر

Half Zaatar (Thyme) and Half Cheese.
Allergens: Gluten, Milk & Sesame & Nuts.

Lahm Ajin £6.50 لحم بعجين

Minced Lamb mixed with Onion, Tomato, Olive oil and Herbs.
Allergens: Gluten, Milk & Sesame.

Meat & Cheese £6.50 لحم و جبنة

Allergens: Gluten, Milk & Sesame.

Manooshi Harra Vg S £5.50 مناقيش حارة

Tomato, Onion, Red and green Chilli Salsa and Sesame.
Allergens: Gluten, Milk & Sesame.

Halal V Vegetarian – Vg Vegan – S Spicy

A la carte

SOUPS

Lentil Soup Vg £5.00 شوربة عدس

A classic Lebanese recipe to warm your soul! Hearty and nutritious. This lentil soup is pure comfort in a bowl! Served with crispy Bread. **Allergens: Gluten.**

Creamy Chicken Soup £5.50 شوربة دجاج

The ultimate comfort food. Tender chicken, aromatic vegetables and herbs in a delicious smooth Cream. **Allergens: Milk, Celery, Gluten.**

SALADS

Fattoush Vg £ 6.25 فتوش

Originated in Northern Lebanon, farmers would fry leftover Bread scraps and simply throw them in, with whatever in-season vegetables and herbs they have on hand. Our Fattoush mix includes Lettuce, tomato, cucumber, parsley, fresh mint, onion, and radish. Dressed in a zesty lemon and pomegranate molasses vinaigrette. **Allergens: Gluten.**

Tabbouleh Vg £7.50 تبولة

Finely chopped parsley, tomatoes, spring onion, fresh mint, cracked Wheat, lemon juice and olive oil dressing. **Allergens: Gluten.**

Charcoal Grilled Chicken Taouk Salad £10.00 سلطة شيش طاووق

The Lebanese alternative to Caesar salad. A meal in its own right! A Lebanese Mountain salad topped with a skewer of char-grilled Shish Taouk. **Allergens: Gluten.**

COLD MEZZE

Hommos Vg £6.00 حمص

Probably the world's most famous Starter/Dip. Many different versions of Hommos exist. Ours is a Silky-smooth Chickpeas purée with Sesame paste (tahini), seasoned with garlic and lemon juice. **Allergens: Gluten, Sesame.**

Hommos Beiruty Vg S £6.50 حمص بيروت

A Beirut recipe for Hommos. It is simply hommos with Tahini mixed with green and red chilli, parsley, & olive oil **Allergens: Gluten, Sesame.**

Moutabal Baba Ghanouj Vg £7.00 متبل بابا غنوج

Grilled aubergines purée mixed with Sesame paste (tahini), garlic and lemon juice. **Allergens: Gluten, Sesame.**

Warak Enab (7pcs) Vg £7.00 ورق عنب

Hand-rolled Vine leaves, filled with rice, tomato, parsley, mint, and onion. Slow cooked in lemon juice and olive oil dressing. **Allergens: May contain traces of Nuts.**

Mohammara Vg S £7.50 محمرة

Muhammara is a spicy Walnut and red pepper dip. An exquisite fusion of savoury, sweet, and smoky flavours. **Allergens: Nuts**

Labneh V £5.50 لبننة

Labneh is a soft cheese similar in texture to cream cheese. Made from strained Yoghurt, it comes at about half the fat and calories of standard cream cheese, making it a healthier alternative. **Allergen: Lactose**

Laban we Khiair (Tzaziki) V £5.50 لبن وخيار

Contains three of the most refreshing ingredients: Yoghurt, cucumber and mint. **Allergens: Lactose.**

Mousakat Batenjan Vg £7.50 مسقعة باذنجان

Fried aubergines baked with tomato, onion, chickpeas and peppers (Can be Served Hot) **Allergens: May contain traces of Nuts.**

Bamieh Vg £7.50 بامية بالزيت

Okra cooked in olive oil, onion and garlic & tomato sauce (Can be Served Hot) **Allergens: May contain traces of Nuts.**

HOT MEZZE

Falafel (4pcs) Vg £6.50 فلافل

Mixture of ground chickpeas, broad beans, spices and fine croquettes served with **Tahini** sauce (deep fried). **Allergens: Sesame.**

Batata Harra Vg S £6.50 بطاطا حارة

Fried cubes of potatoes sautéed with garlic, coriander, sweet red and green peppers, spices and chilli. **Allergens: none**

Grilled Halloumi V £7.50 جبنة حلوم مشوية

Charcoal grilled halloumi **Cheese** served with hot **Bread** cucumber and fresh Mint. **Allergens: Gluten, Sesame & Milk.**

Rakakat Cheese (4 cheese rolls) V £6.00 رقائق جبنة

Fried filo **Pastry** filled with white **Cheese** and Lebanese herbs. **Allergens: Gluten & Milk**

Lamb Sambousek (4pcs) £7.00 سمبوسك لحم

A mini-Lebanese meat **Pie** closed into a crescent shape. Delicious hot or cold. **Allergens: Gluten, Lactose, Nuts.**

Hommos Awarmah £7.99 حمص قاورما

Hommos topped with fried diced lamb and **Pine Nuts** or shawarma. **Allergens: Gluten, Sesame, Nuts & Milk.**

Hommos Shawarma Chicken or Lamb £7.99 حمص شاورما لحم او دجاج

Hommos topped with fried diced lamb and **Pine Nuts** or shawarma. **Allergens: Gluten, Sesame, Nuts & Milk.**

Kibbeh Maklieh (3 Pcs) £6.50 كبة مقلية

Deep fried lamb meatballs mixed with cracked **Wheat** and onions, filled with sautéed minced meat, onions and **Pine Nuts**
Allergens: Gluten, Sesame, Nuts & Milk.

Soujok S £7.00 سجق

Home-made Armenian sausages with spicy tomato sauce. **Allergens: Gluten & Nuts.**

Makanek £7.00 مقانق

Traditional Lebanese mini sausages flambeed with lemon. **Allergens: Gluten & Nuts.**

Arayes £7.99 عرايس

Minced meat and **Pine Nuts** with parsley, charcoal grilled in Lebanese Bread. **Allergens: Gluten & Nuts.**

Sawda Dajaj £7.00 سودة دجاج

Fried chicken liver in lemon juice or sour grenadine sauce. **Allergens: None**

Jawaneh Provencal £6.50 جوانج

Chicken wings cooked with Coriander, garlic and Lemon Juice. **Allergens: none**

Samke Harra S £7.99 سمكة حارة

Marinated baked fish, covered with a mouth-watering spicy garlic sauce, mixed peppers, chilli, tomato & spices. **Allergens: Fish, Gluten, Nuts, Sesame.**

Lebanese prawns Pil Pil (4pc) £8.99 روبيان لبناني

Baked Lebanese style king prawns in garlic and chilli butter **Allergens: Shellfish.**

Moujaddara £9.99 مجدرة

Lebanese style mashed lentils topped with fried streaky and crispy onions.

WRAPS / SANDWICHES

Allergens: Gluten, Lactose, Sesame, Nuts.

Falafel V £7.00 فلافل

Halloumi V £7.00 جبنة حلوم

Falafel Halloumi V £7.50 فلافل مع حلوم

Shawarma (Lamb, Chicken or Mix) £8.50 شاورما

Shish Taouk £8.50 طاووق

Lahm Meshwi £8.50 لحم مشوي

Kafta Meshwi £8.50 كفته مشوي

Chicken Liver £8.50 سودة دجاج

FROM THE GRILL

A choice of one side: Vermicelli Rice, French Fries or Salad

Lamb Shawarma £14.00 شاورما لحم

Shredded grilled lamb marinated in vinegar and spices Allergens: Gluten.

Chicken Shawarma £14.00 شاورما دجاج

Shredded grilled chicken marinated in vinegar and spices Allergens: Gluten.

Mix Shawarma £14.00 شاورما لحم/دجاج مشكلة

Shredded grilled lamb & chicken marinated in vinegar and spices Allergens: Gluten.

Mixed Grill (3 Skewers) £16.50 مشاوي مشكلة

Lamb cubes, Kafta (Minced lamb), Shish Taouk (chicken cubes) with onions and tomatoes. Allergens: Gluten.

Shish Taouk (2 Skewers) £13.99 شيش طاووق

Boneless diced chicken breast, marinated in garlic, lemon juice, Spices and olive oil Allergens: Gluten.

Lahem Meshwi (2 Skewers) £15.99 لحم مشوي

Tender lamb cubes grilled on skewers with grilled onions and tomatoes. Allergens: Gluten.

Kafta Meshwi (2 Skewers) £14.99 كفته مشوي

Minced lamb, onions and parsley grilled on skewers. Allergens: Gluten.

Kafta Khashkhash (2 Skewers) £16.50 كفته خشخاش

Kafta topped with spicy tomato sauce. Traditionally served with rice Allergens: Gluten & Milk.

Farrouj Meshwi £16.99 فروج مشوي

Grilled or roasted whole baby chicken Allergens: Gluten.

Lamb Cutlets £16.50 كستلاته غنم

Grilled marinated lamb cutlets Allergens: Gluten.

SEAFOOD

Sayadieh £16.50

Or a fishermans catch Sayadieh is a delicious Northern Lebanese dish of fish and rice. It is known for its warm spices and caramelized onions. Allergens: Fish, Gluten

Sea Bass Fillet £17.00 سي باس

From the Market to your table. Marinated with coriander, garlic & lemon with olive oil. Allergens: Fish, Gluten.

King Prawns £20.00 قريدس

Marinated king Prawns with parsley, garlic & lemon juice served with rice, salad, or chips. Allergens: Gluten, Milk & Shellfish.

Lebanese prawns Pil Pil (4pc) £8.99 روبان لبناني

Baked Lebanese style king prawns in garlic and chilli butter. Allergens: Shellfish, Gluten.

TRADITIONAL HOME COOKED

Mousaka & Rice V £12.99 مسقعة ورز

Fried aubergines baked with tomato, onion, chickpeas and peppers, served with rice.

Allergens: Gluten & Milk.

Bamieh & Rice V £12.99 بامية ورز

Okra cooked in olive oil, onion, garlic & tomato sauce, served with rice. (Add Lamb £3.00)

Allergens: Gluten & Milk.

Kafta & Batata £14.00 وبطاطة كفتة

Kafta and potato slices. Oven cooked with fresh tomato sauce. Served with Lebanese Rice.

Kebbeh Bil Laban £15.00 كبة باللبن

Kebbeh parcels (3 Pcs) cooked in a delicious Yogurt and garlic sauce.

Allergens: Gluten, Milk, & Nuts.

Lamb Shank £16.99 خروف محشي

Braised lamb shanks served with a side of special aubergine sauce and rice.

Allergens: Gluten & Milk.

Chicken & Batata for £13.99 بالفرن وبطاطة دجاج

A traditional Lebanese dish of baked chicken and potatoes in Lemon and coriander sauce. Served with Lebanese Rice.

Mloukhiye £13.99 (Available every Sunday) ملوخية

Jute leaves known as 'molokhiya' in the Middle East, literally translates to 'of the kings' in reference to the dish being suitable for Kings. The leaves are more robust in texture than spinach and taste way better than kale. It is usually a layered dish served with

Chicken, Lamb, Rice and Onion vinaigrette. Allergens: Gluten & Milk.

SIDES

French Fries Vg £3.50 بطاطا مقلية

Lebanese Vermicelli Rice V £3.50 رز بالشعيرية

Allergens: Gluten & Milk.

Basmati Rice – Vegan £3.50 رز بسمتي

Allergens: None

Rice and Lamb £5.00 رز بالحم

Allergens: Lactose, Nuts

Kabis Vg £3.00 كبيس

Zeytoun – Olives Vg £3.00 زيتون

Khoboz Tanour Vg £1.00 خبز تنور

Allergens: Gluten & Sesame.

Flat Bread Vg £1.00 خبز لبناني

Allergens: Gluten & Sesame.

Connoisseur Menu

Mixed Mezze Platter (for 1 guest) £14.99

Hommos, Moutabal, Tabbouleh, Vineleaves, Kebbeh, Falafel, Sambousek Lamb & Kabis

Vegetarian (for 2 Person) £40.00

Hommos, Fattoush, Vine Leaves, Falafel, Batata Harra, Mousaka'a & Lebanese Rice followed by a portion of Baklawa

Chef's Special (for 2 Person) £50.00

Moutabal, Tabbouleh, Vineleaves, Kebbeh, Rakakat Cheese, Jawaneh Provencal, Mixed Shawarma with Chips. Followed by a portion of Baklawa

Gourmet Mezze (for 4 Person)

£120.00

Hommos, Moutabal, Tabbouleh, Vineleaves, Kebbeh, Soujok, Grilled Halloumi, Lamb Mini Pastry, Mixed Grill with Chips, Mixed Shawarma with Rice. Followed by a portion of Baklawa and a portion of Knafe with a pot of fresh Mint Tea.

Drinks

Soft

Still/Sparkling Small £2.50

Still/Sparkling Large £4.00

Coke / Diet £2.99

Sprite / Diet £2.99

Fanta Orange £2.99

Juice

Ayran £4.50

Orange £5.50

Apple £5.50

Carrot £5.50

Lemonada £5.50

Lemon & Mint £5.50

Pineapple £5.50

Mango £5.50

Strawberry £5.50

Apple, Carrot & Ginger £5.99

Orange & Carrot £5.99

Fruit Cocktail £5.99

Mocktails

Allergens: Milk, Nuts.

Mojito Classic £6.50

Strawberry Mojito £6.50

Watermelon Mojito £6.50

Milkshakes

Allergens: Milk, Nuts.

Bubble Blue £6.50

Salted Caramel £6.50

Strawberry £6.50

Ferrero Rocher £6.50

Kinder Bueno £6.50

Oreo £6.50

TEA

Assam - English Breakfast £2.50

Earl Grey £2.50

Fresh Mint Tea £2.50

Green Tea £2.50

Moroccan Tea £2.50

Chamomile Tea £2.50

Cardamom Tea £2.50

Jasmin Tea £3.00

Ginger Lemon and Honey £3.50

Add Syrup £0.50 إضافة نكهات

Caramel, Hazelnut, Honeycomb, Vanilla

COFFEE

Allergens: **Milk**

Single Double

Arabic Coffee £3.50

Espresso £2.50 £3.00

Macchiato £2.50 £3.00

Americano £3.00

Cappuccino £3.75

Latte' £3.75

Flat White £3.50

Mocha £4.00

Hot Chocolate £4.50

White Chocolate (Cinnamon Optional) £5.00