

# SERVED WITH LEBANESE PITTA BREAD (KHOBEZ)

COLD

# NIBBLES

MARINATED OLIVES 5.25

KABIS V/VG/GF

Mixed Mediterranean pickles 5.25

PITTA CHIPS V

Homemade Za'atar pitta chips served with Labneh 5.50

HOMMOS V/VG/GF

Chickpea puree, tahini, lemon juice & a drizzle of olive oil 7.25

Add chicken shawarma 4.25

V/VG/GF HOMMOS BEIRUT Chickpea puree with hot pepper, parsley, tahini, garlic, lemon juice & a drizzle of olive oil 7.50

BABA GHANOUJ V/VG/GF

Grilled aubergine puree mixed with sesame paste (tahini), lemon juice 1 & a drizzle of olive oil 8.25

MINT & CUCUMBER YOGHURT V/GF

Cucumber, fresh mint & yoghurt 6.10

## FATOUSH V/VG

Lettuce, tomato, cucumber, fresh mint, mixed bell peppers, onion, radish, sumac & toasted Lebanese bread croutons with vinegar, lemon juice & olive oil 8.50

### TABBOULEH V/VG

Parsley salad with tomato, fresh mint, onion & cracked wheat with a lemon juice & olive oil dressing 8.25

HOMEMADE VINE LEAVES V/VG

Rolled with a mix of rice, chopped tomato, parsley, mint and onion, slow cooked with lemon and olive oil 8.25

OKRA V/VG/GF

Okra cooked with garlic & onion in tomato sauce 8.25

LEBANESE MOUSSAKA V/VG/GF

Aubergine, chickpeas, sweet peppers & onion cooked in tomato sauce 8.25

# FALAFEL V/VG/GF

Deep fried bean & fine herb croquettes served with sesame sauce (tahini) 7.10

# FUL MOUDAMMAS V/VG/GF

Healthy Mediterranean dish made. with broad beans crushed garlic, cumin, fresh lemon juice & extra virgin olive oil 6.10

FATAYER SPINACH V/VG

Pastry filled with spinach, onion, lemon juice, olive oil, sumac, & pine nuts 8.25

BATATA HARRA V/VG/GF

Sauteed potatoes with garlic, coriander, sweet pepper & chilli seasoning 7.25

# FRIED / GRILLED HALLOUMI CHEESE V/GF 9

# KALAJ V

Charcoal grilled Lebanese bread filled with halloumi cheese 8.50

# ARAYAS

Toasted Lebanese bread filled with minced lamb, parsley & onion 9.25

# LAMB KIBBEH

Deep fried croquettes cooked in cracked wheat & filled with sauteed minced lamb, onions & pine nuts 9.25

SOUJOUK GF Highly Rec

Sauteed spicy lamb sausages 9.25

# CHICKEN WINGS GF

Charcoal grilled marinated chicken wings served with homemade garlic sauce 8



Embark on a culinary voyage through the heart of Lebanese cuisine with our meticulously curated sharing platters. Each dish is thoughtfully crafted to guide your palate on an unforgettable journey of flavours and traditions.

# MEZZE

# SHARING PLATERS

SERVED WITH LEBANESE PITTA BREAD (KHOBEZ)

### MIXED SHARING PLATTER FOR 2

Chicken Wings, Lamb Kibbeh, Falafel, Hommos, Tabouleh, Fatayer Spinach 29.95

# **VEGAN SHARING PLATTER FOR 2**

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

# MAIN COURSE SHARING MEAT PLATERS

# PLATTER FOR 2

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

# PLATTER FOR 4

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

# MAIN COURSES

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

# SHAWARMA

## CHICKEN SHAWARMA

Thinly sliced spit roasted marinated chicken served with homemade chilli & garlic sauce 18.25

### SHISH TAOUK

Charcoalgrilled marinated chicken breast cubes skewers served with homemade chilli & garlic sauce 17.50

### MIX GRILL

Skewer of chicken breast cubes, lamb kafta & tender marinated lamb cubes, served with homemade chilli & garlic sauce 26

### LAHEM MESHWI

Charcoal grilled tender lamb cubes, and served with homemade chilli & garlic sauce 19.50

# DAWOOD BASHA (LAMB MEATBALLS)

Lebanese Lamb meatballs cooked in tangy tomato sauce with pomegranate molasses served with Vermecelli rice 18.50

# KAFTA MESHWI

Charcoal grilled minced lamb skewers, seasoned with spices, mixed with O parsley, onion & red pepper, served with homemade chilli & garlic sauce 19.50

### 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

### KAFTA BURGER

Charcoal grillminced lamb skewers seasoned with Lebanese spices, cheddar cheese, tomato, lettuce, & pickles, served with fries and homemade chilli sauce 17

# VEGETARIAN & FISH

# FALAFEL BURGER V

Deep fried bean & fine herb croquettes served with tomato, pickles, lettuce & tahini sauce 15

# LEBANESE MOUSSAKA V/VG/GF

Aubergine, chickpeas, sweet peppers & onion cooked in tomato sauce 16

# BAMYA V/VG/GF

Okra cooked with garlic & onion in tomato sauce (Lebanese okra stew) 16

# SEA BASS

Pan fried fillet of sea bass served with homemade chilli & tahini sauce 19

# SIDES

Vermicelli Rice V 4.25 French Fries V/VG/GF 3.95

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 1.00

VG - Vegan V - Vegetarian GF - Gluten Free

Please inform us of any allergies or dietary requirements.

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. \*\*\* Discretionary service charge will be added to your bill \*\*\*