



THE CINNAMON STICK

Cold Mezze

مازة باردة

- Houmous VG, V, GF** 6.50
Chickpeas blended with tahini and lemon juice
- Moutabel VG, V, GF** 6.90
Charcoal grilled aubergine mixed with garlic & tahini
- Mohamara VG, V, GF, N** 7.15
Walnut and red pepper combined for a fiery flavour
- Fattoush VG, V** 6.90
Salad with mint, sumac, olive oil, pomegranate juice & Lebanese flatbread croutons
- Tabbouleh VG, V** 7.15
Parsley & tomato salad, finely chopped with onion, herbs & bulgur wheat
- Beetroot & Feta Salad VG, V** 6.90
Salad mixed with beetroot, feta, combined in a lemon juice and olive oil dressing
- Warak Inab VG, V, GF** 6.55
Homemade vine leaves filled with rice, tomato, parsley & onion

Hot Mezze

مازة سخنة

- Fuul Moukalla VG, V, GF** 6.50
Sautéed broad beans with garlic & coriander
- Lebanese Moussaka VG, V** 6.55
Grilled aubergine stewed with onion, tomatoes, chickpeas
- Batata Harra VG, V** 7.15
Diced new potatoes, baked with garlic, chilli & coriander
- Falafel VG, V** 7.15
Blended chickpeas, onion, coriander & cumin, compacted into fritters and fried
- Zahra Maklia VG, V** 6.50
Fried cauliflower with a tahini dressing
- Fuul Moudammas VG, V, GF** 6.55
Boiled fava beans with garlic, lemon juice, olive oil & tahini
- Kellage Halloumi VG** 7.15
Grilled flatbread filled with halloumi and fresh mint

- Sanbousek Bil Jibneh VG** 7.15
Homemade pastry parcels filled with feta & mint
- Fatayer Sebanikh VG** 7.15
Homemade pastry parcels filled with spinach & onion
- Kibbeh** 8.35
Wheat crust stuffed mince lamb, pine nuts & onion
- Houmous Lahme or Chicken Shawerma GF** .. 7.50
Houmous with your choice of diced lamb or chicken Shawerma
- Jawaneh GF** 7.15
Slightly spicy grilled chicken wings
- Maqaneq GF, N** 7.80
Middle Eastern style lamb sausages cooked with pine nuts
- Arayes Kofta** 7.15
Grilled flatbread filled with minced lamb, onion, parsley & mixed spices
- Sawda Dejjaj GF** 6.55
Sautéed chicken liver with red onion, coriander & lemon juice

Soups

شوربة

- Soup Lentil VG, V, GF** 5.95
Served with Lebanese flatbread croutons (optional)
- Chicken Soup GF** 6.55
Creamy chicken soup
- Vegetable Soup VG, V, GF** 5.95

Chef's Mixed Mezze

A perfect introduction to hot and cold mezze:
Houmous, Moutabel, Warak Inab, Falafel, Zahra Maklia & Fatayer Sebanikh

- 1 Person** 14.50
- 2 Persons** 22.40

VG: Vegetarian

V: Vegan

GF: Gluten Free

N: Contain Nuts





THE CINNAMON STICK

Main Course

أطباق رئيسية

Shish Taouk GF 16.50

Succulent chicken breast pieces marinated in garlic & charcoaled grilled on skewers

Laham Meshwi GF 19.75

Tender cubes of boneless lamb charcoal grilled on skewers with a drizzle of olive oil

Kofta Kebab GF 19.75

Minced lamb kebab infused with onion, parsley & mixed spices & charcoal grilled
Add a Fiery Tomato Sauce OR Tahini Sauce for an extra

Kastaleta GF 23.00

Traditionally seasoned lamb chops, served with roasted vegetables

Mixed Grill GF 25.00

3 grilled meat kebab; Shish Taouk, Laham Meshwi & Kofta Kebab

Large Mixed Grill GF 31.00

Mixed Grill with the addition of Kastaleta & Jawaneh (chicken wings)

Ouzi N 19.15

Filo pastry parcel filled with rice, lamb, peas & nuts, served with yoghurt and cucumber

Chicken Shawarma GF 16.50

Tender strips of chicken breast marinated in lemon & mixed spices, served with Lebanese bread (GF option without flatbread)

From the Sea

King Prawns GF 18.50

Juicy king prawns, sautéed with Mediterranean vegetables, garlic & coriander

Samaka Hara GF 19.50

Baked fillet of Sea bass in a spicy tomato salsa, combined with finely chopped pepper, garlic, onion & coriander on a bed of diced new potatoes

Vegeterian

Bamieh Bil Zeit VG, V, GF 16.00

Okra stewed with tomatoes, garlic & herbs

Burgul Banadora VG 15.50

Cracked wheat cooked in tomatoes combined with mixed vegetables and olive oil. With homemade yoghurt on the side

Sides

ع جنب

Lebanese flatbread VG, V 1.20

Vermicelli Basmati rice VG, V. 5.00

Yoghurt & cucumber dip VG, GF 5.00

Grilled vegetables VG, V, GF. 5.00

Traditional pickles VG, V, GF ... 5.00

Sauces selection: (Garlice, Tahini,

Chips VG, V 5.00

Mixed Salad VG, V, GF 5.00

Chilli) VG, GF 5.00

Desserts

الحلو

Baklava VG, N 6.50

Rich, sweet pastries made of layers of filo, chopped nuts and honey syrup.

with sugar syrup and topped with pistachios.

Muhlaya VG, N 5.95

Almond milk pudding with rose water, topped with pistachio. Unusual and very tasty

Osmalieh VG, N 6.90

A refreshing dessert made of Lebanese cream (kashta) sandwiched between two layers of crispy vermicelli pastry, doused

Nammoura VG 6.90

A baked semolina cake doused with rose water sugar syrup. Served hot with a scoop of vanilla ice cream. The dessert is rich, dense and absolutely delicious.

Ice Cream V 6.90

Choice of Cinnamon - Vanilla VG - Strawberry - Chocolate - Pistachio N

Please inform us if you have an allergy

Please note a 10% gratuity will be added to your bill, this is at your discretion and is shared amongst the team that serves you.

