

Mezze

Chef's

Mixed Mezze

مازوات مشكلة

A perfect introduction to hot and cold mezze

Houmous, Moutabel, Warak Inab, Falafel,
Zahra Maklia & Fatayer Sebanikh

1 Person لشخص £10.95

2 People لشخصين £16.95

Soups

شوربات

Lentil Soup (VG) (VE) (GF) شوربة عدس £4.50
Served with Lebanese flatbread croutons (optional)

Chicken Soup (GF) شوربة دجاج £4.95
Creamy chicken soup

Vegetable Soup (VG) (VE) (GF) شوربة خضرة £4.50

Hot & Cold Mezze

Houmous (VG) (VE) (GF) حمص £4.45
Chickpeas blended with tahini and lemon juice

Moutabel (VG) (VE) (GF) متبل £5.25
Charcoal grilled aubergine mixed with garlic & tahini

Mohamara (VG) (VE) (GF) محمرة £5.50
Walnut and red pepper combined for a fiery flavour

Houmous Ma Lahme (GF) حمص مع لحمة £5.25
Houmous topped with tender chopped lamb

Jawaneh (GF) جوانح £5.50
Slightly spicy grilled chicken wings

Kibbeh (GF) كبة £6.60
Wheat crust stuffed mince lamb, pine nuts & onion

Kibbeh Sebanikh (GF) (VE) كبة سبانخ £5.50
Wheat crust stuffed spinach, pine nuts & onion

Maqaneq (GF) نقانق £6.15
Middle Eastern style lamb sausages cooked with pine nuts
& traditional spices

Sawda Dejjaj (GF) سودة دجاج £4.95
Sautéed chicken liver with red onion, coriander & lemon
juice

Arayes Kofta عرايس كفتة £5.50
Grilled flatbread filled with minced lamb, onion, parsley
& mixed spices

Kellage Halloumi (VG) كلاج حلومي £5.50
Grilled flatbread filled with halloumi and fresh mint

Falafel (VG) (VE) * فلافل £5.50
Blended chickpeas, onion, coriander & cumin, compacted
into fritters and fried.

Zahra Maklia (VG) (VE) * زهرة مقلية £4.95
Fried cauliflower with a tahini dressing

Batata Harra (VG) (VE) * بطاطا حرة £4.95
Diced new potatoes, baked with garlic, chilli & coriander

Lebanese Moussaka (VG) (VE) * مسقعة £4.95
Grilled aubergine stewed with onion, tomatoes, chickpeas
& sweet peppers.

Ful Moukalla (VG) (VE) (GF) فول مقلا £4.75
Sautéed broad beans with garlic & coriander

Ful Moudammas (VG) (VE) (GF) فول مدمس £4.95
Boiled fava beans with garlic, lemon juice, olive oil
& tahini

Sanbousek Bil Jibneh (VG) سنبوسك بالجبنة £5.50
Homemade pastry parcels filled with feta & mint

Fatayer Sebanikh (VG) فطائر سبانخ £5.50
Homemade pastry parcels filled with spinach & onion

Fattoush (VG) (VE) فتوش £5.25
Salad with mint, sumac, olive oil, pomegranate juice
& Lebanese flatbread croutons

Tabbouleh (VG) (VE) تبولة £5.50
Parsley & tomato salad, finely chopped with onion, herbs
& bulgur wheat

Warak Inab (VG) (VE) (GF) ورق عنب £4.95
Homemade vine leaves filled with rice, tomato, parsley
& onion

Beetroot & Feta Salad (VG) (GF) سلطة شمندر £5.25
Salad mixed with beetroot, feta, combined in a lemon juice
and olive oil dressing.

The Charcoal Grill

مشاوي عالفتح

Shish Taouk (GF) شيش طاووق	£12.50
<i>Succulent chicken breast pieces marinated in garlic & charcoaled grilled on skewers</i>	
Laham Meshwi (GF) لحم مشوي	£14.95
<i>Tender cubes of boneless lamb charcoal grilled on skewers with a drizzle of olive oil</i>	
Kofta Kebab (GF) كفتة كباب	£13.50
<i>Minced lamb kebab infused with onion, parsley & mixed spices & charcoal grilled</i>	
<i>Add a Fiery Tomato Sauce OR Tahini Sauce for an extra £0.55</i>	
Kastaleta (GF) كستليتة	£17.50
<i>Traditionally seasoned lamb chops, served with roasted vegetables</i>	
Mixed Grill (GF) مشوي مشكل	£18.95
<i>3 grilled meat kebab; Shish Taouk, Laham Meshwi & Kofta Kebab</i>	
OR Large Mixed Grill with the addition of Kastaleta & Jawaneh (chicken wings) £23.50	

Traditional Mains

الأطباق التقليدية

Chicken Shawarma (GF) شاورما دجاج	£12.50
<i>Tender strips of chicken breast marinated in lemon & mixed spices, served with Lebanese bread (GF option without flatbread)</i>	
Ouzi (GF) أوزي	£14.50
<i>Filo pastry parcel filled with rice, lamb, peas & nuts, served with yoghurt and cucumber</i>	
King Prawns (GF) قريدس	£14.00
<i>Juicy king prawns, sautéed with Mediterranean vegetables, garlic & coriander</i>	
Samaka Hara (GF) سمكة حرة	£14.50
<i>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</i>	
Burgul Bill Banadora (VG) برغل بالبندورة	£10.95
<i>Cracked wheat cooked in tomatoes combined with mixed vegetables and olive oil. With homemade yoghurt on the side.</i>	
Bamieh Bil Zeit (VG, VE, GF) بامية بالزيت	£10.95
<i>Okra stewed with tomatoes, garlic & herbs</i>	

Sides

Lebanese flatbread (VG, VE) £0.90	Grilled Mediterranean vegetables (VG, VE, GF) £3.95	Chips (VG, VE) £3.50
Basmati rice with vermicelli (VG, VE) £3.50	Traditional pickled vegetables (VG, VE, GF) £3.95	Sauce selection (VG, GF) £2.95
Mixed Salad (VG, VE, GF) £3.95	Yoghurt & cucumber dip (VG, GF) £3.95	3 sauces to accompany grilled meat dishes; chill sauce, tahini sauce & garlic mayo

(VG) Suitable for Vegetarians

(VE) Suitable for Vegans

(GF) Gluten Free

(Contains Nuts)

(Please note: We have a few dishes with no gluten but they are cooked in the same oil as items containing gluten. These items are marked *)

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.