




The Cinnamon Stick Festive Menu

Three courses at £25.00 per person
Pre-order & £10 deposit required to secure your booking.

Includes Lebanese flat bread & traditional pickled vegetables.
Feel free to ask our friendly staff any questions.




~ Starters ~




Lentil Soup



Barak Bil Jibneh  Traditional pastry parcels stuffed with feta and mint.



Jawaneh - Grilled chicken wings, marinated in our house recipe sauce.

Traditional Mezze - A small taster of each of the following four Traditional Mezze dishes:


Houmous    Chickpea based dip, blended with tahini purée, olive oil and lemon juice.


Moutabel    Grilled aubergine and tahini puree with garlic, lemon juice and olive oil.


Tabbouleh   A traditional salad made with tomato, onion, parsley, bulgur wheat and mint, dressed with a drizzle of lemon and olive oil.

Warak Inab   Vine leaves stuffed with rice, tomato, parsley and onion and seasoned with lemon and olive oil.

~ Mains ~

Mixed Grill  A selection of each of the following three grilled meats;

Shish Taouk  Succulent, boneless chicken skewers marinated in garlic.




Lamb Kofta Kebab  Grilled minced lamb skewers infused with onion, parsley and mixed spices.

Laham Mashwe  Tender boneless lamb skewers seasoned with cumin and a drizzle of olive oil.

Chicken Shawarma  Thin tender chicken breast strips, marinated with mixed spices and a hint of lemon.



Kabseh - Grilled half a chicken marinated in tomato, olive oil, lemon and chilli sauce. Served with basmati rice and fresh natural yogurt.



Kofta Hindi - Lamb meatballs with onions, herbs and spices in a flavoursome tomato sauce, served with rice.



Bamieh Bil Zeit    - Fresh okra stewed with tomatoes, garlic, herbs and olive oil and served with rice.





~ Desserts ~

Cinnamon Ice Cream

Mixed Baklava Pastries   - Rich, sweet pastries made of layers of filo, chopped nuts and honey syrup

Muhlaya   - A delicious creamy pudding, it is milk-based with almond milk and double cream, topped with pistachio.

Halawa Al Jibn   - This dessert is primarily cheese dough, sugar syrup, semolina and rose water, filled with cream and topped with pistachio.

 Suitable for Vegetarians  Suitable for Vegans  Gluten Free  Contains Nuts
Please inform us if you have an allergy