

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 شوربة عدس £4.50

Served with Lebanese flatbread croutons (optional)

Chicken Soup شوربة دجاج £4.95

Creamy chicken soup

Vegetable Soup شوربة خضرة £4.50

Hot & Cold Mezze

Houmous حمص £4.45

Chickpeas blended with tahini and lemon juice

Moutabel متبل £5.25

Charcoal grilled aubergine mixed with garlic & tahini

Mohamara محمرة £5.50

Walnut and red pepper combined for a fiery flavour

Houmous Ma Lahme حمص مع لحمة £5.25

Houmous topped with tender chopped lamb

Jawaneh جوانح £5.50

Slightly spicy grilled chicken wings

Kibbeh كبة £6.60

Wheat crust stuffed mince lamb, pine nuts & onion

Maqaneq نقانق £6.15

Middle Eastern style lamb sausages cooked with pine nuts
& traditional spices

Sawda Dejaj 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 كلاج حلومي £5.50

Grilled flatbread filled with halloumi and fresh mint

Falafel فلافل £5.50

Blended chickpeas, onion, coriander & cumin, compacted
into fritters and fried.

Zahra Maklia زهرة مقلية £4.95

Fried cauliflower with a tahini dressing

Batata Harra بطاطا حرة £4.95

Diced new potatoes, baked with garlic, chilli & coriander

Lebanese Moussaka مسقعة £4.95

Grilled aubergine stewed with onion, tomatoes, chickpeas
& sweet peppers.

Ful Moukalla فول مقلًا £4.75

Sautéed broad beans with garlic & coriander

Ful Moudammas فول مدمس £4.95

Boiled fava beans with garlic, lemon juice, olive oil
& tahini

Sanbousek Bil Jibneh سنبوسك بالجبنة £5.50

Homemade pastry parcels filled with feta & mint

Fatayer Sebanikh فطائر سبانخ £5.50

Homemade pastry parcels filled with spinach & onion

Fattoush فتوش £5.25

Salad with mint, sumac, olive oil, pomegranate juice
& Lebanese flatbread croutons

Tabbouleh تبولة £5.50

Parsley & tomato salad, finely chopped with onion, herbs
& bulgur wheat

Warak Inab ورق عنب £4.95

Homemade vine leaves filled with rice, tomato, parsley
& onion

Beetroot & Feta Salad سلطة شمندر £5.25

Salad mixed with beetroot, feta, combined in a lemon juice
and olive oil dressing.











The Charcoal Grill

مشاوي عالفحم




















- Shish Taouk**  شيش طاووق £12.50
Succulent chicken breast pieces marinated in garlic & charcoaled grilled on skewers
- Laham Meshwi**  لحم مشوي £14.50
Tender cubes of boneless lamb charcoal grilled on skewers with a drizzle of olive oil
- Kofta Kebab**  كفتة كباب £12.95
Minced lamb kebab infused with onion, parsley & mixed spices & charcoal grilled
Add a Fiery Tomato Sauce OR Tahini Sauce for an extra £0.55
- Kastaleta**  كستليتة £16.50
Traditionally seasoned lamb chops, served with roasted vegetables
- Mixed Grill**  مشوي مشكل £17.95
3 grilled meat kebab; Shish Taouk, Laham Meshwi & Kofta Kebab
- OR **Large Mixed Grill** with the addition of Kastaleta & Jawaneh (chicken wings) £23.50


Traditional Mains


الأطباق التقليدية

- Chicken Shawarma**  شاورما دجاج £12.50
Tender strips of chicken breast marinated in lemon & mixed spices, served with Lebanese bread (GF option without flatbread)
- Kofta Hindi**  كفتة هندي £13.50
Lamb Meatballs in a slightly spicy & flavoursome tomato sauce
- Makloba**   مقلوبة £14.50
Special cooked rice, covered with aubergine, nuts and lamb, served with yoghurt and cucumber
- Samaka Hara**   سمكة حرة £14.50
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
- Burgul Bill Banadora**   برغل بالبندورة £10.95
Cracked wheat cooked in tomatoes combined with mixed vegetables and olive oil. With homemade yoghurt on the side.
- Bamieh Bil Zeit**    بامية بالزيت £10.95
Okra stewed with tomatoes, garlic & herbs


Sides

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

 Suitable for Vegetarians

 Suitable for Vegans

 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.