

MEZZE

Mezze symbolise traditional middle eastern hospitality. From a simple bowl of olives to delicate pastries, these small plates are designed to be shared, a relaxed mini-banquet where everyone dips in and scoops up a mouthful with warm bread.

DIPS	Small	Large
Hoummos <i>SS</i> Purée of chickpeas, tahini & lemon	£2.95	£5.50
Labné <i>D</i> Strained yoghurt	£2.75	£4.95
Baba ghanoush <i>SS</i> Purée of grilled aubergine, tahini & lemon	£3.25	£5.75
Hoummos beyruti <i>SS</i> Purée of chickpeas, garlic fresh chilly, mint, parsley, tahini & lemon	£2.95	£5.50
VEGETARIAN SPECIALITIES		
Batata harrah Diced potatoes fried with garlic, coriander & chilies		£5.50
Sambousek <i>NG</i> Deep fried pastry parcels filled with mixed cheese & herbs		£1.35 (per piece)
Warak inab Vine leaves filled with parsley, mint, tomatoes, onions & rice	£2.95	£5.50
Bemieh bil zeit Okra cooked in garlic, onions & tomato sauce		£5.50
Makdouse <i>N</i> Baby aubergines filled with walnuts & spices, tossed with cherry tomatoes & spring onions		£6.50
Kibbé la'kteen <i>GN</i> Deep-fried pumpkin & cracked wheat parcels, filled with onions, chickpeas & baby spinach		£1.60 (per piece)
Falafel <i>SS</i> Deep-fried bean & herb croquettes, lemon & tahini dip		£1.35 (per piece)
Halloumi meshoué <i>D</i> Grilled Halloumi cheese		£5.50
Kalaj <i>DG</i> Halloumi cheese in grilled pita bread		£5.50
Mousakaa Cooked aubergines, onions, chickpeas, garlic with tomato sauce		£5.75
Laban w Khiar <i>D</i> Yogurt with cucumber, garlic & mint		£5.50

SALADS*Large*

Fattoush <i>G</i>	£6.40
Salad of mixed greens, cherry tomatoes and radishes tossed with apple vinegar & spiced crispy Lebanese bread	
Halloumi salad <i>D</i>	£6.60
Grilled halloumi, lettuce, tomatoes, cucumber, red onion, parsley, lemon & olive oil dressing	
Tabboulé <i>G</i>	£6.40
Minced parsley, mint, onions & tomatoes mixed with cracked wheat, lemon & olive oil	
Al Rahib	£5.75
Grilled aubergine with tomato, onion, parsley & mint, lemon & olive oil dressing	

FISH SPECIALTIES

Calamar mekli <i>SS M</i>	£6.50
Deep-fried squid with sesame & lemon dip	
Samke harra <i>N F SS</i>	£6.95
Sea bass fillet with spicy tomato sauce	
Kreidis mekli <i>C</i>	£6.95
Deep-fried baby tiger prawns & aubergines with spicy sauce	

MEAT/POULTRY SPECIALITIES

Kibbe meklyeh <i>G N</i>	£1.60 per piece
Deep-fried lamb & cracked wheat parcels, filled with onions & pine nuts	
Hoummos awarma <i>N SS</i>	£6.50
Hoummos topped with marinated lamb & pine nuts	
Jawaneh	£5.50
Chicken wings grilled marinated in lemon juice & garlic	
Soujouk	£6.50
Pan fried homemade Lebanese spicy lamb sausages with cherry tomatoes	
Makanek <i>N</i>	£6.50
Pan fried homemade Lebanese lamb & cumin sausages	

FROM OUR BREAD OVEN

Mana'eesh zaatar <i>G SS</i>	£4.40
Thyme, sumac & sesame flat bread	
Fatayer <i>N G</i>	£1.35 per piece
Baked pastry triangles filled with spinach, onions & pine nuts	
Safiha <i>G</i>	£5.95
Mince lamb, onions & tomatoes on baked bread	
Arayes <i>G</i>	£6.50
Seasoned minced lamb & grilled in pita bread	

MAINS

Warda main courses are our signature dishes

FISH

Sea bass fillet *F* £14.00
Roasted with onion tajine sauce served with white rice

Jumbo shrimps *C* £17.00
Grilled, served with saffron rice & mildly spiced tomato sauce

HOME COOKING DISHES

Mousakaa *G* £9.50
Aubergines, onions, chickpeas, cooked in tomato sauce served with vermicelli rice

Bemieh *G* £9.50
Okra, garlic, onions cooked in tomato sauce, served with vermicelli rice

Daoud bacha *N, G* £11.50
Minced lamb balls with onions, tomato sauce, served with vermicelli rice

Cheick el mehchi *N, G* £11.50
Stuffed aubergine with minced lamb & onion and tomato sauce, served with vermicelli rice

Five-spice lamb & bukhari rice *N* £17.00
Lamb shoulder slowly cooked

FROM THE GRILL

Taouk £11.50
(3 skewers) marinated chicken breast cubes with potatoes & garlic dip

Chicken kafta £11.50
(3 skewers) minced chicken, garlic & coriander served with potatoes & garlic dip

Boneless chicken £11.50
Grilled, served with roasted new potatoes & garlic sauce

Lamb kafta *SS* £13.00
(3 skewers) minced lamb, onion & parsley served with hoummos dip, grilled onions & tomato

Lahim meshoué *SS* £13.75
(3 skewers) marinated lamb cubes, served with hoummos dip, grilled onions & tomato

Mixed meat grill *G* £15.00
(4 skewers) selection of lamb kafta, taouk, lahim meshoué & chicken kafta served with rice

Kastaleta £17.00
4 pieces of lamb cutlets served with mixed vegetables & rice

SOUP

Lentil soup *CY* £4.50

SIDES

Saffron rice £3.50

White rice £3.50

Vermicelli rice £3.50 *G*

Bukhari rice £3.50 *N*

Mixed vegetables £3.50

Pickles £3.50

French fries £3.50

LUNCH MENU

(from 12:00pm to 5:00pm)

SANDWICH PLATTER

Choose a sandwich from the list

Choose your Dip (hoummos or baba ghanoush) *SS, G*

Choose your Salad (Tabboulé or Fatoush)

or chips or rice

1 side, 1 sandwich £5.50

2 sides, 1 sandwich £7.00

>>

Shawarma Lamb

Shawarma Chicken

Soujok

Kafta

Taouk

Falafel *SS*

Halloumi *D*

MAIN PLATTER

Daily specials (ask your waiter) £8.50

Lahim meshoue with hoummos & tabboulé *SS, G* £9.50

Marinated lamb cubes (2 skewers)

Kafta with hoummos & fatoush *SS, G* £8.50

Minced lamb, onion & parsley (2 skewers)

Taouk with tabboulé & baba ghanoush *SS, G* £8.50

Marinated chicken breast cubes & garlic dip (2 skewers)

Mixed Meat Grilled with hoummos & tabboulé *SS, G* £10.50

Selection of kafta, taouk, lahim meshoue (3 skewers)

Mezze selection 8 *SS, G* £9.00

(hoummos, baba ghanoush, tabboulé, falafel, makaneq, kibbe meklyieh, wrak inab, fatayer) (£16.00 for two)

Sea Bass Fillet with white rice & tabboulé *F SS, N* £8.50

Grilled sea bass (1 fillet) served with mild spicy red sauce

Vegetarian mezze selection 8 *SS, G* £8.50

(hoummos, baba ghanoush, tabboulé, falafel, warak inab, kibbe l'kteen, labne, bemieh bil zeit) (£14.00 for two)

BUSINESS LUNCH 1 *SS, G*

3 platters of mezzes (hoummos, tabboulé, falafel)

Grilled 2 skewers, served with rice (kafta, taouk)

Coffee or tea £13.00 (pp)

BUSINESS LUNCH 2 *SS, G*

4 platters of mezzes (hoummos, baba ghanoush, tabboulé, falafel)

Grilled 3 skewers, served with rice (kafta, taouk, lamb cubes)

Coffee or tea £15.00 (pp)

DESSERTS

Mouhalabieh <i>D</i>	£4.50
Lebanese milk pudding, served with seasonal fresh fruit syrup	
Katayef <i>GND</i>	£4.50
3 fried pancakes filled with walnuts served with vanilla ice cream	
Baklawa <i>NGD</i>	£4.50
Assortment of traditional Middle Eastern pastries	
Sorbet (3 scoops)	£5.50
Ask your waiter for the available flavors	
Tehlayi Jnoubieh <i>NSS</i>	£5.00
Selection of traditional Lebanese sweet (Halwa, fig jam & carob syrup)	
Knefeh Bel Jebneh <i>GD</i>	£4.50
Traditional Lebanese cheesecake	
Maamoul <i>ND</i>	£4.50
Walnut maamoul served with vanilla ice cream	

DESSERT WINES (75ML)

Lacrima d'Oro, Kefraya	£7.00
Vin de noix, Heritage	£7.00

PORT/LIQUER (75ML)

Fonseca Port, Bristol cream, Tio Pepe	£6.50
Old Tawny 20 year old port	£9.50

COGNAC/DIGESTIVES (50ML)

Cognac Brillet VSOP, Hennessy VSOP	£6.50
Tia Maria, Baileys, Cointreau, Poire Williams	£6.50
Calvados, Frangelico, Amaretto, Grand Marnier	£6.50

COFFEE

Decaffeinated coffee is available	
Lebanese (plain or with cardamom)	
Espresso single, Cappuccino/Latte	£2.50

INFUSIONS

Aniseed Mixed flowers, Camomile, Fresh mint & lemon zest	
Verveine, Orange blossom, Peppermint	£2.00

TEA

Jasmine, Earl Grey, English breakfast, Mint	£2.00
---	-------

TAKE AWAY

Warda Restaurant
Lebanese Cuisine
02035833438
wardarestaurant.co.uk

COLD MEZZE

HOUMMOS <i>SS</i>	£4.20
Purée of chickpeas, tahini & lemon	
BABA GHANOUSH <i>SS</i>	£4.50
Purée of grilled aubergine, tahini & lemon	
HOUMMOS BEIRUTY <i>SS</i>	£4.25
Purée of chickpeas, garlic, fresh chili, mint, parsley, tahini & lemon	
LABNE <i>D</i>	£4.20
Strained yoghurt	
MAKDOUSE <i>N</i>	£4.80
Baby aubergines pickled & stuffed with walnut & garlic	
WARAK INAB	£4.20
Vine leaves filled with parsley, mint, tomatoes, onions & rice	
AL-RAHIB	£4.50
Grilled aubergine with tomato, onion, parsley & mint	
MOUSSAKA	£4.50
Cooked aubergines, onions, chickpeas & garlic with tomato sauce	
BEMIEH BEL ZEIT	£4.50
Okra cooked in garlic, onions & tomato sauce	
PICKLES (MIXED)	£3.50

HOT MEZZE

HOUMMOS AWARMA <i>SS N</i>	£5.70
Hoummos topped with marinated lamb & pine nuts	
FALAFEL <i>SS</i>	(4 pieces) £4.50
Deep fried bean & herb croquettes, lemon & tahini dip	
KIBBE MEKLIEH <i>GN</i>	(4 pieces) £4.80
Deep fried lamb & cracked wheat parcels filled with onions & pine nuts	
KIBBE LA'KTEEN <i>G</i>	(4 pieces) £4.80
Deep fried pumpkin & cracked wheat parcels filled with onions, chickpeas & baby spinach	
BATATA HARRAH	£4.50
Diced potatoes fried with garlic, coriander & chilies	

HALLOUMI CHEESE <i>D</i>	£4.80
Grilled halloumi cheese	
KALAJ <i>D G</i>	£4.80
Halloumi cheese in grilled pita bread with mint	
MAKANEK <i>N</i>	£4.80
Pan fried homemade lamb & cumin sausages	
SOUJOUK	£4.80
Pan fried homemade Lebanese spicy lamb sausages with cherry tomatoes	

BAKARY & PASTRY

SAMBOUSEK CHEESE <i>D G</i>	(4 pieces) £4.50
Deep fried pastry parcels filled with mixed cheese & herbs	
SAMBOUSEK LAMB <i>G N</i>	(4 pieces) £4.50
Deep fried pastry parcels filled with minced lamb, onions & pine nuts	
FATAYER BISBANEKH <i>G N</i>	(4 pieces) £4.50
Baked pastry triangles filled with spinach, onions & pine nuts	
MANA'EESH ZAATAR <i>G SS</i>	£2.50
Thyme, sumac & sesame flatbread	
ARAYES <i>G N</i>	£4.50
Seasoned minced lamb & pine nuts in flatbread	

FISH SPECIALITIES

SAMKE HARRA <i>F</i>	£5.40
Sea bass fillet with spicy tomato sauce	
KREIDIS MEKLI <i>C</i>	£5.40
Deep fried baby tiger prawns with a spicy sauce	

SOUP

LENTIL SOUP <i>CY</i>	£3.50
-----------------------	-------

SALADS

FATTOUSH G	£4.80
Salad of mixed green, cherry tomatoes & radishes, tossed with apple vinegar & spiced crispy Lebanese bread	
TABBOULE G	£4.80
Minced parsley, mint, onions & tomatoes mixed with cracked wheat, lemon & olive oil	
HALLOUMI SALAD D	£6.99
Grilled halloumi, lettuce, tomatoes, cucumber, red onions, parsley, lemon & olive oil	
FALAFEL SALAD SS	£6.49
5 pieces of falafel, lettuce, tomatoes, cucumber, red onions, parsley, lemon & olive oil	

GREAT VALUE! CHARCOAL GRILLED SET MEALS

2 BONELESS WHOLE CHICKENS WITH HOUMMOS (**SS**) OR FRIES
PLUS RICE, COCA COLA AND PITA (**G**) £30.00

12 SKEWERS (1.2 KG) OF ANY MEAT WITH HOUMMOS (**SS**) OR FRIES
PLUS RICE, COCA COLA AND PITA (**G**) £35.00

SIDE ORDERS

WHITE RICE	£3.50
SAFFRON RICE	£3.50
VERMICELLI RICE G	£3.50
FRENCH FRIES	£3.50

SANDWICHES/WRAPPS **G**

SHAWARMA CHICKEN G	£4.50
Marinated chicken shavings	
SHAWARMA LAMB G	£5.10
Marinated lamb shavings	
SHISH TAOUK G	£4.50
Marinated chicken breast cubes	
LAHIM MESHOUE G	£5.10
Marinated lamb cubes	

KAFTA LAMB G	£4.50
Minced lamb, onion & parsley	
KAFTA CHICKEN G	£4.50
Minced chicken, garlic & coriander	
FALAFEL G SS	£4.20
HALLOUMI CHEESE G D	£4.20

CHARCOAL GRILLED

MAIN COURSES

KAFTA LAMB (3 SKEWERS) G	£9.50
Minced lamb, onion & parsley, served with rice	
KAFTA CHICKEN (3 SKEWERS) G	£10.50
Minced chicken, garlic & coriander with potatoes & garlic dip, served with rice	
SHISH TAOUK (3 SKEWERS) G	£10.50
Marinated chicken breast cubes with potatoes and garlic dip, served with rice	
LAHIM MESHOUE (3 SKEWERS) G	£11.50
Marinated lamb cubes served with rice	
MIXED GRILL (3 SKEWERS) G	£12.60
Selection of lamb kafta, taouk & lahim meshoue, served with rice	
MIXED GRILL (4 SKEWERS) G	£13.80
Selection of lamb kafta, taouk, lahim meshoue & chicken kafta, served with rice	
FARROUJ MESHOUE (1/2 CHICKEN)	£10.50
Boneless chicken served with rice & new potatoes	
KASTALETA (4 PIECES)	£15.00
Lamb cutlets	

HOME COOKING DISHES

BEMIEH (OKRA)WITH VERMICELLI RICE G	£9.00
Okra, garlic & onions cooked in tomato sauce	
MOUSSAKA AUBERGINE WITH VERMICELLI RICE G	£9.00
Aubergines, onions & chickpeas cooked in tomato sauce	

DAOUD BACHA WITH VERMICELLI RICE *G* £10.20
Minced lamb balls with onions & tomato sauce

SHEIK EL MAHSHI WITH VERMICELLI RICE *G* £13.00
Stuffed aubergines with minced lamb and onions, cooked in tomato sauce

FIVE SPICE LAMB WITH BUKHARI RICE *N* £14.50
Slow cooked shoulder of lamb

FISH & SEAFOOD

KING PRAWNS *C* £15.00
Grilled king prawns served with saffron rice & mildly spiced tomato sauce

SEA BASS FILLET *F* £13.00
Sea bass fillet roasted with onions & tagine sauce, served with rice

DESSERTS

BAKLAWA *NGD* £3.50
MAAMOUL *ND* £3.50
KNEFEH BEL-JEBN *GD* £4.50

SET MENUS
(minimum 2 people /price per person)

MEZZE 4 *SSNGD*

4 Selection of mezzes
(Hoummos, falafels, soujouk, Fattoush)
Mixed grilled 2 skewers
(selection of kafta & taouk) with rice
Baklawa
Coffee or tea **£16.00 per person**

MEZZE 6 *SSNGD*

6 Selection of mezzes
(Hoummos, tabboulé, falafels, soujouk, fatayer, warak inab)
Mixed grilled 3 skewers
(selection of lamb kafta & taouk) with rice
Baklawa
Coffee or tea **£19.00 per person**

MEZZE 8 *SSNGD*

8 Selection of mezzes
(Hoummos, baba ghanoush, tabboulé, falafels, soujouk, kibbe mekliyeh, warak inab, fatayer)
Mixed grilled 3 skewers
(Selection of lamb kafta, taouk, lahim meshoué) with rice
Baklawa
Coffee or tea **£29.00 per person**

VEGETERIAN *SSNGD*

8 Selection of mezzes
(Hoummos, baba ghanoush, tabboulé, falafels, warak inab, kibbe la'kteen, fatayer, Laban w Khiaar)
Okra or Mousakaa with rice
Baklawa
Coffee or tea **£27.00 per person**

Allergens:

G – Gluten

N – Nuts

D – Dairy

SS – Sesame seeds

SD – Sulphur dioxide

CY – Celery

F – Fish

C – Crustaceans

M – Molluscs

E – Eggs

S – Soya

L – Lupin

P - Peanuts

MU - Mustard