

## MEZZE

### DIPS

#### Hoummos — 7.70

Puree of chickpeas, tahini and lemon

#### Labne — 7.30

Strained Yoghurt

#### Baba Ghanoush — 7.70

Puree of grilled aubergine, tahini and lemon

#### Hoummos Beyruti— 7.70

Puree of chickpeas, garlic, fresh chili, mint, parsley, tahini and lemon

### VEGETARIAN

#### Batata Harrah— 7.70

Diced Potatoes fried with garlic, coriander and chillies

#### Sambousek— 7.80

Deep Fried Pastry Parcels filled with cheese and herbs

#### Warak Inab — 7.70

Fresh Kiwi, Kiwi Syrup and Fresh Lychee Juice

#### Bamieh Bil Zeit — 7.70

Okra cooked in garlic, onions and tomato sauce

#### Makdouse — 7.70

Baby aubergine filled with walnuts and spices, tossed with cherry tomatoes and spring onions

#### Kibbe La'kteen— 8.50

Deep-fried pumpkin and cracked wheat parcels filled with onions, chickpeas and baby spinach

#### Falafels — 7.80

Deep-fried bean and herb croquettes, lemon and tahini

#### Halloum Meshue — 7.70

Grilled Halloumi cheese

#### Kalaj — 7.70

Halloumi cheese in grilled bread

#### Moussaka — 8.50

Cooked aubergines, onions, chickpeas and garlic with tomato sauce

#### Laban W Khair — 7.70

Yogurt with cucumber, garlic and mint

### SALADS

#### Fattoush— 8.30

Salad of mixed greens, cherry tomatoes and radishes tossed with apple vinegar and spiced crispy bread

#### Halloumi Salad— 8.90

Grilled halloumi, lettuce, tomatoes, cucumber, red onion, parsley, lemon and olive oil dressing

#### Tabbouleh— 8.30

Minced parsley, mint, onions and tomatoes mixed with cracked wheat, lemon and olive oil

#### Falafel Salad— 8.90

Falafels, lettuce, tomatoes, cucumber, red onion, parsley, lemon and olive oil dressing

### FISH SPECIALITIES

#### Calamari Mekli — 9.25

Deep-fried squid with a sesame and lemon

#### Samke Harra — 9.25

Sea bass fillet with spicy tomato sauce

#### Kreidis Mekli — 9.25

Deep-fried baby tiger prawns and aubergine with spicy sauce

### MEAT SPECIALITIES

#### Kibbe Mekliyah — 8.50

Deep-fried lamb and cracked wheat parcels filled with onions and pine nuts

#### Hoummos Awarma— 8.90

Hoummos topped with marinated lamb and pine nuts

#### Jawaneh — 7.70

Grilled chicken wings marinated in lemon juice and garlic

#### Soujouk— 8.90

Pan fried homemade Lebanese spicy sausages with cherry tomatoes

#### Makanek — 8.90

Pan fried homemade Lebanese lamb and cumin sausages

## MAINS

### FISH

#### Sea Bass Fillet — 19.00

Roasted with spicy tomato sauce and served with rice

#### Jumbo Shrimps — 22.50

Grilled, served with saffron rice and mildly spiced tomato sauce

### HOMEMADE DISHES

#### Moussaka — 14.50

Aubergine, onions and chickpeas cooked in tomato sauce and served with vermicelli rice

#### Bemieh — 14.50

Okra, garlic and onions cooked in tomato sauce and served with vermicelli rice

#### Daoud Basha — 16.50

Minced lamb balls with onion and tomato sauce, served with vermicelli rice

#### Cheikh El Mahshi — 16.50

Stuffed aubergine with minced lamb, onion and tomato sauce, served with vermicelli rice

#### Five Spice Lamb and Bukhari Rice — 22.50

Lamb Shank slowly cooked with Lebanese spices

### FROM BREAD OVEN

#### Mana'eesh Zaatar — 6.20

Thyme, sumac and sesame flat bread

#### Fatayer — 8.50

Baked pastry triangles filled with spinach, onions and pine nuts

#### Arayes — 7.70

Seasoned minced lamb grilled in pita bread

### SOUP

#### Lentil Soup — 6.70

Contains Celery

### FROM THE GRILL

#### Taouk — 15.50

Marinated chicken breast cubes with potatoes and garlic dip (3 Skewers)

#### Chicken Kafta — 14.50

Minced chicken, garlic and coriander, served with potatoes and garlic dip (3 Skewers)

#### Boneless Chicken — 17.50

Grilled boneless chicken served with roasted new potatoes and garlic sauce

#### Lamb Kafta — 15.50

Minced lamb, onion and parsley, served with hoummos (3 Skewers)

#### Lehim Meshoue — 18.50

Marinated lamb cubes served with houmous, grilled onion and tomato (3 Skewers)

#### Mixed Meat Grill — 19.50

Selection of lamb kafta, Lehim Meshue, Taouk and Chicken Kafta, served with rice

#### Kastaleta — 22.50

Lamb cutlets (4 Pieces) served with rice

### WRAPS

All served with chips and salad

#### Chicken Shawarma — 12.50

#### Lamb Shawarma — 12.50

#### Taouk — 12.50

#### Chicken Kafta — 12.50

#### Lamb Kafta — 12.50

#### Lehim Meshue — 12.50

#### Batata Harra — 12.50

#### Falafels — 12.50

#### Halloum Meshue — 12.50

### SIDES

#### Saffron Rice — 5.20

#### White Rice — 4.70

#### Vermicelli Rice — 5.20

#### Bukhari Rice — 5.20

#### Mixed Vegetables — 4.70

#### Pickles — 4.70

#### French Fries — 4.70

## SET MENU

### MEZZE 4 - £22.50PP

#### Selection of 4 Mezze

Hoummos, falafels, soujouk, fattoush

#### Mixed Grilled 2 Skewers

Selection of Kafta and taouk with rice

**Bakawa**

**Coffee or Tea**

### VEGETARIAN - £35PP

#### Selection of 8 Mezze

Hoummos, baba ghanoush, tabbouleh, falafels, kibbe la'kteen, warak inab, fatayer, laban w khair

#### Moussaka or Bemien (okra) with rice

**Bakawa**

**Coffee or Tea**

### MEZZE 6 - £25.50PP

#### Selection of 6 Mezze

Hoummos, tabbouleh, falafels, soujouk, fatayer, warak Inab

#### Mixed Grilled 2 Skewers

Selection of Kafta and taouk with rice

**Bakawa**

**Coffee or Tea**

### MEZZE 8 - £36.50PP

#### Selection of 8 Mezze

Hoummos, baba ghanoush, tabbouleh, falafels, soujouk, kibbe mekliye, warak inab, fatayer

#### Mixed Grilled 3 Skewers

Selection of Lamb Kafta, taouk and lehim meshue with rice

**Bakawa**

**Coffee or Tea**

Please ask about ALLERGENS and inform us before placing your order if are allergic to anything  
12.5% discretionary service charge will be added to your bill when dinning in. Thank you.

# DRINKS MENU

## MILK SHAKES

### Vanilla Special — 5.50

An infusion of vanilla bean paste with whipped cream, waffer and cherry

### Cool Mint — 5.50

Choc Mint with Peppermint topped with chocolate ice cream and Corinthian wafer

### Strawberry Marshallow — 6.00

Rich flavour of Marshmellow blended with Strawberry and milk

### Blueberry & White Chocolate— 6.50

Fresh Blueberries blended with Cream Cheese and white chocolate

### Chocolate Fountain— 5.50

Choose from (Oreo, Ferrero Rocher, KitKat, Maltesers, Bounty, Bueno, Crunchie, Aero)

## MOCKTAILS

### Last Word — 5.50

Cherry Syrup, Lime Juice, Fresh Cucumber peel

### Kiwi Kooler — 5.50

Fresh Kiwi, Kiwi Syrup and Fresh Lychee Juice

### Disney Star Martini — 7.50

Passion Fruit Puree, Vanilla infused sugar syrupe, splash of pressed apple with a Side Shot of Non-alcoholic Champagne

### Mojito's Rainforest — 5.50

Choose from Strawberry, Pomegranate, Watermelon, Pineapple, blue-lagoon, Raspberry or Passionfruit

### Lemonades — 5.50

Choose form Mint, Rose, Mango or Kiwi

### Pina Colada — 5.50

Coconut Cream, Fresh Pineapple juice, Pina Colada Syrup with Fresh Cream

### Jalab — 5.50

Dates and grape syrup, cushed ice & pine nuts

## SMOOTHIES

### Keto Smoothie — 6.50

Strawberries and blackberries blended with Coconut milk and Spinach

### Sunshine Daydream — 6.50

Fresh Blueberries, maple syrup, almond butter blended with oat milk

### Green Dream — 6.50

Spinach, banana, almond butter, chia seeds with honey

### Super Fruit — 6.50

Cherries, Kiwi, Strawberry and banana blended with flex seeds, honey and almond milk

### Razzle Dazzle — 6.50

Raspberry, mango and pineapple blended with coconut milk and honey

## JUICE/SOFT DRINKS

### Fresh Juices — 4.50

Choose from Apple, Orange, Carrot or Pineapple

### Soft drinks — 2.90

Coke, Diet coke, Coke Zero, Fanta, Sprite, Ginger Ale, Red Bull

### Non-Alcoholic Wine — 5.50

Red, White or Sparkling

### Non-Alcoholic Beer — 5.50

Heineken, Peroni, Beck's

### Ayran— 4.50

yoghurt, water and salt

### Flavoured yoghurt drink — 5.50

yughurt with mango or passion fruit

### bottle of water— 3.50

Still or sparkling

## DESSERTS

### ICE CREAM

#### Mint Ice cream bombs — 5.50

Mint flavoured ice cream with special coating of chocolate

#### Coconut Halves — 5.50

Coconut ice cream with grated coconut

#### Sorbet — 5.50

Choose from Orange, passion fruit & Mango

#### Vanilla & Toffee honeypot — 6.50

Ceramic dish filled with vanilla flavour & toffee dairy ice cream topped with layer of toffee sauce

#### Chocolate ice cream roll—6.50

Chocolate ice cream with a chocolate sauce wrapped in a chocolate sponge

### WARDA SPECIAL

#### Knefeh Bel Jabneh — 5.50

Traditional Lebanese cheese cake

#### Maamoul— 5.50

Walnut maamoul served with vanilla ice cream

#### Baklawa— 5.00

Assortment of traditional Middle Eastern pastries

#### Sticky toffee puddings — 6.50

toffee flavoured suet sponge covered in a sticky toffee sauce

#### Tehlayi Jnoubieh — 6.50

Selection of traditional Lebanese sweet (Halwa, fig jam & carob syrup)

### COFFEE

#### Lebanese Coffee— 3.50

#### Esspresso single — 2.50

#### Esspresso double— 3.50

#### Cappuccino— 3.50

#### Latte— 3.50

Add flavours (Hazelnut, Vanilla or Caramel)

#### Americano— 3.50

#### Mocha — 3.50

#### Karak Chai — 3.50

#### Pink Chai — 3.50

### INFUSIONS

#### Tea— 2.90

Jasmine, Earl Grey, English breakfast, Mint

#### Infusion — 2.90

Aniseed, Mixed flowers, Camomile, Fresh mint & lemon zest, Verveine, Orange blossom, Peppermint, very berry