

Cold Mezze

Hummus s	5.5
<i>Chickpea puree topped with olive oil</i>	
Moutabal s	5.9
<i>Grilled Aubergine puree with sesame paste and lemon juice, topped with pomegranate and olive oil</i>	
Hummus Harissa s	5.9
<i>Chickpea puree with hot chilli, parsley, sesame and lemon juice</i>	
Tabbouleh g	6.0
<i>Finely chopped Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice and olive oil dressing</i>	
Warak Inab B'zeit	5.5
<i>Vine leaves filled with rice, tomato, parsley, mint and onion cooked in lemon juice and olive oil</i>	
Nigella Labne with chilli m	5.5
<i>Strained yoghurt with nigella seeds and fresh chilli topped with olive oil</i>	
Fattoush Salad g	5.0
<i>Lettuce, tomato, cucumber, mint, onion, radish, sumac, zaatar and toasted Lebanese bread with apple cider vinaigrette</i>	
Hot Mezzes	
Moussaka	6.5
<i>Fried aubergines baked with tomato, onion, chickpeas and sweet peppers</i>	
Cheese Borek g m	5.0
<i>Filo Pastry filled with Mozzarella, Syrian fresh Haloumi, Feta and Mint</i>	
Lamb Borek g	5.0
<i>Filo pastry filled with Minced lamb, parsley and onions</i>	
Hummus Soujoc	7.0
<i>Chickpea puree with lemon juice and olive oil served with pan fried spicy lamb sausages</i>	

Please Note: We are using nuts in our kitchen and we cannot guarantee that our food is nut free

Kibbeh g s	5.5
<i>Deep fried cracked wheat parcel stuffed with minced lamb and chopped onions served with Tahini sauce</i>	
Falafel s	5.0
<i>Deep fried fava beans, chickpeas and fine herbs served with tahini sauce</i>	
Batata Harra	4.5
<i>Chunky potatoes sautéed with garlic, coriander, sweet pepper and chilli</i>	
<i>Add cheese</i>	
Halloumi Skewers m	5.0
<i>2 skewers of Halloumi cheese and tomato served on a bed of salad</i>	
Lentil Soup	4.0
<i>Classic Lebanese lentil soup served with freshly baked crispy bread and lemon wedges</i>	
Extras	
Spiced Rice g	3.0
Bread Basket	2.0
Kabis	3.5
<i>Mixed Mediterranean pickles: turnips, cucumber, carrots and olives</i>	
Sauce (Chilli sauce, Garlic Sauce & Tahini Sauce)	1.2

Sharing Mezze Platter s m g 16.0

A selection of Hummus, Tabbouleh, Warak Inab B'zeit, Falafel, Cheese Borek and Kibbeh served with freshly pitta bread

An optional service charge of 10% will be added to all table bills.

Mains

Shish Taouk s g	12.0
<i>2 skewers of Grilled marinated chicken cubes served with batata Harra and pickles served with baked sesame bread</i>	
Lamb Kafta	12.0
<i>2 Skewers of lamb Kafta served with Batata Harra , pickles and onion salad</i>	
Pulled Lamb Shawarma s g	14.0
<i>Slow roasted lamb pulled from the shoulder served with Batata Harra, pickles & tahini sauce</i>	
Mixed Grill	15.0
<i>Grilled marinated skewers of lamb, chicken and lamb cutlet served with pickles and Batata Harra, Onion salad and grilled tomato</i>	
Lamb Cutlets	16.0
<i>Grilled lamb cutlets served with Batata Barra and onion salad</i>	
Lebanese Chicken 'Panne' g	11.5
<i>Breaded chicken escalope served with Batata Harra and house salad</i>	

Desserts

Selection of Baklawa n	3.5
Mohalabiya n m	4.0
<i>A street cooked milk pudding of Coconut and Pistachio topped with Cardamom</i>	
Knafeh n m	5.0
<i>Semolina pastry soaked in syrup filled with cheese and topped with Pistachio nuts</i>	
Dessert of the day	
<i>Please ask your server for today's special dessert</i>	

For allergen information please speak to your server:

G:Gluten, C: Celery, CR: Crustaceans, E: Eggs, F:Fish, M:Milk, N:Nuts, P: Peanuts, S: Sesame, SO: Soya MU:Mustard, SU: Sulphites