



## LEBANESE CUISINE

Restaurant & Bar | Catering & private Receptions




*"From our kitchen  
to your doorstep"*





*we deliver*

0208 977 7700

# COLD MEZZA

<b>Hommos</b>  	£6.00
Chickpeas puree with <b>sesame</b> paste & lemon juice	
<b>Hommos Beiruty</b>  	£6.25
<b>Hommos</b> with chilli pepper, garlic & parsley	
<b>Moutabbal (Baba Ghanouj)</b>  	£7.00
Char grilled aubergine puree with <b>sesame paste</b> & lemon juice	
<b>Tabouleh</b> 	£6.50
Parsley, tomatoes, onions, olive oil & lemon juice	
<b>Fattoush</b>  	£6.75
Lettuce, tomatoes, cucumber, sweet pepper, rocket, sumac, pomegranate molasses, olive oil & <b>crispy bread</b>	
<b>Warak Enab</b> 	£6.25
Vine leaves filled with rice, tomatoes & parsley slow cooked in olive oil & lemon juice	
<b>Musakaat Batenjan</b> 	£6.75
Baked seasoned aubergine cooked with tomatoes, chickpeas, onions & garlic	
<b>Labneh</b>  	£6.00
White cream <b>cheese</b> made from thick strained yoghurt	
<b>Tzatziki</b>  	£6.25
Labneh <b>cheese</b> with diced cucumber, garlic, dried mint & olive oil	
<b>Bamieh Bel Zeit</b> 	£6.25
Okra cooked with tomatoes, garlic, coriander & olive oil	
<b>Muhammara</b>   	£7.75
Mixed mediterranean nuts, blended with roasted peppers chilli & olive oil	
<b>Hommos Muhammara</b>   	£7.50
Chefs Special: <b>Hommos</b> on a bed of muhammara	
<b>Batenjan (Rahib)</b> 	£7.00
Smoked grilled aubergine, tomatoes, bell pepper, onions, garlic & parsley with olive oil & lemon juice	

## SPECIALTY SALADS

<b>Ruba's Salad</b> 	£7.50
Baby leaf, cherry tomatoes, avocados & sweetcorn with olive oil, lemon juice & pomegranate seeds	
<b>Lentil Salad</b> 	£7.00
Lentils, cherry tomato, spring onions, pomegranate & wild rocket with lemon juice & olive oil	

Please advise your server of any special dietary requirements including intolerances & allergies.

 Gluten  Nuts  Dairy  Sesame  Celery  Chilli  Fish & Crustaceans  Vegetarian

# HOT MEZZA

<b>Hommos Awarma</b> 🍖 🥙	£8.25
<b>Hommos</b> topped with diced lamb & <b>pine kernels</b> .	
<b>Foul Moudammas</b> 🌱	£6.25
Fava beans simmered in tomatoes, garlic & olive oil	
<b>Kebbeh</b> 🥙	£6.75
Lamb & cracked <b>wheat</b> shell filled with seasoned minced lamb & onions	
<b>Kebbeh Laktin</b> 🌱 🥙 🍌 🍌	£6.50
Pureed pumpkin & cracked <b>wheat</b> shell filled with seasoned spinach, pomegranate, onions & <b>walnuts</b>	
<b>Samboussik Lamb</b> 🥙 🍌 🍌	£6.50
Lebanese <b>pastry</b> filled with minced lamb, onions	
<b>Rikakat Cheese</b> 🌱 🍌 🥙	£6.50
<b>Cheese</b> rolls filled with seasoned halloumi, feta & onions	
<b>Rikakat Sojok</b> 🍌 🥙 🌶️	£6.75
<b>Cheese</b> rolls filled with seasoned halloumi, feta, onions & spicy sausages	
<b>Falafel</b> 🍌 🌱 🥙	£6.50
Bean & chickpeas croquettes seasoned with mixed spices, herbs, garlic	
<b>Fatayer</b> 🌱 🥙 🍌	£6.50
Baked spinach with onions, sumac in <b>pastry</b> parcels	
<b>Halloumi Grilled</b> 🌱 🍌	£7.50
Grilled halloumi <b>cheese</b>	
<b>Batata Harra</b> 🌱 🌶️	£6.25
Spicy potatoes diced & cooked with garlic, coriander & spices	
<b>Sawdat Djaj</b> 🍌	£6.75
Marinated chicken livers flambeed in lemon, garlic & pomegranate molasses	
<b>Makanek</b>	£7.50
Lebanese sausages flambeed in lemon juice	
<b>Sojok</b> 🌶️	£7.75
Spicy sausage cooked with fresh tomatoes, flambeed in lemon juice & garlic	
<b>Kraydes Ruba</b> 🍌 🥙	£8.50
<b>Prawns</b> sauteed with garlic butter, coriander & lemon juice	
<b>Calamari</b> 🥙 🍌 🥙	£6.75
Calamari breaded and fried served with home made tartar sauce	
<b>Samke Harra</b> 🌶️ 🍌 🥙	£8.50
Seabass fillet on a bed of cooked mixed peppers, garlic, onions, tomatoes & coriander	

## MEZZA ON THE GRILL

**Arayess** 🍷 £8.50

Lebanese **bread** filled with seasoned minced lamb & onions. Charcoal grilled

**Kellaj** 🌱 🍷 🍷 £7.75

**Bread** filled with halloumi **cheese** & tomato seasoned with thyme. Charcoal grilled

**Jawaneh Bil Kezbara** 🍷 £6.75

Chicken wings sauteed in coriander, garlic & lemon juice

**Jawaneh** £6.50

Grilled chicken wings marinated in lemon & garlic

## STEWES & HOME COOKING

**Lamb Shank** 🍷 🌱 🍷 £16.50

Braised lamb leg cooked in gravy sauce served with oriental lamb rice & mix nuts

**Bamieh with Rice** 🌱 🍷 £13.50

Okra cooked with tomatoes, garlic & coriander served with vermicelli rice

**Musakaat with Rice** 🌱 🍷 £14.00

Baked seasoned aubergine cooked with tomatoes, chickpeas, onions & garlic served with **vermicelli** rice

**Kebbeh Bissayniyeh** 🍷 🍷 £14.75

Baked minced lamb & cracked **wheat** layers filled with seasoned minced lamb served with cucumber yoghurt

**Riz a Djej** 🍷 🍷 🍷 £16.00

Grilled marinated chicken fillets on a bed of oriental lamb rice with mixed **nuts** & gravy mushroom sauce

## FISH & SEAFOOD

**King Prawns** 🍷 🍷 🍷 🍷 £21.50

Marinated & grilled **prawns** with tomato, bell pepper sauce served with saffron rice

**Mixed Fish** 🍷 🍷 🍷 🍷 £18.50

Salmon & Cod baked with tomato & bell pepper sauce served with saffron rice

**Sea Bass** 🍷 🍷 £19.50

Grilled or baked fillets served with mixed vegetables & a speciality sauce

# MAIN COURSES

## CHARCOAL & GRILL

<b>Kafta Meshwi</b>	£14.75
Minced lamb with parsley, onions, served with roasted baby potatoes & grilled tomatoes	
<b>Shish Taouk</b>	£15.75
Marinated chicken skewers in garlic & lemon served with roasted baby potatoes & grilled tomatoes	
<b>Lahm Meshwi</b>	£17.50
Lamb skewers, charcoal grilled, served with roasted baby potatoes & grilled tomatoes	
<b>Mixed Grill</b>	£19.50
Selection of char grilled skewers: lamb, shish taouk & kafta served with roasted baby potatoes & grilled tomatoes	
<b>Kafta Khashkhash</b> 🌶️	£15.50
Minced lamb with spicy tomato sauce, charcoal grilled	
<b>Chicken Chawarma</b>	£16.00
Slices of marinated chicken in garlic & lemon roasted served with chips	
<b>Farrouj Meshwi</b>	£16.00
Half boneless marinated chicken in garlic & lemon charcoal grilled, served with chips	
<b>Castaleta Ghanam</b>	£18.50
Marinated lamb cutlets, charcoal grilled served with roasted baby potatoes & grilled tomatoes	
<b>Vegetarian Mixed Grill</b> 🌱	£15.50
Contains mushroom	
<b>Kafta Korfaliyeh</b>	£15.50
Minced lamb, aubergine & pepper. Charcoal grilled	

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🌾 Gluten 🥜 Nuts 🥛 Dairy 🌱 Sesame 🌿 Celery 🌶️ Chilli 🐠 Fish & Crustaceans 🌱 Vegetarian

## WRAPS **Contains Gluten**

<b>Kafta Meshwi</b> 🍴	£6.50
Spiced minced lamb char grilled, tomato, salad & <b>tahini sauce</b>	
<b>Shish Taouk</b>	£6.50
Marinated char grilled chicken skewer in garlic & lemon	
<b>Lahm Meshwi</b>	£7.00
Lamb cubes char grilled, tomato, salad & onion	
<b>Chicken Chawarma</b>	£6.50
Thin sliced chicken shawarma pickled cucumber, tomato, salad & garlic sauce	
<b>Makanek</b>	£6.50
Lamb & cumin sausages, garlic sauce, pickles	
<b>Sojok</b> 🌶️	£6.50
Charcoal grilled Lebanese sausage, lettuce, tomato & garlic sauce	
<b>Falafel</b> 🌱🥬🍴	£6.50
Bean & chickpeas croquettes seasoned with mixed spices, herbs, tomato & <b>tahini sauce</b>	
<b>Grilled Halloumi Cheese</b> 🌱🍴	£6.50
Halloumi <b>cheese</b> , lettuce, tomato	

## SIDES & SOUP

<b>Lentil Soup</b> 🌱🥬	£5.50
<b>Vermicelli Rice</b> 🌱🥬	£4.50
<b>Oriental Lamb Rice</b>	£5.50
<b>Saffron Rice</b> 🌱	£4.50
<b>Lebanese Yoghurt</b> 🌱🍴	£4.00
<b>Yoghurt With Cucumber</b> 🌱🍴	£4.50
<b>Grilled Vegetables</b> 🌱	£5.50
<b>French Fries</b> 🌱	£4.50
<b>Green Salad</b> 🌱	£4.00

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## DESSERTS

<b>Baklawa</b> 🍪🍪🍪	£5.00
Layered pastries with almonds or pistachios	
<b>Ossmalieh</b> 🍪🍪🍪	£5.50
Caramelised wheat filled with ashta clotted cream	
<b>Mouhalabieh</b> 🍮🍮	£5.00
Lebanese pannacotta with orange blossom water & rose water syrup	

<b>SOFT DRINKS</b> Coke, Diet Coke, Sprite, Fanta	£2.25
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## FRESH JUICES

<b>Minted Lemonade</b> £4.00	<b>Orange</b> £4.00
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## SPARKLING WINE (750ml Bottle)

<b>Prosecco Millesimato Extra Dry Villa Sandi</b> Italy 11%	£22.00
<b>Rosato Spumante Brut Villa Sandi</b> Italy 11.5%	£22.00

## WHITE WINE (750ml Bottle)

<b>TerraMare Trebbiano D'Abruzzo, Citra</b> Italy 12%	£16.00
<b>Pinot Grigio, Cabert, Friuli Grave</b> Italy 12%	£18.50
<b>Chateau Ksara Blanc de Blancs</b> Lebanon 13%	£22.00
<b>Chateau Kefraya Blanc de Blancs</b> Lebanon 13%	£25.00
<b>Gavi Di Gavi Villadoria, Piedmont</b> Italy 12.5%	£27.00

## ROSE WINE (750ml Bottle)

<b>Pinot Grigio Blush, Villa San Martino</b> Italy 12.5%	£16.00
<b>Chateau Ksara Sunset</b> Lebanon 13.5%	£20.00

## RED WINE (750ml Bottle)

<b>Sangiovese Puglia</b> Italy 12.5%	£16.00
<b>Chianti Riserva Capafosso</b> Italy 13%	£18.50
<b>Montepulciano d'Abruzzo</b> Italy 14%	£21.00
<b>Chateau Heritage, Plaisir Du Vin</b> Lebanon 13.5%	£22.00
<b>Chateau Ksara, Reserve du Couvent</b> Lebanon 13.5%	£23.00
<b>Chateau Musar 2015</b> Lebanon 13.5%	£55.00

WE CATER FOR ALL YOUR  
PARTIES AND SPECIAL OCCASIONS



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