

COLD MEZZA

HOMMOS 🌱🌱🌱 **£7.50**
Chickpeas puree with **sesame** paste & lemon juice

HOMMOS BEIRUTY 🌱🌱🌱🌱🌱 **£7.75**
Hommos with chilli pepper garlic & parsley

MOUTABBAL (BABA GHANOUI) 🌱🌱🌱 **£8.75**
Chargrilled aubergine puree with **sesame** paste & lemon juice

TABOULEH 🌱🌱 **£7.75**
Parsley, tomatoes, onions, lemon juice & olive oil

FATTOUSH 🌱🌱🌱 **£8.75**
Lettuce, tomatoes, cucumber, sweet peppers, rocket, sumac, pomegranate molasses, olive oil & crispy **bread**

WARAK ENAB 🌱🌱 **£8.25**
Slow cooked vine leaves filled with rice, tomatoes & parsley in olive oil & lemon juice

MUSAKAAT BATENJAN 🌱🌱 **£8.75**
Baked seasoned aubergine cooked with tomatoes, chickpeas onions & garlic

LABNEH 🌱🌱 **£7.25**
Lebanese thick strained **yoghurt** dried mint & extra virgin oil

TZATZIKI 🌱🌱 **£7.50**
Lebanese **cheese** with diced cucumber, dried mint & olive oil

BAMIEH BEL ZEIT 🌱🌱 **£7.50**
Okra cooked with tomatoes, garlic, coriander & olive oil

MUHAMMARA 🌱🌱🌱🌱 **£9.25**
Mixed mediterranean **nuts**, blended with roasted peppers, chilli & olive oil

HOMMOS MUHAMMARA 🌱🌱🌱🌱🌱 **£9.50**
Chef's Special: **Hommos** on a bed of muhammara

BATENJAN (RAHIB) 🌱🌱 **£8.75**
Smoked grilled aubergine, tomatoes bell peppers, onions, garlic & parsley with olive oil & lemon juice

HOT MEZZA

HOMMOS AWARMA 🌱🌱 **£10.25**
Hommos topped with diced lamb & **pine nuts**

FOUL MOUDAMMAS 🌱🌱 **£7.50**
Fava beans simmered in tomatoes, garlic & olive oil

KEBBEH 🌱 **£8.50**
Lamb & cracked **wheat** shell filled with seasoned minced lamb & onions

KEBBEH LAKTIN 🌱🌱🌱🌱 **£8.25**
Pureed pumpkin & cracked **wheat** shell filled with seasoned spinach, pomegranate, onions & **walnuts**

SAMBOUSSIK LAMB 🌱🌱 **£7.75**
Lebanese **pastry** filled with minced lamb & onions

RIKAKAT CHEESE 🌱🌱🌱 **£7.75**
Cheese rolls filled with seasoned **halloumi, feta** & onions

RIKAKAT SOJOK 🌱🌱🌱🌱 **£8.00**
Cheese rolls filled with seasoned **halloumi, feta**, onions & spicy sausages

FALAFEL 🌱🌱🌱🌱 **£7.75**
Bean & chickpeas croquettes seasoned with mixed spices, herbs & garlic

FATAYER 🌱🌱🌱 **£7.75**
Lebanese pastry parcels filled with baked spinach, onions & sumac

HALLOUMI GRILLED 🌱🌱 **£8.75**
Grilled halloumi **cheese**

HOT MEZZA SEAFOOD

KRAYDES RUBA 🌱🌱 **£9.75**
Prawns sauteed with garlic butter coriander & lemon juice

CALAMARI 🌱🌱 **£8.75**
Calamari breaded and fried served with home made tartar sauce

SAMKE HARRA 🌱🌱 **£10.50**
Seabass fillet on a bed of cooked mixed peppers, garlic, onions, tomatoes & coriander

BATATA HARRA 🌱🌱🌱 **£7.75**
Spicy potatoes diced & cooked with garlic, coriander & spices

SAWDAT DJEJ 🌱 **£8.50**
Marinated chicken livers flambeed in lemon, garlic & pomegranate molasses

MAKANEK **£8.50**
Lebanese sausages flambeed in lemon juice & pomegranate molasses

SOJOK 🌱 **£8.75**
Spicy sausages cooked with fresh cherry tomatoes, flambeed in lemon juice

SOJOK WITH EGGS 🌱🌱 **£8.75**
Spicy sausages pan fried with **eggs**

JAWANEH BIL KEZBARA 🌱 **£8.50**
Grilled Chicken wings sauteed in coriander, garlic & lemon juice

ARAYESS 🌱 **£9.75**
Lebanese **bread** filled with seasoned minced lamb, onions & garlic. Charcoal grilled

KELLAJ 🌱🌱🌱 **£9.00**
Lebanese **bread** filled with halloumi **cheese** & tomato, seasoned with thyme. Charcoal grilled

JAWANEH **£8.00**
Charcoal grilled chicken wings marinated in lemon & garlic. Served with garlic sauce

SPECIALTY SALADS

RUBA'S SALAD 🌱🌱 **£8.50**
Baby leaf, cherry tomatoes, avocados & sweetcorn with olive oil, lemon juice & pomegranate seeds

LENTIL SALAD 🌱🌱 **£8.50**
Lentils, cherry tomatoes, pomegranate & wild rocket with lemon juice & olive oil

SET MENUS

Minimum 2 persons
Price per person

ENTRÉE MENU

£33.00

Hommos, Moutabbal, Tabouleh, Falafel, Kebab
Mixed Grill
(Kafta & Shish Taouk)
Baklava - Coffee or Tea

VEGAN MENU

£36.00

Hommos, Moutabbal, Tabouleh, Falafel, Kebab Laktin & Foul Moudamas
Vegetarian Main Course
Of Your Choice
Vegan Dessert Or Sorbet
Coffee or Tea

RUBA MENU £46.00

Hommos, Moutabbal, Tabouleh, Vine Leaves, Falafel, Kebab, Sojok
Mixed Grill or Sea Bass
Lebanese Desserts
Coffee or Tea



FISH & SEAFOOD

KING PRAWNS 🌱🌱 **£23.50**
Marinated grilled **prawns** with tomato, bell pepper sauce served with saffron rice

SAYADIEH 🌱🌱🌱 **£21.50**
Baked fresh **sea bass** fillets with olive oil, cumin served with brown rice, crispy onion and **pine nuts**

SEA BASS 🌱🌱 **£22.50**
Baked fresh **sea bass** fillets served with mixed grilled vegetables & bell pepper sauce

MAIN COURSES

CHARCOAL & GRILL

All our charcoal grills are served with roasted baby potatoes

KAFTA MESHWI **£18.75** **CHICKEN CHAWARMA** **£18.50**
Minced lamb with parsley and onions
Slices of marinated chicken in garlic & lemon. Served with garlic sauce

SHISH TAOUK **£18.50** **FARROUJ MESHWI** **£19.50**
Marinated chicken skewers in garlic and lemon. Served with garlic sauce
Half boneless marinated chicken in garlic & lemon charcoal grilled. Served with garlic sauce

LAHM MESHWI **£21.00** **CASTALETA GHANAM** **£21.00**
Lamb skewers, charcoal grilled
Marinated lamb cutlets charcoal grilled

MIXED GRILL **£22.50** **VEGETARIAN MIXED GRILL** 🌱🌱 **£18.50**
Selection of charcoal grilled skewers: lahm meshwi, shish taouk and kafta Served with garlic sauce
Mixed peppers, aubergines, courgettes, baby potatoes tomatoes & mushrooms Served with bell pepper sauce

KAFTA KHASHKHASH 🌱 **£19.25** **KAFTA KORFALIYEH** **£19.00**
Minced lamb with spicy tomato sauce, charcoal grilled
Skewers of minced lamb aubergines & peppers charcoal grilled

STEWES & HOME COOKING

LAMB SHANK 🌱🌱 **£21.00** **BAMIEH WITH RICE** 🌱🌱🌱 **£16.00**
Braised lamb leg cooked in **gravy** sauce. Served with oriental lamb rice & **mixed nuts**
Okra cooked with tomatoes, garlic & coriander served with **vermicelli** rice

RIZ A DJEJ 🌱🌱 **£19.00** **MUSAKAAT WITH RICE** 🌱🌱🌱 **£17.00**
Grilled marinated chicken fillets in **gravy** mushroom sauce served with oriental lamb rice & **mixed nuts**
Baked seasoned aubergine cooked with tomatoes, chickpeas, onions & garlic. Served with **vermicelli** rice

SIDES & SOUP

LENTIL SOUP 🌱🌱🌱 **£6.75** **GRILLED VEGETABLES** 🌱🌱 **£7.50**
VERMICELLI RICE 🌱🌱🌱 **£6.00** **PLAIN YOGHURT** 🌱🌱 **£5.00**
ORIENTAL LAMB RICE **£6.75** **YOGHURT & CUCUMBER** 🌱🌱 **£5.50**
SAFFRON RICE 🌱🌱 **£6.00** **GREEN SALAD** 🌱🌱 **£5.00**
FRENCH FRIES 🌱🌱 **£5.00** **OLIVES** 🌱🌱 **£4.50**
ROASTED BABY POTATOES 🌱🌱 **£5.00** **MIXED PICKLES** 🌱🌱 **£5.50**

For parties of 6 or more a discretionary 12.5% service charge will be added to the bill

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

🌱 celery, 🌾 gluten, 🦀 crustaceans, 🥚 eggs, 🐟 fish, 🌱 lupin, 🧀 dairy, 🐌 molluscs, 🌶️ mustard, 🌰 nuts, 🌱 sesame, 🌱 soybeans, ⚠️ sulphur dioxide, 🌰 peanuts, 🌱 Vegetarian, 🌱 Vegan, 🌶️ chilli

