



LEBANESE CUISINE

Restaurant & Bar | Catering & private Receptions



*"From our kitchen
to your doorstep"*



we deliver

0208 977 7700

COLD MEZZA

Hommos 🥚 🌱 🌿 £7.50
Chickpeas puree with **sesame paste** & lemon juice

Hommos Beiruty 🥚 🌱 🌿 🌶️ 🌱 £7.75
Hommos with chilli pepper, garlic & parsley

Moutabbal (Baba Ghanouj) 🥚 🌱 🌿 £8.75
Chargrilled aubergine puree with **sesame paste** & lemon juice

Tabouleh 🌱 🌿 £7.75
Parsley, tomatoes, onions, olive oil & lemon juice

Fattoush 🥚 🌱 🌿 £8.75
Lettuce, tomatoes, cucumber, sweet pepper, rocket, sumac, pomegranate molasses, olive oil & **crispy bread**

Warak Enab 🌱 🌿 £8.25
Vine leaves filled with rice, tomatoes & parsley slow cooked 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
Labneh **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
Chefs Special: **Hommos** on a bed of **muhammara**

Batenjan (Rahib) 🌱 🌿 £8.75
Smoked grilled aubergine, tomatoes, bell pepper, onions, garlic & parsley with olive oil & lemon juice

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 tomato, spring onions, pomegranate & wild rocket with lemon juice & olive oil

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

HOT MEZZA

Hommos Awarma 🍷 🍷 Hommos topped with diced lamb & pine nuts.	£10.25
Foul Moudammas 🌱 🌱 Fava beans simmered in tomatoes, garlic & olive oil	£7.50
Kebbeh 🍷 Lamb & cracked wheat shell filled with seasoned minced lamb & onions	£8.50
Kebbeh Laktin 🍷 🍷 🌱 🌱 Pureed pumpkin & cracked wheat shell filled with seasoned spinach, pomegranate, onions & walnuts	£8.25
Samboussik Lamb 🍷 🍷 Lebanese pastry filled with minced lamb & onions	£7.75
Rikakat Cheese 🍷 🍷 🌱 Cheese rolls filled with seasoned halloumi, feta & onions	£7.75
Rikakat Sojok 🍷 🍷 🌶️ Cheese rolls filled with seasoned halloumi, feta, onions & spicy sausages	£8.00
Falafel 🌱 🍷 🌱 🌱 Bean & chickpeas croquettes seasoned with mixed spices, herbs, garlic	£7.75
Fatayer 🍷 🍷 🌱 Lebanese pastry parcels filled with baked spinach, onions & sumac	£7.75
Halloumi Grilled 🍷 🌱 Grilled halloumi cheese	£8.75
Batata Harra 🌱 🌱 🌶️ Spicy potatoes diced & cooked with garlic, coriander & spices	£7.75
Sawdat Djaj 🍷 Marinated chicken livers flambeed in lemon, garlic & pomegranate molasses	£8.50
Makanek Lebanese sausages flambeed in lemon juice & pomegranate molasses	£8.50
Sojok 🌶️ Spicy sausage cooked with fresh tomatoes, flambeed in lemon juice & garlic	£8.75
Jawaneh Bil Kezbara 🍷 Chicken wings sauteed in coriander, garlic & lemon juice	£8.50
Arayess 🍷 Lebanese bread filled with seasoned minced lamb, onions & garlic. Charcoal grilled	£9.75
Kellaj 🍷 🍷 🌱 Lebanese bread filled with halloumi cheese & tomato, seasoned with thyme. Charcoal grilled	£9.00
Jawaneh Charcoal grilled chicken wings marinated in lemon & garlic. Served with garlic sauce	£8.00

SEA FOOD MEZZA

- 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, chilli, tomatoes & coriander

MAIN COURSES

CHARCOAL & GRILL

- Kafta Meshwi** **£18.75**
Minced lamb with parsley, onions, served with roasted baby potatoes
- Shish Taouk** **£18.50**
Marinated chicken skewers in garlic & lemon, served with roasted baby potatoes & garlic sauce
- Lahm Meshwi** **£21.00**
Lamb skewers, charcoal grilled, served with roasted baby potatoes
- Mixed Grill** **£22.50**
Selection of chargrilled skewers: lahm meshwi, shish taouk & kafta served with roasted baby potatoes. Served with garlic sauce
- Kafta Khashkhash** 🌶️ **£19.25**
Charcoal grilled minced lamb, served with spicy tomato sauce & roasted baby potatoes
- Chicken Chawarma** **£18.50**
Slices of chicken marinated in garlic & lemon.
Served with chips & garlic sauce
- Farrouj Meshwi** **£19.50**
Half boneless chicken marinated in garlic & lemon, charcoal grilled, served with chips & garlic sauce
- Castaleta Ghanam** **£21.00**
Marinated lamb cutlets, charcoal grilled. Served with roasted baby potatoes
- Vegetarian Mixed Grill** **£18.50**
Mixed pepper, aubergine, courgette, roasted baby potato, tomato & mushroom. Served with bell pepper sauce
- Kafta Korfaliyeh** **£19.00**
Minced lamb, aubergine & pepper. Charcoal grilled.
Served with baby potatoes

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STEWES & HOME COOKING

- Lamb Shank** 🍴 🌱 🌿 £21.00
Braised lamb leg cooked in gravy sauce. Served with oriental lamb rice & **mixed nuts**
- Bamieh with Rice** 🍴 🌱 🌿 🌿 £16.00
Okra cooked with tomatoes, garlic & coriander served with **vermicelli** rice
- Musakaat with Rice** 🍴 🌱 🌿 🌿 £17.00
Baked seasoned aubergine cooked with tomatoes, chickpeas, onions & garlic. Served with **vermicelli** rice
- Riz a Djej** 🍴 🌱 🌿 £19.00
Grilled marinated chicken fillets in **gravy** mushroom sauce served with oriental lamb rice & **mixed nuts**

FISH & SEAFOOD

- King Prawns** 🍴 🌱 🌿 £23.50
Marinated grilled **prawns** with tomato, bell pepper **sauce**. Served with saffron rice
- Sea Bass** 🍴 🌱 🌿 £22.50
Baked fresh **sea bass** fillets served with mixed grilled vegetables & bell pepper sauce.
- Sayadieh** 🍴 🌱 🌿 🌿 £21.50
Baked fresh **sea bass** fillets with olive oil & cumin. Served with brown rice, crispy onion & **pine nuts**

Set Menus (Minimum 2 persons)

- Entrée Menu** £33.00
Hommos, moutabbal, tabouleh, falafel, kebbeh, mixed grill (kafta & shish taouk) & baklawa
- Vegan Menu** £36.00
Hommos, Moutabbal, Tabouleh, Falafel, Kebbeh Laktin, Foul Moudamas, Vegetarian Main Course of your choice & vegan dessert

WRAPS

Kafta Meshwi Wrap 🍷 🍷 £7.75

Seasoned minced lamb chargrilled with pickles, tomato, salad & hommos

Shish Taouk Wrap 🍷 £7.75

Marinated chargrilled chicken skewer with pickles, tomato, salad & garlic sauce

Chicken Chawarma Wrap 🍷 £7.75

Thin sliced marinated chicken with pickles, tomato, salad & garlic sauce

Sojok Wrap 🍷 🌶️ £7.75

Lebanese sausage with pickles, tomato, salad & garlic sauce

Falafel Wrap 🍷 🍷 🍷 🌱 £7.75

Bean & chickpeas croquettes with pickles, tomato, salad & tahini sauce

Grilled Halloumi Wrap 🍷 🍷 🍷 £7.75

Grilled halloumi cheese with cucumber, tomato and salad

Wrap Extras

Halloumi in the Wrap £3.50

Chips in the Wrap £1.50

SIDES & SOUP

Lentil Soup 🌱 🍷 🌱 £6.75

Vermicelli Rice 🍷 🍷 🌱 £6.00

Oriental Lamb Rice £6.75

Saffron Rice 🍷 🌱 £6.00

French Fries 🍷 🌱 £5.00

Baby Potatoes 🍷 🌱 £5.00

Garlic Sauce 🍷 🌱 £1.50

Grilled Vegetables 🍷 🌱 £7.50

Plain Yoghurt 🍷 🌱 £5.00

Yoghurt & Cucumber 🍷 🌱 🌱 £5.50

Green Salad 🍷 🌱 £5.00

Olives 🍷 🌱 £4.50

Mixed Pickles 🍷 🌱 £5.50

Chilli Sauce 🍷 🌱 £1.50

DESSERTS

Baklawa 🍷 🍷 🍷 🍷 £6.75

Layered pastries with almonds, pistachios & cashew nuts

Ossmalieh 🍷 🍷 🍷 🍷 £7.50

Caramelised vermicelli filled with ashta clotted cream. Contains nuts

Mouhalabieh 🍷 🍷 🍷 🍷 £6.75

Lebanese pannacotta with orange blossom & rose water syrup

Contains nuts

SOFT DRINKS 330ml Glass bottles £3.00

Coca Cola, Diet Coke, Coke Zero, Sprite, Fanta

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LUNCH SPECIALS

Served From 12.00 – 17.00 – Excluding Weekends & Bank Holidays

LUNCH PLATTERS

(All Platters are served with Lebanese Pitta Bread)

Light Mezze Platter 🌱 🍗 🥘 🍷 £12.75

Hommos, moutabbal, tabouleh, kebbeh lamb, cheese rikakat and falafel

Large Mezze Platter 🌱 🍗 🥘 🍷 £14.75

Hommos, moutabbal, tabouleh, vine leaves, kebbeh lamb, cheese rikakat, falafel and lamb samboussik

Vegan Mezze Platter 🌱 🥘 🍷 🍷 £12.75

Hommos, moutabbal, fattoush, vine leaves, kebbeh laktin and falafel

SALADS

Chicken Salad £14.50

Grilled chicken, baby leaf, cherry tomatoes, avocados & sweetcorn with olive oil, lemon juice & pomegranate seeds

Halloumi Salad 🍗 🥘 £13.25

Grilled halloumi, lettuce, tomatoes, cucumber, sweet pepper, rocket, sumac, pomegranate molasses, olive oil & **crispy bread**

Falafel Salad 🥘 🍷 🌱 £12.50

Falafel, lettuce, cherry tomatoes, pickles, radish, parsley, topped with tahini sauce

TODAY'S LUNCH 🍷 🥘 🍷 🍷 £24.00

MIXED MEZZE PLATTER

Hommos, Moutabal, Tabouleh, Vine Leaves, Falafel

MIXED GRILL

2 skewers of kaffta Meshwi & 1 skewer Shish Taouk

OR MUSAKAAT BATENJAN WITH RICE

**Wines & Beers are
available upon request**

WE CATER FOR ALL YOUR
PARTIES AND SPECIAL OCCASIONS



Minimum Delivery Order £25.00

132 High Street, Teddington TW11 8JB

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www.rubarestaurant.co.uk

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