

## 2 COURSE LUNCH MENU

Choose One Starter & One Main Course

£22.00

### MEZZA STARTER OPTIONS



- HOMMOS
- MOUTABBAL (Baba Ghannouj)
- FATTOUSH
- WARAK ENAB
- FALAFEL
- HALLOUMI GRILLED
- KEBBEH
- BATATA HARRA

### MAIN COURSE OPTIONS



- BAMIEH WITH RICE
- MUSAKAAT WITH RICE
- KAFTA MESHWI
- SHISH TAOUK
- CHICKEN CHAWARMA
- MIXED GRILL (Kafta, Taouk)

## LUNCH PLATTERS

All Platters are served with bread

### LIGHT MEZZA PLATTER

Hommos, Moutabbal, Tabouleh, Kebbeh, Cheese Rikakat, Falafel

£13.75

### LARGE MEZZA PLATTER

Hommos, Moutabbal, Tabouleh, Vine Leaves, Kebbeh, Cheese Rikakat, Falafel, Fatayer Spinach

£15.75

### VEGAN MEZZA PLATTER

Hommos, Moutabbal, Tabouleh, Vine Leaves, Kebbeh Laktin, Falafel

£13.75

### KAFTA MESHWI PLATTER

Kafta Skewers, Hommos, Salad

£18.50

### CHICKEN CHAWARMA PLATTER

Chicken Shawarma, Hommos, French Fries

£18.50

### Extras

#### HALLOUMI IN THE WRAP

£3.50

#### FRIES IN THE WRAP

£1.50

## WRAPS

Served with salad or fries

£10.50

### KAFTA MESHWI

Seasoned minced lamb charcoal grilled with pickles, tomato, lettuce & hommos

### SHISH TAOUK

Marinated charcoal grilled chicken skewer with pickles, tomato, lettuce & garlic sauce

### CHICKEN CHAWARMA

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

### SOJOK

Lebanese sausage with pickles, tomato, lettuce & garlic sauce

### FALAFEL

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

### GRILLED HALLOUMI CHEESE

Grilled Halloumi cheese with cucumber, tomato & lettuce

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
- Peanuts
- Vegetarian
- Lupin
- Mustard
- Chili
- Nuts
- Soybeans
- Sesame
- Sulphur Dioxide
- Fish
- Vegan
- Molluscs
- Dairy

Please note that we may use genetically modified (GM) cooking oil in our dishes.