

## COLD MEZZA

### HOMMOS 🌱🌿🍋

Chickpeas puree with **sesame** paste & lemon juice

£8.00

### HOMMOS BEIRUTY 🌱🌿🍋🌶️

**Hommos** with chilli pepper garlic & parsley

£8.50

### MOUTABBAL (BABA GHANOUJ) 🌱🌿🍋🍷

Chargrilled aubergine puree with **sesame** paste & lemon juice

£9.25

### TABOULEH 🌱🍋

Parsley, tomatoes, onions, lemon juice & olive oil

£8.50

### FATTOUSH 🌱🌿🍋

Lettuce, cherry tomatoes, mixed leaf, cucumber, sweet peppers, radish, pomegranate seeds & **crispy bread**. Seasoned with sumac, pomegranate molasses, olive oil & lemon juice

£9.25

### WARAK ENAB 🌱🍋

Stuffed vine leaves filled with rice, tomatoes, onions & parsley. Slow cooked in olive oil & lemon juice

£8.50

### MUSAKAAT BATENJAN 🌱🍋

Baked seasoned aubergine cooked with tomatoes, chickpeas, onions & garlic

£9.25

### TZATZIKI 🍷🌱

Lebanese thick strained **yoghurt** with diced cucumber, dried mint & olive oil

£7.75

### MUHAMMARA 🍷🌱🌿🍋🌶️

Mixed mediterranean **nuts**, blended with roasted peppers, chilli & olive oil

£9.75

### HOMMOS MUHAMMARA 🍷🌱🌿🍋🌶️

Chef's Special: **Hommos** on a bed of **muhammara**

£10.25

### BATENJAN (RAHIB) 🌱🍋

Smoked grilled aubergine, tomatoes, bell peppers, onions, garlic & parsley with olive oil & lemon juice

£9.25

### RUBA'S SALAD 🌱🍋

£9.25

Baby leaf, cherry tomatoes, avocados & sweetcorn with olive oil & lemon juice

## Speciality SALADS

### LENTIL SALAD 🌱🍋

£9.25

Lentils, cherry tomatoes, radish, pomegranate seeds & wild rocket with lemon juice, pomegranate molasses, cumin & olive oil

## HOT MEZZA Seafood

### KRAYDES RUBA 🍷🌱

**Prawns** sauteed with garlic **butter**, coriander & lemon juice

£10.50

### FATTET KRAYDES 🍷🌱🌿🍋🍷

Layers of chickpeas, **crispy bread**, cold garlicky **tahini yoghurt** sauce, coriander, topped with provencal **prawns** & **toasted nuts**

£14.50

### CALAMARI 🍷🌱

**Calamari breaded** & fried.

Served with home made tartar sauce

£9.75

### SAMKE HARRA 🍷🌱

**Seabass** fillet on a bed of cooked mixed peppers, garlic, onions, tomatoes & coriander

£11.50

# HOT MEZZA

- HOMMOS BALILA** 🌱🌿🌶️ £8.50 Chickpeas, olive oil, lemon juice, garlic, cumin, topped with fresh parsley & **pine nuts**
- BATATA HARRA** 🌱🌶️🔥 £8.25 Spicy potatoes diced & cooked with garlic, coriander & spices
- FOUL MOUDAMMAS** 🌱🌿 £8.25 Fava beans simmered in tomatoes, garlic & olive oil
- FATTET BATENJAN** 🌱🌿🌶️🥚🥑🌰 £12.50 Layers of chickpeas, crispy **bread**, cold garlicky **tahini yoghurt** sauce, aubergines, toasted **nuts**
- KEBBEH LAKTIN** 🌱🌿🌶️🥚 £9.00 Pureed pumpkin & **cracked wheat** shell filled with seasoned spinach, pomegranate, onions & **walnuts**
- RIKAKAT CHEESE** 🌱🌿🥚 £8.50 **Cheese** rolls filled with seasoned **halloumi, feta**, parsley & onions
- FALAFEL** 🌱🌿🌶️🌰 £8.50 Bean & chickpea croquettes seasoned with mixed spices, herbs & garlic
- FATAYER** 🌱🌿🥚 £8.50 Baked Lebanese **pastry** parcels filled with spinach, onions & sumac
- HALLOUMI GRILLED** 🌱🌿🥚 £9.25 Grilled **halloumi cheese**
- KELLAJ** 🌱🌿🥚 £9.75 Lebanese **bread** filled with **halloumi cheese** & tomato, seasoned with thyme. Charcoal grilled
- HOMMOS AWARMA** 🌱🌿🥚 £10.75 **Hommoss** topped with minced lamb & **pine nuts**
- SAWDAT DJEJ** 🌿🥚 £8.75 Marinated chicken livers flambéed in lemon, garlic & pomegranate molasses
- MAKANEK** 🌿🥚 £9.25 Lebanese sausages flambéed in lemon juice & pomegranate molasses
- SOJOK** 🌿🔥 £9.50 Spicy sausages cooked with fresh cherry tomatoes, flambéed in lemon juice
- KEBBEH** 🌿 £9.25 Lamb & **cracked wheat** shell filled with seasoned minced lamb & onions
- SAMBOUSSIK LAMB** 🌿🥚 £8.75 Lebanese **pastry** filled with minced lamb & onions
- RIKAKAT SOJOK** 🌿🌿🥚🔥 £8.75 **Cheese** rolls filled with seasoned **halloumi, feta**, onions & spicy sausages
- SOJOK WITH EGGS** 🌿🥚🔥 £9.50 Spicy sausages pan-fried with **eggs**
- JAWANEH BIL KEZBARA** 🌿🥚 £8.75 Grilled chicken wings sautéed in coriander, garlic & lemon juice
- JAWANEH** 🌿🥚 £8.50 Charcoal grilled chicken wings marinated in lemon & garlic. Served with garlic sauce
- ARAYESS** 🌿🌿 £10.50 Lebanese **bread** filled with seasoned minced lamb, onions & garlic. Charcoal grilled

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.

# MAIN COURSES

## CHARCOAL & GRILL

### KAFTA MESHWI £19.75

Minced lamb with parsley & onions served with roasted baby potatoes

### SHISH TAOUK £19.75

Marinated chicken skewers in garlic & lemon. Served with garlic sauce & roasted baby potatoes

### LAHM MESHWI £22.50

Lamb skewers, charcoal grilled served with roasted baby potatoes

### MIXED GRILL £23.50

Selection of charcoal grilled skewers: lahm meshwi, shish taouk & kafta. Served with garlic sauce & roasted baby potatoes

### KAFTA KHASHKHASH £21.00

Minced lamb with spicy tomato sauce, charcoal grilled & roasted baby potatoes

### CHICKEN CHAWARMA £19.75

Slices of marinated chicken in garlic & lemon. Served with garlic sauce & chips

### FARROUJ MESHWI £21.00

Half boneless marinated chicken in garlic & lemon charcoal grilled. Served with garlic sauce & chips

### CASTALETA GHANAM £23.00

Marinated lamb cutlets charcoal grilled. Served with roasted baby potatoes

### VEGETARIAN MIXED GRILL £19.75

Skewers of mixed peppers, aubergines, courgettes, tomatoes & mushrooms. Served on a bed of tomato sauce with a side of turmeric rice

### KAFTA KORFALIYEH £21.00

Skewers of minced lamb, aubergines & peppers charcoal grilled. served with roasted baby potatoes

## STEWES & HOME COOKING

### LAMB SHANK £23.50

Tender lamb shank braised in a rich **gravy**, served with oriental lamb rice & toasted mixed **nuts**

### RIZ A DJEJ £21.00

Grilled marinated chicken fillets in **gravy** mushroom sauce served with oriental lamb rice & **mixed nuts**

### MUSAKAAT WITH RICE £18.50

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

### BAMIEH WITH RICE £17.00

Okra cooked with tomatoes, garlic & coriander. Served with **vermicelli** rice

## FISH & SEAFOOD

### KING PRAWNS £23.50

Marinated grilled **prawns** with tomato, bell pepper **sauce**. Served with saffron rice

### SAYADIEH £22.50

Seasoned & baked **sea bass** fillets served with fragrant cumin rice topped with crispy onion & **pine nuts** with a slow-cooked caramelised fish **sauce**

### SEA BASS £23.50

Baked **sea bass** fillets served with mixed grilled vegetables & bell pepper **sauce**

A discretionary 12.5% service charge will be added to the bill.

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



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

## WRAPS

<b>KAFTA MESHWI WRAP</b> 🍷 🍷	£9.25
Seasoned minced lamb charcoal grilled with pickles, tomato, lettuce & hommos	
<b>SHISH TAOUK WRAP</b> 🍷	£9.25
Marinated charcoal grilled chicken skewer with pickles, tomato, salad & garlic sauce	
<b>CHICKEN CHAWARMA WRAP</b> 🍷	£9.25
Thin sliced marinated chicken with pickles, tomato, salad & garlic sauce	
<b>SOJOK WRAP</b> 🍷 🍷	£9.25
Lebanese sausage with pickles, tomato, salad & garlic sauce	
<b>FALAFEL WRAP</b> 🍷 🍷 🍷 🍷	£9.25
Bean & chickpeas croquettes with pickles, tomato, salad & tahini sauce	
<b>GRILLED HALLOUMI WRAP</b> 🍷 🍷 🍷	£9.25
Grilled halloumi with tomato, lettuce and fresh cucumber	
<b>BATATA HARRA WRAP</b> 🍷 🍷	£9.25
Spicy diced potatoes with pickles, tomato, salad and garlic sauce	
<b>MAKANEK WRAP</b> 🍷	£9.25
Lebanese sausages flambéed in lemon and pomegranate with pickles, tomato, salad and garlic sauce	
<b>EXTRAS</b>	
<b>HALLOUMI IN THE WRAP</b> £3.50	<b>CHIPS IN THE WRAP</b> £1.50

## SIDES & SOUP

<b>LENTIL SOUP</b> 🍷 🍷 🍷	£7.25	<b>ROASTED BABY POTATOES</b> 🍷 🍷	£5.50
<b>VERMICELLI RICE</b> 🍷 🍷 🍷	£6.50	<b>GRILLED VEGETABLES</b> 🍷 🍷	£8.25
<b>ORIENTAL LAMB RICE</b>	£7.25	<b>PLAIN YOGHURT</b> 🍷 🍷	£5.50
<b>TURMERIC RICE</b> 🍷 🍷	£6.50	<b>YOGHURT &amp; CUCUMBER</b> 🍷 🍷	£6.00
<b>FRENCH FRIES</b> 🍷 🍷	£5.50	<b>GREEN SALAD</b> 🍷 🍷	£5.50
<b>EXTRA BREAD</b> 🍷 🍷 🍷	£1.50	<b>OLIVES</b> 🍷 🍷	£4.50
<b>GLUTEN FREE BREAD</b> 🍷 🍷	£3.00	<b>MIXED PICKLES</b> 🍷 🍷	£6.00

## SAUCES 50ml

<b>GARLIC SAUCE</b>	£2.00	<b>KETCHUP</b>	£2.00
<b>TAHINI SAUCE</b> 🍷	£2.00	<b>MAYO</b> 🍷	£2.00
<b>CHILI SAUCE</b> 🍷	£2.00	<b>TZATZIKI</b> 🍷 🍷	£2.00

# DESSERTS

**BAKLAWA** 🌱 🌾 🥚 🥚  
Layered pastries with almonds, pistachios & cashew nuts

£6.75

**OSSMALIEH** 🌱 🌾 🥚 🥚  
Caramelised vermicelli filled with ashta clotted cream. Contains nuts

£7.75

**VEGAN BAKLAWA** 🌱 🌾 🥚 🥚  
Layered pastries with almonds, pistachios & cashew nuts

£6.75

**MOUHALABIEH** 🌱 🌾 🥚 🥚  
Lebanese pannacotta with orange blossom & rose water syrup. Contains nuts

£7.00

# SOFT DRINKS

COCA COLA, DIET COKE, COKE ZERO, SPRITE, FANTA  
330ml Glass bottles

£3.75

**RUBA'S FRESH LEMONADE WITH MINT**  
Fresh homemade lemonade, blended with orange blossom & fresh mint. 330ml  
£6.50

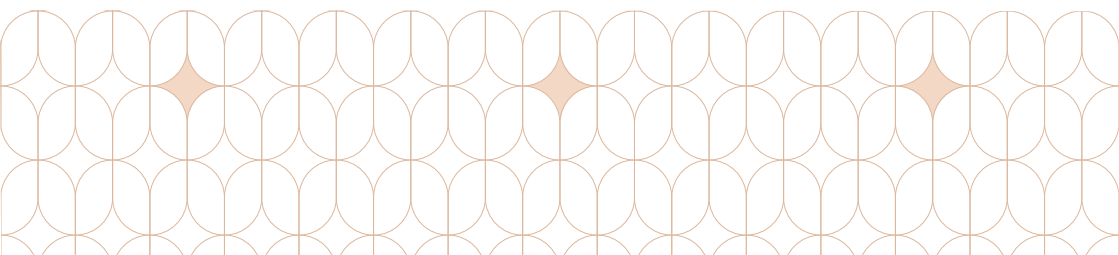
# BEER 330ml Glass Bottles

**ALMAZA LEBANESE BEER (LAGER - PILSNER)**  
**PERONI**

£6.00

£5.50

**PERONI (GLUTEN FREE)** £5.00  
**PERONI (ALCOHOL FREE)** £5.00



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 Dioxid
- 🐟 Fish
- 🌱 Vegan
- 🌱 Molluscs
- 🌱 Dairy

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

# CATERING

## EXCEPTIONAL CATERING WITH LEBANESE SOUL

Ruba Catering brings warmth, flavour and finesse to every occasion. Known for our vibrant menus and heartfelt hospitality, we deliver beautifully curated food experiences with a touch of Middle Eastern elegance.

We cater weddings, private gatherings, corporate functions and celebrations of every kind — at home, in the office or at carefully chosen venues. Whether you're planning an intimate dinner or a large-scale event, our expert team would love to discuss your vision and help bring it to life, the Ruba way.

We offer a full range of services, including friendly and professional staff, equipment hire, your choice of disposable serveware or our elegant restaurant crockery, and complimentary buffet setup in your home — all designed to make your event seamless and stress-free.

**CALL OR EMAIL US FOR A FREE QUOTE TODAY**

**0208 977 7700**

**[info@rubarestaurant.co.uk](mailto:info@rubarestaurant.co.uk)**

