

Served all day long

## SET MENUS

A set menu for every occasion

### ENTRÉE MENU

£30.00 per person (minimum 2 people)

#### SELECTION OF LEBANESE MEZZA TO SHARE

##### COLD MEZZA

Hommos Fattoush  
Tzatziki Warak Enab

##### HOT MEZZA

Falafel Rikakat Cheese  
Batata Harra Samboussik Lamb  
Jawaneh

##### DESSERT

Mouhalabieh

### VEGAN MENU

£28.00 per person (minimum 2 people)

#### SELECTION OF VEGAN LEBANESE MEZZA TO SHARE

##### COLD MEZZA

Hommos Fattoush  
Batenjan (Rahib) Warak Enab

##### HOT MEZZA

Falafel Kebbeh Laktin  
Batata Harra Foul Moudammas

##### DESSERT

Vegan Baklawa

ADD ANY MAIN  
COURSE FOR +£21

ADD ANY VEGAN  
MAIN COURSE FOR +£18

### RUBA MENU

£48.00 per person (minimum 2 people)

#### SELECTION OF LEBANESE MEZZA TO SHARE FOLLOWED BY A CHOICE OF MAIN COURSE

##### COLD MEZZA

Hommos  
Fattoush  
Tzatziki  
Warak Enab

##### HOT MEZZA

Kraydes Ruba  
Batata Harra  
Sojok

##### MAIN COURSE

Choose any main course  
from à la carte menu

##### DESSERT

Mouhalabieh



BESPOKE MENUS AVAILABLE FOR GROUP BOOKINGS  
Pre-agreed or on the day



# COLD MEZZA

## HOMMOS 🌱🍃🍷

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

£8.50

## HOMMOS BEIRUTY 🌱🍃🍷🍅

**Hommos** with chilli pepper garlic & parsley

£9.00

## MOUTABBAL (BABA GHANOUJ) 🌱🍃🍷

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

£9.75

## TABOULEH 🍃🍷

Parsley, tomatoes, onions, lemon juice & olive oil

£9.50

## FATTOUSH 🌱🍃🍷

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

£9.75

## WARAK ENAB 🍃🍷

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

£9.50

## GARLIC LABNEH 🍷🍃

Strained Lebanese yoghurt, dried mint, crushed fresh garlic & extra virgin olive oil

£8.50

## MUSAKAAT BATENJAN 🍃🍷

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

£10.50

## TZATZIKI 🍷🍃

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

£8.50

## MUHAMMARA 🍷🌱🍃🍷🍅

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

£11.00

## HOMMOS MUHAMMARA 🍷🌱🍃🍷🍅🍅

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

£11.50

## BATENJAN (RAHIB) 🍃🍷

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

£9.75

## BAMIEH BEL ZEIT 🍃🍷

Okra cooked with tomatoes, garlic, coriander & olive oil

£8.75

## RUBA'S SALAD 🍃🍷

£10.50

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

## Speciality SALADS

## ROCCA BEETROOT SALAD

£10.50 🍃🍷

Wild rocket, beetroot, cherry tomatoes, feta cheese with lemon juice & olive oil

# HOT MEZZA

## Seafood

## KRAYDES RUBA 🍷🍷

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

£11.75

## SPICY KRAYDES 🍷🍅

Sauteed prawns with cherry tomatoes, peppers, garlic and onions

£12.50

## CALAMARI 🌱🍷

**Calamari breaded** & fried. Served with homemade tartar sauce

£10.75

## SAMKE HARRA 🍷🍷

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

£12.50

# HOT MEZZA

<b>BATATA HARRA</b> 🌱🌱🌱🌱	£9.00	<b>HOMMOS AWARMA</b> 🌱🌱	£12.50
Spicy potatoes diced & cooked with garlic, coriander & spices		<b>Hommos</b> topped with minced lamb & pine nuts	
<b>FOUL MOUDAMMAS</b> 🌱🌱	£9.50	<b>MAKANEK</b>	£9.75
Fava beans simmered in tomatoes, garlic & olive oil		Lebanese sausages flambeed in lemon juice & pomegranate molasses	
<b>KEBBEH LAKTIN</b> 🌱🌱🌱🌱	£9.75	<b>SOJOK</b> 🌱	£9.75
Pureed pumpkin & <b>cracked wheat</b> shell filled with seasoned spinach, pomegranate, onions & <b>walnuts</b>		Spicy sausages cooked with fresh cherry tomatoes, flambeed in lemon juice	
<b>RIKAKAT CHEESE</b> 🌱🌱🌱	£9.25	<b>KEBBEH</b> 🌱	£9.75
<b>Cheese</b> rolls filled with seasoned <b>halloumi</b> , <b>feta</b> & onions		Lamb & <b>cracked wheat</b> shell filled with seasoned minced lamb & onions	
<b>FALAFEL</b> 🌱🌱🌱🌱	£8.75	<b>SAMBOUSSIK LAMB</b> 🌱🌱	£9.75
Bean & chickpea croquettes seasoned with mixed spices, herbs & garlic		Lebanese <b>pastry</b> filled with minced lamb & onions	
<b>FATAYER</b> 🌱🌱🌱	£9.25	<b>RIKAKAT CHICKEN</b> 🌱	£9.75
Baked Lebanese <b>pastry</b> parcels filled with spinach, onions & sumac		Chicken rolls, filled with seasoned pulled chicken, onions and sumac	
<b>HALLOUMI GRILLED</b> 🌱🌱	£9.75	<b>SOJOK WITH EGGS</b> 🌱🌱	£10.50
Grilled <b>halloumi cheese</b>		Spicy sausages pan-fried with <b>eggs</b>	
<b>KELLAJ</b> 🌱🌱🌱	£10.75	<b>JAWANEH BIL KEZBARA</b> 🌱	£9.75
Lebanese <b>bread</b> filled with <b>halloumi cheese</b> & tomato, seasoned with thyme. Charcoal grilled		Grilled chicken wings sautéed in coriander, garlic & lemon juice	
<b>SAWDAT DJEJ</b> 🌱	£9.75	<b>JAWANEH</b>	£9.50
Marinated chicken livers flambeed in lemon, garlic & pomegranate molasses		Charcoal-grilled chicken wings marinated in lemon & garlic. Served with garlic sauce	
		<b>ARAYESS</b> 🌱	£10.75
		Lebanese <b>bread</b> filled with seasoned minced lamb, onions & garlic. Charcoal grilled	

## FATTET BATENJAN

£13.50

Layers of chickpeas, crispy **bread**, cold garlicky **tahini yoghurt** sauce, aubergines and toasted **nuts**

## Speciality HOT MEZZA

## KEBBEH LABANIEH

£13.50

Kebbeh parcels simmered in cooked yoghurt sauce, seasoned garlic, coriander & aromatic spices

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

All our charcoal grills are served with roasted baby potatoes

**KAFTA MESHWI** £21.00  
Minced lamb with parsley & onions

**SHISH TAOUK** £20.75  
Marinated chicken skewers in garlic & lemon.  
Served with garlic sauce

**LAHM MESHWI** £24.50  
Lamb skewers, charcoal grilled

**MIXED GRILL** £25.50  
Selection of charcoal grilled skewers: lahm meshwi, shish taouk & kafta. Served with garlic sauce

**KAFTA KHASHKHASH** £22.50  
Minced lamb with spicy tomato sauce, charcoal grilled

**CHICKEN CHAWARMA** £20.75  
Slices of marinated chicken in garlic & lemon.  
Served with garlic sauce

**FARROUJ MESHWI** £22.50  
Half boneless marinated chicken in garlic & lemon charcoal grilled. Served with garlic sauce

**CASTALETA GHANAM** £24.50  
Marinated lamb cutlets charcoal grilled

**VEGETARIAN MIXED GRILL** £21.75  
Skewers of mixed peppers, aubergines, courgettes, tomatoes & mushrooms. Served on a bed of tomato sauce with a side of turmeric rice

## STEWES & HOME COOKING

**LAMB SHANK** £25.50  
Tender lamb shank braised in a rich **gravy**, served with oriental lamb rice & toasted mixed **nuts**.

**MUSAKAAT WITH RICE** £19.75  
Baked seasoned aubergine cooked with tomatoes, chickpeas, onions & garlic. Served with **vermicelli** rice

**BAMIEH WITH RICE** £18.00  
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

**SEA BASS** £24.50  
Baked **sea bass** fillets served with mixed grilled vegetables & bell pepper **sauce**

# SIDES & SOUP

**LENTIL SOUP**

£7.75

**VERMICELLI RICE**

£6.50

**ORIENTAL LAMB RICE**

£8.50

**TURMERIC RICE**

£7.00

**FRENCH FRIES**

£6.50

**ROASTED BABY POTATOES**

£6.50

**GRILLED VEGETABLES**

£9.55

**PLAIN YOGHURT**

£5.50

**YOGHURT & CUCUMBER**

£6.50

**GREEN SALAD**

£6.50

**OLIVES**

£5.50

**MIXED PICKLES**

£7.50