

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

GARLIC LABNEH 🌱🌱

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

£9.50

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

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 home made tartar sauce

£10.75

SAMKE HARRA 🌱🌱

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

£12.50

HOT MEZZA

BATATA HARRA 🥕🔥🌶️

Spicy potatoes diced & cooked with garlic, coriander & spices

£9.00

FOUL MOUDAMMAS 🥕🌱

Fava beans simmered in tomatoes, garlic & olive oil

£9.50

KEBBEH LAKTIN 🥕🌱🌶️🥜

Pureed pumpkin & **cracked wheat** shell filled with seasoned spinach, pomegranate, onions & **walnuts**

£9.75

RIKAKAT CHEESE 🧀🌱🌶️

Cheese rolls filled with seasoned **halloumi**, **feta**, parsley & onions

£9.25

FALAFEL 🌱🥕🌱🌱

Bean & chickpea croquettes seasoned with mixed spices, herbs & garlic

£8.75

FATAYER 🧀🌱🌶️

Baked Lebanese **pastry** parcels filled with spinach, onions & sumac

£9.25

HALLOUMI GRILLED 🧀🌱

Grilled **halloumi cheese**

£9.75

KELLAJ 🧀🌱🌱

Lebanese **bread** filled with **halloumi cheese** & tomato, seasoned with thyme. Charcoal grilled

£10.75

SAWDAT DJEJ 🌱

Marinated chicken livers flambeed in lemon, garlic & pomegranate molasses

£9.75

HOMMOS AWARMA 🥕🌱

Hommoss topped with minced lamb & **pine nuts**

£12.50

MAKANEK

Lebanese sausages flambeed in lemon juice & pomegranate molasses

£9.75

SOJOK 🌶️

Spicy sausages cooked with fresh cherry tomatoes, flambeed in lemon juice

£9.75

KEBBEH 🌱

Lamb & **cracked wheat** shell filled with seasoned minced lamb & onions

£9.75

SAMBOUSSIK LAMB 🧀🌱

Lebanese **pastry** filled with minced lamb & onions

£9.75

RIKAKAT CHICKEN 🌱

Chicken rolls filled with seasoned pulled chicken, onions & sumac

£9.75

SOJOK WITH EGGS 🌱🌶️

Spicy sausages pan-fried with **eggs**

£10.50

JAWANEH BIL KEZBARA 🌱

Grilled chicken wings sautéed in coriander, garlic & lemon juice

£9.75

JAWANEH

Charcoal grilled chicken wings marinated in lemon & garlic. Served with garlic sauce

£9.50

ARAYESS 🌱

Lebanese **bread** filled with seasoned minced lamb, onions & garlic. Charcoal grilled

£10.75

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

KAFTA MESHWI £21.00

Minced lamb with parsley & onions served with roasted baby potatoes

SHISH TAOUK £20.75

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

LAHM MESHWI £24.50

Lamb skewers, charcoal grilled served with roasted baby potatoes

MIXED GRILL £25.50

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

KAFTA KHASHKHASH £22.50

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

CHICKEN CHAWARMA £20.75

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

FARROUJ MESHWI £22.50

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

CASTALETA GHANAM £24.50

Marinated lamb cutlets charcoal grilled. Served with roasted baby potatoes

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 £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.

 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.

WRAPS

KAFTA MESHWI WRAP 🍴 🌶️ 🌿

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

£9.75

SHISH TAOUK WRAP 🍴

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

£9.75

CHICKEN CHAWARMA WRAP 🍴

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

£9.75

SOJOK WRAP 🍴 🌶️

Lebanese sausage with pickles, tomato, salad & garlic sauce

£9.75

FALAFEL WRAP 🍴 🌿 🌶️ 🌱

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

£9.75

GRILLED HALLOUMI WRAP 🍴 🌿 🌱

Grilled halloumi with tomato, lettuce and fresh cucumber

£9.75

BATATA HARRA WRAP 🍴 🌶️

Spicy diced potatoes with pickles, tomato, salad and garlic sauce

£9.75

MAKANEK WRAP 🍴

Lebanese sausages flambéed in lemon and pomegranate with pickles, tomato, salad and garlic sauce

£9.75

EXTRAS

HALLOUMI IN THE WRAP £3.50 CHIPS IN THE WRAP £1.50

SIDES & SOUP

LENTIL SOUP 🌿 🌱 🌶️

£7.75

ROASTED BABY POTATOES 🌿 🌱

£6.50

VERMICELLI RICE 🍴 🌿 🌱

£6.50

GRILLED VEGETABLES 🌿 🌱

£9.55

ORIENTAL LAMB RICE

£8.50

PLAIN YOGHURT 🍴 🌱

£5.50

TURMERIC RICE 🌿 🌱

£7.00

YOGHURT & CUCUMBER 🍴 🌱

£6.50

FRENCH FRIES 🌿 🌱

£6.50

GREEN SALAD 🌿 🌱

£6.50

EXTRA BREAD 🍴 🌿 🌱

£1.50

OLIVES 🌿 🌱

£5.50

GLUTEN FREE BREAD 🌿 🌱

£3.00

MIXED PICKLES 🌿 🌱

£7.50

SAUCES 50ml

GARLIC SAUCE

£2.00

KETCHUP

£2.00

TAHINI SAUCE 🍴

£2.00

MAYO 🌱

£2.00

CHILI SAUCE 🌶️

£2.00

TZATZIKI 🍴 🌱

£2.00

DESSERTS

- BAKLAWA 🌱🌱🌱🌱

£7.50

OSSMALIEH 🌱🌱🌱🌱

£8.50
- Layered pastries with almonds, pistachios & cashew nuts

Caramelised vermicelli filled with ashta clotted cream. Contains nuts
- VEGAN BAKLAWA 🌱🌱🌱🌱

£7.50

MOUHALABIEH 🌱🌱🌱🌱

£7.50
- Layered pastries with almonds, pistachios & cashew nuts

Lebanese pannacotta with orange blossom & rose water syrup. Contains nuts

SOFT DRINKS

COCA COLA, DIET COKE, COKE ZERO, SPRITE, FANTA
330ml Glass bottles
£4.25

BEER 330ml Glass Bottles

- ALMAZA LEBANESE BEER (LAGER - PILSNER)

£6.50

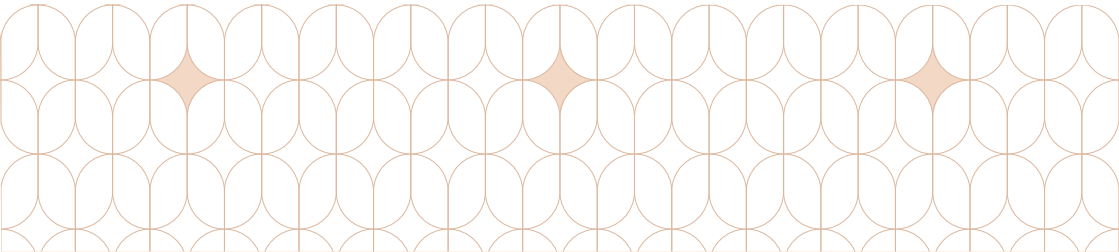
PERONI (GLUTEN FREE)

£5.50
- PERONI

£6.00

PERONI (ALCOHOL FREE)

£5.50



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.