



Marhaba

Our food is homestyle Lebanese & Moroccan cooking, created for sharing & brought to the table in a continuous flow in the traditional manner of a Lebanese/Middle Eastern home

If you are not familiar with the style & customs of Middle Eastern food please ask us the best way to sample & savour our dishes

Finish the meal with fresh mint tea, baklava, Turkish delight & fresh exotic fruits

Sahteyn!

*V*vegetarian dishes

N these dishes contain nuts – please inform your waiter if you have a nut allergy
All prices include VAT – A 12.5% discretionary service charge will be added to your bill



MEZZE

DIP

Hommos V Chickpea puree, tahini & lemon juice	5.25
Baba ghannouj V Grilled aubergine dip, tahini & lemon juice	5.25
Hommos Beiruty V Chickpea, tahini & lemon juice puree spiked with red chilli pepper and garlic	5.25
Batenjan bil Labne V Fried aubergine with strained yoghurt, cucumber, mint and spring onion	5.25
Hommos sharwarma d'jej Chickpea dip & marinated chicken sauté	6.50
Hommos sharwarma lahmé Chickpea dip & marinated lamb sauté	6.50
Koossa bil tahini V Courgette puree, tahini, lemon juice & garlic	5.25
Muhammarah V/N Spicy red pepper & roasted mixed nut dip	5.50
Labné V Strained yoghurt dip with fresh mint & olive oil	5.50

MEZZA SALAD

Tabbouleh V Parsley, mint, onions & tomatoes mixed with cracked wheat, lemon juice & olive oil	5.75
Fattoush V Parsley, mint, cherry tomatoes, radishes, cucumber, spring onion, olive oil with crispy bread & sumac	5.75
Makdous Salad V/N Pickled baby aubergine stuffed with red pepper, walnuts, spring onion & cherry tomato	5.75
Shankleesh Salad V Homemade goat's cheese salad with basil, spring onion & cherry tomatoes	5.75

KIBBÉ

Kibbé lahmé N Deep fried lamb & cracked wheat parcels filled with onions, minced meat & pine nuts	6.00
Kibbé la'kteen V/N Deep fried pumpkin & cracked wheat parcels filled with onions, walnuts & pomegranate molasses, served with a pumpkin & yoghurt sauce	5.50

PASTRY

Sambousek jibne V Pastry filled with halloumi & feta cheese & parsley	5.50
Sambousek lahmé N Pastry filled with spiced lamb & pine nuts	5.75
Sambousek Kredis Pastry filled with spicy Tiger prawns	6.50
Sambousek d'jej N Pastry filled with shredded roasted chicken with caramelised onions, walnuts & sumac	5.75
Fatayer sbengh V/N Pastry filled with spinach, spring onion and sumac	5.50

HOT MEZZA

Soup of the day Please ask your waiter	4.95
Halloumi meshoué V Grilled halloumi cheese with tomato, black olives and fresh mint	6.50
Falafel kredis Prawn, chickpea & broad bean, coconut & chilli sauce	6.00
Makale samak Deep fried baby squid served with coconut & chilli sauce	6.25
Kredis Mekli Baby tiger prawns, served with fried aubergine and coconut & chilli sauce	6.25
Batata harra V Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli	5.00
Falafel V Chickpea & broad bean, tahini & garlic sauce	5.25

MEAT

Qasbet d'jej Sautéed chicken livers, garlic and pomegranate molasses	5.50
Soujoc Spicy Lebanese sausage, tomatoes & parsley	6.50
Jawaneh Char grilled chicken wings with lemon juice, garlic and coriander	5.25



MAINS

FISH / SAMAK

Samak bil rimman 18.00
Pan fried fillet of salmon glazed with pomegranate, courgette & cucumber salad

Samké harra 19.00
Roasted fillet of sea bass with citrus scented organic rice, spiced tomato & coriander sauce

Kredis meshoué 21.00
Marinated Tiger prawns with aubergine, cherry tomato, cucumber, spring onion & coriander salad

Mashawy samak 26.00pp
min for 2 to share
Salmon glazed with pomegranate, grilled sea bass, Tiger prawns with citrus scented organic rice, spiced tomato & coriander sauce

MEAT

Muhammar 20.00pp
min for 2 to share
Slow roasted whole marinated lamb shoulder with organic couscous and lamb broth, figs, apricots, prunes & dates

Tagine d'jej 14.95
Chicken, caramelised lemon, onion confit, saffron potatoes & green olives

Lamb shank V 20.00
Slow roasted lamb shank with figs, apricots and prunes. Served with cracked wheat and vermicelli

VEGETERIAN

Moussaka V 13.00
Slow cooked aubergines tomato, chickpea, onions & garlic, with organic vermicelli rice

Fatteh bil Halyoun V/V 13.00
Pan fried asparagus with garlic. Served with a crispy pita and pine nut yoghurt sauce

GRILL / MASHAWY

All grills are served with roasted tomato, red onion, parsley, mint and sumac salad & organic vermicelli rice, harissa and garlic sauce

Kafta lahmé 15.00
Spiced minced lamb, herbs and onions grilled on skewers

Kafta d'jej 16.00
Spiced minced chicken, herbs and onions grilled on skewers

Shish taouk 16.00
Chicken cubes marinated in garlic, lemon juice & spices grilled on a skewer

Lahem meshoué 18.00
Lamb cubes marinated in lemon juice, olive oil & spices grilled on a skewer

Mashawy 19.50
Mix of kafta lahmé, lahem meshoué, shish taouk and kafta d'jej grilled on skewers



DESSERT

DESSERTS 6.00

Passion Fruit Cheesecake V

Tangy passion fruit cheesecake with a passion fruit sauce

Turkish Coffee Cheesecake V

Coffee & cardamom cheesecake with vanilla cream and
Chocolate sauce

Stuffed Dates V N

Baked Dates stuffed with an almond orange paste,
Served warm with honey Greek yoghurt

Walnut, Date & Orange Tart V N

Walnut & date tart, glazed with orange blossom caramel
With vanilla ice-cream

Chocolate Swirl Mousse V

Light mousse of white chocolate, dark chocolate & honey

Ossmalieh V

Caramalised vermicelli filled with 'kachta' clotted cream.
Served a with fruit syrup

Sniwat Fawakih

Fresh fruit platter with orange blossom water

5.00

ICE CREAM & SORBET

4.75

Please ask your waiter about today's selection.

FRESH MINT TEA / SHAY BIL HALAWIYAT

With baklava, Turkish delight

6.00

& Fresh exotic fruits

With baklava & Turkish delight

4.50

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