

Sample from our menu

...a selection of our Mezzés

Dips

Hoummos v £5.5
Pureé of chickpeas, tahini & lemon

Labné v £5.5
Strained yoghurt

Vegetarian specialities

Warak inab v £5.5
Vine leaves filled with parsley, mint, tomatoes, onions & rice

Falafel* v £5
Deep-fried bean & herb croquettes, lemon & tahini dip

Sambousek v £5
Deep fried pastry parcels filled with cheese & parsley

Halloum meshoué v £7
Grilled halloumi cheese

Salads

Fattoush v £9
Salad of mixed greens, cherry tomatoes and radishes tossed with sumac spiced crispy Lebanese bread

Tabboulé v £7
Minced parsley, mint, onions & tomatoes mixed with green apple, cracked wheat, lemon & olive oil

Fish specialities

Calamar mekli* £13
Deep-fried squid with a sesame & pine nut dip

Kreidis mekli £10.5
Deep-fried baby tiger prawns with a spicy sauce

Meat/Poultry specialities

Kibbé nayeh* £12
Tartare of lamb, cracked wheat, spring onions & mint

Soujouk £8
Pan fried homemade Lebanese spicy lamb sausages

From our bread oven

Mana'eesh bil banadoura v £5.5
Tomato, onion & thyme spicy flat bread

Arayes Fakhreldine* £6
Seasoned minced lamb, pine nut & tahini flat bread

Ask your waiter for our mezzés specials & soup of the day

...a selection of our Mains

Baby aubergines filled with minced lamb pine nuts, topped with yoghurt & crispy bread* v option £16

Marinated roasted baby chicken, cracked wheat flavoured with thyme £18

Five-spice lamb & Bukhari rice* £19

Fillet of Scottish beef marinated in pomegranate juice, sautéed with onions, potatoes and mushrooms £21

Taouk Skewers of marinated chicken breast cubes and potatoes with a garlic dip £16

Kafta Skewers of minced lamb, onion and parsley served with a chickpea dip £15

Selection of 6 house mezzés starters

(for two people minimum, for lunch only)

£11 p/p

Head Chef Jad Youssef

* These dishes contain nuts
v vegetarian

A 12.5% optional service charge will be added to your bill.

All prices include VAT

Opening from 12.00am to 3.00pm & 6.00pm to 12.00pm (last order at 11.30 pm)
Week ends from 12.00am to 12.00 pm non stop (10.30pm on Sunday)

BUSINESS LUNCH

£19

STARTERS

Soup of the day
or
Fattoush salad
or
Assortment of kebbés
(classic, pumpkin, potato and nuts)

OUR DAILY MAINS ACCORDING TO THE MARKET...

Grilled tuna served with sautéed baby spinach, virgin sauce
Pan fried monkfish served with vegetables, lemon & garlic sauce
Braised squid served with potatoes, garlic & coriander sauce
Grilled Trout served with vegetables, lime & herb sauce
Deep fried baby red mullet served with aubergine & bread crisps
Roasted quails served with cracked wheat & pomegranate juice
Corn fed chicken breast with potato wedges & garlic sauce
Lamb Shawarma (pan fried thin slices of marinated lamb)
Roasted breast of duck in grapefruit juice served with a green honeyed salad

ONE DISH AND SIDE SALAD £17

Please note that a choice of 3 mains and a vegetarian alternative is offered everyday

A LA CARTE DESSERTS £6.5

Fruit platter and ice cream
Or
Lebanese specialties

An optional 12.5% will be added to your bill, all prices include VAT