



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 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.

To end the meal, finish with a fresh fruit platter, home-made Arabic ice-creams & mint tea with baklava & Turkish delight

Sahteyn!

*V*vegetarian dishes

N these dishes contain nuts – please inform you waiter if you have a nut allergy
All prices include VAT - A 15% discretionary service charge will be added to your bill



Mezza Feast

£34.00 per person
minimum 2 people

Hommos ✓

Chickpea purée, tahini & lemon juice

Baba ghannouj ✓

Grilled aubergine purée, tahini & lemon juice

Muhammara ✓✓

Chunky dip of spiced mixed nuts with red pepper & olive oil

Tabboulé ✓

Minced parsley, mint, spring onions & tomatoes mixed with cracked wheat lemon juice & olive oil

Salatet rocka ✓

Wild rocket with spring onions, sumac cherry tomatoes, lemon juice, olives & olive oil

Sambousek lahmé ✓

Deep fried pastry filled with minced meat, onions & pine nuts

Jawaneh mekli

Chicken wings marinated with lemon juice, garlic & coriander

Batata harra ✓

Diced potatoes fried with red pepper, garlic, chillies & coriander

Falafel ✓

Deep fried bean & herb croquettes, with a lemon & tahini sauce

Arayes ✓

Seasoned minced lamb, pine nuts & tahini flat bread

Cuttlefish

Braised cuttlefish with garlic, coriander & lemon juice

Dessert

Sniwat Fawakih

Fresh fruit platter with orange blossom

Shay bil halawiyat

Mint tea, selection of Arabic sweets, baklawa, Turkish delight & pistachios

✓vegetarian dishes

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Vegetarian Feast

£35.00 per person
minimum 2 people

Mezza

Hommos

Chickpea purée, tahini & lemon juice

Baba ghannouj

Grilled aubergine purée, tahini
& lemon juice

Loubieh bil zeit

Green beans cooked in a tomato sauce
with onions, garlic & olive oil

Tabboulé

Minced parsley, mint, spring onions &
tomatoes mixed with cracked wheat,
lemon juice & olive oil

Batata harra

Diced potatoes fried with red pepper,
garlic, chillies & coriander

Falafel

Deep fried bean and herb croquettes with
a lemon & tahini sauce

Fatayer V

Baked pastry triangles filled with spinach,
onions & sumac

Kibbe la'kteen V

Deep fried pumpkin & cracked wheat
parcels filled with onions, walnuts &
pomegranate juice

Main

Moussakaa

Slow cooked aubergines in a tomato
sauce, onions, garlic & chick peas

OR

S'csou beldi

Seasonal vegetables braised in cinnamon
& ginger broth

Dessert

Sniwat Fawakih

Fresh fruit platter with orange blossom

Shay bil halawiyat

Mint tea, selection of Arabic sweets,
baklawa, Turkish delight and pistachios

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Mashawy Feast

£36.00 per person
minimum 2 people

Mezza

Hommos *V*

Chickpea purée, tahini & lemon juice

Baba ghannouj *V*

Grilled aubergine purée, tahini & lemon juice

Tabboulé *V*

Minced parsley, mint, spring onions & tomatoes mixed with cracked wheat lemon juice & olive oil

Loubieh bil zeit *V*

Green beans cooked in a tomato sauce with onions, garlic & olive oil

Batata harra *V*

Diced potatoes fried with red pepper, garlic, chillies & coriander

Falafel *V*

Deep fried bean and herb croquettes with a lemon & tahini sauce

Arayes *N*

Seasoned minced lamb, pine nuts & tahini flat bread

Jawaneh mekli

Chicken wings marinated with lemon juice, garlic & coriander

Main

Mashawy

A traditional mix of chargrilled spiced minced lamb, skewers of marinated lamb, chicken & quails with watercress, red onions, mint, parsley & sumac salad

Dessert

Sniwat Fawakih

Fresh fruit platter with orange blossom

Shay bil halawiyat

Mint tea, selection of Arabic sweets, baklawa, Turkish delight & pistachios

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Muhammar Feast

£45.00 per person
minimum 2 people

Mezza

Hommos *V*

Chickpea purée, tahini & lemon juice

Baba ghannouj *V*

Grilled aubergine purée, tahini & lemon juice

Tabboulé *V*

Minced parsley, mint, spring onions & tomatoes mixed with cracked wheat lemon juice & olive oil

Warak inab

Vine leaves filled with parsley, onions, tomatoes & rice

Falafel *V*

Deep fried bean & herb croquettes, with a lemon & tahini sauce

Briwat lala Zohra

Filo pastry filled with lamb liver, ras al hanout, garlic, shallots, harissa & coriander

Sambousek lahmé

Deep fried pastry filled with minced meat, onions & pine nuts

Jawaneh mekli

Chicken wings marinated with lemon juice, garlic & coriander

Main

Muhammar

Slowly roasted marinated whole lamb shoulder with apricots, figs, dates & prunes, served with cinnamon couscous & sultanas

Dessert

Sniwat Fawakih

Fresh fruit platter with orange blossom

Shay bil halawiyat

Mint tea, selection of Arabic sweets, baklawa, Turkish delight & pistachios

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Samak Feast
£53.00 per person
Minimum 2 people

Mezza

Hommos V

Chickpea purée, tahini, garlic, & lemon juice

Baba ghannouj V

Grilled aubergine purée, tahini & lemon juice

Muhammara V

Chunky dip of spiced mixed nuts with red pepper & olive oil

Tabboulé V

Minced parsley, mint, spring onions & tomatoes mixed with cracked wheat lemon juice & olive oil

Salatet rocka V

Wild rocket with spring onions, sumac cherry tomatoes, lemon juice, olives & olive oil

Kibbé samak V

Deep fried mixed fish & cracked wheat parcels filled with onions, herbs & minced fish

Sabbidij bil kizbara V

Braised cuttlefish with garlic, coriander & lemon juice

Kreidis Mekli

Deep fried baby tiger prawns with crispy aubergines & a spicy sauce

Main

Samak mixed grill

Chargrilled marinated seabass, river trout, swordfish & king prawns with chives, harissa & pomegranate juice served with citrus rice & tajine sauce

Dessert

Sniwat Fawakih

Fresh fruit platter with orange blossom

Shay bil halawiyat

Mint tea, selection of Arabic sweets, baklawa, Turkish delight and pistachios

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Kharouf Feast

£65.00 per person
minimum 8 people
24 hours notice required

Mezza

Hommos *V*

Chickpea purée, tahini & lemon juice

Baba ghannouj *V*

Grilled aubergine purée, tahini & lemon juice

Muhammara *V N*

Chunky dip of spiced mixed nuts with red pepper & olive oil

Tabboulé *V*

Minced parsley, mint, spring onions & tomatoes mixed with cracked wheat lemon juice & olive oil

Falafel *V*

Deep fried bean & herb croquettes, with a lemon & tahini sauce

Jawaneh mekli

Chicken wings marinated with lemon juice, garlic & coriander

Arayes *N*

Seasoned minced lamb, pine nuts & tahini flat bread

Kibbé lahmé *N*

Deep fried lamb & cracked wheat parcels filled with onions, minced meat & pine nuts

Soujouk

Pan fried homemade spicy Lebanese sausages with cherry tomatoes

Main

Slowly roasted whole marinated lamb with herbs & spices served with spiced mixed rice

Dessert

Sniwat Fawakih

Fresh fruit platter with orange blossom

Halva ice cream drizzled with carob syrup

Shay bil halawiyat

Mint tea, selection of Arabic sweets, baklawa, Turkish delight and pistachios

*V*vegetarian dishes

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Sultan Feast

Price on application
minimum 8 people
72 hours notice required

Mezza

Hommos Beirut *V*

Chickpea purée, tahini, parsley, garlic, chillies & lemon juice

Muhammara *V N*

Chunky dip of spiced mixed nuts with red pepper & olive oil

Zaalouk *V*

Grilled aubergine purée, shallots, tomatoes & coriander

Salatet rocka *V*

Wild rocket with spring onions, sumac cherry tomatoes, lemon juice, olives & olive oil

Tabboulé *V*

Minced parsley, mint, spring onions & tomatoes mixed with cracked wheat lemon juice & olive oil

Merguez

Chargrilled Moroccan lamb spicy sausages

Cuttlefish

Braised cuttlefish with garlic, coriander & lemon juice

Kreidis mekli

Deep fried baby tiger prawns with crispy aubergines & a spicy sauce

kibbé samak

Deep fried mixed fish & cracked wheat parcels filled with onions, herbs & minced fish

Samak bizzri

Deep fried white bait with tahini sauce

Main

Slowly roasted whole marinated fish with olive oil, chillies, lime juice & coriander with mixed Lebanese spices, citrus rice & spicy sauce

Dessert

Sniwat Fawakih

Fresh fruit platter with orange blossom

Selection of ice cream and sorbet

Shay bil halawiyat

Mint tea, selection of Arabic sweets, baklawa, Turkish delight & pistachios

*V*vegetarian dishes

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Prix Fixe

2 mezza and 1 main course	28.00 per person
3 mezza and 1 main course	33.00 per person

To create your own feast, choose your favourite dishes from below

Hommos *V*

Chickpea purée, tahini & lemon juice

Baba ghannouj *V*

Grilled aubergine purée, tahini & lemon juice

Labné *V*

Strained yoghurt with fresh mint, spring onions & olive oil

Muhammara *N*

Chunky dip of spiced mixed nuts with red pepper & olive oil

koussa bil tahina *V*

Fried courgettes purée, tahina, garlic & lemon juice

Warak inab *V*

Vine leaves filled with parsley, onions, tomatoes & rice

Hommos beiruti *V*

Chickpea purée, tahini, parsley, garlic, chillies & lemon juice

Zaalouk *V*

Grilled aubergine purée, shallots, tomatoes & coriander

Loubieh bil zeit *V*

Green beans cooked in a tomato sauce with onions, garlic & olive oil

Makdous bil zeit *N*

Baby aubergines stuffed with walnuts, red pepper garlic & olive oil

Bastorma

Home made spicy cured beef

Kibbé nayeh

Lamb tartar mixed with cracked wheat, mint, spring onions & olive oil

Dips

Salads

Tabboulé *V*

Minced parsley, mint, spring onions & tomatoes mixed with cracked wheat lemon juice & olive oil

Shankleesh *V*

Salad of home made mature cheese, cherry tomatoes, spring onions, basil & chillies

Banadoura bil kammoun *V*

Chopped tomatoes, mixed with cumin, olive oil & red wine vinegar

Fattoush *V*

Salad of mixed greens, cherry tomatoes, mint, radishes tossed with sumac, crispy Lebanese bread, red wine vinegar & olive oil

Salatet rocka *V*

Wild rocket with spring onions, sumac, cherry tomatoes, lemon juice, olives & olive oil

Halloum and teen salad *V*

Salad of mixed green with grilled halloumi & fresh figs

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Mezza fish

Kreidis mekli

Deep fried baby tiger prawns with crispy aubergines & a spicy sauce

Sabbidij bil kizbara

Braised cuttlefish with garlic, coriander & lemon juice

Calamar mekli *N*

Deep fried baby squid with a sesame tahini sauce

kibbe samak

Deep fried mixed fish & cracked wheat parcels, filled with onions, herbs & minced fish

Hot Mezza

Halloum meshoué *V*

Grilled halloumi cheese with cherry tomato & thyme

Falafel *V*

Deep fried bean and herb croquettes, with a lemon & tahini sauce

Sambousek jibne *V*

Deep fried pastry filled with mixed cheese & parsley

Kibbe la'kteen *V N*

Deep fried pumpkin & cracked wheat parcels filled with onions, walnuts & pomegranate molasses

Hommos awarma *N*

Hommos purée topped with lamb confit & pine nuts

Soujouk

Pan fried home made spicy Lebanese sausages with cherry tomatoes

Jawaneh mekli

Chicken wings marinated with lemon juice, garlic & coriander

Briwat al walida

Filo pastry filled with chicken, lemon & ginger

Batata harra *V*

Diced potatoes fried with red pepper, garlic, chillies & coriander

Sambousek lahmé *N*

Deep fried pastry filled with minced meat, onions & pine nuts

Kibbé lahmé *N*

Deep fried lamb & cracked wheat parcels, filled with onions, minced meat & pine nuts

Sawda dajaj

Sautéed chicken liver with garlic & pomegranate molasses

Makanek *N*

Pan fried home made Lebanese lamb & cumin sausages

Briwat lala Zohra

Filo pastry filled with lamb liver ras al hanout, garlic, shallots, harissa & coriander

Merguez Meshoue

Chargrilled Moroccan lamb spicy sausages

Koussa bil jibne

Courgettes & cheese fritters with mint yoghurt dip

Firré

Chargrilled marinated quail with pomegranate, garlic & thyme

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Mezza from our bread oven

Homemade Lebanese flat breads and savoury pastries (fresh from the oven)

Fatayer V

Baked pastry triangles with spinach, onions & sumac

Arayes N

Seasoned minced lamb, pine nuts & tahini flat bread

Mana'eesh bil banadoura V

Tomatoes, onions, thyme & sumac spicy flat bread

Mains

Muhammar N min for 2 to share

Slowly roasted whole lamb shoulder with apricots, figs, dates & prunes served with cinnamon couscous & sultanas

Tagine lahem wal Barkouk N

Slow cooked lamb shank with ras el hanout, prunes, ginger, saffron & roasted almonds

Tagine dajaj bil zeitoun

Chicken cooked in a preserved lemon, garlic & turmeric sauce with saffron baby potatoes & green olives

S'csou Darna

Braised lamb shoulder, chargrilled merguez sausage, chicken skewer & seasonal vegetables

S'csou Baladi V

Seasonal vegetables braised in cinnamon & ginger broth

Fatté batinjan V N

Baby aubergines with tomatoes & basil, topped with spiced yoghurt, crispy bread & pine nuts

Moussaka V

Slow cooked aubergines in a tomato sauce, onions, garlic & chickpeas

Vvegetarian dishes

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From the charcoal grill

Kafta meshoué

Skewer of minced lamb, onion & parsley, with salad & grilled tomato

Lahem meshoué

Skewer of marinated lamb cubes, shallots, salad & grilled tomato

Shish taouk

Skewers of marinated chicken breast cubes, garlic sauce, & roasted baby potatoes

Farrouj meshoué

Marinated baby chicken with spices & herbs, garlic sauce & roasted baby potatoes

Mashawy

Mixed of kafta, lahem meshoué, shish taouk & marinated quails

Fish

Lokoz

Roasted fillet of sea bass with citrus scented rice & tajine sauce

Kreidis meshoué

Charcoal grilled marinated king prawns with spicy sauce

Swordfish

Charcoal grilled marinated fillet of swordfish with walnuts and rocket salad

River trout

Charcoal grilled marinated river trout with walnuts & rocket salad

Fish mixed grill min for 2 to share

Charcoal grilled marinated seabass, river trout, swordfish & king prawns with chives, harissa & pomegranate juice

Sides

Lebanese salad

Vermicelli rice

Citrus rice

Fried potato

CHEF JAD YOUSSEF