

## COLD MEZZA

<b>Houmous</b> (V, GF, N)	
Chickpea puree, roasted pine nuts, tahini and virgin olive oil	
● <b>Spicy Beiruty</b>	£6.95
● <b>Plain</b>	£6.50
● <b>Avocado &amp; Walnuts</b>	£7.90
● <b>The Fig Special</b>	£7.65
<b>Labneh</b> (V)	£4.95
Strained yoghurt, fresh mint, herbs and virgin olive oil	
<b>Moutabal</b> (V)	£6.95
Smoked aubergine, tahini, pomegranate and virgin olive oil	
<b>Vine Leaves</b> (V)	£6.95
Filled with rice and fresh herbs	
<b>Mouhamara</b> (V)	£7.95
Blend of Crunchy spiced nuts and roasted pepper	
<b>Kabis &amp; Olives</b> (V)	£4.95
Marinated olives and Lebanese pickles	
<b>Tabbouleh</b> (V)	£6.25
Diced tomato, parsley, bulgar, onion, lemon juice & virgin olive oil	
<b>Fattoush</b> (V)	£6.75
Mixed leaf salad, toasted bread, sumac, pomegranate and virgin olive oil	
<b>Raheb Aubergine Salad</b> (V)	£7.25
Grilled aubergine, tomato, onion, fresh herbs, peppers, pomegranate, Sumac and virgin olive oil	
<b>Shanklish Baldi</b> (V)	£7.95
Aged cheese, tomato, spring onion, parsley & olive oil	

## HOT MEZZA

<b>Soujuk Bil Banadoura</b>	£7.55
Home made spicy mini lamb sausage with herbs.	
<b>Cheese Rakakat</b> (V)	£6.85
Crispy spring rolls, with cheese & aromatic herbs	
<b>Falafel</b> (V)	£6.45
Spiced fava beans & chickpea croquettes	
<b>Lamb Sambousik</b>	£6.75
Pastry filled with seasoned minced lamb, roasted pine nuts and fresh herbs	
<b>Kibbeh</b>	£7.65
Crushed wheat filled with spiced minced lamb & pine nuts	
<b>Makanek</b>	£7.55
Homemade mini lamb sausage, with pomegranate molasses & pine nuts, served with diced potatoes	
<b>Batata Harra</b> (V)	£6.95
Sautéed potatoes, chilli, coriander & virgin olive oil	
<b>Halloumi</b> (V)	£7.95
Grilled halloumi, tomato, zaatar & marinated olives	
<b>Hummus Awarma OR Shawarma</b>	£7.55
A choice of diced lamb fillet or lamb shawarma.	
<b>Moussaka</b> (V)	£6.95
Aubergine, peppers & chick peas in a tomato sauce	
<b>Sabanegh Bil Zeit</b> (V)	£7.45
Sautéed fresh spinach, coriander, tobacco onion & roasted pine nuts	
<b>Arayes</b>	£7.75
Lightly spiced minced lamb sandwiched in pitta bread & grilled	
<b>Jawaneh</b>	£5.95
Marinated grilled chicken wing serve with garlic sauce	
<b>Fatteh</b> (N)	£6.75
Grilled chicken, toasted bread, pine nuts & garlicky yogurt	
<b>Chicken Liver</b> (GF)	£6.55
Pan fried in pomegranate molasses & olive oil	

## FISH & SEAFOOD


<b>Whitebait</b> Crispy fried whitebait, served with freshly prepared Tarator sauce	£5.95
<b>Calamari &amp; Padron Peppers</b> Crispy fried squid, served with tartar sauce	£8.55
<b>Hommus King Prawns</b> Sautéed king prawns in a spicy lemon sauce and roasted pine nuts	£9.65
<b>Provencale</b> Sautéed prawns, diced tomato & coriander on a bed of rocket leaves	£8.95

## SALADS

<b>Lebanon's Salad</b> (V)	£12.95
Grilled halloumi, roast vegetables, olives, fetta cheese and mixed leaf salad with a pomegranate dressing	
<b>Seafood Salad</b>	£14.95
Sautéed king prawns, fried calamari and smoked salmon on a bed of mixed leaf salad with a citrus dressing	
<b>Chicken Salad</b>	£12.95
Strips of Grilled chicken on a bed of mixed leaf salad with a lemon dressing	



## CHARCOAL GRILL

<b>Shawarma</b>	£14.95
Sliced spit roast chicken <b>OR</b> lamb, served in flat bread with hand cut potato chips	
<b>Sheikh El Mehshi</b>	£13.95
Baked aubergine filled with seasoned minced meat in a tomato sauce, served with vermicelli rice	
<b>Farrouj Meshwi</b>	£13.95
Grilled marinated baby chicken, brushed with garlic & lemon, served with hand cut chips	
<b>Lamb Meshwi</b>	£18.95
Charcoal grilled skewers of lamb fillet served with burghul bil banadoura	
<b>Shish Taouk</b>	£15.95
Skewers of marinated grilled chicken served with hand cut potato chips	
<b>Kastaleta</b>	£16.95
Charcoal grilled lamb chops, served with a yoghurt sauce and hand cut potato chips	
<b>Samake Harra</b>	£18.90
Fresh cod on a bed of spicy tomato sauce, served with rice	
<b>Kharouf</b>	£19.90
Roast lamb shank, served with seasoned rice and mixed nuts	
<b>Kafta</b>	£15.90
Skewers of seasoned minced lamb <b>OR</b> chicken grilled and served with burghul bil banadoura	
<b>Mixed Grill</b>	£21.90
A combination of Shish taouk, kafta meshwi and lamb fillet, served with hand cut potato chips	
<b>King Prawns</b>	£19.90
King prawns marinated with fresh herbs and lemon sauce, served with rice	
<b>Tajine</b>	£14.95
Slow cooked chicken with olives and raisins in a mild and tangy sauce, served with aromatic couscous	
<b>Sayadieh</b>	£18.95
Seasoned fresh cod fillet, served with Tobacco onions and aromatic rice	
<b>Veg Vegan</b> 	£11.95
A casserole of aubergine, peppers and chick peas in a tomato sauce, served with rice	

### SIDE DISHES



Vermicelli rice	£3.75
Burghul	£3.50
Roasted Vegetables	£4.95
Hand cut chips	£3.65
Sweet Potato Fries	£3.95
Greek Salad	£5.35
Side Salad	£4.65

### DESSERTS

Baklawa
Knefeh
Ossmallieh
Chocolate Brownie
Cheesecake
Lebanese Banoffee pie
Pistachio & Saffron Ice Cream
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Please ask for a copy of our desserts menu

### CHILDREN'S MENU

**£6.50**




A soft drink &  
a choice of

- chicken or lamb kebab,  
chips and hommus dip  
or
- halloumi, flat bread,  
chips and salad

### SET MENU (A) £26.50 PER PERSON

Minimum For 4 People

#### A Sharing platter

Houmous , Tabbouleh   
Batata Harra , Cheese Rakakat (v)




Shish Taouk  
Lamb Shawarma

Selection of Desserts

### SET MENU (B) £29.50 PER PERSON

Minimum For 4 People

#### A Sharing platter Of:

Lamb Sambousek, Moutabbal   
Hommus , Tabbouleh   
, Calamari

Lamb Meshwi  
Lamb Kafta  
Shish Taouk

Selection of Desserts