

Side Dishes

68. OLIVES (V)	£5.95
Selection of green and black olives	
69. OLIVES WITH FETA (V)	£6.95
Feta cheese with mixed olives and herbs	
70. PICKLES	£6.95
Mixed chilli and pickles	
71. CHIPS (G)	£4.95
72. COUSCOUS (G)	£5.95
73. VERMICELLI RICE (G)	£5.95
74. EXTRA BREAD	£2.00

Wraps

SERVED WITH A CHOICE OF FILLINGS OR SAUCES
AVAILABLE FOR TAKEAWAY | AVAILABLE FOR EAT IN UNTIL 5PM

75. LAMB MASHWE	£11.95
Charcoal grilled skewers of marinated lamb pieces with salad and tahini sauce	
76. LAMB KOFTA	£11.95
Minced lamb, onions and parsley grilled on skewers with tahini sauce	
77. CHICKEN TOUK	£11.95
Skewers of charcoal grilled marinated chicken cubes served with salads and garlic sauce	
78. CHICKEN SHAWARMA	£11.95
Thin slices of tender roast chicken wrapped in pitta bread, filled with salad and a choice of sauces	
79. LAMB SHAWARMA	£11.95
Thin slices of tender lamb wrapped in pitta bread, filled with salad and a choice of sauces	
80. MIXED SHAWARMA	£11.95
Thin slices of tender roast chicken and lamb wrapped in pitta bread, filled with salad and a choice of sauces	
81. HALLOUMI AND FALAFEL WRAP (V) (S) (D)	£10.95
Grilled halloumi cheese with falafel and mixed salads	
82. HALLOUMI MASHWE (V) (D)	£10.95
Grilled halloumi cheese, tomatoes, mint and cucumber	
83. HALLOUMI WITH AUBERGINE (V) (D)	£10.95
Delicious deep-fried or grilled halloumi wrapped in pitta bread filled with fried aubergine, and salads with choice of sauce	
84. HALLOUMI AND CAULIFLOWER WRAP (V)	£10.95
Halloumi, fried cauliflower, wrapped in pitta bread filled with salad and pickled with choices of sauces	
85. MAKALEE (V)	£10.95
Fried aubergine, courgette & cauliflower wrapped in pitta bread filled with salad and pickled with choice of sauce	
86. FALAFEL WITH SALAD (V) (S)	£10.95
Mixture of crushed chickpeas and broad beans in tahini sauce	
87. FALAFEL WITH SPICY POTATO WRAP (V) (S)	£10.95
Pitta bread filled with salad, pickle and spicy potato with choice of sauces	
88. FALAFEL WITH ZAHRA (V) (S)	£10.95
Falafel and fried cauliflower wrapped in pitta bread filled with salad and pickle with a choice of sauces	
89. FALAFEL WITH AUBERGINE WRAP (V) (S)	£10.95
Hummus, falafel, aubergine, salads, wrapped in pitta bread with choice of sauces	

Extra halloumi with any wraps £2.50

Extra avocado with any wraps £2.50

Deals

FOR 2 TO SHARE | SERVED WITH BREAD

90. FALAFEL COMBO PLATTER (V) (S)	£24.95
Falafel, hummus, fried aubergine, fried cauliflower and chips served with mixed salads	
91. VEGAN LOVER PLATTER (V) (S) (G)	£37.95
Hummus, moussaka, batata hara, mousjaddara, fattoush, falafel, warak inab	
92. MEZZA PLATTER (V) (D) (S) (G)	£37.95
Selection of 7 mezze including falafel, hummus, moutabel, moussaka, warak inab, tabbouleh and batata hara	
93. MEZZA FEAST (D) (S) (G)	£37.95
Selection of 7 mezza including spinach samboska, lamb samboska, cheese samboska, chicken wings, hummus, moutabel, and fattoush salads	
94. BOSA FAMILY SPECIAL (D) (S) (G)	£69.95
Skewers of marinated lamb, chicken, lamb kofta, chicken and lamb shawarma. Served with mezze platter. Served with a choice of rice, chips or couscous	



Bosa Lounge

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Bosa Kitchen Putney

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Bosa Kitchen Southfields

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bosa
LEBANESE KITCHEN

Stay connected:



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(V) suitable for vegetarians (V) suitable for vegans (S) contains sesame (D) contains dairy (G) contains gluten (N) contains nuts (E) contains eggs

All our food might have traces of sesame, wheat, gluten, mustard, egg, milk, soya, celery and nuts. Please inform a member of the team if you have any food allergies or special dietary requirements before placing an order

bosa

LEBANESE KITCHEN

Live music every weekend
at Bosa Lounge

bosa

LEBANESE KITCHEN

Cold Mezze (V)

SERVED WITH BREAD

1. **HUMMUS** (V) (S) £8.75
Chickpea purée with tahini and lemon juice
2. **HUMMUS BEIRUTI** (V) (S) £8.95
Chickpea purée topped with fresh chilli, parsley and crushed garlic
3. **HUMMUS PINE NUTS** (V) (S) £9.95
Home made Hummus topped with pine nuts
4. **HUMMUS MUSHROOM** (V) (S) £9.95
Chunky mix mushrooms bedded on home made hummus
5. **MOUTABEL BABA GHANOJJ** (V) (S) (D) £8.95
Grilled aubergine purée mixed with tahini, lemon juice, garlic and yoghurt
6. **YOGHURT AND CUCUMBER TZATZIKI** (V) (D) £7.50
Cucumber, yoghurt, garlic and dried mint
7. **LABNEH** (V) (D) £6.95
Strained yoghurt served with extra virgin olive oil and thyme
8. **WARAK INAB B'ZEIT** (V) (M) £8.50
Vine leaves filled with rice, tomato, parsley, mint and onion, cooked in lemon juice and extra virgin olive oil
9. **MAKDOUS** (V) (V) (N) £6.95
Baby aubergines pickled and stuffed with walnuts, spices and garlic

Mixed Salads

ALL SALADS CONTAIN MUSTARD EXCEPT TABBOULEH

10. **TABBOULEH** (V) (G) £9.95
Chopped parsley salad with tomatoes, fresh mint, onion, bulgur wheat, lemon juice and extra virgin olive oil dressing
11. **FATTOUSH** (V) (G) £10.95
Lettuce, tomato, cucumber, mint, onion, radish, sumac and toasted Lebanese bread with a lemon and virgin olive oil dressing
12. **FETA CHEESE SALAD** (V) (D) £12.95
Mixed salad including vine leaves, tomatoes, cucumber, onion, olives and pepper topped with feta, oregano and extra virgin olive oil
13. **HALLOUMI SALAD** (V) (D) £14.95
Lettuce, vine leave tomatoes, peppers, cucumber, mint, radish, avocado, sumac with lemon and extra virgin olive oil dressing
14. **CHICKEN SALAD** £15.95
Marinated charcoal grilled chicken breast on mixed green salads with tomatoes, cucumbers, green and red peppers and avocado with lemon juice, sumac and extra virgin olive oil dressing
15. **KING PRAWN SALAD** £17.95
Charcoal grilled king prawns, mixed green salad and avocado dressed in lemon juice and olive oil

- Add chicken £6 - Add Halloumi Cheese £4 - Add Feta cheese £4 -

Hot Mezze

SERVED WITH BREAD

16. **MOUSSAKA** (V) £10.95
Baked aubergine in a tomato sauce with onion, garlic, chickpeas and sweet pepper
17. **FALAFEL** (V) (V) (S) £8.95
A mixture of ground chickpeas and broad beans tossed in spices and deep-fried, topped with sesame seeds and served with tahini sauce
18. **HUMMUS AWARMA** (S) (N) £10.95
Hummus topped with fried, diced lamb and pine nuts
19. **HUMMUS SHAWARMA** (S) £10.95
Hummus topped with sliced lamb or chicken

20. **HALLOUMI WITH AUBERGINE** (V) (D) £10.95
Delicious deep-fried or grilled halloumi wrapped in fried aubergine, topped with pomegranate molasses, served with choice of sauce on the sides
21. **HALLOUMI CHEESE** (V) (D) £8.95
Grilled or fried halloumi cheese
22. **BATATA HARA** (V) £7.50
Spicy potatoes sautéed with garlic, coriander, chilli and red and green peppers
23. **KIBBEH** (G) £9.95
Deep-fried lamb meatballs mixed with bulgur wheat and onions
24. **LAMB SAMBOSKA** (G) £9.95
Pastry filled with spiced minced lamb, onion and mixed herbs
25. **SPINACH SAMBOSKA** (V) (G) £9.95
Pastry filled with spinach, onion, pine kernels, sumac and lemon juice
26. **CHEESE SAMBOSKA** (V) (G) (D) £9.95
Pastry filled with mixed cheeses
27. **CHICKEN SAMBOSKA** (G) £9.50
Pastry filled with chicken pieces, potato, olives and herbs
28. **CHICKEN WINGS** £8.95
Charcoal-grilled marinated chicken wings with garlic and special spices
29. **SOUJOUK** £8.50
Homemade spicy pan-fried sausages with garlic, chilli and fresh tomatoes
30. **BAMIA BEL ZEIT** (V) £7.50
Okra cooked with onions, garlic and tomatoes
31. **FOUL MOUDAMAS** (V) (S) £7.95
Stewed broad beans seasoned with tomatoes, onions, garlic and lemon juice
32. **CALAMARI** (G) £9.95
Deep-fried breadcrumb squid served with seafood sauces
33. **BUTTERFLY KING PRAWNS** (G) (S) (E) £9.95
Home made delicious crispy coated with flour and sesame seeds, breaded butterfly prawns, served with sweet and chilli sauce on the side
34. **CRUNCHY FRIED PRAWNS** (G) (S) £9.95
Crispy Fried prawns coated with flour, spiced with garlic, paprika, black papers, and sesame seeds.
35. **BOSA PRAWNS** £10.95
Tiger prawns pan fried with sweet peppers, coriander, garlic, tomatoes and spices
36. **BOSA KALAJ** (V) (S) (D) (G) £10.95
Halloumi cheese and wild thyme grilled in pitta bread
37. **KOFTA ARAYES** (G) £10.95
Grilled pitta bread stuffed with seasoned minced lamb
38. **CHICKEN LIVER** £9.95
Pan-fried chicken liver with lemon, garlic, onions and pomegranate
39. **MOUJADDARA SET AL BEIT** (V) £7.95
Basmati rice, lentils, cumin spice and caramelized onions
40. **ZAHRA** (V) £7.95
Fried cauliflower seasoned with garlic tahini sauce and lemon dressing with parsley
41. **ZUCCHINI** (V) £7.95
Fried zucchini garnished with tahini sauce and lemon juice
42. **STEAMED BROCCOLI** (V) £7.50
Steamed broccoli, seasoned with garlic sprinkled with parsley and pine nuts
43. **FUTER MAKLEE** £9.95
Seasoned diced lamb fried with mushrooms, mixed peppers and onions
44. **MFARAKEH** (V) (E) £8.95
An incredibly comforting Lebanese fried diced potato covered with free range scrambled egg
45. **SHAKSHUKA** (V) (E) £9.95
Free range eggs poached in a sauce of chopped tomatoes, chilli peppers, onion and garlic, garnished with parsley, served with bread
46. **BOSA MIX MEAT DIPPERS** (G) £19.95
Mixed mezze selection for two to share including lamb samboska, kibbeh, chicken samboska and calamari served with salad and a variety of sauces
47. **BOSA MIX VEGETARIAN DIPPERS** (V) (G) (D) (S) £19.95
Mixed mezze selection for two to share including cheese samboska, spinach samboska, falafel and halloumi all served with salad and a variety of sauces

Charcoal Grilled

ALL SERVED WITH SALAD AND A CHOICE OF COUSCOUS, CHIPS OR RICE

48. **LAMB MASHWE** £24.95
Skewers of marinated charcoal grilled lamb fillet served with tahina sauce on the side
49. **CHICKEN TOUK** (D) £22.95
Skewers of charcoal grilled marinated chicken cubes served with home made garlic sauce on the side
50. **LAMB KOFTA** £24.95
Skewers of charcoal grilled minced lamb with onion, parsley and tahini sauce on the side
51. **SPATCHCOCK CHICKEN** £23.95
Charcoal grilled baby chicken marinated in spices and lemon juice
52. **MIXED GRILL** £27.95
One skewer of charcoal grilled lamb shish, chicken shish and lamb kofta
53. **KASTALETA LAMB** £27.95
Specially prepared tender lamb cutlets, marinated and charcoal grilled
54. **KOFTA KHOSHKHASH** £24.95
Minced lamb, chopped parsley & onion, grilled on-skewer topped with spicy tomato sauce served with rice

Roasted Dishes

ALL SERVED WITH SALAD AND A CHOICE OF COUSCOUS, CHIPS OR RICE

55. **LAMB SHAWARMA** (D) £23.95
Roasted thin slices of tender marinated lamb served with tahini sauce on the side
56. **CHICKEN SHAWARMA** £22.95
Roasted thin slices of tender marinated chicken served with home made garlic sauce on the side
57. **MIXED SHAWARMA (CHICKEN AND LAMB)** £23.95

Stews & Vegetarian Dishes

ALL SERVED WITH SALAD AND A CHOICE OF COUSCOUS, CHIPS OR RICE

58. **BAMIA BEL ZEIT** (V) £14.95
Okra cooked with onions, garlic, tomatoes and special spices, served with rice
59. **MOUSSAKA** (V) £15.95
Baked aubergine in a tomato sauce with onions, garlic, chickpeas and sweet pepper, served with rice
60. **LAMB MOUSSAKA** £18.95
Baked aubergine in tomato sauce and lamb with onion and garlic, chickpeas and sweet green and red peppers
61. **BAMIA BEL LAHEM** £18.95
Okra, lamb cubes, cooked with onion, garlic, tomato & special spices, served with rice or couscous
62. **SHEIKH EL MAHSHI** (S) £18.95
Layers of Eggplants covered with mince lamb baked in oven with a tomato sauce, onions, sprinkled with pine nuts served with either rice or couscous

Fish & Sea Food

63. **SALMON FILLET** £24.95
Mixed herbs and olive oil marinated salmon fillet (grilled or fried), served with baby potatoes, steamed vegetables and hollandaise sauce
64. **SEA BASS** £24.95
Charcoal grilled or fried served with mixed vegetables sautéed with fresh garlic
65. **GRILLED PRAWNS** £24.95
Marinated in olive oil and special spices king prawns, charcoal grilled or fried served with mixed vegetables sautéed with fresh garlic

Soup

66. **LENTIL SOUP** (V) £7.50
Finely selected lentils cooked in cumin and olive oil, served with toasted Lebanese bread. Contains gluten from wheat
67. **CHICKEN SOUP** £7.50
Finely selected Vegetables cooked with chicken and special spices