

# Joseph's

AUTHENTICALLY LEBANESE

## BRUNCH

<b>SHAKSHOUKA</b> V (E) شكشوكا	9.50
<b>EGGS</b> (E) V بيض	9.50
<b>EGGS &amp; SOUJOUK</b> (E) بيض بسجق	14.75
<b>FOUL</b> VG (SS) فول مدمس	6.00
<b>BALILA</b> VG بليلة	6.50
<b>MSABHA</b> VG (SS) مسبحة	8.50

## MANAKEESH (FLAT BREAD)

<b>MANAKEESH ZA'ATAR</b> VG (G,M,SS) مناقيش زعتر	7.00
<b>MANAKEESH CHEESE</b> V (G,M,SS) مناقيش جبنة	7.00
<b>MANAKEESH LAHME B'AJEEN</b> (G,M) لحم بعجين	7.00
<b>MANAKEESH KAFTA</b> (G,M) كفتة	08.50
<b>MANAKEESH SOUJOUK</b> (G,M) سجق	08.50
<b>EXTRA TOPPINGS</b>	3.00

## COLD MEZZE

<b>HUMMUS</b> VG (SS) 8.75 حمص Velvety blend of chickpeas, tahini, garlic, and fresh lemon juice, topped with extra virgin olive oil	<b>BATRAKH</b> V (F) 16.50 بطرخ Exquisite bottarga: savory, sun-dried fish roe delicately seasoned for a taste of the Mediterranean
<b>HUMMUS PINE KERNELS</b> VG (SS,N) 10.00 حمص بالصنوبر Velvety blend of chickpeas, tahini, garlic and lemon, topped with pine nuts	<b>GARLIC POTATO</b> V 9.50 بطاطا بالثوم Mashed baked potato combined with baked garlic and fresh za'atar or basil topped with olive oil
<b>HUMMUS BEIRUTI</b> VG (SS) 9.25 حمص بيروت Velvety blend of chickpeas, tahini, garlic, lemon, fresh parsley and fresh chilli	<b>LABNEH</b> V (M) 8.50 لبنة A creamy delight crafted from strained yogurt, perfect for spreading, dipping, or savoring on its own
<b>MOUTABAL</b> VG (SS) 9.50 متبل Smoky roasted eggplant blended with tahini, garlic, and fresh lemon juice, garnished with olive oil and pomegranate	<b>KESHEK AKHDAR</b> V (M,G,N) 14.75 كشك أخضر A Tangy yogurt and labneh based delight with Burghul and walnuts and olive oil
<b>MUHAMARA</b> VG (N) 10.50 محمرة Spicy and savoury red pepper paste with a mixutre of nuts and hint of lemon juice	<b>MOUSAKAA</b> VG 9.50 مسقعة Mouthwatering layers of eggplant, tomato, and chicpeas, baked to perfection in our traditional Mediterranean Moussaka
<b>RAHEB</b> VG 9.75 راهب Grilled eggplant with fresh tomatoes, bell peppers, onion and parsley, drizzled with olive oil and a hint of lemon	<b>MDARDARA</b> VG 9.00 مدردرة Savory Middle Eastern comfort: Mdardara - a fragrant blend of lentils, rice, and caramelized onions
<b>(Warak Enab) VINE LEAVES</b> VG 9.50 ورق عنب Delicately rolled grape leaves stuffed with a savory blend of rice, tomato, onions, parsley, mint, lemon	<b>LOUBIEH BEL ZEIT</b> VG 8.75 لوبية بالزيت Traditional Lebanese green bean stew simmered with tomatoes, onions, and olive oil
<b>SHANKLISH</b> V (M) 9.50 شנקليش Tangy aged cheese mixed with za'atar, tomatoes, and onions, topped with olive oil	<b>BEMIEH BEL ZEIT</b> VG 9.00 بامية بالزيت Stew made with okra, onions, tomatoes, coriander and olive oil

### IMPORTANT INFORMATION

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a Management before placing an order or a booking. For Event bookings, we require Special Dietary requirements 2 weeks prior to the event date. Full allergen information is available. Management can advise of all ingredients used. (Optional 12.5 % service charge)

**ALLERGENS** (E)Eggs (G)Gluten (M)Milk (SS)Sesame Seeds (N)Nuts (C)Celery (CR)Crustaceans (F)Fish (V)Vegetarian (VG)Vegan

## HOT MEZZE

لسانات غنم **LAMB TONGUE (Lsenet)** 14.75  
Lamb tongues sautéed with olive oil, garlic and lemon

لحمة راس عصفور **LAHME RAS 'ASSFOUR (M,N)** 16.00  
Diced lamb cubes sautéed with pesto and crème fresh, lemon or fresh cherry sauce

بطاطا حرة **BATATA HARRA VG** 9.25  
Spicy Lebanese potato dish, golden fried potatoes tossed with garlic, cilantro, chilli, peppers and lemon juice

حمص شاورما **HUMMUS SHAWARMA (SS)** 13.75  
Chickpeas blended with tahini, garlic and lemon, topped with lamb or chicken shawarma and fresh vegetables and pickles

كبة **KEBBEH (4 pcs) (G,N)** 9.25  
A blend of minced meat, bulgur wheat, stuffed with minced lamb and pine kernels with aromatic spices, fried to perfection

رقاقات جبنة **CHEESE ROLLS 4 pcs V (G,M)** 9.75  
Golden-fried Lebanese cheese rolls: a savory delight of melted cheese wrapped in crispy pastry

كبة نباتية **VEGAN KEBBEH 4 pcs (G,N)** 9.75  
Mashed pumpkin and potatoes combined with bulgur wheat that sandwiches a layer of sautéed aubergine, onions, garlic, and nuts

سمبوسك جبنة **CHEESE SAMBUSEK 4 pcs V (G,N,M)** 9.50  
Cheese-filled pastry pockets

سمبوسك لحمية **LAMB SAMBUSEK 4 pcs (G,N,M)** 10.00  
Lamb-filled pastry pockets

فطائر سبانخ **FATAYER SABANEKH 4 pcs V (G,N)** 9.50  
Soft pastry bursting with savoury spinach filling, a taste of Lebanese tradition

سودة دجاج **SAWDA DJEJ** 9.50  
Chicken liver with garlic sautéed in lemon or pomegranate molasses, topped with fresh chilli

جوانح دجاج **CHICKEN WINGS** 9.50  
Marinated with olive oil and lemon juice

نقانق **MAKANEK (N)** 10.25  
Petit lamb sausages cooked in pomegranate molasses, garnished with pine nuts

سجق **SOUJOUK** 10.25  
Spicy petit lamb sausages sautéed with onions, tomatoes and fresh green and red chilli

عرايس كفتة **ARAYES KAFTA (G,N,SS)** 10.50  
Seasoned minced meat blunged with onions, fresh parsley, pine kernels, and tahini spread on Lebanese pita bread and grilled on charcoal

فلافل **FALAFEL VG (SS,C)** 9.00  
Crisp blend of chickpeas, broad beans, garlic, coriander and celery

سمكة حرة **SAMKE HARRA V (N)** 11.00  
Seabass fillet on a bed of ratatouille, with a sprinkle of pine kernels

طاجن بصل **ONION TAJIN VG (SS)** 11.00  
Tahini, onion, garlic, fresh chilli, topped with caramelised onions

حلوم مشوي **GRILLED HALLOUMI V (SS,M)** 10.00  
Sprinkled with toasted sesame

بيض غنم **BAYD GHANAM (G)** 12.00  
With Garlic Lemon and Olive Oil

## FATTEH

فتة حمص **FATTET HUMMUS V (G,M,N)** 16.25  
Layered with chickpeas, yoghurt, pine nuts, and crunchy fried pita bread

فتة باذنجان **FATTET BATENJEN V (G,M,N)** 16.75  
Middle Eastern dish with fried eggplant, yogurt, crispy bread, pine nuts

فتة لسانات **FATTET LSENET (G,M,N)** 19.50  
Fried bread, fish, yogurt, and tangy garlic and coriander/parsley sauce

فتة لحمية **FATTET LAHME (G,M,N)** 21.00  
Crispy bread, tender lamb, yogurt and garnished with nuts and parsley

فتة شاورما لحمية **FATTET SHAWARMA LAHME (G,M,N)** 21.00  
A Lebanese dish featuring layers of crispy bread, shredded Lamb shawarma, yogurt, and a flavourful garlic sauce, topped with pine nuts

فتة شاورما دجاج **FATTET SHAWARMA DJEJ (G,M,N)** 17.75  
A Lebanese dish featuring layers of crispy bread, shredded chicken shawarma, yogurt, and a flavorful garlic sauce, topped with pine nuts

فتة كفتة **FATTET KAFTA (G,M,N)** 17.50  
seasoned ground meat (kafta), crispy bread, yogurt, and garnished with pine nuts and parsley



## MAIN COURSE

باشا وعساكرو **BASHA W ASAKRO** (G,M,N) 21.00  
Lebanese dish featuring shish barak (dough balls filled with minced lamb) cooked in a creamy yogurt sauce flavoured with garlic, mint, and lemon

كبة باللين **KEBBEH BEL LABAN** (G,M,N) 21.00  
Kebbe (bulgur and ground meat mixture) cooked in a creamy yogurt sauce flavoured with garlic, mint, and lemon

خروف محشي **KHAROUF WITH RICE** (N) 24.00  
Lamb (kharouf) cooked with rice and flavoured with aromatic spices

كفتة بالمعكرون **FAKTA BEL MAAKROUN** (G,E) 19.50  
Kafta cooked with soft potatoes in tomato based sauce

سمك بزري **SAMAK BIZRI** V (G,F) 18.00  
Fried White Bait fish with fresh lemon

قريدس **KING PRAWNS** V (CR,F) 35.00  
Plump king prawns sautéed in a savoury tomato provençal-style sauce made with coriander, garlic, green and red chilli, lemon juice and herbs

ملوخية **MLOUKHIYE** 21.00  
Middle Eastern stew with finely chopped green mallow leaves cooked in a flavourful broth with chicken and lamb, garlic, coriander, and lemon juice

باقية باللحمة **BEMYEH BEL LAHME** 20.5  
Okra cooked with tender lamb in a savoury tomato sauce (ask for vegan option)

لوبة باللحمة **LOUBIE BIL LAHME** 20.5  
Tender chunks of lamb and green beans cooked in a savoury tomato-based sauce (ask for vegan option)

مسقعة باللحمة **MOUSAKA BEL LAHME** 20.5  
Layers of sliced eggplant, ground lamb, chickpeas, onions and a savoury tomato sauce (ask for vegan option)

كفته بالطرطور **KAFTA BEL TARATOR** (SS) 21.00  
Grilled kafta served with a tangy tahini sauce, lemon juice, garlic

صحن يومي **DISH OF THE DAY** 23.00  
Ask staff for dish of the day and allergies

## GRILLS

لحم مشوي **LAMB SKEWERS** 22.75  
Marinated Lamb cubes

كستالتا غنم **LAMB CUTLETS** 24.00  
Marinated shopped cutlets

كفتة مشوية **KAFTA SKEWERS** 19.00  
Seasoned ground meat on a skewer

كفتة خشخاش **KAFTA KESHKASH** (N) 21.00  
Seasoned ground meat on a skewer served with a tangy red sauce

شيش طاووق **SHISH TAOUK** 19.50  
Marinated chicken cubes

فروج مشوي **GRILLED BABY CHICKEN** 21.00

شاورما دجاج **CHICKEN SHAWARMA** 18.00

شاورما غنم **LAMB SHAWARMA** 19.00

شاورما مشكل **MIXED SHAWARMA** 19.50

مشاوي مشكل **MIX GRILL** 24.75  
Kafta/Lamb skewer/shish taouk

مشاوي مشكل كبير **MIX GRILL JUMBO** 68.00  
Kafta/Lamb Skewer/Shish Taouk/ Lamb Cutlets/ Chicken Wings

سمكة البراق **CHARCOALED FILLET SEA BASS** V 26.50  
Seabass fillet served on a tangy tomato based sauce and saffron rice

## SIGNATURE DISHES

فوارغ **FWEREGH** 0.5 kg 80.00  
Tender lamb intestines stuffed with a savoury mixture of rice, minced lamb meat, chickpeas and aromatic herbs, and spices, then slowly cooked to perfection

سلطان إبراهيم **SULTAN IBRAHIM** 0.5 kg (Seasonal) V (G,F) 40.00  
Deep-fried Red Mullet fish

## NAYYEH

كبة نية **KEBBE NAYYEH** (G) 16.00

تابلة نية **TEBLE NAYYEH** (G) 16.00

فتايل **FATAYEL** 16.00

## SOUPS

<b>LENTIL SOUP</b> VG (C) شورية عدس	9.00
<b>CHICKEN SOUP</b> (G) شورية دجاج	9.00
<b>VEGETABLE SOUP</b> V شورية خضار	9.50
<b>TOMATO SOUP</b> V (G) شورية بندورة	9.00
<b>IMA (kafta soup)</b> (G) شورية الإيما	12.00

## SIDES

<b>RICE VERMICELLI</b> VG (G) أرز بالشعيرية	6.50
<b>RICE WITH MINCED LAMB MEAT</b> أرز باللحمة	8.00
<b>SAFFRON RICE</b> VG أرز بالزعفران	6.50
<b>PLAIN RICE</b> VG أرز أبيض	6.50
<b>FRIES</b> VG بطاطا مقرية	5.50
<b>STEAMED VEGETABLES</b> خضار مسلوقة	9.00
<b>VEGETABLE PLATTER</b> جاط خضرة	12.00
<b>YOGURT AND CUCUMBER</b> V (M) لبن وخيار	7.00
<b>FRESH BAKED BREAD</b> 4 pcs V (G) خبز طازج	5.00
<b>PICKLES</b> كبيس	5.00

## SANDWICHES

<b>LAMB SHAWARMA</b> (G) شاورما غنم	9.00
<b>CHICKEN SHAWARMA</b> (G) شاورما دجاج	9.00
<b>MIXED SHAWARMA</b> (G) شاورما مشكلة	9.50
<b>SHISH TAOUK</b> (G) شيش طاووق	9.00
<b>LAMB CUBES</b> (G) لحم مشوي	10.00
<b>KAFTA</b> (G) كفته	9.00
<b>FALAFEL</b> VG (G,SS) فلافل	7.50
<b>HALLOUMI</b> V (G,M,SS) حلوم	7.50
<b>BATATA HARRA</b> VG (G) بطاطا حرة	9.00
<b>BATATA W MALFOUF</b> V (G,E) بطاطا مع ملفوف	9.00
<b>LSENET</b> (G) لسانات	10.00
<b>SAWDA DJEJ</b> (G) سودة دجاج	9.00
<b>SOUJOUK</b> (G) سجق	9.00

## SALADS

<b>TABBOULE</b> VG (G) تبولة Zesty salad bursting with vibrant flavours of parsley, tomatoes, onions, and bulgur wheat	9.75
<b>FATTOUSH</b> VG (G) فتوش Refreshing Lebanese salad erupting with crisp veggies, herbs, and toasted pita, dressed with tangy sumac and olive oil	9.75
<b>ROCKET SALAD</b> VG سلطة جرجير Fresh rocket leaves, mint, onion, tomato, olive oil, lemon and sumac	10.00
<b>HALLOUMI SALAD</b> V (M,SS) سلطة حلوم مشوي Pan-grilled Halloumi with sun-dried tomatoes, rocca, mixed leaves, avocado, capers, walnuts, olive oil and pomegranate molasses.	17.00

## DESSERTS

### عسملية OSMALIYYE (G,M) 8.50

Delight in a traditional Middle Eastern dessert featuring layers of crispy kataifi pastry filled with rich ashta cream, drizzled with fragrant rosewater syrup, and garnished with crunchy pistachios

### كنافة KNEFE (G,M) 8.50

A crispy, golden phyllo dough dessert with a gooey sweet cheese filling, drizzled with rosewater syrup and topped with crushed pistachios

### عيش السراية AISH EL SARAYA (G,M,N) 8.50

A decadent Middle Eastern dessert made with layers of syrup-soaked bread, creamy ashta, and topped with crushed pistachios and fragrant rosewater

### قطايف بالقشطة/اجوز ATEYEF BEL ASHTA/WALNUTS (G,M,N) 8.50

Delicate, soft pancakes filled with rich ashta cream, or crushed walnuts, drizzled with sweet syrup, and garnished with crushed pistachios and a hint of rosewater

### مهلبية MHALLABIYYE (G,M,N) 8.50

A smooth and creamy milk pudding, delicately flavoured with rosewater or orange blossom water, and garnished with a sprinkle of crushed pistachio

### أرز بحليب REZ BHALIB (M,N) 8.50

A creamy and fragrant rice pudding, delicately infused with rosewater or orange blossom water, and topped with a sprinkle of cinnamon and crushed pistachios

### نمورة NAMMOURA 4 pcs (G,M,N) 8.50

A rich and moist semolina cake, sweetened with aromatic syrup and garnished with a sprinkle of almonds or coconut

### صفوف SFOUF 4 pcs (G,M,SS) 8.50

A moist and flavorful Lebanese cake infused with turmeric, giving it a golden hue and a hint of sweetness from honey or sugar

### CHEF'S SPECIAL 10.00

Ask Staff

## DRINKS

SOFT DRINKS 3.50

FRESH JUICES 6.50

STILL WATER 5.50

SPARKLING WATER 5.50

COFFEE 5.00

TEA 3.50

NAJJAR RAKWA 5.00

ALMAZA 6.25

BEIRUT BEER 6.25

HOUSE RED WINE 9.00

HOUSE WHITE WINE 9.00

HOUSE ROSE WINE 9.00





# Wine List



## LEBANESE RED WINE

	175 ml	BOTTLE
<b>CHATEAU KSARA RESERVE DU COUVENT</b> CABERNET FRANC 30%, CABERNET SAUVIGNON 35%, SYRAH 35%	9.00	29.00
<b>CHATEAU KEFRAYA LES BRETECHES RED</b> CABERNET FRANC 10%, CABERNET SAUVIGNON 10%, CARIGNAN 15%, CINSULT 25%, SYRAH 25%, TEMPRANILLO 20%		30.00
<b>DOMAINE WARDY MERLOT</b> MERLOT 10%		35.00
<b>ADYAR EXPRESSION MONASTIQUE</b> SYRAH 30%, GRENACHE 30%, MOURVEDRE 30%, SANGIOVESE 10%		39.00
<b>CHATEAU KSARA CABERNET SAUVIGNON</b> CABERNET SAUVIGNON 100%		42.00
<b>IXSIR ALTITUDE</b> CABERNET SAUVIGNON 25%, CALADOC 15%, SYRAH 40%, TEMP 20%		46.00

## LEBANESE RESERVED WINE

	BOTTLE
<b>CHATEAU ST THOMAS 2015</b> MERLOT 34%, CABERNET SAUVIGNON 33%, SYRAH 33%	60.00
<b>WARDY CHATEAU LES CEDRES 2015</b> CABERNET SAUVIGNON 45%, SYRAH 40%, MERLOT 15%	68.00
<b>CHATEAU KEFRAYA 2017</b> CABERNET FRANC 30%, CABERNET SAUVIGNON 30%, CINSULT 10%, SYRAH 30%	75.00
<b>CHATEAU MUSAR 2018</b> CABERNET SAUVIGNON 60%, CARIGNAN 20%, CINSULT 20%	95.00
<b>ADYAR CHATEAU MAR MOUSSA 2012</b> CABERNET SAUVIGNON 50%, PETIT VERDOT 50%	105.00
<b>CHATEAU KEFRAYA COMTE DE M 2018</b> CABERNET SAUVIGNON 50%, SYRAH 50%	125.00
<b>CHATEAU KSARA CUVÉE DU TROISIÈME MILLENAIRE 2007</b> CABERNET FRANC 40%, SYRAH 40%, PETIT VERDOT 20%	175.00

## LEBANESE WHITE WINE

	175 ml	BOTTLE
<b>CHATEAU KSARA BLANC DE BLANC</b> SAUVIGNON BLANC 55%, SEMILLON 25%, CHARDONNAY 20%	9.00	29.00
<b>DOMAINE WARDY</b> OBEIDEH 34%, VIOGNIER 11%, CHARDONNAY 8%, SAUVIGNON BLANC 47%		32.00
<b>KEFRAYA BLANC DE BLANC</b> CHARDONNAY 25%, CLAIRETTE 15%, MUSCAT 15%, SAUVIGNON BLANC 25%		36.00
<b>ADYAR INSPIRATION</b> MUSCAT 40%, VIOGNIER 30%, ROUSANNE 30%		39.00
<b>IXSIR ALTITUDE</b> MUSCAT 35%, OBEIDEH 35%, VIOGNIER 30%		44.00

## LEBANESE ROSE WINE

	175 ml	BOTTLE
<b>ST THOMAS ROSE</b> SYRAH 40%, CINSULT 30%, PETIT VERDOT 30%	9.00	29.00
<b>CHATEAU KSARA SUNSET</b> CABERNET FRANC 60%, SYRAH 40%		30.00
<b>ADYAR L'AUBE ROSE</b> SANGIOVESE 20%, SYRAH 30%, MOURVEDRE 30%, GRENACHE 20%		35.00

### PROSECCO / CHAMPAGNE

	125 ml	BOTTLE
PROSECCO	9.00	36.00
MOET & CHANDON BRUT		120.00
LAURENT PERRIER ROSE		180.00
DOM PERIGNON BRUT		390.00

### COGNAC

	25 ml
HENNESSY VSOP	12.00
HENNESSY XO	35.00

### VODKA

	25 ml	BOTTLE
GREY GOOSE	12.00	98.00
BELVEDERE	12.00	98.00

### TEQUILA

	25 ml	BOTTLE
PATRON SILVER	13.00	29.00
PATRON CAFE	22.00	

### GIN

HENDRICK'S	12.00	(25 ml)
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### WHISKEY

	25 ml	BOTTLE
BLACK LABEL JOHNNY WALKER	9.00	90.00
GOLD LABEL JOHNNY WALKER	13.00	150.00
BALVENIE 12 YRS	14.00	189.00
MACALLAN 12 YRS	15.00	240.00
LAGAVULIN 16 YRS	15.00	250.00
DALMORE 15 YRS	38.00	380.00
BALVENIE 15 YRS	67.00	675.00
BLUE LABEL JOHNNY WALKER	45.00	450.00
DALMORE 18 YRS	122.00	1225.00

### BEER

	BOTTLE
ALMAZA BEER	6.25
BEIRUT BEER	6.25

### ARAK

ARAK KEFRAYA	20cl/£25.00	37.5cl/£42.00	75cl/£85.00
ARAK KSARA	18cl/£25.00	35cl/£42.00	70cl/£85.00
ARAK BRUN	18cl/£32.00	35cl/£48.00	70cl/£89.00
ARAK EL MASSAYA	20cl/£32.50	35cl/£65.00	50cl/£125.00
	6.50	(25 ml)	