

Joseph's

AUTHENTICALLY LEBANESE

BRUNCH

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| SHAKSHOUKA V (E) شكشوكا | 9.50 |
| EGGS (E) V بيض | 9.50 |
| EGGS & SOUJOUK (E) بيض بسجق | 14.75 |
| FOUL VG (SS) فول مدمس | 6.00 |
| BALILA VG بليلة | 6.50 |
| MSABHA VG (SS) مسبحة | 8.50 |

MANAKEESH (FLAT BREAD)

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

COLD MEZZE

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