

Levant



*BEIRUT NIGHT
MENUS*



BEIRUT NIGHT FEAST
£40.00 PER PERSON

MEZZE

Hommus V

Chickpea purée, tahina, lemon juice & pine nuts

Baba ghannuge V

Grilled aubergine dip, tahina & lemon juice

Koossa bil tahine V

Fried courgette puree, tahina, lemon juice & garlic

Tabbulé V

Parsley & tomato salad

Halloum meshoue V

Grilled halloumi cheese with tomato, green olives and fresh mint

Sambousak djej

Pastry filled with chicken, onions & pine nuts

Batata harrah V

Spicy sautéed potatoes & fresh coriander

Kibbeh lahme

Lamb and cracked wheat parcels filled with minced lamb, onions and pine nuts

Falafel V

Chickpea patties, tahini & garlic yoghurt sauce

MAINS

Machaweh / Mixed Meat grill

Shish tawuk

Chicken marinated in garlic, lemon juice & spices grilled on a skewer

Kafta d'jaj

Minced chicken, herbs, onions & spices grilled on a skewer

Kafta laham

Minced lamb, herbs, onions & spices grilled on a skewer

Laham meshwi

Lamb cubes marinated in lemon juice, olive oil & spiced grilled on a skewer

served with cherry tomato, red onion, parsley, mint and sumac salad & organic vermicelli rice

OR

Moussakaa V

Aubergine, tomato, onion and garlic stew

DESSERT

Fawakih

Fresh fruit platter

Mint tea

Mint tea, baklawa, pistachios & Turkish delight

£1.50 Cover Charge per person will be added to your final bill

V vegetarian dishes

Please inform you waiter if you have a nut allergy

All prices include 20% VAT – A 15% discretionary service charge will be added to your bill



BEIRUT NIGHT MESHWI FEAST
£50.00 PER PERSON

MEZZE

Hommus

Chickpea purée, tahina, lemon juice & pine nuts

Baba ghannuge

Grilled aubergine dip, tahina & lemon juice

Koossa bil tahine

Fried courgette puree, tahina, lemon juice & garlic

Tabbule V

Parsley & tomato salad

Halloum meshoué

Grilled halloumi cheese with tomato, green olives and fresh mint

Sambousak djej

Parsty filled with chicken, onions & pine nuts

Batata harrah

Spicy sautéed potatoes & fresh coriander

Kibbeh lahme

Lamb and cracked wheat parcels filled with minced lamb, onions and pine nuts

Falafel

Chickpea patties, tahina & garlic yoghurt sauce

MAINS

Muhammar

Slow roasted whole marinated lamb shoulder with organic couscous, figs, apricots, prunes & dates

DESSERT

Fawakih

Fresh fruit platter

Mint tea

Mint tea, baklawa, pistachios & Turkish delight

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V vegetarian dishes

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BEIRUT NIGHT FISH FEAST
£55.00 PER PERSON

MEZZE

Hommus

Chickpea purée, tahina, lemon juice & pine nuts

Baba ghannuge

Grilled aubergine dip, tahina & lemon juice

Fatayer sbenegh

Baked spinach, spring onions, pine nuts and sumac pastry

Koossa bil tahine

Fried courgette puree, tahina, lemon juice & garlic

Tabbulé

Parsley & tomato salad

Halloum meshoué

Grilled halloumi cheese with tomato, green olives and fresh mint

Batata harrach

Spicy sautéed potatoes & fresh coriander

Samak mekleh

Deep fried baby squid with Sumac

Falafel Kreidis

Tiger Prawns & chickpea falafel, coconut & chilli sauce

MACHAWEH SAMAK

FISH PLATER

salmon glazed with pomegranate, marinated sea bass, Tiger prawns with citrus scented organic rice

DESSERT

Fawakih

Fresh fruit platter

Mint tea

Mint tea, baklawa, pistachios & Turkish delight

£1.50 Cover Charge per person will be added to your final bill

V vegetarian dishes

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