



## **Marhaba**

Our food is home-style Lebanese & Middle Eastern cooking, created for sharing & brought to the table in a continuous flow in the traditional manner of a Lebanese-Middle Eastern home.

If you are not familiar with the style & customs of Middle Eastern food please ask us the best way to sample & savour our dishes.

To end the meal, finish with a fresh fruit platter, homemade Arabic ice-creams & mint tea with baklava & Turkish delight

## **Sahteyn!**

**£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 12.5% discretionary service charge will be added to your bill**



## VEGETARIAN FEAST

£28.00 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

#### **Tabbulé**

Parsley & tomato salad

#### **Halloum meshoue V**

Grilled halloumi cheese with tomato, green olives and fresh mint

#### **Fatayer bil-s'banegh**

Pastry filled with spinach

#### **Batata harrah**

Spicy sautéed potatoes & fresh coriander

#### **Kibbeh la'teen**

Pumpkin and cracked wheat parcels filled with onion, walnut and pomegranate molasses, served with a pumpkin sauce

#### **Falafel**

Chickpea patties, tahini & garlic yoghurt sauce

### MAINS

#### **Moussakaa**

Aubergine, tomato, onion and garlic stew

### DESSERT

#### **Fawakih**

Fresh fruit platter

#### **Mint tea**

Mint tea, baklawa, pistachios & Turkish delight

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## MEAT FEAST

£29.50 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

#### **Tabbulé**

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**

Spicy sautéed potatoes & fresh coriander

#### **Kibbeh lahme**

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

#### **Falafel**

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*

### DESSERT

#### **Fawakih**

Fresh fruit platter

#### **Mint tea**

Mint tea, baklava, pistachios & Turkish delight

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## CHICKEN FEAST

£34.50 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

#### Tabbulé

Parsley & tomato salad

#### Sambousak djej

Pastry filled with chicken, onions & pine nuts

#### Batata harrah

Spicy sautéed potatoes & fresh coriander

#### Jawaneh

Marinated & grilled chicken wings

### MAIN

#### Farouj Meshwi

Marinated charcoal-grilled baby chicken served with cherry tomato, red onion, parsley, mint and sumac salad & organic vermicelli rice

### DESSERT

#### Fawakih

Fresh fruit platter

#### Mint tea

Mint tea, baklawa, pistachios & Turkish delight

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## LAMB FEAST

£34.50 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

#### Tabbulé

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

Spicy sautéed potatoes & fresh coriander

#### Kibbeh lahme

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

#### Falafel

Chickpea patties, tahini & garlic yoghurt sauce

### MAINS

#### Lamb Shank

Slow roasted lamb shank with quince and almond served with cracked wheat and Mediterranean vegetables

### DESSERT

#### Fawakih

Fresh fruit platter

#### Mint tea

Mint tea, baklawa, pistachios & Turkish delight

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## MESHWI FEAST

£45.00 per person

for two people

### 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

#### Tabbulé

Parsley & tomato salad

#### Halloum meshoue

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, baklava, pistachios & Turkish delight

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## **FISH FEAST**

**£45.00 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 harrah**

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

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**V vegetarian dishes**

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## **KHARUF FEAST**

**£50.00 per person**  
**minimum 10 people**

### **MEZZE**

#### **Hommus karwarma d'jaj**

Chickpea dip & marinated  
grilled chicken breast

#### **Baba ghannuge**

Grilled aubergine dip, tahina & lemon  
juice

#### **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

#### **Sambousak djej**

Parsty filled with chicken, onions &  
pine nuts

#### **Kibbeh lahme**

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

#### **Qasbet d'jaj**

Sautéed chicken livers, pomegranate &  
crispy onion

#### **Soujok**

Spicy Armenian sausage, tomatoes,  
garlic & parsley

#### **Jawaneh**

Marinated & grilled chicken wings

### **KHARUF MESHWI**

Whole lamb slowly roasted on spiced  
lamb nut pilaf rice

#### **Fattoush V**

Parsley, mint, cherry tomatoes,  
radishes, cucumber, spring onion,  
olive oil with crispy bread  
& sumac

#### **Salatat khiyar bil laban**

Baby cucumber, yoghurt & mint salad

#### **Batata harrah**

Spicy sautéed potatoes & fresh coriander

### **DESSERT**

#### **Fawakih**

Fresh fruit & orange blossom water

#### **Mango Sorbet**

#### **Mint tea**

Mint tea, baklawa, pistachios & Turkish  
delight

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V vegetarian dishes

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# Levant

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**V vegetarian dishes**

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