

COLD MEZZE

1. Hummous v حمص £6.25
Chick pea puree, tahini and lemon juice dip.
2. Hummous Beiruty v حمص بيروتى £6.25
Chick pea puree, tahini and lemon juice dip blended with garlic and parsley, topped with hot fava beans.
3. Hummous Kammoun v حمص بالكمون £6.00
Chick pea puree blended with cumin and olive oil.
4. Moutabal v متبل £7.25
Char-grilled aubergine blended with tahini and lemon juice topped with fresh pomegranate seeds.
5. Labneh v لبننة £6.25
White cream cheese dip made from strained yoghurt topped with dry mint (garlic optional).
6. Tabouleh v تبولة £7.25
Chopped parsley, cracked wheat, tomato, mint and spring onion salad in a lemon and olive oil dressing.
7. Fatoush v فتوش £6.25
Mixed salad with sumac, mint and toasted Lebanese bread in a vinaigrette dressing.
8. Aubergine Fatoush v فتوش باذنجان £7.00
Mixed salad with smoked aubergine, sumac, mint and toasted Lebanese bread in a vinaigrette dressing.
9. Makdous v مكدوس £7.25
Baby aubergines stuffed with walnuts, herbs and garlic, marinated in olive oil and lemon.
10. Warak Inab v ورق عنب £6.75
Vine leaves filled with rice, tomatoes, parsley and herbs, cooked in lemon juice and olive oil.
11. Al Rahib v الراهب £7.50
Salad of smoked aubergine, tomato, green peppers, spring onion, parsley, garlic and lemon juice.
12. Halloumi Cheese v جبنة حلوم £7.25
White Mediterranean cheese.
13. Kabees v كبيس £4.75
Selection of Lebanese pickles.
14. Feta Salad v سلطة جبنة £6.50
Mixed salad with feta cheese, olives, mint in a lemon and olive oil dressing.



15. Shanklish *v* شنكليش £7.00
Aged and dried cheese salad with thyme, chopped tomato, peppers and parsley.
16. Moussaka Batinjan *v* مسقعة باذنجان £6.50
Baked seasoned aubergine slow cooked with tomatoes, garlic, sweet peppers and chick peas.
17. Loubieh Bil Zait *v* لوبيا بالزيت £6.50
French green beans slow cooked with tomatoes, onions, garlic in olive oil.
18. Sabanek Bil Zait *v* سبانخ بالزيت £7.25
Sautéed spinach, chopped garlic, onions and coriander leaves.
19. Foul Moukala *v* فول مقلى £7.00
Broad beans laced with garlic and fresh coriander drizzled with olive oil.
20. Batrakh بطرخ £9.50
Fish roe drizzled with olive oil and served with sliced garlic.
21. Muhamarah *v n* محمرة £7.75
Mixed Mediterranean nuts crushed and blended with red peppers, chilli and olive oil.
22. Basturmah بسطرمه £8.00
Spiced smoked beef fillet, thinly sliced.

ISHBILIA COLD MEZZE SPECIALITIES

23. Kibbeh Nayeh *n* كبة نية £9.50
Lamb tartar blended with cracked wheat, spring onion, fresh mint, cumin, topped with mixed nuts and olive oil.
24. Habrah Nayeh *n* هبرة نية £9.50
Tartar of lamb served with a side of garlic sauce.
25. Fatayel Ghanam فتايل غنم £9.50
Diced prime cut of raw lamb fillet. (Not available Sat/Sun)
26. Sawda Nayeh سودة نية £9.50
Diced raw lamb liver served with a selection of spices. (Not available Sat/Sun)
27. Ishbiliah Nayeh Platter *n* £31.00
A selection of the above specialities accompanied with assorted spices and garlic sauce. (Not available Sat/Sun)



HOT MEZZE

28. Hummous Kawarmah *n* حمص مع قاورما £8.75
Hummous topped with diced lamb and pine nuts.
29. Hummous Sharhat *n* حمص شرحات £10.00
Mini fillets of lamb served on a bed of hummous topped with mixed roasted nuts.
30. Hummous Snobar *v n* حمص مع الصنوبر £7.25
Hummous topped with pine nuts.
31. Hummous Shawarmah £8.75
Hummous topped with sliced marinated chicken.
32. Balila *v* حمص سادة - بليلة £6.25
Boiled chick peas in a cumin, garlic and olive oil broth.
33. Foul Medamas *v* حمص مع شاورما £6.25
Boiled fava beans and chick peas with tomatoes, parsley, garlic, in a lemon and olive oil dressing.
34. Bamia Bil Zait *v* بامية بالزيت £6.25
Okra cooked with tomatoes, garlic, coriander and olive oil.
35. Moujadarra Bil Zait *n* مجردة بالزيت £6.50
Puree of lentils and rice topped with caramelised onion and mixed nuts.
36. Batata Harra *v* بطاطا حرة £6.50
Potato cubes sautéed with sweet peppers, chilli, garlic and coriander.
37. Kibbeh Maklieh *n* كبة مقلية £6.50
Lamb and cracked wheat shell filled with marinated minced lamb, onions and pine nuts. (Deep Fried)
38. Falafel *v* فلافل £6.25
Chick pea and spiced croquettes topped with sesame seeds, served with a side of tahina sauce. (Deep fried)
39. Grilled Halloumi *v* جبنة حلوم مشوية £7.25
Grilled halloumi cheese topped with poppy and holly seeds.
40. Fatayer Sabanekh *v n* فطائر بالسبانخ £6.25
Lebanese pastry boats filled with spinach, cinnamon, onions, pine nuts and lemon juice.
41. Cheese Sambousek *v* سمبوسك بالجينة £6.25
Lebanese pastry filled with halloumi and parsley. (Deep fried)
42. Lamb Sambousek *n* سمبوسك باللحمة £6.25
Lebanese pastry filled with minced lamb, onions and parsley. (Deep fried)

Cover Charge £2

Service is not included

Prices are inclusive of 20% VAT

v = suitable for vegetarians

(n) = may contain traces of nuts



43. Lahem Bil Ajeen *n* لحم بالعجين £6.25
Baked Lebanese mini pizzas topped with marinated minced lamb, tomatoes and onions topped with pine nuts.
44. Arayes *n* عرايس £7.75
Lebanese bread filled with seasoned minced lamb, cooked on the charcoal grill.
45. Arayes Ishbilia *n* عرايس إشبيليا £7.75
Freshly baked Lebanese flat bread topped with marinated minced lamb, peppers, onions, parsley topped with tahina sauce and pine nuts.
46. Kallaj *v* كلاج بالجينة £7.25
Freshly baked Lebanese flat bread topped with halloumi cheese and topped with dry mint.
47. Manakeish Bizzattar *v* مناقيش بالزعر £4.50
Freshly baked Lebanese flat bread topped with thyme seeds and olive oil.
48. Manakeish Ishbilia *v* مناقيش إشبيليا £6.00
Freshly baked Lebanese flat bread topped with thyme seeds, olive oil and halloumi cheese.
49. Safayeh Mushakala *n* صفايح شامية مشكلة £6.50
A selection of baked Lebanese pastries filled with minced lamb, halloumi cheese and spinach.
50. Jawaneh جوانح مشوية أو مقلية £6.75
Charcoal grilled chicken wings topped with garlic sauce or Fried in a lemon and coriander sauce.
51. Makanek *n* مقانق £7.25
Lebanese Cocktail sausages flambéed in lemon juice.
52. Sojuk سجق £7.25
Homemade Lebanese spicy sausages fried with tomatoes and garlic.
53. Sawda Dijaj سودة دجاج £6.75
Seasoned chicken liver sautéed in lemon juice or pomegranate molasses.
54. Firri فري مشوي أو مقلي بالحامض £10.50
Quails charcoal grilled or flambéed in lemon juice and served with a side of garlic sauce.
55. Futer Maklee فطر مقلي مع اللحم £7.50
Seasoned diced lamb fried with mushrooms, peppers and onions.



MAIN COURSE

56. Mixed Grill مشوي مشكل £16.50
Charcoal-grilled skewers of lamb cubes, chicken cubes and minced lamb kebab.
57. Lahem Meshwi لحم مشوي £17.00
Tender seasoned lamb cubes prepared on the charcoal grill.
58. Kafta Halibiyeh كفتة حلبية £15.50
Seasoned minced lamb, onion, peppers and parsley kebabs prepared on the charcoal grill.
59. Kastilata Ghanam كستليتة غنم £16.50
Seasoned Lamb cutlets prepared on the charcoal grill.
60. Sharhat Ghanam شرحات غنم مقلية أو مشوية £17.00
Tender seasoned lamb slices prepared on the charcoal grill or fried in lemon and garlic.
61. Fatayel Ghanam فتايل غنم مشوية £17.50
Prime cut fillet of seasoned lamb, cubed and prepared on the charcoal grill, served with a medallion of grilled mushrooms and baby onions.
62. Shish Tawouk شيش طاووق £15.50
Marinated chicken breast skewers prepared on the charcoal grill (with or without garlic sauce).
63. Chicken Shawarmah شاورما دجاج £15.00
Tender slices of special marinated chicken, roasted on an upright spit. Served with a side of garlic sauce.
64. Faruj Musahab فروج مسحب £16.50
Boneless baby chicken marinated and prepared on the charcoal grill (with or without garlic sauce).
65. Faruj Meshwi فروج مشوي £16.00
Whole baby chicken marinated and prepared on the charcoal grill (with or without garlic sauce).
66. Kafta KhashKhash كفتة خشخاش £15.75
Seasoned minced lamb, onions, peppers and garlic kebabs prepared on the charcoal grill and topped with a spicy tomato sauce.
67. Kafta Antabiyeh كفتة عنتابية £15.75
Minced lamb, onions, peppers and parsley kebabs prepared on the charcoal grill and topped with a tomato sauce.
68. Kafta Yogurtlieh n كفتة بالبن £15.00
Char-grilled minced lamb kebab medallions served on a bed of yoghurt and tomato sauce and toasted bread, topped with mixed nuts.
69. Kafta Saynieh Patata كفتة بالصينية مع البطاطا £15.00
Seasoned minced lamb baked in the oven and topped with potato wedge and a tomato sauce.
70. Kafta Saynieh Dibs El-Ramman كفتة بالصينية مع دبس الرمان £15.00
Seasoned minced lamb baked in the oven in a concentrated pomegranate and sesame sauce.

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71. Kafta Saynieh Tarator كفتة طرطور £15.00
Seasoned minced lamb baked in the oven in a tahina and lemon sauce.
72. Kafta Bil Saynieh Banadora كفتة بالصينية مع بندورة وثوم £15.00
Seasoned minced lamb baked in the oven in a tomato sauce and topped with grilled tomatoes.
73. Kibbeh Meshwiya n £17.00
Minced fillet of lamb and cracked wheat kebabs prepared on the charcoal grill.
74. Mosabaha Zahabiyeh n مسبحة ذهبية £17.50
Skewers of minced fillet of lamb blended with pine kernels prepared on the charcoal grill.

AL-FATTAT

75. Fatteh Lahme n فتة باللحم £15.00
Lamb Medallions in a sesame and yoghurt sauce, chick peas and toasted Lebanese bread topped with a drizzle of fried ghee garnished with pomegranate seeds, mixed nuts and parsley.
76. Fatteh Dijaj n فتة بالدجاج £14.50
Chicken in a sesame and yoghurt sauce with chick peas and toasted Lebanese bread topped with a drizzle of fried ghee garnished with pomegranate seeds, mixed nuts and parsley.
77. Fatteh Hummous v n فتة بالحمص £14.00
Boiled chick peas and toasted Lebanese bread in a sesame and yoghurt sauce, drizzled with ghee and garnished with pomegranate seeds, mixed nuts and parsley.

DAILY SPECIALS

78. Bamia بامية باللحمة £15.50
Lamb medallions cooked in an okra, garlic and coriander tomato stew, served with Lebanese vermicelli rice.
79. Kibbeh bil Laban n كبة باللبن £15.50
Lamb and cracked wheat shell filled with marinated minced lamb, onions and pine nuts cooked in a yoghurt and coriander sauce, served with Lebanese vermicelli rice.

FISH

80. King Prawn قريديس مقلي أو مشوي £21.50
Charcoal grilled or fried in a lemon, garlic and coriander sauce.
81. Sea Bass سمك سي باس - حسب الطلب £21.50
Grilled or Fried.

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82. Lentil Soup v شوربة العدس £5.75
83. Chicken Soup شوربة الدجاج £5.75

SIDE SALADS

84. Lebanese Salad سلطة لبنانية £5.00
85. Yoghurt cucumber and mint salad سلطة لبن بالخيار £4.50
86. Arabic Salad (spicy) سلطة عربية £5.75
87. Tomato and onion salad سلطة البندورة والبصل مع البهارات £5.25

SIDE DISHES

88. Lebanese rice رز مفلفل £5.00
89. French Fries بطاطا مقلية £4.75
90. Boiled Vegetables خضار سوتيه £5.00
91. Grilled Vegetables خضار مشوية £5.50



DISH OF THE DAY

MONDAY الإثنين

سبانخ باللحمة Sapanekh

Spinach stew with coriander and garlic topped with tender medallions of lamb and served with Lebanese vermicelli rice.

TUESDAY الثلاثاء

محاشي مشكلة: كوسا فليفلة وبادنجان Mahashi Mushakala

Baby Courgettes, aubergines and green peppers filled with marinated minced lamb, rice and herbs, stewed in a special spiced tomato sauce.

WEDNESDAY الأربعاء

ملوخية Mloukhieh

Mloukhieh leaves cooked in a cardoman, coriander and garlic broth topped with chicken or lamb and served with Lebanese vermicelli rice.

THURSDAY الخميس

دجاج مع الرز n Dijaj Meshi

Slow baked lemon and herb chicken on a bed of vegetable saffron rice, served with a side of strained yoghurt.

FRIDAY الجمعة

صيادية سمك n Sayadieh

Oven baked cod fillet on a bed of specially spiced rice topped with caramelised onion and almonds, served with a side hot tahina sauce.

SATURDAY السبت

كوسا باللبن n Kousa bil Laban

Baby Courgettes stuffed with minced lamb, pine nuts and spices, slow cooked in a yoghurt sauce, served with Lebanese vermicelli rice.

SUNDAY الأحد

شيخ محشي بالبادنجان n Maloubi

Layers of cinnamon and caraway spiced rice and fried aubergines topped with medallions of lamb served with a side of strained yoghurt.

ALL DISHES £14.50

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