



Marhaba

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

Sahteyn!


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We take great care preparing your food, however, due to the layout and operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds and nuts. ****Please ask your server for our full allergen table highlighting allergens directly present in our dishes****

Please kindly note that we do have loud music during our belly dancing performances and DJ nights, please speak to your server for further details and timings.

All prices include VAT. A discretionary 12.5% service charge will be added to your bill.



Vegetarian Feast Menu

£33.95 per person (minimum of two people to order)

MEZZE

Hummus Beiruty (V)

Spiced smooth chickpea dip with tahina, garlic, chillies & parsley

Koosa bil tahina (V)

Fried courgettes with tahina, yoghurt & mint

Moutabal (V)

Fried aubergine dip with tahina, strained yoghurt & garlic

Tabbouleh (V)

Chopped parsley, mint, onion, tomatoes & bulgur wheat with an extra virgin olive oil & lemon juice dressing

Batata Harra (V)

Spiced sautéed potato cubes with red pepper, coriander, garlic, cumin & fresh chilli

Falafel (V)

Spiced chickpea patties with garlic & coriander served with tahina sauce & pickles

Fatayer with Spinach (V)

Baked pastry parcel filled with spinach, spring onion, pine nuts & sumac

MAIN COURSE

Moussaka (V)

Aubergine, tomato, onion, garlic & chickpea stew, topped with creamy yoghurt & served with organic vermicelli rice

DESSERT

Halawiyat

Mint tea served with a selection of Arabic sweets, baklava & Turkish delight

Sniwat Fawakih

Fresh fruit platter served with a spritz of orange blossom water

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Farouj Feast Menu

£33.95 per person (minimum of two people to order)

MEZZE

Hummus Beiruty (V)

Spiced smooth chickpea dip with tahina, garlic, chillies & parsley

Koosa bil tahina (V)

Fried courgettes with tahina, yoghurt & mint

Moutabal (V)

Fried aubergine dip with tahina, strained yoghurt & garlic

Tabbouleh (V)

Chopped parsley, mint, onion, tomatoes & bulgur wheat with an extra virgin olive oil & lemon juice dressing

Batata Harra (V)

Spiced sautéed potato cubes with red pepper, coriander, garlic, cumin & fresh chilli

Falafel (V)

Spiced chickpea patties with garlic & coriander served with tahina sauce & pickles

Sambousek chicken

Pastry parcels filled with slow cooked chicken, marinated in sumac & pomegranate molasses, with onion confit, served with a garlic sauce

MAIN COURSE

Farouj Meshwi

Charcoal- grilled marinated baby chicken, served with a Lebanese salad, organic vermicelli rice, garlic sauce and harissa

DESSERT

Halawiyat

Mint tea served with a selection of Arabic sweets, baklava & Turkish delight

Sniwat Fawakih

Fresh fruit platter served with a spritz of orange blossom water

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Lamb Shank Feast Menu

£35.95 per person (minimum of two people to order)

MEZZE

Hummus Beiruty (V)

Spiced smooth chickpea dip with tahina, garlic, chillies & parsley

Koosa bil tahina (V)

Fried courgettes with tahina, yoghurt & mint

Moutabal (V)

Fried aubergine dip with tahina, strained yoghurt & garlic

Tabbouleh (V)

Chopped parsley, mint, onion, tomatoes & bulgur wheat with an extra virgin olive oil & lemon juice dressing

Batata Harra (V)

Spiced sautéed potato cubes with red pepper, coriander, garlic, cumin & fresh chilli

Falafel (V)

Spiced chickpea patties with garlic & coriander served with tahina sauce & pickles

Sambousek lamb (N)

Pastry parcels filled with spiced minced lamb & pine nuts

MAIN COURSE

Lamb Shank Burghul

Tender slow-cooked lamb shank served with bulgur wheat, chickpeas & spiced tomatoes

DESSERT

Halawiyat

Mint tea served with a selection of Arabic sweets, baklava & Turkish delight

Sniwat Fawakih

Fresh fruit platter served with a spritz of orange blossom water

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Mashawy Feast Menu

£37.50 per person (minimum of two people to order)

MEZZE

Hummus Beiruty (V)

Spiced smooth chickpea dip with tahina, garlic, chillies & parsley

Koosa bil tahina (V)

Fried courgettes with tahina, yoghurt & mint

Moutabal (V)

Fried aubergine dip with tahina, strained yoghurt & garlic

Tabbouleh (V)

Chopped parsley, mint, onion, tomatoes & bulgur wheat with an extra virgin olive oil & lemon juice dressing

Batata Harra (V)

Spiced sautéed potato cubes with red pepper, coriander, garlic, cumin & fresh chilli

Falafel (V)

Spiced chickpea patties with garlic & coriander served with tahina sauce & pickles

Sambousek lamb (N)

Pastry parcels filled with spiced minced lamb & pine nuts

MAIN COURSE

Mashawy

Selection of grilled meat- lamb meshwi, shish taouk & lamb kofta- served with organic vermicelli rice, salad, garlic sauce & harissa

DESSERT

Halawiyat

Mint tea served with a selection of Arabic sweets, baklava & Turkish delight

Sniwat Fawakih

Fresh fruit platter served with a spritz of orange blossom water

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Samak Feast Menu

£39.50 per person (minimum of two people to order)

MEZZE

Hummus Beiruty (V)

Spiced smooth chickpea dip with tahina, garlic, chillies & parsley

Koosa bil tahina (V)

Fried courgettes with tahina, yoghurt & mint

Moutabal (V)

Fried aubergine dip with tahina, strained yoghurt & garlic

Tabbouleh (V)

Chopped parsley, mint, onion, tomatoes & bulgur wheat with an extra virgin olive oil & lemon juice dressing

Batata Harra (V)

Spiced sautéed potato cubes with red pepper, coriander, garlic, cumin & fresh chilli

Falafel (V)

Spiced chickpea patties with garlic & coriander served with tahina sauce & pickles

Spiced calamari

Sumac & cumin crusted baby squid served with coconut & chilli dip

MAIN COURSE

Samak meshwi

A platter of fish- salmon glazed with pomegranate, grilled sea bass and tiger prawn- served with salad, tahina dressing & citrus rice

DESSERT

Halawiyat

Mint tea served with a selection of Arabic sweets, baklava & Turkish delight

Sniwat Fawakih

Fresh fruit platter served with a spritz of orange blossom water

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Muhammar Feast Menu

£43.95 per person (minimum two guests to order)

MEZZE

Hummus Beiruty (V)

Spiced smooth chickpea dip with tahina, garlic, chillies & parsley

Koosa bil tahina (V)

Fried courgettes with tahina, yoghurt & mint

Moutabal (V)

Fried aubergine dip with tahina, strained yoghurt & garlic

Tabbouleh (V)

Chopped parsley, mint, onion, tomatoes & bulgur wheat with an extra virgin olive oil & lemon juice dressing

Batata Harra (V)

Spiced sautéed potato cubes with red pepper, coriander, garlic, cumin & fresh chilli

Falafel (V)

Spiced chickpea patties with garlic & coriander served with tahina sauce & pickles

Sambousek lamb (N)

Pastry parcels filled with spiced minced lamb & pine nuts

MAIN COURSE

Muhammar

Slow-roasted shoulder of lamb, served with organic couscous, lamb broth, apricots, figs, prunes & dates

DESSERT

Halawiyat

Mint tea served with a selection of Arabic sweets, baklava & Turkish delight

Sniwat Fawakih

Fresh fruit platter served with a spritz of orange blossom water

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Kharouf Feast Menu

£49.95 per person (minimum of 10 guests to order, 48 hours' notice required)

MEZZE

Hummus Beiruty (V)

Spiced smooth chickpea dip with tahina, garlic, chillies & parsley

Koosa bil tahina (V)

Fried courgettes with tahina, yoghurt & mint

Moutabal (V)

Fried aubergine dip with tahina, strained yoghurt & garlic

Tabbouleh (V)

Chopped parsley, mint, onion, tomatoes & bulgur wheat with an extra virgin olive oil & lemon juice dressing

Batata Harra (V)

Spiced sautéed potato cubes with red pepper, coriander, garlic, cumin & fresh chilli

Falafel (V)

Spiced chickpea patties with garlic & coriander served with tahina sauce & pickles

Sambousek lamb (N)

Pastry parcels filled with spiced minced lamb & pine nuts

MAIN COURSE

Kharouf Mahshi

A whole lamb, marinated in herbs & spices, slow roasted & served with spiced rice made with minced lamb

DESSERT

Halawiyat

Mint tea served with a selection of Arabic sweets, baklava & Turkish delight

Sniwat Fawakih

Fresh fruit platter served with a spritz of orange blossom water

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Our menu

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

We recommend concluding the meal with fresh mint tea, baklava, Turkish delight & exotic fruits.

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DIP

Hummus Beetroot Smooth chickpea dip with beetroot, garlic & tahina	£6.75
Hummus Beiruty Spiced smooth chickpea dip with tahina, garlic, chillies & parsley	£6.75
Moutabal Fried aubergine dip with tahina, strained yoghurt & garlic	£6.95
Labneh Shallot Strained natural yoghurt with shallots & mint	£6.75
Muhammara Spicy slow-cooked red peppers with chillies, roasted mixed nuts & garlic	£7.95
Koosa bil tahina Fried courgettes with tahina, yoghurt & mint	£6.75

PASTRY

Fatayer Spinach Baked pastry parcels filled with spinach, spring onion, pine nuts & sumac	£7.50
Feta Cheese Sambousek Pastry parcels filled with feta, halloumi & mint, served with a yoghurt dip	£7.50
Chicken Sambousek Pastry parcels filled with slow-cooked chicken, marinated in sumac & pomegranate molasses, with onion confit, served with a garlic sauce	£7.95
Lamb Sambousek Pastry parcels filled with spiced minced lamb & pine nuts	£7.95

SMALL SALADS

Tabbouleh Chopped parsley, mint, onion, tomatoes & bulgar wheat mixed with an extra virgin olive oil & lemon juice dressing	£6.50
Fattoush Parsley, mint, cherry tomatoes, radishes, baby cucumber, spring onion, pomegranate dressing, sumac & grilled bread	£6.50

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HOT MEZZE

Lamb Kibbeh Cracked wheat parcel filled spiced minced lamb, roasted pine nuts, confit onions & parsley, served with yoghurt sauce	£7.75
Grilled Halloumi Marinated grilled halloumi cheese served with black olives, tomato & fresh mint	£7.65
Haloumi with rose figs Marinated grilled halloumi served with figs in rose syrup	£7.95
Batata Harra Spiced sautéed potato cubes with red pepper, coriander, garlic, cumin & fresh chilli	£5.50
Cuttlefish Sautéed cuttlefish with pomegranate molasses, coriander & lemon juice	£9.95
Spiced calamari Sumac & cumin crusted baby squid served with a coconut and chilli dip	£8.25
Falafel Spiced chickpea patties with garlic & coriander, served with tahina sauce & pickles	£6.50
Feta Falafel Spiced chickpea patties with garlic & coriander stuffed with feta cheese, served with tahina sauce & pickles	£7.75

MEAT

Spiced wings Marinated charcoal grilled chicken wings served with garlic dip	£6.75
Pomegranate molasses chicken liver Sautéed chicken livers with pomegranate molasses & crispy onions	£6.75
Soujok sausages Spiced Armenian lamb sausage with pomegranate molasses & cherry tomatoes	£7.95
Makanak sausages Spiced Lebanese lamb sausage cooked with pomegranate molasses, lemon juice & pine nuts	£9.25



MAINS

VEGETARIAN DISHES

Moussaka £18.95
Aubergine, tomato, onion, garlic & chickpea stew, topped with creamy yoghurt & served with organic vermicelli rice

Bamia bil Zeit £18.95
Slow-cooked okra with tomato, garlic & coriander

TAGINES

Fish Tagine £23.95
Slow-cooked mixed fish tagine with spices

Kafta Tagine with egg £19.95
Spiced lamb kofta balls with poached egg

Lamb & artichoke Tagine £19.95
Slow-cooked lamb, artichoke & green peas tagine

Chicken Tagine £19.95
Slow-cooked baby chicken with olives, confit lemon & saffron

SLOW COOKED LAMB

Lamb Shank Burghul £19.95
Tender slow-cooked lamb shank served with bulgur wheat, chickpeas & spiced tomato

Muhammar £32.50pp
Minimum 2 people to order
Slow-roasted lamb shoulder served with organic couscous, lamb broth, apricots, figs, prunes & dates

FISH

Seabass Sayediya £20.25
Grilled seabass, tahina sauce & fried onions, served with rice

Spiced King Prawns £22.00
King Prawns in spiced tomato & garlic stew, served with citrus rice

Salmon with pomegranate molasses £19.95
Grilled salmon with pomegranate molasses served with citrus rice & salad

GRILLS

Lamb Cutlet £20.25
Charcoal-grilled lamb cutlets served with spicy potato cubes

Kafta Kashkash £19.95
Lamb kofta skewers with spiced slow-cooked red & green peppers, chilli & tomatoes served with organic vermicelli rice

Lamb Kafta £19.95
Charcoal-grilled spiced minced lamb skewers served with vermicelli rice & salad

Chicken Taouk £19.50
Charcoal-grilled marinated chicken breast skewers served with organic vermicelli rice & salad

Lamb Meshwi £20.25
Charcoal-grilled marinated lamb cube skewers served with organic vermicelli rice & salad

Farouj £19.95
Charcoal-grilled marinated half baby chicken served with organic vermicelli rice & salad

Mix grill £24.50
Selection of charcoal-grilled lamb kofta, a lamb cutlet & chicken taouk served with organic vermicelli rice & salad

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DESSERT

Mouhalabia	£7.95
A traditional Lebanese milk pudding served with either rose and red berry compote or dry fruit compote and pistachio	
Mango & Vanilla Cheesecake	£7.95
Vanilla cheesecake with mango topping	
Orange & almond cake (N)	£7.95
A moist wheat -free cake made with organic oranges and served with vanilla ice cream	
Chocolate Brownie	£7.95
Smooth dark chocolate cake served with vanilla ice cream	
Vanilla ice cream served with a choice of topping	£7.50
a. Date molasses with halba and pistachios	
b. Rose & red berry compote	
c. Dry fruit compote & pistachio	
Halawiyat	£7.95
A selection of mixed baklava & Turkish delights	
Sniwat Fawakih	£7.95
Selection of seasonal fresh fruit platter	

MINT TEA

Fresh rose mint tea	£3.95
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OTHER HOT DRINKS

Tea	£3.95
Earl Grey, English Breakfast, Peppermint, Camomile, Jasmine, Green Tea	
Espresso	£3.50
Cappuccino, Latte, Double Espresso, Mocha, Hot Chocolate	£4.50

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