

HUMMUS (VE) 9

blend of chickpea purée, tahini and lemon juice

LABNEH 9

white cream cheese dip made from strained yoghurt topped with dry mint

CHEESE SAMBOUSEK 12

Lebanese pastry filled with sheep's cheese and parsley

TABBOULEH (VE) 12

homemade parsley salad with cracked bulgur wheat, tomato, mint, lemon juice and olive oil

KIBBEH 18

cracked wheat shell filled with marinated minced lamb, onions and pine nuts

LAMB SAMBOUSEK 12

Lebanese pastry filled with minced lamb and parsley

MOUTABEL (VE) 9

homemade chargrilled aubergine, blended with tahini and lemon juice, topped with fresh pomegranate seeds

FALAFEL (VE) 7

chickpea-spiced croquettes with sesame seeds and served with tahini

SPINACH FATAYA (VE) 12

filo pastry filled with spinach and oven-baked

ANYTHREEMEZZE FOR 24

maximum one lamb dish

RED LENTIL SOUP (VE) 9

caramelised onion in olive oil with garlic, red chilli and cumin

CHILLI GARLIC PRAWNS 16

lemon butter parsley sauce, served with grilled baguette

FATTOUSH SALAD (VE) 13

baby gem, crispy pitta, cucumber, mixed bell peppers, radish, olive oil and pomegranate molasse



Pairs with Journey's End Weather Station Sauvignon Blanc

SEASONAL FRESH SOUP OF THE DAY 9
(variable Kcal)

served with a bread roll and butter

CAESAR SALAD 12

cos lettuce, shaved Parmesan, croutons, and a creamy Caesar dressing
Add grilled chicken breast 6

ARABIC CHICKEN WINGS 12

marinated with our special blend of spices and garlic, served with pickled vegetables and homemade garlic sauce

GREEK SALAD 15

feta cheese, cucumber, olives, tomato, lettuce, red onion oregano, lemon, and olive oil dressing

SHISH TAOUK 22

chicken breast cubes, marinated in our own house Middle Eastern spices served with pitta bread, garlic sauce and pickled vegetables

STRIPLOIN STEAK 45

8oz USDA grilled striploin steak, grilled tomato, Koffmann fries, rocket salad

KING PRAWNS 35

fresh red and green chilli, garlic and coriander with Middle Eastern spices



Pairs with Arte De Argento Malbec

FARROUJ MESHWI 24

boneless marinated baby chicken, grilled and served with our homemade Arabic garlic sauce

MIXED GRILL 25

lamb chop, shish taouk and lamb kofta, homemade chilli sauce and garlic sauce

LAMB KOFTA 22

pickled vegetable, garlic and chilli sauce with grilled tomato and pitta bread

SAUCES 4PEPPERCORN | MUSHROOM
CHIMICHURRI (VE)

GRILLED SPRING LAMB CHOPS 30

Choose Kastalita Ghanam marinated in Lebanese spices, or simply seasoned in salt and pepper



Pairs with Luis Felipe Edwards Reserva Pinot Noir

TRADITIONAL WHOLE
LOBSTER THERMIDOR 90Perfect for sharing
diced lobster meat, buttery white wine sauce with egg yolk and brandy, placed back into the lobster shell, topped with Parmesan and Gruyère cheese then broiled

CANTONESE STEAMED SEA BASS 25

ginger and spring onion, sesame oil and soy sauce



Pairs with Greco Di Tufo, Rocca Del Dragone Tre Fiori

Pairs with Reign of Terroir Chenin Blanc, Swartland

FUSILLI PASTA 22

wild mushrooms, cream and pecorino, finished with truffle oil

PAN-FRIED SCOTTISH SALMON 28

spinach purée, garlic butter, mixed vegetables, grilled cherry vine tomato, and lemon

PRAWN LINGUINE 25

Succulent prawns in chilli garlic and tomato linguine

ARABIC GRILLED SEA BASS 30

coated with our special blend of Arabic spices, then grilled and served with pickled vegetables and tahini sauce

KOFFMANN FRENCH FRIES 6

STEAMED BASMATI RICE 6

NEW BABY POTATOES 6

WHOLE FANNED AVOCADO 6

FRESHLY BAKED BREAD 4

SEASONAL VEGETABLES 6

ARABIC RICE 6

(V) Vegetarian (VE) Vegan

The optional £1.23 on your bill guarantees that a life-changing GiftTree will be planted, to help counter balance the carbon footprint of your meal. www.gifttrees.com

Adults need around 2000 Kcals a day

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves. A discretionary 15% service charge will be added to your bill.

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