

Mezze

HUMMUS 9

blend of chickpea purée, tahini and lemon juice

TABBOULEH 12

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

KIBBEH 15

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

FALAFEL 7

chickpea spiced croquettes with sesame seeds served with tahini

LABNEH 9

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

MOUTABEL 9

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

CHEESE SAMBOUSEK 12

Lebanese pastry filled with sheep's cheese and parsley

LAMB SAMBOUSEK 13

Lebanese pastry filled with minced lamb and parsley

SPINACH FATAYA 12

filo pastry filled with pine nuts, spinach and feta cheese

**ANY THREE MEZZE FOR 24**

maximum one lamb dish

Starters

RED LENTIL SOUP 9

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

or FRESH SOUP OF THE DAY 9

ask your server for today's special

CAPRESE SALAD (V) 16

beef tomato, buffalo mozzarella, rocket, olive oil and balsamic dressing



Pairs with Journey's End Weather Station Sauvignon Blanc

FATTOUSH SALAD (V) 13

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

Add grilled chicken breast 6

CHICKEN WINGS 12

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



Pairs with Luis Felipe Edwards Reserva Pinot Noir

SMOKED SALMON 15

with beetroot cream cheese, capers, red onion and radish



Pairs with Chateau d'Esclans Whispering Angel Rosé

EGYPTIAN CALVES LIVER 12

marinated in spices, herbs and lemon juice served with freshly baked baguette

From The Grill

TERIYAKI SALMON 25

sauté broccoli with lime and chilli, finished with teriyaki sauce, tomato confit and toasted sesame seeds

USDA GRILLED SIRLOIN STEAK 38

grilled tomato, potato pont neuf and rocket salad



Pairs with Arte De Argento Malbec

GRILLED LAMB CHOPS 32

lightly seasoned and served with garlic and herb baby potato, cherry tomato and a red wine jus

KASTILATA GHANAM 28

seasoned lamb chops in Lebanese spices prepared on the grill cooked to your liking

TIGER PRAWNS 35

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

FARROUJ MESHWI 24

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

**SAUCES 4**

PEPPERCORN

MUSHROOM

CHIMICHURRI

SEA BASS 30

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



Pairs with Greco Di Tufo, Rocca Del Dragone Tre Fiori

SHISH TAOUK 22

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

Mains

SPAGHETTI ARRABIATA (V) 20

spiced pasta with chilli, garlic, parsley and tomato

CHICKEN TAGLIATELLE 24

chicken in an Alfredo-style homemade basil pesto, fresh chilli and white wine mushroom cream sauce, served with shaved Parmesan



Pairs with Domaine Lafage Cadireta Chardonnay

PRAWN LINGUINE 28

sautéed chilli and garlic, with tiger prawns, finished with tomato sauce and fresh parsley



Pairs with Lamberti Ca'prella Pinot Grigio

BUTTER CHICKEN CURRY 24

tandoori chicken simmered in a creamy tomato sauce, served with fragrant basmati rice

Sides

WHOLE FANNED AVOCADO 6

FRESHLY BAKED BREAD 4

NEW BABY POTATOES 6

SEASONAL VEGETABLES 6

FRENCH FRIES 6

STEAMED BASMATI RICE 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](http://www.gifttrees.com)

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. All wine matching serves are 125ml. A discretionary 12.5% service charge will be added to your bill.

SCAN TO VIEW A MENU WITH CALORIES



azurrah