

# MENU

## COLD MEZZE

<b>Hummus (v)</b>	6
Mashed chickpeas with lemon juice & sesame sauce	
<b>Hummus Beiruty (v)</b>	6.25
Hummus with red chilli, garlic and parsley	
<b>Moutabal (v)</b>	6.5
Smoked aubergine finely chopped with sesame sauce & lemon juice	
<b>Tabouleh (v)</b>	6.75
Chopped parsley, tomatoes, onions, mint, crushed wheat, lemon juice & olive oil	
<b>Fattoush (v)</b>	7.5
Green salad, tomato, mint, radish, croutons and Fattoush dressing	
<b>Warak Inab (v)</b>	6
Vine leaves stuffed with parsley, tomato and rice	
<b>Labneh Massis (v)</b>	5
Authentic Lebanese yoghurt	
<b>Tzatziki Yoghurt Dip (v)</b>	5
A refreshing mix of yoghurt and finely chopped cucumber	
<b>Mousakaa (v)</b>	6
Aubergine baked with tomato, onion and chickpeas	
<b>Kabis &amp; Olives (v)</b>	4.5
A selection of pickled cucumber, turnip, pepper & olives	

## SALADS

<b>Lebanese Salad (v)</b>	7
Lettuce, green & red pepper, cucumber, tomato dressed with olive oil, lemon & dried mint	
<b>Mediterranean Feta Salad (v)</b>	7.95
Lettuce, tomato, cucumber, green pepper, topped with feta cheese	
<b>Fattoush Salad (v)</b>	7.5
Green salad, tomato, mint, radish, croutons and fattoush dressing	
<b>Taouk Salad</b>	9.5
Tomato, cucumber, radish, green pepper, lettuce, parsley & Massis dressing topped with cubes of chicken	

## HOT MEZZE

<b>Hummus Shawarma</b>	7
Hummus topped with tender slices of shawarma lamb or chicken	
<b>Falafel (v)</b>	6
Deep fried mixture of ground chickpeas and broad beans with spices	
<b>Soujouk</b>	7
Spicy Armenian lamb sausages char-grilled	
<b>Jawaneh</b>	6.5
Char-grilled chicken wings, marinated in garlic sauce	
<b>Kibbeh Kras*</b>	6.5
Lamb meatballs mixed with cracked wheat, onion & pine nuts*	
<b>Halloumi Meshwi (v)</b>	7
Char-grilled halloumi cheese	
<b>Kellaj (v)</b>	6
Char-grilled Lebanese bread filled with halloumi cheese	
<b>Cheese Rikakat (v)</b>	6
Filo pastry filled with halloumi cheese, feta cheese and herbs	
<b>Cheese Sambousek* (v)</b>	6
Lebanese pastries stuffed with halloumi and feta cheese, parsley and pine nuts*	
<b>Lamb Sambousek*</b>	6.5
Lebanese pastries stuffed with seasoned minced lamb, parsley & pine nuts*	
<b>Fatayer Spinach* (v)</b>	6
Lebanese pastries stuffed with spinach, onion, pine nuts* and sumac	
<b>Arayes</b>	6.5
Char-grilled Lebanese bread filled with minced lamb	
<b>Batata Harra (v)</b>	6
Spicy sauteed potato seasoned with coriander and garlic topped with vegetables	
<b>MASSIS WRAPS</b>	€
Served with french fries, only between midday and 5pm	
<b>Shawarma Lamb / Chicken / Mixed</b>	8.5
<b>Shish Taouk</b>	8.5
<b>Lahem Meshwi</b>	8.5
<b>Kafta Massis</b>	8.5
<b>Falafel (v)</b>	8.5
<b>Halloumi Cheese (v)</b>	8.5

## MAIN COURSES

<b>Shawarma - Lamb/Chicken/Mixed</b>	15.5
Roasted slices of tender marinated prime lamb or chicken breast	
<b>Shish Taouk</b>	15.5
Skewers of char-grilled cubes of marinated chicken breast	
<b>Lahem Meshwi</b>	16
Skewers of char-grilled cubes of marinated prime lamb	
<b>Kafta Massis</b>	15.5
Skewers of char-grilled ground lamb finely spiced	
<b>Kafta Khashkhash</b>	16
Skewers of char-grilled minced lamb topped with spicy tomato sauce	
<b>Mixed Grill Massis</b>	19
A selection of kafta, lamb and chicken cubes	
<b>Farouj Meshwi</b>	17
Marinated chicken, char-grilled and served with garlic sauce	
<b>Bamia with Rice</b>	Vegetarian - 13 Lamb - 14
Okra cooked with spices in a tomato sauce and served with rice	
<b>Mousakaa with Rice (v)</b>	14
Aubergine cooked with spices and tomato sauce served with rice	

## MASSIS SELECTION

Served on one large platter	€
<b>Vegetarian Massis (v)</b>	19
Hummus, Moutabal, Kabis, Tabouleh, Cheese Rikakat, Fatayer Spinach, Vine Leaves, Falafel and Mousakaa	
<b>Light Massis</b>	20
Chicken or Lamb Shawarma, Pickles, Tabouleh, Falafel, Vine Leaves, Hummus and Moutabal	
<b>Gourmet Massis*</b>	21
Lamb or Chicken Shawarma or Kafta Massis Hummus, Moutabal, Tabouleh, Falafel, Kibbeh Kras*, Vine leaves, Pickles	

## SOUPS & SIDE ORDERS

<b>Lentil Soup (v)</b>	5
<b>Rice with Vermicelli (v)</b>	4
<b>French Fries (v)</b>	3.75
<b>Additional sauces</b>	.5

# WINES & SPIRITS

## WHITE WINES

Glass 175ml / Bottle 750ml €

<b>Cuvée Prestige Blanc de Blancs house (France)</b> Fresh vin table from the French Mediterranean	5.5 / 19.5
<b>Pinot Grigio Cielo (Italy)</b> Soft and fruity dry wine	6 / 23
<b>Foundstone Unoaked Chardonnay (Australia)</b> From the Verton vineyards, an elegant zesty Chardonnay with bursts of grapefruit and gooseberry flavours.	- / 25
<b>Chateau Ksara Blanc de Blancs (Lebanon)</b> Delicious Sauvignon/Semillon Chardonnay blend. Short oak ageing. Fresh in the mouth with a strong floral aroma	- / 27
<b>Sancerre Gerard Millet (France)</b> Crisp gooseberry aroma, typical of Sauvignon at its best	- / 30

## RED WINES

Glass 175ml / Bottle 750ml €

<b>Cuvée Prestige Rouge House (France)</b> With deep and soft fruit flavours	5.5 / 19.5
<b>Ksara Reserve du Couvent (Lebanon)</b> A complex aroma of burnt spice combining oak and vanilla tones. Deep colour & lingering flavour. Enjoy with red meat or game. Syrah and Cabernet combination	7 / 27
<b>Echeverria Merlot "Valle Dorado" - (Chile)</b> Tasty and pleasant red wine blended from French varieties Cinsaut & Grenache	- / 23
<b>Alto Molino Malbec - Piattelli Vineyards (Argentina)</b> An attractive and vibrant example of Argentinian Malbec, with its heady mix of plum, dark, brambly fruits and plum jam notes combine with sweet tannins for a velvety finish.	30

## ROSÉ WINES

Glass 175ml / Bottle 750ml €

<b>Pinot Grigio Blush Delle Venezia - (Italy)</b> Fresh and fruity with an appealing pale blush colour	6 / 23
<b>Sunset Rose - (Lebanon)</b> A fragrant rose with aromas of red berries, deliciously frail, fruity flavour	24.50

## PROSECCO

Glass 125ml / Bottle 750ml €

<b>Carpene di Malvolti NV, Prosecco</b> Fine bouquet of bread crusts and delicate pear fruit. Taste is dry with a full, pleasant finish. Fresh and appealing.	6.5 / 32
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## ARAK

40ml €

Ksara	4.5
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## SPIRITS

50ml €

Jack Daniels	8
Johnnie Walker Black Label	8
Hennessy VS	9
Absolut Vodka	7
Beefeater Gin	7
Bacardi Rum	7

## BEERS

€

Almaza 280cl (Lebanese)	4.75
Heineken 330cl	4

## FRESH FRUIT JUICE

€

Orange	4.5
Mango	4.5
Cocktail	4

## BEVERAGES

€

Espresso	2
Cappuccino	3
Latte	3
Americano	2
Macchiato	2.5
Mocha	3
English Breakfast Tea	3
Fresh Mint Tea	3.5
Hot Chocolate	3
Soft Drinks	2.5
Still or Sparkling Water (Small)	2
Still or Sparkling Water (Large)	3.5

## DESSERTS

€

Assorted Baklawa	4
Muhlabieh	4