

C O L D M E Z Z E

1. **Hummus (v)** 5.75
mashed chickpeas with lemon juice & sesame sauce
2. **Hummus Beiruty (v)** 6.00
hummus with red chilli, garlic and parsley
3. **Moutabal (v)** 6.00
smoked aubergine finely chopped with sesame sauce & lemon juice
4. **Tabouleh (v)** 6.75
chopped parsley, tomatoes, onions, mint, crushed wheat, lemon juice & olive oil
5. **Fattoush (v)** 7.50
green salad, tomato, mint, radish, croutons and Fattoush dressing
6. **Warak Inab (v)** 6.00
vine leaves stuffed with parsley, tomato and rice
7. **Labneh Massis (v)** 5.00
authentic Lebanese yoghurt
8. **Tzatziki Yoghurt Dip (v)** 5.00
a refreshing mix of yoghurt and finely chopped cucumber
9. **Mousakaa (v)** 5.75
aubergine baked with tomato, onion and chickpeas
10. **Kabis & Olives (v)** 4.50
a selection of pickled cucumber, turnip, pepper & olives

H O T M E Z Z E

11. **Hummus Shawarma** 7.00
hummus topped with tender slices of shawarma lamb or chicken
12. **Falafel (v)** 5.75
deep fried mixture of ground chickpeas and broad beans with spices
13. **Soujouk** 6.50
pan-fried spicy Armenian lamb sausages
14. **Jawaneh** 6.75
charcoal grilled chicken wings, marinated in garlic sauce
15. **Kibbeh Kras*** 6.00
lamb meatballs mixed with cracked wheat, onion & pine nuts*
16. **Halloumi Meshwi (v)** 6.50
charcoal grilled halloumi cheese
17. **Kellaj (v)** 5.75
charcoal grilled Lebanese bread filled with halloumi cheese
18. **Cheese Rikakat (v)** 5.75
Filo pastry filled with Halloumi cheese, feta cheese and herbs
19. **Cheese Sambousek * (v)** 5.75
Lebanese pastries stuffed with halloumi and feta cheese, parsley and pine nuts*
20. **Lamb Sambousek*** 6.00
Lebanese pastries stuffed with seasoned minced lamb, parsley & pine nuts *
21. **Fatayer Spinach* (v)** 5.75
Lebanese pastries stuffed with spinach, onion, pine nuts* and sumac
22. **Arayes** 6.00
charcoal grilled Lebanese bread filled with minced lamb
23. **Batata Harra (v)** 5.75
sauteed potato seasoned with coriander and garlic topped with vegetables

V - Vegetarian • * Contains Nuts, please inform us if you have any food allergies
A discretionary service charge of 12.5% will be added to your bill

S A L A D S

24. **Lebanese Salad (v)** 7.00
lettuce, green & red pepper, cucumber, tomato dressed w. olive oil, lemon & dried mint
25. **Mediterranean Feta Salad (v)** 7.50
lettuce, tomato, cucumber, green pepper, topped with feta cheese
26. **Fattoush Salad (v)** 7.50
green salad, tomato, mint, radish, croutons and fattoush dressing
27. **Taouk Salad** 8.50
tomato, cucumber, radish, green pepper, lettuce, parsley & Massis dressing topped with cubes of chicken.

M A I N C O U R S E S

28. **Shawarma - Lamb / Chicken / Mixed** 15.50
roasted slices of tender marinated prime lamb or chicken breast
29. **Shish Taouk - Grilled Chicken Cubes** 15.50
skewers of charcoal grilled cubes of marinated chicken breast
30. **Lahem Meshwi - Grilled Lamb Cubes** 15.50
skewers of charcoal grilled cubes of marinated prime lamb
31. **Kafta Massis** 15.50
skewers of charcoal grilled ground lamb finely spiced
32. **Kafta Khashkhash** 15.50
skewers of charcoal grilled minced lamb topped with spicy tomato sauce
33. **Mixed Grill Massis** 18.00
a selection of kafta, lamb and chicken cubes
34. **Lamb Cutlets** 17.00
char-grilled tender lamb cutlets marinated in Lebanese spices
35. **Farouj Meshwi** 17.00
marinated chicken, charcoal grilled and served with garlic sauce
36. **Bamia with Rice** **Vegetarian 13.00 or Lamb 14.00**
okra cooked with spices in a tomato sauce and served with rice
37. **Mousakaa with Rice (v)** 14.00
aubergine cooked with spices and tomato sauce served with rice

M A S S I S S E L E C T I O N

served on one large platter

38. **Vegetarian Massis (v)** 18.00
Hummus, Moutabal, Kabis, Tabouleh, Cheese Rikakat, Fatayer Spinach, Vine Leaves, Falafel and Mousakaa
39. **Light Massis** 19.00
Chicken or Lamb Shawarma, Pickles, Tabouleh, Falafel, Vine Leaves, Hummus and Moutabal
40. **Gourmet Massis*** 20.00
Lamb or Chicken Shawarma or Kafta Massis
Hummus, Moutabal, Tabouleh, Falafel, Kibbeh Kras*, Vine leaves, Pickles

M A S S I S W R A P S

Served between midday and 5pm

41. **Shawarma Lamb / Chicken / Mixed** 5.99
42. **Shish Taouk** 5.99
43. **Lahem Meshwi** 5.99
44. **Kafta Massis** 5.99
45. **Falafel (v)** 4.99
46. **Halloumi Cheese (v)** 5.99

S O U P S & S I D E O R D E R S

47. **Lentil Soup (v)** 4.50
48. **Chicken Soup** 4.50
49. **Rice with Vermicelli (v)** 3.50
50. **French Fries (v)**

WHITE WINES

175ml 750ml
glass bottle

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|---|------|-------|
| Cuvée Prestige Blanc de Blancs house (France)
Fresh vin table from the French Mediterranean | 5.50 | 18.50 |
| Pinot Grigio Cielo (Italy)
Soft and fruity dry wine | 6.00 | 22.50 |
| Foundstone Unoaked Chardonnay (Australia)
From the Verton vineyards, an elegant zesty Chardonnay with bursts of grapefruit and gooseberry flavours. | | 23.00 |
| Chateau Ksara Blanc de Blancs (Lebanon)
Delicious Sauvignon/Semillon Chardonnay blend. Short oak ageing
Fresh in the mouth with a strong floral aroma | | 27.00 |
| Sancerre Gerard Millet (France)
Crisp gooseberry aroma, typical of Sauvignon at its best | | 30.00 |

ROSÉ WINES

175ml 750ml
glass bottle

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| Pinot Grigio Blush Delle Venezia - (Italy)
Fresh and fruity with an appealing pale blush colour | 6.00 | 23.00 |
| Sunset Rosé - (Lebanon)
A fragrant rose with aromas of red berries, deliciously frail, fruity flavour | | 24.50 |

RED WINES

175ml 750ml
glass bottle

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| Cuvée Prestige Rouge House (France)
With deep and soft fruit flavours | 5.50 | 18.50 |
| Ksara Reserve du Couvent (Lebanon)
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 | 6.50 | 27.00 |
| Echeverria Merlot "Valle Dorado" - (Chile)
Tasty and pleasant red wine blended from French varieties Cinsaut & Grenache | | 22.00 |
| Alto Molino Malbec - Piattelli Vineyards (Argentina)
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. | | 30.00 |

PROSECCO

125ml 750ml
glass bottle

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| Carpene di Malvolti NV, Prosecco
Fine bouquet of bread crusts and delicate pear fruit.
Taste is dry with a full, pleasant finish. Fresh and appealing. | 6.50 | 32.00 |
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ARAK

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| | | 40ml |
| Ksara | | 4.50 |

Takeaway and Delivery Service is also available. Ask us about Event Catering for any occasion.