

Cold Mezze & Salads

Houmous (Ve) Chickpea and tahini puree	حصص	£5.95
Baba Ghanouj (Ve) Grilled aubergine and tahini puree	متبل	£5.95
Za'alouk (Ve) Moroccan spiced aubergine, tomato, olive oil and sweet pepper dip	زعلوق	£5.95
Mouhamara (Ve) (N) A smoky roasted red pepper and walnut dip topped with olive oil and pine nuts	محمرة	£5.95
Labneh (V) Strained yoghurt topped with zaatar & olive oil	لبنة	£5.95
Tzatziki (V) Mint yoghurt mixed with garlic and cucumber	لبن مع خيار	£5.95
Wark Inab (Ve) Vine-leaves stuffed with rice and herbs	ورق عنب	£5.95
Olives (Ve) Mixed selection of lebanese and moroccan olives	زيتون	£4.95
Mixed Pickles (Ve) Lebanese style mixed pickle medley	كبيس مشكل	£4.95

Tabbouleh (Ve) (G) Parsley salad mixed with bulgar wheat, onion and tomatoes	تبولة	£6.50
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Add Quinoa £3

Fattoush (Ve) (G) Chopped mixed salad, peppers, lettuce served with toasted bread (Gluten free option available)	فتوش	£6.50
Feta Salad (V) Feta cheese, olives, tomatoes, lettuce and cucumber with a drizzle of balsamic glaze	سلطة جبنة فتة	£6.50
Mixed Salad (Ve) Our signature combination of diced cucumber, tomato and onion – a great accompaniment to any dish.	تبولة بالكينوا	£4.95
Grilled Halloumi Salad (V) Grilled halloumi cheese, fresh mint, mixed leaf lettuce, tomato, cucumber, sweet peppers, Lebanese zaatar and green olives	سلطة الحلويم المشوية	£8.95

Hot Mezze

Lentil Soup (G) Fresh lentil and vegetable soup	شربة العدس	£6.50
Falafel (Ve) Fried chickpea patties cooked using a unique Lebanese recipe	فلافل	£5.50
Kibbeh (N) (G) Deep fried lamb, wheat and pine-nut croquettes	كبة	£5.95
Kalamar (G) Fried baby squid in a spiced batter	كاليماي	£5.95
Chicken Wings (H) Spicy marinated chargrilled chicken wings	أجنحة دجاج	£6.95
Arais Kofta (G) Lightly fried Lamb Kofta flat breads	عرايس كفتة	£6.95
Houmous Shawarma Chicken Houmous topped with shredded chicken shawarma	حمص شاورما	£6.95
Houmous Shawarma Lamb Houmous topped with smokey lamb shawarma		£7.95
Houmous Kawarma Houmous topped with diced and spiced beef sirloin	حمص قاورما	£7.95

Halloumi Meshwi (V) Halloumi cheese grilled with tomatoes and drizzled with olive oil	حلومي مشوي	£7.95
Lebanese Moussaka (Ve) Fresh grilled aubergines stewed with onion, chickpeas, tomato and mint	مسقعة	£6.95
Kibda Fresh chicken livers sauteed in pomegranate sauce with onions and sweet peppers	كبدة	£7.50
Foul Moudamas (Ve) Mashed broad beans and chickpeas garnished with spices and olive oil	فول مدمس	£5.95
Batata Harra (Ve) (H) Diced potatoes lightly fried with garlic, peppers and crushed chillies	بطاطة حارة	£5.95
Sejuk (H) Spiced lamb and chilli sausages sauteed in tomatoes and lemon juice	سيجوق	£6.95
Rakkaket Filo pastry rolls with a variety of different fillings:	رقاقات	

- Feta Cheese & Olives (V) (G)	جبنة	£6.50
- Lamb & Pine-nuts (N) (G)	لحمة مع صنوبر	£6.95
- Mixed Vegetables (G) (Ve)	خضار	£5.95

Mezze Platters

Perfect as an appetiser for two or as a main course for one...

Vegan Mezze Platter (Ve) (G) Houmous, mixed salad, baba ghanouj, vegetable rakkaket, olives, wark inab, falafel	صحن مقبلات مشكل	£17.50
Mixed Mezze Platter (N) (G) Houmous, Sejuk, Baba ghanouj, Feta cheese, Lamb rakkaket, Mixed salad, Kibbeh	صحن مقبلات مشكل	£18.95
Luxor Dipping Board (V) (G) (Vegan option available) Houmous, Baba Ghanouj, Za'alouk, Tzatziki and Mouhamara		£14.95

Lebanese Dishes

Served with a choice of White Rice or Luxor Rice.

Chicken Kouzi Roast chicken casserole cooked with potatoes, carrots, peppers and aromatic Lebanese spices	كوزي دجاج	£9.95
Lamb Kouzi Roast Lamb (On the bone) slow cooked with lemon, onions, peppers and fragrant Lebanese spices	كوزي لحم	£15.50
Lebanese Lamb Moussaka Lebanese spiced lamb stewed in grilled aubergines, onion, chickpeas, tomato and mint	بلحمة مسقعة	£15.95
Yakhnet Batata Lebanese spiced lamb and potatoes slow cooked in a rich tomato and onion stew.	يخنت بطاطة	£15.50

Lamb Shawarma Finely cut slices of grilled lamb, marinated in smokey Lebanese spices	شاورما لحم	£14.50
Chicken Shawarma Finely cut slices of marinated grilled chicken	شاورما دجاج	£13.50

Served with a choice of White Rice/ Luxor Rice/ Chips, Mixed Salad

The Charcoal Grill

Served with a choice of White Rice/ Luxor Rice/ Chips/ Mixed Salad.
Add Extra Skewer: Chicken Shish £5.95, Lamb Kofta £5.95, Lamb shish £6.50, Lamb Cutlet £5.50

Cheesy Chicken Fillet Chicken breast marinated in a fragrant pomegranate sauce, topped with Mozzarella cheese and poppy seeds	صدر دجاج	£14.95
Chicken Shish Two skewers of marinated boneless chargrilled chicken	شيش طاووق	£13.50
Farrouj Mesahab Boneless chargrilled marinated Chicken	فروج مسحب	£14.95
Half (1 side) Whole (2 sides)		£26.95
Chargrilled Chicken Wings (H) A selection of spicy marinated chicken wings	وجبة أجنحة دجاج	£14.50
Chicken Sizzler (H) Strips of tender chicken sauteed with peppers, onion, and fresh chillies.	دجاج على صحن ساخن	£14.95

Lamb Kofta Shish Two skewers of chargrilled lamb and herb kofta	شيش كفتة	£13.50
Lamb Shish Two skewers of boneless chargrilled lamb	شيش لحم غنم	£15.50
Lamb Chops Selection of marinated chargrilled lamb cutlets	كستلافة غنم	£17.50
Mixed Shish 1 lamb kofta shish, 1 chicken shish, 1 lamb shish	شيش مشكل	£17.50
Mixed Grill Platter (H) 2 lamb kofta shish, 1 chicken shish, 1 lamb shish, chicken wings, lamb cutlets and 2 sides.	صحن مشاوي مشكل	£36.95

Moroccan Dishes

Kofta Tagine (H) Lamb kofta and poached egg simmered in a rich and spicy Moroccan salsa	طاجين كفتة	£14.95
Chicken & Citrus Tagine Moroccan spiced chicken slow cooked with olives, saffron and preserved lemons.	طاجين دجاج	£14.50
Lamb & Sweet Potato Tagine Moroccan spiced lamb slow cooked with caramelised prunes, sesame seeds and sweet potato	طاجين لحم غنم	£15.95
Mixed Seafood Tagine (H) Mixed seafood medley cooked in a spicy Moroccan salsa	طاجين فاكهة البحر	£15.50
Tagine Khodar (Ve) A fragrant tagine of slow-cooked potatoes, carrots, courgettes, chickpeas and sweet potatoes	طاجين خضار	£13.50

Traditional Moroccan Cous-Cous Fresh steamed cous-cous topped with Moroccan-spiced vegetables	كسكس مغربي	
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- Lamb (G)	لحم	£15.95
- Chicken (G)	دجاج	£14.95
- Vegetables (Ve) (G)	خضار	£13.95

Seafood

Served with a choice of White Rice/ Luxor Rice/ Chips/ Mixed Salad.

Sea-Bass Fillets Fresh Seabass fillets pan-fried in Lebanese herbs and spices	فيليه سمك	£16.95
Lemon & Herb King Prawns Juicy King-Prawns sauteed with onion, coriander, sweet peppers and preserved lemon	قريدس	£14.95

Side Dishes

Chips Steamed white rice mixed with vermicelli (Gluten free option available)	بطاطا مقليه	£3.50
White Rice (Ve) (G) Steamed white rice mixed with mushroom, potato and vermicelli	رز أبيض	£3.50
Luxor Rice (Ve) (G) Cinnamon and Saffron rice mixed with mushroom, potato and vermicelli	رز برياني	£3.95
Cous – Cous (Ve) (G) Fresh steamed cous-cous	كسكس	£3.95
Khash-Khash sauce (Ve) (H) Lebanese style spicy tomato and pepper salsa	صوص خشخش	£3.50
Lebanese Pita Bread (G)	خبز	£2.50

Combo Grill Platters

Served with a choice of White Rice/ Luxor Rice/ Chips/ Mixed Salad/ Cous-Cous.

Group Grill Platter (H) (G) 4 x Kofta Shish, 4 x Chicken Shish, 4 x Lamb Shish, 2 x Chicken Wings skewers, 4x Lamb Cutlets, Chicken Shawarma and choice of 4 Sides.	صحن مشاوي كبير	£105
Chargrilled Chicken Platter (H) 2 x ½ Farrouj Meshahab (Whole Boneless Chargrilled Chicken), 1 x Cheesy Chicken Fillet Strips, 4 x Chicken Shish, 2 x Chicken Wings Skewers, Chicken Shawarma and choice of 4 Sides.	صحن دجاج مشاوي كبير	£84.95
Lebanese Lamb Platter (H) (N) (G) 4 x Lamb Shish, 4 x Kofta Shish, Lamb shawarma, 2 x Chargrilled Sejuk Skewers, 4 x Lamb Rakkaket pieces, Arais Kofta, 4 x Lamb Cutlets, choice of 4 sides.	مارة لحم على الفهمر	£105

Add Extra Skewer: Chicken Shish £5.95, Lamb Kofta £5.95, Lamb shish £6.50, Lamb Cutlet £5.50		
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Children's Menu

Chicken Nuggets & Chips (G)	قطع دجاج محمرة	£6.95
Lamb Kofta skewer & Rice (G)	سيخ كفتة مع رز	£6.95
Grilled Chicken skewer & Rice (G)	سيخ دجاج مع رز	£6.95

(V) Vegetarian | (H) Hot - spicy | (N) Contains Nuts
(G) Contains Gluten | (Ve) Vegan

*Please be advised our food is prepared in a kitchen where some allergens are handled. Please inform a member of staff of any allergies or dietary requirements you may have.

*Lebanese &
Moroccan Cuisine*

The *Luxor* 

