

## HUMMUS BAR

All dishes served with bread.  
Select your choice of topping:

### TRADITIONAL S V VN 5.75

Chickpea purée mixed with tahini, garlic, lemon juice and olive oil

### MIA'S HOUSE S V VN 5.9

Chilli and pepper purée with tahini, chickpeas, lemon juice and olive oil

### SHAWARMA S 6.95

Chickpea purée mixed with tahini served with either lamb or chicken shawarma

### MUHAMMARA S N W V VN 6.95

Crushed mixed nuts, fried and served on a bed of red pepper, parsley, onion, chilli and olive oil

### SOUJOUK S 6.95

Grilled hand-made spiced lamb sausage

### FALAFEL S V VN 6.95

Deep-fried ground broad bean and chickpeas tossed in spices and topped with sesame seeds

### BEIRUTY S N V 6.95

Traditional hummus recipe mixed with bell peppers, chilli and parsley

### FOUL MOUDAMAS S V VN 6.95

Boiled broad beans, chickpeas, seasoned with tomatoes, garlic, cumin, lemon juice and olive oil

## SIDES

### CHIPS V VN 4.95

### BREAD V G S W VN 1.5

### RICE V G 3.5

### GARLIC / CHILLI SAUCE V VN 0.5



## COLD MEZZE

### MIXED OLIVES V VN 3.25

Mixed marinated olives with lemon, garlic, chillies, herbs and olive oil

### RAHIB V VN 5.50

Flame-grilled aubergine served with tomato, onion, garlic, parsley, lemon juice and olive oil

### MOUTABAL V VN 6.25

Grilled aubergine and tahini purée (Option with grilled green chilli)

### TABOULEH G W V VN 5.5

Fresh finely-chopped parsley, tomato, onion and mint served with crushed wheat, lemon juice and olive oil

### LABNEH BI JOUZ V N D 4.5

Strained yogurt served with olive oil, fresh mint and walnuts

### MOUSSAKA BATINJIAN V VN 5.5

Flame-grilled aubergine cooked in tomato, basil, garlic, onion and chickpeas

### WARAK ENAB BI ZEIT V VN 4.95

Vine leaves stuffed with rice, tomato and parsley, cooked in lemon juice and olive oil

### PRAWN & AVOCADO COCKTAIL C E 6.5

Avocado halves filled with prawns and drizzled with seafood sauce

## SALAD

### FATTOUSH SALAD G W V VN 6.5

Mixed vegetables tossed in sumac and pomegranate molasses, served with toasted bread

### TAOUK SALAD 7.95

Grilled chicken on a bed of mixed seasoned vegetables dressed in lemon juice and olive oil

### HALLOUMI SALAD V D 6.95

Grilled halloumi on a bed of baby spinach, red tomatoes and dressed with pomegranate, lemon juice and olive oil

### MIA'S HOUSE SALAD V VN 5.5

Finely-chopped mixed vegetables and green chilli tossed in olive oil and lemon juice

### AVOCADO SALAD V N VN 5.95

Fresh avocado served on a bed of greens, dressed in olive oil and lemon juice

## HOT MEZZE

### GRILLED CHICKEN WINGS E 5.5

Charcoal-grilled chicken wings

### BATATA HARRA V VN 5.5

Diced potatoes fried with coriander, sweet pepper and fresh chilli

### FALAFEL V S VN 5.5

Deep-fried ground broad beans and chickpeas tossed in spices and topped with sesame seed, served with tahini

### LAMB KIBBEH G W 5.5

Deep-fried shell made from cracked wheat and minced lamb and stuffed with lamb

### PUMPKIN KIBBEH G N W V VN 5.5

Deep-fried pumpkin and cracked wheat shell stuffed with onions and nuts

### HALLOUMI V S D 5.5

Grilled halloumi topped with pesto

### SOUJOUK 5.65

Grilled hand-made spiced lamb sausage

### ARAYES G N S W 5.5

Freshly baked Lebanese flat bread stuffed with minced lamb, tahini and pine nuts

### FATAYER V G W 4.95

Pastry parcel filled with spinach, onion and sumac, served with lemon juice and olive oil

### CHEESE SAMBOUSEK V G D W 4.95

Fried pastry parcel filled with halloumi, feta and mozzarella

### LAMB SAMBOUSEK G D W 4.95

Fried pastry parcel filled with lamb, labneh and parsley

### PAN-FRIED CHICKEN LIVER 5.95

Chicken liver tossed in a pomegranate sauce, garlic and lemon juice

### DEEP-FRIED TIGER PRAWNS C 7.5

Marinated tiger prawns served with a selection of vegetables

### CALAMARI G M 5.95

Deep-fried squid served with a seafood sauce

### LENTIL SOUP V S VN 5.95

Traditional Lebanese lentil soup served with seasoned toasted bread

## MAINS

### BAMIEH BI ZEIT G 12.5

Okra cooked with lamb stew, tomatoes, onions, garlic, fresh coriander, served with rice

### MOUSSAKA BATINJAN V VN 9.5

Baked aubergine, tomato, basil, chickpeas, garlic & onions served with rice

### SHISH TAOUK 13.5

Flame-grilled marinated chicken breast served with salad and a choice of rice or chips

### LAMB MESHWI 15.9

Grilled marinated lamb fillet served with salad and a choice of rice or chips

### KAFTA MESHWI 12.5

Spiced minced lamb mixed with parsley and sweet peppers, flame-grilled and served with salad and a choice of rice or chips

### KAFTA KHASHKHASH 12.95

Spiced minced lamb mixed with parsley and sweet peppers served in a spicy tomato sauce, salad and a choice of rice or chips

### LAMB CHOPS 15.5

Charcoal-grilled lamb chops served with salad and a choice of rice or chips

### MIXED GRILL 16.95

Kafta, shish taouk and lamb meshwi served with salad and a choice of rice or chips

### MIA'S MIXED GRILL 18.95

Kafta, shish taouk, lamb chop and lamb meshwi served with salad and a choice of rice or chips

### FARROUJ MESHWI 12.5

Grilled spring chicken served with salad and a choice of rice or chips. (Please allow 25 minutes for cooking time)

### SHAWARMA G W S 12.5

Thin tender slices of marinated chicken, lamb or mixed served with salad and a choice of rice or chips

### FALAFEL V S VN 8.95

Deep-fried ground broad-beans and chickpeas tossed in spices and topped with sesame seeds, served with salad, hummus and batata harra

### SEA BASS 13.5

Fresh sea bass fillet grilled in olive oil and herbs, served with spiced rice

### KHAROUF MAHSHI S G N 15.9

Oven roasted prime lamb on a bed of Arabic spiced rice mixed with minced lamb topped with nuts. Served with yogurt and cucumber.

## WRAPS 6.9

All wraps served in fresh home-made pita bread with chips. Add extra halloumi for £2.

### SHAWARMA G W

Lamb, chicken or mixed shawarma

### SHISH TAOUK G E W

Flame-grilled marinated chicken breast drizzled in garlic sauce

### KAFTA MESHWI G W

Flame-grilled spiced minced lamb mixed with parsley and sweet peppers, drizzled with tahini

### FALAFEL V G S W VN

Ground broad-bean and chickpeas tossed in spices, deep-fried and topped with sesame seeds

### GRILLED HALLOUMI V D S G W

### SOUJOUK G W

Grilled hand-made spiced lamb sausage

## BURGERS

All burgers are served with thick-cut salted chips. Add grilled halloumi to any burger for 99p.

### CHICKEN S G D W E 9.99

Made with pure fillet breast, generously marinated and seasoned with homemade herbs and spices to provide an authentic Lebanese twist to a Western classic. Served with tomato, lettuce and mayo in a toasted brioche bun.

### LAMB G D E W 9.99

Made from 100% pure succulent flamed-grilled British minced lamb, topped with tomatoes, onions, lettuce and ketchup in a toasted brioche bun.

### VEGGIE S V G W 8.99

Lebanese wholesome grains and vegetables mixed with herbs and spices, topped with freshly-cut lettuce, tomatoes and tahini, served on a toasted brioche bun.

## LEBANESE PIZZA

### ZATAR S W G V VN 6.95

Traditional Lebanese flatbread topped with dried thyme, toasted sesame seeds and olive oil

### CHEESE S W D G V 7.5

Traditional Lebanese flatbread topped with Akkawi cheese, black sesame seeds and wild rocket

### LAMB G W 7.95

Traditional Lebanese flatbread topped with minced lamb, onions, tomatoes and parsley and finished off with wild rocket

## DESSERTS

Mixed Fruit Platter <b>V VN</b>	6.8
Pineapple Ripieno <b>D V</b>	6.5
Limone Ripieno <b>V VN</b>	5
Coconut Ripieno <b>D V</b>	6.5
Mini Red Velvet <b>DEWV</b>	5
Cre moso Al Pistachio <b>N DEWV</b>	5
Choconut Cake <b>D NEV</b>	5
Chocolate Temptation <b>WNDEV</b>	5
New York Cheesecake <b>G DEV</b>	5
Baklava <b>G DNWV</b>	3.95

Cakeage policy £1 per guest

## MILKSHAKES

<b>Mama Mia's Milk &amp; Cookies</b> <b>W DG</b>	<b>5.5</b>
<i>Vanilla ice cream, oreo cookies and drizzled chocolate sauce topped with whipped cream</i>	
<b>Toasted Roasted Hazelnut Praline</b> <b>N D</b>	<b>6.5</b>
<i>Vanilla ice cream, hazelnuts, Ferrero Rocher and Nutella topped with whipped cream and chocolate sauce</i>	
<b>Build-Me-Up Peanut Butter Cup</b> <b>N D</b>	<b>6</b>
<i>Vanilla ice cream, peanut butter and chocolate, topped with whipped cream, crushed peanuts and chocolate sauce</i>	
<b>Kinder Bueno Classic</b> <b>N D</b>	<b>6.5</b>
<i>Vanilla ice cream and indulgent Kinder Bueno, topped with whipped cream, chocolate sauce and crumbled Kinder Bueno</i>	
<b>Kinder Bueno White</b> <b>N D</b>	<b>6.5</b>
<i>Vanilla ice cream and indulgent Kinder Bueno White, topped with whipped cream, chocolate sauce and crumbled Kinder Bueno White</i>	
<b>Amazing Almondo</b> <b>N DE</b>	<b>6.95</b>
<i>Vanilla ice cream and Ladurée Almond macaroons, topped with whipped cream and a delectable macaroon</i>	
<b>Basic</b> <b>D</b>	<b>4.8</b>
<i>Vanilla / Strawberry / Chocolate / Banana</i>	



## COLD DRINKS

Still Water S/L	2.5/3.95
Sparkling Water S/L	2.5/3.95
Coca-Cola	2.95
Diet Coca-Cola	2.95
Coca-Cola Zero	2.95
Sprite	2.95
Fanta	2.95
Red Bull	3.95
Fresh Cold-Pressed Juice	4.5
Valencia Orange, Pink Lady Apple, Tropical Pineapple, Exotic Mango, Sweet Strawberry, Refreshing Lemon & Mint Juicy Watermelon (Subject to availability)	5.5

## HOT DRINKS

Espresso Single / Double	2/3
Americano	2.95
Latte	3.5
Cappuccino	3.5
Lebanese Coffee	2.5
Mocha	3.5
Hot Chocolate	3.5
Sahlab	4
Spiced Chai Latte	3.9
Vanilla Chai Latte	3.9
Decaffeinated Coffee	0.3

## TEA 2.95

English Breakfast	
Earl Grey	
Chamomile	
Lemon Grass	
Jasmine Green	
Fresh Mint Infusion	
Mixed Forest Berry	
Peppermint	
Lemon, Honey and Ginger	4.95
Fresh Mint Tea Pot	4.95

## ALCOHOL

### BEER 4.5

Cobra
Almaza
Sol
Hoegaarden
Beirut Beer
Heineken
Peroni Nastro Azzurro

### CIDER 5

Strawberry & Lime
Wild Berries

### VODKA

Russian Standard	3.5
Grey Goose	4.5
Ciroc Vodka	4.5
Belvedere	4.5

### RUM 3.5

Bacardi Superior
Havana Club 3 YO
Mount Gay
Captain Morgan
Captain Morgan Dark
Kraken

### GIN

Beefeater	3.5
Bombay Sapphire	3.5
Hendrick's	4.5
Tanqueray 10	4.5
Gordon's Premium Pink Gin	4.5

### BRANDY

Courvoisier Vs	4.5
Hennessy	4.5
Remy Martin VSOP	6
Courvoisier XO	6.5

### TEQUILA

Jose Cuervo	3.5
Sambuca	3.5
Don Julio Reposado	3.5
Patrón XO Cafe	4
Patrón Silver	4

### WHISKEY

Jack Daniel's	3.5
Jack Daniel's Honey	3.5
JW Black Label	4
Chivas Regal	4
Glenfiddich 12 YO	4.9
Jameson 12 YO	4
Talisker	5.5
Hibiki Harmony	6.5

### LIQUEURS 3.5

Baileys
Chambord
Cointreau
Amaretto
Jagermeister
Limoncello Luxardo
Malibu
Pimms
Southern Comfort
Tia Maria
Aperol
Campari

### COCKTAILS 10.00

Extra shot £2. Please ask for classic cocktails.

#### Negroni

*Botanical gin, Martini Rosso & Campari garnished with orange peel*

#### Cosmo Daisy

*Grand Marnier, lemon-infused vodka, cranberry, lime juice*

#### Twisted Old-Fashioned

*Whiskey & home-made spiced sugar syrup*

#### Mia Martini

*Tequila, agave syrup, watermelon, dill*

#### Mojito Julep Cup

**(MANGO, STRAWBERRY, PASSION FRUIT, CLASSIC)**

*Bacardi, spiced rum, lime juice, sugar syrup.*

#### Salvador

*Bacardi, spiced rum, pineapple, passion fruit juice, almond syrup*

#### The Wake-Up Call

*Vodka, cardamom-infused crème de cacao, espresso*

#### Autumn Breeze

*Vodka, lime juice, lemongrass syrup, tabasco*

#### Porn Star Martini

*Vanilla vodka, Passoa mixed with fresh passion fruit and lime juice then topped with Prosecco*

#### Sex on the Beach

*Grey Goose Vodka, peach Schnapps, mixed with cranberry juice and fresh orange juice then garnished with maraschino cherries*

#### Spice Iced Tea

*Spiced rum, Grand Marnier, vodka, gin, tequila, berry ice tea*

## MOCKTAILS 5.9

#### Pink Lady

*Lychee, cranberry, lime juice, rose syrup soda water*

#### Treasure Hunt

*Mango, guava, lime juice, ginger beer*

#### Not-So-Cosmo

*Freshly-squeezed orange, cranberry, lime & lemon juice*

#### Mock Mojito

**(MANGO, STRAWBERRY, PASSION FRUIT, CLASSIC)**

#### St. Kitts

*Pineapple, lime juice, pomegranate syrup, ginger ale*

#### Lavender Lemonade

*Dried lavender, infused honey, lemon, lime*

#### Wild Fizz

*Lemon, lime and mango juice, mint, soda water*

#### Berry Iced Tea

*With fresh peach, peach syrup, orange blossom water*

## WHITE WINE

	125 ML	175 ML	250 ML	BOTTLE
Terra Vega Reserva Sauvignon Blanc Colchagua Valley <b>CHILE 2016</b>	4.3	5.3	6.5	21
San Giorgio Pinot Grigio <b>ITALY 2016</b>	4.8	5.8	7.5	22
Macon Village Elodie Dupres <b>BURGUNDY 2015</b>	4.9	5.9	8.25	23.5
Pouilly Fume Pierre Brevin <b>LOIRE 2016</b>				36

## RED WINE

Marques De Calado Tempranillo, Vino De La Teierra Castilla <b>SPAIN 2016</b>	4.5	5.5	6.9	19.95
Marques De Laia Crianza, Rioja 2008 <b>SPAIN 2015</b>	4.55	5.95	8.5	21
Capilla De Barro Malbec, Patrice Calvet <b>MENDOZA</b>	4.65	5.95	8.75	21.5
Esprit De Lussac, Lussac St. Emilion <b>BORDEAUX 2016</b>				39.5
Rutini Cabernet, Mendoza <b>ARGENTINA 2012</b>				67

## ROSE / CHAMPAGNE / PROSECCO

Le Bois Des Violettes Roses, Pays D'Oc <b>FRANCE 2016</b>	4.5	4.9	6.25	17.5
Pinot Grigio Rose Le Colline Di San Giorgio, Breganze <b>SPAIN 2016</b>	3.5	5	7.5	27.5
Santa Elemi Prosecco	8			35
Veuve Clicquot Brut				60
Moet Brut				60



**V** SUITABLE FOR VEGETARIANS **VN** SUITABLE FOR VEGANS  
**G** GLUTEN **D** DAIRY **N** NUTS **W** WHEAT **E** EGGS

# SHISHA

ALL £25

Mia



## AL-FAKHER

Berry  
Blueberry  
Cherry  
Cinnamon  
Coconut  
Double Apple  
Grape  
Grape & Mint  
Guava  
Gum  
Kiwi  
Lemon  
Lemon & Mint  
Mango  
Melon  
Mint  
Orange  
Orange & Mint  
Peach  
Pomegranate  
Strawberry  
Vanilla  
Watermelon

## FUMARI

Ambrosia  
Blueberry Muffin  
Mint Chocolate Chill  
Red Gummi Bears  
Spice Chai  
White Gummi Bears  
White Peach

## NEW MIA EXCLUSIVES

Candy Bru  
*Candy-sweet, icy, cooling and fresh*  
Skyfall  
*A creation of watermelon, honeydew, melon and peach*  
Ice Cactus  
*A sour fruit mix that makes your tongue tickle*  
Lady Killer  
*Fragrant melon, juicy sweet mango, forest berries and soft mint*  
Love 66  
*A combination of melon, watermelon and tropical taste with a touch of mint and honey*  
Hawaii  
*Juicy mango, pineapple and pleasant freshness of mint*

## MIA SPECIALS

Mia Mist  
*One of our most popular and delicious mixes, based on Blue Mist – a tropical and refreshing must-try!*  
Raspberry Breeze  
*A raspberry-based mix with a refreshing spin on it – one of our most special and smoothest flavours*  
Paan Bru  
*Mixed with our very own Mia Bru with a blast of our special ingredient*  
Paan Mojito  
*Paan-based with a Mojito kick you would never imagine!*  
Tropical Rainstorm  
*With tropical fruits from Thailand, it's a 'mind-punch' flavour from the tropics with thick clouds*

## STARBUZZ

Blue Mist  
Citrus Mist  
Coco Jumbo  
Code 69  
Grapefruit Mint  
Irish Peach  
Paan  
Peach Mist  
Pineapple  
Pink  
Pirate's Cave  
Raspberry  
Sex on the Beach  
Tropicool  
Watermelon Freeze

## MIA

Berry Bang  
Fizzy Cola Bottles  
Frozen Apple  
Frozen Blueberry  
Frozen Raspberry  
Frozen Lemon  
Pink Lemonade  
Pink Bubblegum  
Rubicon Lychee  
Skittles  
Strawberry Mojito  
Cuban Mojito

