

SIDE

VERMICELLI RICE (G)	£4	CURLY FRIES (VE).....	£4
SAFFRON RICE (VE).....	£4	FRESHLY BAKED	
SWEET POTATO CHIPS	£3.50	LEBANESE BREAD (G, D, V).....	£2.50
HALLOUMI FRIES (G, D)	£4	SAUTÉED VEGETABLES (V).....	£4.50
CHIPS (VE).....	£3.50		

SALADS

D'BOUK SPECIAL (D, V)	£9	TAOUK AND AVOCADO SALAD	£10.99
lettuce, cherry tomato, cucumber topped with olives and feta cheese and avocado		Lebanese mixed salad topped with grilled chicken and avocado	
TABULEH (VE).....	£7	HALLOUMI SALAD (V, D)	£9.50
chopped parsley, mint, vine tomato, brown burgundy, lemon		grilled halloumi on a bed of rocket salad, cherry tomato, olives	
D'BOUK FATOUSH (V, G)	£7	FALAFEL SALAD (VE)	£8.50
lettuce, cherry tomato, cucumber topped with Lebanese crispy bread		Lebanese mixed salad topped with falafel	

KIDS MENU: £5

- CHICKEN NUGGETS WITH CHIPS AND JUICE
- BEEF BURGER WITH CHIPS AND JUICE
- FISH FINGERS WITH CHIPS
- GRILLED CHICKEN STRIPS WITH CHIPS AND JUICE

DESSERTS

HOMEMADE NUTELLA CHEESECAKE (D, N, G)	£6
STRAWBERRY CHEESECAKE (D, G)	£6
OSMALIEH LEBANESE CHEESECAKE (G, D, N)	£6.50
crispy baked katayfi, pistachio clotted cream	
TRADITIONAL LEBANESE BAKLAVA (G, E, D, N)	£6
KUNAFFA	£6.50
a traditional lebanese dessert made with fine semolina dough, soaked in sweet, sugar-based syrup, then layered with cheese served with ice cream	

FOOD ALLERGIES: Please ask before you eat. Management advise that food prepared here may contain or have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish.

v - vegetarian / ve - vegan / g - gluten / e - eggs / d - dairy / n - nuts / f - fish / cm - coconut milk

D'buk

LEBANESE RESTAURANT MENU



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www.dboukrestaurant.com  

D'buk, 8 Eastwood Road, Rayleigh, Essex SS6 7JQ

COLD STARTER

CREAMY HUMMUS (VE)	£6
chickpeas, tahini, lemon juice	
SMOKEY BABA GHANUJ £6.50 VE	
charcoal grilled aubergine,tahini, pomegranate	
HUMMUS BEIRUTY (VE)	£6.50
creamy hummus mixed with peppers and chilli	
LEBANESE YOGURT (V, D)	£4.95
fresh creamy yogurt with mixed with finely chopped cucumber, dried mint drizzled with olive oil	
WARAK ENAB (VE)	£5.95
vine leaves stuffed with rice, tomato, fresh mint, lemon	

HOT STARTER

LAMB KIBBEH (N)	£8
one of Lebanons national dish, fried hearty croquettes made with minced lamb, cracked wheat bulgur, fine spices and ground cinnamon stuffed with sautéed onion, pine nuts, ground meat	
FATAYER B'SABANEKH (V, G)	£7.50
Lebanese pastry filled with spinach, onion, lemon juice, olive oil, sumac, pine nuts	
SAMBUSEK LAMB (G, D)	£8
deep fried pastries filled with ground meat, soft cheese, onion and toasted pine nuts	
BATATA HARRA (VE)	£6.50
diced fried potato, coriander, fresh chilli	
FALAFEL (VE)	£6.50
chickpeas,broadbeans, mixed veg, tahini, sesame seeds	
GRILLED HALLOUMI (V, D)	£7.50
tomato,mint,topped with olive oil	
HUMMUS SHAWARMA	CHICKEN £7.50
creamy hummus topped with thinly sliced lamb fillets or thinly sliced marinated chicken	LAMB £8
ARAYES (G)	£8
grilled crispy Lebanese bread stuffed with minced lamb, onion with fresh pomegranate	
Grilled Jawaneh (D)	£7.50
grilled chicken wings marinated in lemon, garlic, topped with pomegranate molasses	
BEIRUTI CHICKEN WINGS (G)	£8.50
Fried wings served with coriander, lemon sauce	
CHICKEN LIVER	£7.50
sautéed in pomegranate molasses lemon juice	
CALAMARI (F, G, E)	£8
deep fried calamari served with homemade tartar sauce	
BEIRUTI KING PRAWNS (G, F, E)	£8
breaded fried prawns,sweet chilli dip	
SOUJUK	£8
Sautéed Lebanese sausages, cherry tomato, lemon juice	
SIGARA CHEESE ROLLS (G, E, D, V)	£7.50
thin pastry filled with cheese and spinach served with sweet chili dip	
BUTTER GARLIC PRAWNS (G, F, D)	£8.50
sautéed king prawns , butter, garlic, creamy white sauce	

MAIN COURSE

SHISH TAOUK (D)	£18
marinated chicken breast in garlic,Lebanese spices served with vermicelli rice, garnish	
LAMB KOFTA	£18
minced lamb shoulder, onion, parsley served with vermicelli rice, garnish	
LAMB SKEWERS (D)	£20
marinated cubed lamb filets served with vermicelli rice, garnish	
KOFTA KHOSH KHASH	£18.50
kofta topped with spicy tomato sauce served with vermicelli rice	
GRILLED CUTLETS (D)	£21.50
grilled marinated lamb chops served with batata harra ,garnish	
LAMB SHANK	£20
roasted slow cooked lamb shank served with mash potato and gravy sauce	
Mixed Grill (D)	£22
taouk, lamb, kofta, wings served with vermicelli rice, garnish	
MOUSSAKA (VE)	£16
fried aubergine with tomato ragu chickpeas mint served with vermicelli rice	
CHICKEN CURRY (CM)	£17
chicken stewed in a curry sauce served with steamed rice	
VEGETABLE CURRY (CM, VE)	£16
served with steamed rice	
LAMB CURRY (CM)	£17.50
lambstewed in a curry sauce served with steamed rice	
GRILLED KING PRAWNS (F)	£21
marinated jumbo king prawns with lemon garlic dill served with aromatic saffron rice and mild basil and tomato sauce	
GRILLED SALMON (F, G)	£20
charcoal grilled salmon fillets served with herb roast potatoes and sautéed asparagus	
D'BOUK MIXED SEAFOOD (F)	£23
grilled salmon, cod fish, king prawns served with saffron rice and mild rague sauce	
COD SAFFRON (F)	£18.50
Baked cod with aromatic creamy saffron sauce served with mash potatoe	

TAGINE

(served with couscous)

A tagline is a slow-cooked Mediterranean / Arabic casserole dish, named after the earthenware potion which it is cooked in and containing strong, fragrant flavours

LAMB TAGINE: £18.99
Slow cooked marinated lamb with
butternut squash, peas, prunes,
apricots, topped with flaked almonds

FISH TAGINE (F): £19.99
cod fish fillets poached in a tomato
sauce and an abundance of
vegetables topped with olives and
fresh coriander

CHICKEN TAGINE: £17.99
Slow cooked marinated chicken
pieces braised with Moroccan spices,
potatoes, carrots, and olives

VEGETABLE TAGINE(VE): £15.99
Slow cooked mixed vegetables with
olives,and saffron

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