Mezzé

Mezze symbolise traditional middle eastern hospitality. From a simple bowl of olives to delicate pastries, these small plates are designed to be shared, a relaxed mini-banquet where everyone dips in and scoops up a mouthful with warm bread.

Dips	Small	Large
Hoummos A V Purée of chickpeas, tahini & lemon	£ 4.00	£ 7.50
Labné A V Strained yoghurt	£ 4.00	£ 7.50
Baba Ghanoush A V Purée of grilled aubergine, tahini & lemon	ayawalli £ 4.75	£ 8.50
Hoummos Beyruti A V Purée of chickpeas, garlic fresh chilly, mint, parsley, tahini & lemon	£ 4.00	£ 7.50
Hoummos Portobello A N V Puree of chickpeas, portobello mushrooms, caramelized onions, hazelputs and pomograpate molasses	£ 4.75	£ 8.50
hazelnuts and pomegranate molasses		
Vegetarian Specialities	Small	Large
Batata Harrah V • Diced potatoes fried with garlic, coriander and chillies		£ 7.50
Sambousek A D Deep fried pastry parcels filled with mixed cheese & herbs	Per Piece	£ 2.05
Warak Inab V Vine leaves filled with parsley, mint, tomatoes, onions & rice	£ 4.50	£ 7.50
Bemieh Bil Zeit V Okra cooked in garlic, onions & tomato sauce		£ 7.50
Mousakaa V Aubergines, onions, chickpeas, cooked in tomato sauce		£ 8.50
Makdouse N V Baby aubergines filled with walnuts & spices, tossed with cherry tomatoes and spring onions		£ 7.90
Kibbé La'kteen N A V Deep-fried pumpkin & cracked wheat parcels, filled with onions, chickpeas and baby spinach	Per Piece	£ 2.05
Falafel A V Deep-fried bean & herb croquettes, lemon & tahini dip		£ 2.05
Halloum Meshoué A V ♥ Grilled halloumi cheese	4 Pieces	£ 7.50
Laban w Khiar V Yogurt with cucumber, garlic & mint		£ 7.50

Mezzé

Salads	Large
Fattoush V Salad of mixed greens, cherry tomatoes and radishes tossed with apple vinegar & spiced crispy Lebanese bread	£ 8.00
Halloumi Salad A V Grilled halloumi, lettuce, tomatoes, cucumber, red onion, parsley, lemon & olive oil dressing	£ 8.50
Tabboulé A Minced parsley, mint, onions & tomatoes mixed with cracked wheat, lemon & olive oil	£ 8.50
Al Rahib V Grilled aubergine with tomato, onion, parsley & mint, lemon & olive oil dressing	£ 8.00
Falafel Salad V Falafel, lettuce, tomatoes, cucumber, red onion, parsley, lemon & olive oil dressing	£ 8.50
Fish Specialties	Large
Calamar Mekli A • Deep-fried squid with a sesame & lemon dip	£ 8.50
Samke Harra N • Sea bass fillet with spicy tomato sauce	£ 8.50
Kreidis Mekli A Deep-fried baby tiger prawns & aubergines with a spicy sauce	£ 8.95
Meat/Poultry Specialities	Large
Kibbé Mekliyeh N A Per Piece Deep-fried lamb & cracked wheat parcels, filled with onions & pine nuts	£ 8.00
Hommos Awarma N A • Hoummos topped with marinated lamb & pine nuts	£ 8.50
Jawaneh Chicken wings grilled marinated in lemon juice & garlic	£ 8.50
Soujouk • / Pan fried homemade Lebanese spicy lamb sausages with cherry tomatoes	2 8.00
Makanek Pan fried homemade Lebanese lamb & cumin sausages	£ 8.50
From Our Bread Oven	Large
Zaatar Bread & Cheese A V • £ 5.50 Arayes A • Seasoned minced lamb & grilled in pita bread	£ 7.50
Fatayer N A V Per Piece £ 2.05 Baked pastry triangles filled with spinach, onions & pine nuts Kalaj A V Halloumi cheese and tomato in grilled pita bread	£ 6.50

Mains

Omm's main courses are our signature dishes

Fish

Sides

Citrus Rice

Bukhari Rice N

Vermicelli Rice A £ 5.50

£ 4.50

£ 5.50

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Sea Bass Fillet A F Roasted with onion tajine sauce s citrus rice	served with	£ 22.50	Jumbo Shrim Grilled, served wi spiced tomato sa	ith citrus rtice and mildly	£ 25.00
Home Cooking Dis	shes				
Mousakaa A V Aubergines, onions, chickpeas, co tomato sauce served with vermi		£ 16.50		eh V D N ered with yogurt, topped ghee, paprika and pine nuts	£ 15.00
Bemieh A V Okra ,garlic, onions cooked in to sauce, served with vermicelli rice		£ 16.50	Eggplant Fatteh V D N Fried eggplant chunks smothered with yogurt, topped with fried bread, ghee, paprika and pine nuts	£ 15.00	
Daoud Bacha A N Minced lamb balls, with onions, t sauce, served with vermicelli rice		£ 18.50	Kibbe Labanieh D Cooked yogurt with Kibbe balls, served with white rice, topped with fried coriander garl		£ 18.50
Five-spice Lamb & Bukhari Tender, slow-cooked lamb shoul with aromatic spices and topped medley of roasted nuts	der infused	£ 24.00			
From the Grill					
Taouk (3 Skewers) marinated chicken b with potatoes & garlic dip	reast cubes	£ 18.50		UÉ nated lamb cubes, served mmous dip, grilled onions &	£ 19.50
Chicken Kafta (3 Skewers) minced chicken, gard coriander served with potatoes 8		£ 18.50		tion of lamb kafta, taouk,	£ 22.00
Boneless Chicken Grilled, served with roasted pota garlic sauce	toes &	£ 18.50	with rice, grilled of Kastaleta 4 pieces of lamb	onions & tomato cutlets served with	£ 25.00
Lamb Kafta (3 Skewers) minced lamb, onion parsley served with potatoes hor grilled onions & tomato		£ 18.00	rice, grilled onion		
Sandwiches (Wraps	s) All sa	ndwiche	es Served w	ith Chips and Sala	nd
Taouk £ 9.0 Chicken Kafta £ 9.0 Lamb Kafta £ 9.0	0 Lamb	Meshoud Shawarm en Shawa	a £ 9.50	Batata Harrah V Falafel A V Halloum Meshoué A V	£ 9.00 £ 9.00 £ 9.00

Grilled Mixed Vegetabls £ 4.50

• £ 3.50

£ 4.50

Pickles & Olives

French Fries

Soup

Lentil Soup A Contains Celery £ 6.50

Set Menus

(Minimum 2 people/price per person)

Mezze 4 N A

4 Selection of Mezzes (Hoummos, Falafels, Soujouk, Fattoush)

Mixed Grilled 2 Skewers (Selection of Kafta & Taouk) with Rice

Baklawa & Coffee or Tea

£ 20.00 (Per Person)

Mezze 6 N A

6 Selection of Mezzes (Hoummos, Tabboulé, Falafels, Soujouk, Fatayer, Warak Inab)

Mixed Grilled 2 Skewers (Selection of Kafta & Taouk) with Rice

Baklawa & Coffee or Tea

£ 25.00 (Per Person)

Mezze 8 N A

£ 35.00 (Per Person)

8 Selection of Mezzes (Hoummos, Baba Ghanoush, Tabboulé, Falafels, Soujouk, Kibbé Mekliyeh, Warak Inab, Fatayer)

Mixed Grilled 3 Skewers (Selection of Lamb Kafta, Taouk, Lahim Meshoué) with Rice

Baklawa & Coffee or Tea

Vegetarian NAV

£ 32.00

8 Selection of Mezzes

(Hoummos, Baba Ghanoush, Tabboulé, Falafels, Warak Inab, Fatayer, Kibbé La'kteen, Laban w Khiar)

Mousakaa or Bemieh (Okra) with Rice

Baklawa & Coffee or Tea

(Per Person)