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**LHAMRA GARDENS**  
**AKER STREET, LONDON**  
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**Prices are inclusive of VAT**

A Service Charge of 12.5% will be added to the bill

These symbols are a guide to the ingredients  
used in our dishes

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- |                            |                            |                                   |                            |                          |
|----------------------------|----------------------------|-----------------------------------|----------------------------|--------------------------|
| <b>E</b> It Contain Egg    | <b>N</b> It Contain Nuts   | <b>V</b> Suitable for Vegetarians | <b>F</b> It Contain Fish   | <b>M</b> It Contain Milk |
| <b>C</b> It Contain Chilli | <b>G</b> It Contain Gluten | <b>S</b> It Contain Sesame Seeds  | <b>C</b> It Contain Celery |                          |





## ➤ Alhamra Gardens Restaurant ➤

Al Hamra Gardens Restaurant is a new branch for Al Hamra Restaurant which was named after Al Hamra Palace in Granada, Southern Spain. The name Al Hamra originates from an Arabic word ' Hamra ' which translates to the colour red. The walls and towers had an iron hue which led the magnificent structure to be know as the ' Red Castle '.

This was built in the 9th Century by the Moors and the old fortress was restored by the founder of the dynasty, Mohammed Al Ahmar. Know for it's charm beauty and architectural splendor, the Al Hamra Palace still stands today as a bridge of civilisation between the East and West.

Al Hamra Gardens Restaurant is located in Baker Street in the Marylebone district of the City of Westminster in London. Baker Street is considered the center of England's punk movement, and whose name conjures images of Victorian England and the stories of Sherlock Holmes.

Within this enviably situated quarter are an array of outstanding restaurants, an impressive assortment of independently owned shops, and some of the city's quietest and most pleasant nooks, crannies and cobbled lanes.

Al Hamra Restaurant was established in 1984 and now recognised as one of the foremost Lebanese restaurants offering the very best of authentic cuisine, Al Hamra continues to fulfill its obligations to those who appreciate a varied and healthy diet for a longer sustained life.

At Al Hamra Gardens, we deliver to you the traditional flavors of the Lebanese and Turkish food . We aim to reach out to the West by shortening the divide with the introduction of our traditional authentic food, to tempt the taste buds.



## Soup / الشوربات

- 1- **Soup of the Day** ..... £8.25 ..... الشوربة اليومية  
(Home Made Daily)
- 2- **Lentil Soup** ..... £8.25 **V** ..... شوربة عدس  
(Home Made Daily)

## Cold starters / مقبلات لبنانية باردة

- 3- **Wild Rocket Salad** ..... £9.75 **V** ..... سلطة جرجير  
Served with chopped onions, tomatoes, olive oil and lemon juice
- 4- **Fattoush** ..... £10.50 **V G** ..... فتوش  
Mixed salad with herbs, toasted pitta bread and vinaigrette dressing topped with pomegranate seeds
- 5- **Tabbouleh** ..... £10.75 **V G** ..... تبولة  
Salad of flat leaves of parsley, tomato, onion, mint, crushed wheat, lemon juice and olive oil
- 6- **Artichoke Salad** ..... £9.25 **V** ..... سلطة خرشوف  
Salad of artichoke hearts with parsley, lemon juice and olive oil
- 7- **Al Raheb** ..... £10.50 **V N** ..... الراهب  
Charcoal grilled aubergine mashed with garlic, spring onion, parsley, tomato, walnut, red and green peppers
- 8- **Hummus** ..... £8.75 **V S** ..... حمص  
Puréeed chickpeas with sesame extract, lemon juice and a hint of garlic
- 9- **Hummus Beiruty** ..... £9.75 **V S** ..... حمص بيروتى  
Puréeed chick peas with sesame extract, lemon juice, garlic and chopped parsley, topped with broad beans and cumin
- 10- **Shakshuka** ..... £12.50 **E** ..... شكشوكة  
Shakshuka: Free range eggs slowly cooked in fiery tomato sauce with papers, spices and cheese. Served with bread.
- 11- **Moutabbal of Aubergine** ..... £9.00 **V S M** ..... متبل  
Purée of aubergine with sesame extract, lemon juice, garlic and yoghurt, topped with parsley and pomegranate seeds
- 12- **Cacik** ..... £8.50 **V M** ..... خيار باللبن  
Fresh and creamy yogurt and cucumber dip flavoured with fresh mint and garlic
- 13- **Moutabbal of Courgette** ..... £9.75 **V S N** ..... متبل كوسا  
Purée of courgette with sesame extract, lemon juice, garlic and yoghurt, topped with parsley and pomegranate seeds
- 14- **Warak Inab** ..... £10.50 **V** ..... ورق عنب  
Vine leaves filled with rice, parsley, tomato, onion, herbs, pomegranate extract and spices, cooked in olive oil
- 15- **Feta Salad** ..... £11.50 **V M** ..... سلطة جبنة  
Lebanese mixed salad with feta cheese
- 16- **Mussakaa Batinjan** ..... £9.50 **V** ..... مسقعة باذنجان  
Cooked aubergine with tomato, chickpeas, onion and garlic
- 17- **Okra (Ladies Fingers)** ..... £9.75 **V** ..... بامية بالزيت  
Cooked in olive oil with fresh coriander leaves, garlic and tomato

## Cold starters / مقبلات لبنانية باردة

- 18- **Loubieh** ..... £9.75 **V** ..... **لوبية بالزيت**  
Fresh beans cooked in olive oil, tomato, onion and garlic
- 19- **Muhamara** ..... £11.75 **V N G** ..... **محمرة**  
Fried walnut, almond, pistachio and pine nuts in breadcrumbs, crushed with dried herbs and mild red chilli
- 20- **Lebneh** ..... £7.75 **V M** ..... **لبننة**  
Strained yoghurt with dried mint
- 21- **Kabis** ..... £7.25 **V** ..... **كبيس**  
Selection of Lebanese pickled cucumber, turnips and chillies
- 22- **Shanklish** ..... £9.75 **V M** ..... **شكليش**  
Aged and dried cheese with thyme, chopped tomato, parsley, chilli, red and green peppers
- 23- **Makdous** ..... £9.75 **V N** ..... **مكدوس**  
Baby aubergine stuffed with walnuts, herbs and garlic, marinated in olive oil

## Hot Starters / مقبلات لبنانية ساخنة

- 24- **Foul Medamas** ..... £8.75 **V** ..... **فول مدمس**  
Boiled broad beans and chick peas served in lemon juice, garlic and olive oil
- 25- **Falafel** ..... £8.75 **V C S** ..... **فلافل**  
A mixture of ground chick peas and broad beans tossed in spices and deep fried
- 26- **Kallaje** ..... £11.50 **V G M** ..... **كلاج جبنة طوم**  
Halloumi cheese on Lebanese flatbread
- 27- **Grilled Halloumi Cheese** ..... £10.50 **V G** ..... **جبنة طوم مشوية**  
Grilled halloumi cheese topped with black seeds
- 28- **Manakeish Bizzaatar** ..... £7.75 **V G S** ..... **مناقيش بالزعر**  
Dry wild oregano, dried herbs, olive oil and sesame seeds on Lebanese flatbread
- 29- **Fatayer** ..... £9.00 **V N G** ..... **فطائر بالسبانخ**  
Spinach, onion, sumac and pine nuts wrapped in a pastry parcel
- 30- **Cheese Sambousak** ..... £10.00 **V G M E** ..... **سمبوسك بالجبنة**  
Filo pastry parcels filled with cheese and parsley
- 31- **Batata Harra** ..... £9.75 **V** ..... **بطاطا حرة**  
Diced potatoes cooked in olive oil, fresh coriander leaves, garlic and mild chilli
- 32- **Cheese Rolls** ..... £9.50 **V G M E** ..... **رقائق جبن**  
Deep fried filo pastry parcels filled with halloumi cheese and parsley
- 33- **Kibbeh Maklieh** ..... £11.50 **G N** ..... **كبة مقليه**  
Deep fried cracked wheat and meat paste filled with minced lamb, onions and pine nuts
- 34- **Lamb Sambousak** ..... £10.00 **N G M E** ..... **سمبوسك باللحم**  
Filo pastry parcels filled with lamb, onion and pine nuts
- 35- **Sawda Dajaj** ..... £11.25 ..... **سودة دجاج**  
Flambéed chicken liver in lemon juice — or with a sour pomegranate sauce

## Hot Starters / مقلبات لبنانية ساخنة

- 36- **Hummus Snobar** ..... £13.00 **V N S** ..... حمص مع الصنوبر  
Hummus topped with roasted pine nuts
- 37- **Hummus Kawarmah** ..... £13.00 **N S** ..... حمص مع القاورمة  
Hummus topped with fried diced lamb and pine nuts
- 38- **Hummus Shawarma** ..... £13.00 **N S** ..... حمص مع شاورما اللحم  
Hummus topped with shredded lamb shawarma
- 39- **Hummus Shawarma** ..... £13.00 **N S** ..... حمص مع شاورما الدجاج  
Hummus topped with shredded chicken shawarma
- 40- **Ali Mazk Moutabal Awerma** ..... £15.00 **N G S** ..... متبل على نازك اورما  
Purée of aubergine with sesame extract, lemon juice, garlic, yoghurt, green and red pepper and parsley topped with fried diced lamb
- 41- **Antep Lahmacun (Spicy)** ..... £10.25 **N G** ..... عنتاب لحم بعجين  
Baked Turkish pastry topped with spicy meat with parsley, tomatoes, lemon and onion
- 42- **Cheese Pide** ..... £12.50 **V G M** ..... بيدي جبنة  
Baked Turkish pastry topped with cheese, and sesame seeds
- 43- **Pide with Sucuk & Cheese** ..... £12.50 **G M** ..... بيدي جبنة مع سجق  
Baked Turkish pastry topped with cheese, sucuk and sesame seeds
- 44- **Safayeh Shamyah Mushakala** ..... £11.00 **N G M** ..... صفايح شامية مشكلة  
A selection of baked Lebanese pastries topped with minced lamb and pine nuts
- 45- **Arayes** ..... £11.75 **N G** ..... عرايس  
Minced veal with parsley, charcoal grilled in pitta bread and pine nuts
- 46- **Arayes Al-Hamra** ..... £11.75 **N G S** ..... عرايس الحمراء  
Minced lamb with onion and parsley topped with sesame extract and pine nuts served on Lebanese flatbread
- 47- **Lehma Bil Ajin** ..... £11.25 **N G** ..... لحم بالعجين  
Minced lamb, onion and tomato, topped with pine nuts on lebanese flatbread
- 48- **Jawaneh Grilled** ..... £11.25 **G** ..... جوانح مشوية  
Charcoal grilled chicken wings
- 49- **Jawaneh Sauté** ..... £11.25 **G S** ..... جوانح مقلية بالكزبرة والثوم  
Chicken wings sautéed in lemon, garlic and fresh coriander leaves
- 50- **Makanek** ..... £11.25 **N** ..... مقانق مقلية  
Lebanese fried cocktail lamb sausages filled with minced lamb and pine nuts
- 51- **Sojuk** ..... £11.25 ..... سجق  
Armenian spiced lamb sausages
- 52- **Sojuk with Eggs** ..... £17.00 **E** ..... سجق مع البيض  
Armenian spiced lamb sausages with eggs
- 53- **Chickpeas Fattah** ..... £13.00 **N S V M G** ..... فتة حمص  
Boiled chick peas with bread, yoghurt, sesame extract and mild spices topped with pine nuts
- 54- **Fattah with Lamb** ..... £15.00 **N G M S** ..... فتة حمص باللحم  
Chick peas fattah topped with fried diced lamb and pine nuts

## Main Dishes all with Rice

- 55- **Kebeh Bil Laban** ..... £22.00 **N** ..... **كبة باللبن**  
Deep fried cracked wheat and meat paste filled with minced lamb, onions and pine nuts in cooked yogurt
- 56- **Okra with Meat** ..... £22.00 ..... **بامية باللحمة**  
Okra and lamb cubes cooked in tomato sauce
- 57- **Testyi Kebak** ..... £35.00 **G S** ..... **تيستي كباب**  
Lamb cubes, shallot onions, tomatoes, garlic, green and red pepper and iskender sauce cooked in clay pot
- 58- **Tavuk Et Sote** ..... £23.00 **N G** ..... **دجاج مقلي**  
Boneless chicken, green and red pepper, tomatoes, garlic, onion and iskender sauce
- 59- **Lamb Sote** ..... £23.00 **G** ..... **لحم مقلي**  
Lamb meat, green and red pepper, tomatoes, garlic, onion and iskender sauce
- 60- **Lamb Chops Sote** ..... £30.00 ..... **شرائح لحم مشوي**  
Lamb chops, green and red pepper, tomatoes, garlic, onion and iskender sauce
- 61- **Tavuk Sac Kavurma** ..... £23.00 ..... **صاج طاووق**  
Sac chicken, green and red pepper, tomatoes, garlic, and iskender sauce served with rice
- 62- **Lamb Sac** ..... £23.00 ..... **صاج لحم**  
Sac lamb, green and red pepper, tomatoes, garlic, and iskender sauce served with rice
- 63- **Shrimps Sac** ..... £27.00 **F** ..... **صاج جمبري**  
Shrimps, green and red pepper, tomatoes, garlic, and iskender sauce served with rice
- 64- **Pide Kebab** ..... £18.00 **N G** ..... **عجة لحم كباب**  
Baked Turkish pastry topped with Kebab meat and cheese

## Dish of the Day £22 الصحن اليومي

Please ask your waiter for today's dish

### Charcoal Grills مشاوي على الفحم

- 65- **Mixed Grill** ..... £22.25 **G E** ..... **مشاوي مشكلة**  
Lamb cubes, chicken cubes and lamb kaffa grilled on skewers
- 66- **Double mix grill** ..... £45.00 **G E** ..... **مشاوي مشكلة**  
Lamb cubes, chicken cubes and lamb kaffa grilled on skewers
- 67- **Family mix grill** ..... £65.00 **G E** ..... **مشاوي مشكلة**  
Lamb cubes, chicken cubes and lamb kaffa grilled on skewers
- 68- **Adana Kebab** ..... £19.75 ..... **اضنا كباب**  
Adana meat, grilled tomatoes, grilled chilli served with Burghul rice
- 69- **Urfa kebab** ..... £19.75 ..... **اورفا كباب**  
Urfa meat, grilled tomatoes, grilled chilli served with Burghul rice
- 70- **Chicken Adana Kebab** ..... £19.75 **G** ..... **تشيكن اضنا كباب**  
Chicken Adana meat, grilled tomatoes, grilled chilli served with Burghul rice
- 71- **Cöp Shish** ..... £22.50 ..... **تشوب شيش**  
Lamb meat cubes grilled on skewers

## Charcoal Grills / مشاوي على الفحم

- 72- **Lahem Meshwi** ..... £22.50 **G** ..... **لحم مشوي شقف**  
Lahem Meshwi: Tender Lamb meat cubes grilled on skewers
- 73- **Kaffa Halabiyeh** ..... £19.75 **G M** ..... **كفتة حلبية**  
Minced lamb with onion and parsley grilled on skewers
- 74- **Kaffa Yoghortlieh** ..... £22.50 **G M N** ..... **كفتة يوغرتلية**  
Grilled minced lamb with yoghurt served on a bed of toasted bread topped with pine nuts
- 75- **Kaffa Kashkash** ..... £21.25 **G M** ..... **كفتة خشخاش**  
Minced lamb, parsley and garlic grilled on skewers, served on a bed of spicy tomato sauce
- 76- **Kaffa Sayniyeh** ..... £22.50 **G S** ..... **كفتة بالصينية مع البندورة و البطاطا**  
Minced lamb, parsley and onion, oven baked in tomato sauce topped with potato
- 77- **Kaffa Sayniyeh** ..... £22.50 **G S** ..... **كفتة بالصينية مع الطحينة**  
Minced lamb, parsley and onion, oven baked in sesame extract sauce topped with pine nuts
- 78- **Kaffa Dajaj** ..... £21.25 **G** ..... **كفتة دجاج**  
Minced chicken with parsley, onion, garlic and dried herbs, grilled on skewers
- 79- **Shish Taouk** ..... £21.50 ..... **شيش طاووق**  
Boneless chicken cubes grilled on a skewer, served with saffron rice on the side
- 80- **Farrujj Moussahab** ..... £22.50 **G E** ..... **فروج مسحب**  
Whole boneless baby chicken charcoal grilled and served with garlic sauce on the side
- 81- **Iskender Shawrma** ..... £22.50 **N G M** ..... **شاورما اسكندر**  
Shredded grilled chicken or lamb with iskender sauce
- 82- **Shawarma Lamb** ..... £21.00 **G** ..... **شاورما لحم**  
Shredded grilled lamb marinated in vinegar and spices
- 83- **Shawarma chicken** ..... £21.00 **G** ..... **شاورما دجاج**  
Shredded grilled chicken marinated in vinegar and spices
- 84- **Kibbeh Sayniyeh** ..... £19.75 **G S** ..... **كبة بالصينية**  
Baked double layers of crushed wheat with minced lamb, pine nuts and onions
- 85- **Fatayel Meshwih** ..... £24.00 **G** ..... **فتايل مشوية**  
Cubes of prime lamb fillet charcoal grilled with baby onions
- 86- **Grilled Lamb Cutlets** ..... £24.00 **G** ..... **كستلاتة غنم**  
Served with french fries or rice and garnished with grilled green peppers and tomato

## Fish / الأسماك

- 87- Sea Bass ..... £27.75 (F) ..... سيباس  
Charcoal Grilled
- 88- Sea Bream ..... £29.75 (F) ..... سيبريم  
Charcoal Grilled
- 89- Red Mullet ..... £26.75 (F) ..... سلطان ابراهيم  
Fried on the bone
- 90- Samakeh Harrah ..... £24.00 (F) (S) (V) ..... سمكة حرة  
Oven baked boneless trout in a spicy vegetable sauce
- 91- (per portion 3) King Prawn ..... £28.00 (F) ..... قريدس مقلي أو مشوي  
Charcoal grilled or flambéed with garlic and fresh coriander leaves, sautéed in lemon juice

## Vegetarian Main Dishes / أطباق رئيسية نباتية

- 92- Aubergine with Tomato ..... £19.75 (V) (G) ..... مسقعة باذنجان مع الرز  
Cooked with olive oil, chick peas, garlic and onion
- 93- French Beans with Tomato ..... £19.75 (V) (G) ..... لوبية مع الرز  
Cooked with olive oil, chopped tomato and onion
- 94- Okra with Tomato ..... £19.75 (V) (G) ..... بامية بالبندورة مع الرز  
Cooked in tomato pureé, garlic and fresh coriander leaves

## Side Plate / أطباق جانبية

- 95- Steamed Mixed Vegetables ..... £7.50 (V) ..... خضار مشكلة مطهية بالبخر
- 96- French Fries ..... £7.50 (G) ..... بطاطا مقليه
- 97- Lebanese Rice With vermicelli ..... £7.00 (G) ..... رز أبيض مع الشعيرية
- 98- Saffron Rice ..... £7.00 (G) ..... رز بالزعفران
- 99- Grilled Vegetables ..... £10.50 (V) ..... خضار مشوية

## Side Salads / السلطات

- 100- Lebanese Salad mixed salad ..... £8.25 (V) ..... سلطة لبنانية  
Traditional Lebanese mixed salad
- 101- Cabbage Salad with Dry Mint ..... £8.25 (V) ..... سلطة ملفوف  
with dry mint
- 102- Armenian Salad ..... £8.25 (V) ..... سلطة أرمنية  
Finely chopped mixed salad with green chilli and garlic
- 103- Turkish Shepherd's ..... £9.50 (V) ..... سلطة خضار تركيه  
Traditional Turkish salad with unique mini flavour, fresh vegetables and a touch of sumac powder
- 104- Signature Salad ..... £9.50 (V) (N) ..... سلطة جبن تركيه  
A very rich salad made with Tulum cheese, walnuts, raisins and pomegranate seeds

Enjoy your meal





## Contact

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