






















## COLD MEZZA






<b>HUMMUS</b> 	<b>£8.00</b>
Chickpeas puree with sesame paste, garlic, lemon juice & olive oil	
<b>HUMMUS BEIRUTY</b>  	<b>£8.50</b>
Chickpeas puree with sesame paste (tahini), hot pepper, parsley, garlic, lemon juice & olive oil	
<b>MOUTABAL (BABA GHANOUJ)</b> 	<b>£8.95</b>
Grilled aubergine puree with sesame paste (tahini), garlic, lemon juice & olive oil	
<b>WARAK INAB B'ZEIT</b> 	<b>£9.50</b>
Vine leaves filled with rice, tomato, parsley, mint, onion cooked in lemon juice & olive oil.	
<b>LABNEH</b> 	<b>£7.50</b>
Strained yogurt served with olive oil.	
<b>SHANKLEESH</b>  	<b>£8.00</b>
Aged cheese with thyme,chilli served with onion, tomato, parsley and olive oil.	
<b>KABIS MIX PICKLES</b> 	<b>£6.50</b>
mix of pickled cucumber, chillies, turnip and olives	
<b>MOUSSAKA</b> 	<b>£8.50</b>
Fried aubergine baked with chickpeas, garlic, tomato & onion.	
<b>BAMIEH B'ZEIT</b> 	<b>£8.50</b>
Okra cooked with tomato, garlic, coriander, onion & olive oil.	

## HOT MEZZA


<b>BATATA HARRA</b>  	<b>£8.50</b>
Cubes of potatoes sauteed with garlic, coriander, pepper & chilli with fried vegetables.	
<b>JAWANEH</b>	<b>£9.00</b>
Charcoal-grilled, marinated chicken wings, served with garlic sauce.	
<b>SOUJOK</b> 	<b>£9.50</b>
Home-made Lebanese spicy sausages, fresh tomato & lemon juice	
<b>CHICKEN LIVER</b>	<b>£9.00</b>
Marinated chicken liver flambeed in lemon, garlic & pomegranate sauce	
<b>SPINACH FATAYER</b>  <b>(4 PCS)</b>	<b>£8.00</b>
Deep fried Lebanese pastry filled with spinach, onion, olive oil & sumac.	
<b>FALAFEL</b>  <b>(4 PCS)</b>	<b>£8.75</b>
Deep fried mixture of ground chickpeas & broad beans with spices.	
<b>KIBBEH (4 PCS)</b>	<b>£9.95</b>
Lamb & crushed wheat filled with seasoned minced lamb, onion, pine kernels & sumac.	
<b>DIWAN ARAYES</b>	<b>£9.50</b>
Baked Lebanese bread filled with seasoned minced lamb, parsley & onions.	
<b>SHAKSHOKA</b> 	<b>£9.00</b>
Fried egg with tomato and onions	
<b>LAMB SAMBOUSEK (4 PCS)</b>	<b>£9.00</b>
Deep fried Lebanese pastry filled with minced lamb, parsley, onion & pine kernels.	
<b>CHEESE SAMBOUSEK</b>  <b>(4 PCS)</b>	<b>£8.50</b>
Deep fried filo pastry filled with white cheese.	
<b>HUMMUS SHAWARMA</b>	<b>£9.50</b>
Chickpeas puree topped with sliced marinated lamb shawarma or chicken shawarma.	
<b>HUMMUS AWARMA</b>	<b>£9.75</b>
Chickpeas puree topped with diced marinated lamb & pine nuts	
<b>HALLOUMI MESHWI</b> 	<b>£9.50</b>
Charcoal-grilled halloumi cheese.	
<b>KELLAJ</b> 	<b>£8.75</b>
Charcoal-grilled Lebanese bread filled with halloumi cheese.	
<b>FOUL MOUDAMAS</b> 	<b>£8.50</b>
Boiled broad beans seasoned with garlic,lemon juice, olive oil & herbs.	

## SALAD

FRESH EVERY DAY

<b>FATTOUSH</b> 	<b>£9.50</b>
Lettuce, tomato, cucumber, mint, radish, green & red pepper, pomegranate, sumac & toasted Lebanese bread with lemon juice & extra olive oil dressing.	
<b>DIWAN SALAD</b> 	<b>£9.50</b>
Lettuce, tomato, cucumber, olives, feta cheese, lemon juice, mint & olive oil.	
<b>TABBOULEH</b> 	<b>£9.50</b>
Parsley salad with tomato, fresh mint, onion, lemon juice & olive oil dressing.	
<b>YOGURT DIP</b> 	<b>£8.50</b>
A refreshing mix of yogurt,finely chopped cucumber & mint.	
<b>SPICY LEBANESE SALAD</b> 	<b>£9.50</b>
Lettuce,tomato,cucumber,parsley,mint,radish,green & red pepper, fresh chopped green chilli,lemon juice and extra olive oil dressing.	

## SOUP

<b>LENTIL SOUP</b> 	<b>£7.00</b>
Finely selected lentil cooked in cumin & olive oil.	
<b>CHICKEN SOUP</b>	<b>£7.50</b>
Chicken soup cooked with mixed vegetables.	

## PLATTERS

<b>LAHEM MESHWI</b>	<b>£23.00</b>
Charcoal-grilled tender cubes of specially prepared lamb served with rice.	
<b>KAFTA MESHWI</b>	<b>£22.00</b>
Charcoal-grilled skewers of seasoned minced lamb with onion & parsley served with rice.	
<b>MIXED GRILLS</b>	<b>£25.00</b>
Charcoal-grilled skewers of seasoned minced lamb. marinated lamb & chicken cubes served with riceand garlic sauce.	
<b>SHISH TAOUK</b>	<b>£20.50</b>
Charcoal-grilled skewers of marinated chicken cubes served with rice and garlic sauce.	
<b>KASTALETA LAMB</b>	<b>£29.00</b>
Specially prepared lamb grilled and served with rice.	
<b>SHAWARMA CHICKEN</b>	<b>£19.50</b>
Roasted thin slices of marinated chicken served with rice and garlic sauce.	
<b>LAMB SHANK</b>	<b>£23.50</b>
Braised shank marinated in special herbs & spices and mixed nuts, served with rice & minced lamb.	
<b>OKRA STEW WITH LAMB</b>	<b>£18.50</b>
Okra cooked with meat, tomato, onion, fresh coriander & olive oil served with rice.	
<b>MOUSSAKA</b> 	<b>£16.00</b>
Fried aubergine baked with chickpeas, garlic, tomato & onion. served with rice	
<b>BABY CHICKEN</b>	<b>£22.00</b>
Charcoal-grilled boneless baby chicken served with fries & garlic sauce.	
<b>SHAWARMA LAMB</b>	<b>£22.00</b>
Roasted thin slices of marinated lamb served with rice & tahini sauce.	
<b>MIX SHAWARMA</b>	<b>£23.50</b>
Combination of thinly sliced marinated lamb and chicken roasted on upright skewer served with rice, garlic & tahini sauce.	

### ALLERGY ADVICE:

Some of our products contain one of more of the following: Gluten, Eggs, Milk, Nuts, Peanuts & Sesame Seeds. A detailed list of these ingredients in each product can be provided on request, please ask staff for more info

DIWAN SPECIAL
SERVED ON ONE PLATE

SEAFOOD

MIXED MEZZA 	£17.00	GRILLED SEA BASS FILLET	£21.50
Hummus,Moutabal,Tabbouleh,1 Vine leave, 1 spinach fatayer, 1 falafel, okra b'zeit & pickles.		Charcoal grilled seasoned fillet served with rice.	
MIXED GOURMET	£18.50	PRAWNS PROVENCIAL	£12.50
Shawarma chicken or lamb with hummus,moutabal,tabbouleh, 1 vine leave,1 falafel, okra b'zeit & pickles.		Pan fries prawns with tomato ,garlic,coriander & lemon.	

WRAPS

BATATA HARRA  	£8.00	SHISH TAOUK	£8.50	SOUJOK	£8.50
Deep fried cubes of potatoes, coriander, garlic & spices, tomatoes, pickles ,lettuce with garlic sauce.		Charcoal grilled marinated chicken cubes with tomatoes, pickles, lettuce and garlic sauce.		Homemade Lebanese spicy sausage flambéed in lemon juice with lettuce, tomatoes, pickles and garlic sauce.	
HALLOUMI 	£8.50	KAFTA MESHWI	£8.50	BATATA HARRA & HALLOUMI  	
Cheese with tomato, lettuce & fresh cucumber		Charcoal grilled skewer of seasoned minced lamb mixed with parsley & onions with tomatoes, onions, pickles and hummus.		Diced potato, coriander, garlic, spices served with lettuce, tomatoes, pickles and garlic sauce.	
FALAFEL 	£8.00	SHAWARMA LAMB	£9.00	SHAWARMA MIX	
Mixture of crushed chickpeas deep fried and fresh mint , tomatoes, pickles, parsley served with tahini sauce.		Sliced marinated lamb roasted on an upright skewer with onions, pickles, tomatoes and tahini sauce.		Lamb and chicken shawarma served with lettuce, onions, tomatoes, pickles with Tahini and garlic sauce .	
CHICKEN LIVER	£8.50	SHAWARMA CHICKEN	£8.50	FALAFEL & HALLOUMI 	
Marinated chicken liver flambeed in lemon juice, garlic, pomegranate sauce, lettuce, tomatoes, pickles and garlic sauce.		Sliced marinated chicken roasted on an upright skewer with lettuce, tomatoes, pickles and garlic sauce.		Mixture of crushed chickpeas deep fried and Halloumi served with lettuce, tomatoes, pickles, fresh mint, parsley and Tahini sauce	
LAHEM MESHWI	£9.50	SHAWARMA & HALLOUMI	£10.50		
Charcoal grilled tender lamb cubes with tomatoes, pickles, onion & hummus.		Sliced marinated chicken or Lamb roasted on an upright skewer with halloumi, lettuce, tomatoes, pickles and garlic sauce.			

SIDE ORDERS

RICE WITH VERMICELLI	£6.00	HALLOUMI FRIES 	£7.50
RICE WITH VEGETABLES 	£6.00	FRENCH FRIES 	£6.00
RICE WITH MINCED LAMB	£6.75	SAUCES	(EACH) £1.25
Garlic, Chilli, Tahini, Ketchup or Mayo			

DESSERTS

HOT DRINKS

COLD DRINKS

KNAFEH NABOLSEYAH	£7.00	LEBANESE COFFEE	£3.50	FRESH JUICE	£6.50
Middle eastern cheese rolled with sweet roasted thin vermicelli, sugar-based syrup & crushed pistachios		ESPRESSO		Mango, Apple, Carrot, Orange, Melon Pineapple, Fresh Lemonade,	
KNAFEH	£7.00	CAPPUCCINO	£3.50	JALLAB	£4.00
Middle eastern cheese topped with semolina soaked in sweet, sugar-based syrup & crushed pistachios		CAFFE LATTE		Popular middle eastern fruit syrup made from dates, grape molasses and rose water	
BAKLAWA	£6.00	BLACK COFFEE	£3.50	FRESH COCKTAIL JUICE	
A rich, sweet pastry of layers of filo filled with chopped nuts, ghee, milk and sweetened and held together with syrup		WHITE COFFEE		£7.00	
MOUHALLABIEH	£6.00	HOT CHOCOLATE	£3.50	SPARKLING WATER	£2.95
A delicious Lebanese pudding topped with rose water syrup & crushed pistachios		TEA		STILL WATER	£2.50
RICE PUDDING	£6.00	MINT TEA	£3.50	AYRAN YOGURT	£4.00
Rice cooked with milk, rose water, sugar served with crushed pistachios		DIWAN TEA		SOFT DRINK	£2.95
BOOZA	£7.50	KARAK TEA	£4.00	RED BULL	£4.00
Arabic ice cream, Middle Eastern frozen dairy dessert made with milk ,mastic and sahlab (orchid flour) and pistachio.		TEA WITH FRESH MINT		GINGER ALE	£2.95

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A discretionary 12.5% service charge will be added to your bill