




La Veranda





*Since our opening in July 2017,
we have been striving to provide
an exceptional experience here at La Veranda.
In particular, we pride ourselves on the cuisine,
customer service and atmosphere we offer.*

*The unique menu we have developed for our customers
offers a wide range of Mediterranean and
Middle Eastern Cuisine, inclusive of vegetarian options.*

*After indulging in our exotic dishes, you can relax
in our outdoor shisha terrace where
you can enjoy further specialities;
mocktails, desserts and
divine shisha.*

Cold Mezzes

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| <i>Hummus (V)</i>
Chickpeas puree with tahini and lemon juice | £4.00 |
| <i>Moutabal (V)</i>
Roasted aubergine dip mixed with tahini, yogurt, garlic and lemon juice | £4.00 |
| <i>Tabbouleh (V)</i>
Parsley salad with tomato, fresh mint, onion, cracked wheat drizzles with lemon juice and olive oil | £4.50 |
| <i>Fattoush (V)</i>
Lettuce, tomato, cucumber, mint, spring onion, radish, toasted bread drizzled with olive oil | £3.95 |
| <i>La Veranda Lebanese Salad (V)</i>
Lettuce, tomato, cucumber, parsley, onion, radish drizzled with lemon juice and olive oil | £3.50 |
| <i>Feta Cheese Salad (V)</i>
Lettuce, tomatoes, cucumber, red onion, feta cheese, olives drizzled with olive oil | £3.95 |
| <i>Cucumber Yoghurt Salad (V)</i>
Yoghurt with cucumber, garlic and dried mint | £3.00 |
| <i>Yalanji (V)</i>
Vine leaves stuffed with rice, tomato, parsley, onion cooked in lemon juice and olive oil | £4.50 |
| <i>Bamiyeh Bil Zeit (V)</i>
Okra cooked with garlic, fresh coriander leaves, tomato sauce and olive oil | £3.95 |
| <i>Loubeih (V)</i>
Tender green beans cooked with tomato, garlic and olive oil (available hot and cold) | £3.95 |
| <i>Muhammara (V)</i>
Middle Eastern pepper dip with walnuts, pomegranate molasses and olive oil | £4.50 |
| <i>Mukmour (V)</i>
Fried aubergine baked with tomato, parsley, onion, chickpeas, red peppers, green peppers and garlic (Available hot and cold) | £4.50 |

Hot Mezzes

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| <i>Hummus Awarma</i> | £5.50 |
| Chickpeas puree with sesame paste and fine chopped meat drizzled with lemon juice and olive oil | |
| <i>Falafel (V)</i> | £3.95 |
| Deep fried chickpeas and herbs moulded, deep fried served with tahini sauce | |
| <i>Jawaneh</i> | £4.95 |
| Chicken wings marinated in lemon juice, garlic and spices grilled on charcoal (6 Pieces) | |
| <i>Batata Harra (V)</i> | £3.95 |
| Cubes of potatoes sautéed with garlic, coriander, red pepper and chilli | |
| <i>Meat Arayes</i> | £4.95 |
| Grilled Lebanese bread filled with minced lamb meat, onion and parsley | |
| <i>Cheese Arayes (V)</i> | £4.95 |
| Grilled Lebanese bread filled with halloumi cheese, sprinkled with mint and olive oil | |
| <i>Grilled Halloumi (V)</i> | £4.00 |
| Grilled chunky slices of halloumi cheese | |
| <i>Sujok</i> | £4.25 |
| Homemade spicy lamb sausage, sautéed in lemon, chopped tomatoes, onion, garlic and pomegranate molasses | |
| <i>Kibbeh</i> | £4.50 |
| Deep fried lamb meatballs mixed with cracked wheat and nuts, filled with sautéed minced meat, onion | |
| <i>Cheese Bourak (V)</i> | £4.50 |
| Mixed cheese with parsley rolled in pastry, deep fried (4 pieces) | |
| <i>Meat Bourak</i> | £4.50 |
| Sautéed minced lamb meat with onion, nuts rolled in pastry, deep fried (4 pieces) | |
| <i>Aubergine Salad (V)</i> | £4.50 |
| Fried slices of aubergine, topped with fine chopped coriander, tomato and tahini sauce | |
| <i>Breaded Prawn Sticks</i> | £4.50 |
| Breaded king prawn fried and served with choice of seafood sauce or mayonnaise | |

Mains

- Kofta Kebab* £9.50
Two skewers of charcoal grilled seasoned minced lamb served on garnishes
- Shish Tawouk* £8.95
Marinated chicken pieces on skewers
- Shish Kebab* £9.95
Two skewers of charcoal grilled marinated lamb cubes served on garnishes
- Lamb Chops* £12.99
Five pieces of charcoal grilled lamb chops marinated with spices served with choice of rice or chips
- Mixed Grill* £12.50
Combination of charcoal grilled shish tawouk, shish kebab and lamb chops, served on a bed of onions and parsley (one piece of each)
- Bamiyeh (V)* £8.95
Fried okra cooked in a tomato stew with onion, coriander and garlic, served with rice
- Mujadara (V)* £8.50
Whole lentils, rice and spices topped with fried onion, served with yoghurt salad
- Loubieh (V)* £8.50
Tender green beans cooked in a tomato based stew with garlic, served with rice
- Sea Bass Fillet* £14.95
Marinated fresh seas bass prime fillet grilled or fried served with chips or salad
- Garlic Half Chicken* £8.95
Charcoal grilled half chicken marinated in lemon, garlic and spices
- Dawood Basha* £9.95
Minced lamb meatballs cooked in tomato and onion sauce with pomegranate sauce
- Chicken Basha* £9.95
Breast of chicken cooked in tomatoes, onion and garlic with coriander
- Chicken Escalope* £12.95
Deep fried batter coated chicken steak, served with coleslaw and chips
- Fetuccine Alfredo* £8.95
Creamy parmesan cheese and butter tossed with pasta and mushrooms (V)
With Chicken £11.95
- La Veranda Chicken Parmesan* £13.95
Grilled chicken steak with your choice of toppings and cheese, served with coleslaw
Toppings: olived, onions, tomato, pepers, sweetcorn, pepperoni, salami, halal ham and mince meat
- Cordon Bleu* £14.95
Fried breaded chicken breast, filled with mushrooms and cheese, served with coleslaw and chips