

Mezza (starters)

1. Hummus (GF V) £4.25

Cooked chick pea puree mixed with tahini, fresh lemon juice & garlic, topped with olive oil served with pitta bread.

2. Mutable (GF V) £4.25

Baked aubergine mashed with tahini, garlic, fresh lemon juice, topped with olive oil Served with pitta bread.

3. Tzatziki (GF V) £4.00

Greek yoghurt, cucumber, garlic and mint served with pitta bread.

4. Babaghanouj (GF V) £4.25

Baked aubergine mashed with tahini, garlic, fresh lemon juice, mixed with peppers, parsley & pomegranate sauce, topped with chopped tomato & olive oil served with pitta bread.

5. Tabouleh (V) £4.25

Chopped parsley, tomato, and onion mixed with crushed wheat fresh lemon juice and Olive oil.

6. Fattoush (V) £4.25

Mixture of chopped tomato, lettuce, spring onion, cucumber, radish, herbs, roasted bread & Garlic topped with fresh lemon juice & balsamic vinegar with olive oil.

7. Loubieh Bil Zait (GF V) £4.50

Green beans cooked with vegetable oil, onion, tomato, garlic, & spices, served with Pitta bread.

8. Muhamara (GF V) £4.90

Mixed spices, Red bell peppers, chilli, walnut and olive oil served with pitta bread

9. Makmoor (V) £4.90

Sautéed aubergine cooked with tomato, onion, garlic, spices and mixed with pomegranate sauce, served with pitta bread.

10. Warak Enab (GF V) £4.00

Vine leaves stuffed with rice, onion & parsley, topped lemon juice & olive oil.

11. Kabees & Olives (GF V) £3.80

A selection of olives & Middle Eastern pickled vegetables.

12. Batata Harra (GF V) £4.50

Potatoes cooked with olive oil, garlic, mixed peppers, spices & chilli.

13. Potato Kubbeh £4.90

Mashed potato shaped & stuffed with minced lamb, onions, Spiced & Deep fried.

14. Kubbeh Maklieh £4.90

Crushed wheat moistened & shaped, stuffed with minced lamb, onions, spiced & deep fried

15. Falafel (GF V) £4.50

Crushed chick peas & onions mixed with herbs & spices, fried and served with tahini sauce.

16. Jawaneh £4.90

Chicken wings marinated in lemon juice, garlic & spices, grilled on charcoal

17. Arrays £5.50

Arabic bread filled with Minced lamb with parsley topped with sesame oil and baked in the oven.

18. Meat Bourak £4.00

Pastry filled with mince lamb, onion, parsley, and spices & deep fried.

19. Chicken Bourak £4.00

Pastry filled with minced chicken, onion, parsley, and spices & deep fried.

20. Spinach Bourak (V) £4.00

Pastry filled with spinach, onion, summak, parsley, herbs & deep fried.

21. Cheese Bourak (V) £4.00

Pastry filled with cheese & dried mint & deep fried.

22. Ful Madames (GF V) £4.50

Broad beans cooked and mixed with chopped tomato, onion, parsley, Lemon juice, garlic & herbs, topped with olive oil, served with pitta bread.

23. Grilled Halloumi (GF V) £4.90

Halloumi cheese sliced with mint & grille on charcoal served with pitta Bread

24. Hummus Shawarma £5.50

Hummus dip topped with slices of grilled lamb, garnished with parsley served with pitta bread.

25. Sujok £4.90

Spicy sausages (minced Lamb) grilled on charcoal, topped with fresh Lemon juice.

26. Chicken Liver £4.90

Chicken liver cooked with olive oil, onion, tomato & spices served with pitta bread.

Main Courses

- 27. Taouq** £10.90
Chunks of chicken breast marinated in garlic, lemon, herbs, grilled over charcoal, laid on fresh onion & summak served with rice & grilled tomato.
- 28. Lahem Meshwi** £10.90
Tender lamb meat cubes marinated in spices, grilled over charcoal, lay on fresh onion & summak served with rice & grilled tomato.
- 29. Kafta** £10.90
Minced lamb mixed with onion, parsley, spices & grille over charcoal, Laid on fresh onion & summak served with rice & grilled tomato.
- 30. Mixed Mashawi** £13.90
Mixture of the last three dishes one skewer each lay on fresh onion & sumac served with Rice & grilled tomato. .
- 31. Qouzi** £14.90
Lamb on the bone cooked with spices and served with rice.
- 32. Maklubeh** £10.90
Basmati rice cooked with tender lamb, sautéed aubergine, garnished with parsley and Served with yoghurt.
- 33. Chicken Basha** £10.90
Pieces of chicken breast cooked in tomato sauce, herbs, with onion, courgette and mixed peppers, Served with rice.
- 34. Bamieh** £10.90
Okra cooked with tender chunks of lamb in tomato sauce with garlic, tamarind paste and spices, served with rice.
- 35. Sabzi** £10.90
Chopped spinach leaves, dill, onion, black-eyed beans cooked with tender chunks of lamb in tomato Sauce, dried limes and herbs served with rice.
- 36. Bethanjan** £10.90
Sautéed aubergine, tomato & onion cooked with chunks of tender lamb in Tomato sauce and herbs served with rice.

Vegetarian

- 37. Bamieh (V)** £9.90
Okra cooked with in tomato sauce with garlic, tamarind paste & spices, served with rice.
- 38. Sabzi (V)** £9.90
Finely chopped spinach leaves, dill, onion, black-eyed beans cooked in tomato Sauce, dried limes and herbs served with rice.
- 39. Bethanjan Stew (V)** £9.90
Fresh aubergine, potato, tomato & onion cooked in a tomato sauce and herbs served with rice.

Fish

- 40. Sea Bass** £15.90
Marinated in herbs and spices, dressed with lemon & garlic, served with rice or chips & fresh lemon.
- 41. Salmon** £15.90
Marinated in herbs and spices, dressed with sautéed flaked almonds, sultanas, garlic and onion, served with rice or chips & fresh lemon.

Salads & Side Dishes

- 42. Lebanese Salad** £3.90
Chopped tomato, cucumber, and lettuce with onion and parsley, dressed with herbs, fresh lemon juice and olive oil. & balsamic vinegar
- 43. Feta cheese Salad** £4.50
Chunks of tomato, cucumber, red onion, lettuce, feta cheese garnished with fresh lemon juice & mint.
- 44. Nectar special Rice** £5.00
Basmati Rice with slice green beans, chopped tomato cooked with vegetable butter, garnished with aromatic spices.
- 45. Rice** £3.50
Basmati Rice cooked with vegetable butter, garnished with aromatic spices.
- 46. Mujadara (V)** £4.50
Whole lentils & rice cooked in vegetable oil, spices and topped with Fried onion, served with yoghurt.
- 47. Chunky chipped potatoes** £2.90