

Eat Mezze style from a selection of our tapas style dishes, we recommend 2-3 per person...

Or perhaps you would prefer to choose a mezze starter followed by one of our delicious main courses...

MEZZE/STARTERS

Hot Mezze (meat) £6.50

Hummus Shawarma

Chickpea dip topped with thin, marinated slices of lamb fillet

Kubba Halab

Seasoned minced lamb patties encased in crushed rice

Batata Harra Gosht

Cubes potato fried with minced lamb and fresh coriander, chilli & garlic

Surocrau Batata Gosht

Crushed potatoes, onions & minced lamb

Soujuk

Spicy Lebanese sausages sautéed in tomato and green pepper

Baly Merishke

Crispy lemon scented, barbequed chicken wings

Chicken Samboussek

Lebanese pastry triangles filled with spicy minced chicken & onions

Lamb Samboussek

Lebanese pastry triangles filled with minced lamb

Moroccan Meatballs

Spicy lamb meatballs in tomato sauce

Hot Mezze (veg) £5.50

Batata Harra

Small cubes of potato fried with fresh coriander, chilli and garlic

Kulich

Crispy fritters made of fresh naan dough

Falafel

Chickpea balls, lightly fried

Kubba

Patties of mixed vegetables, rolled in crushed rice

Cheese Borek

Cigar shaped pastries, filled with feta and mozzarella cheeses and parsley

Bayengaan Surocrau

Strips of aubergines, marinated then lightly fried

Dolma

Exotic marinated vine leaves stuffed with aromatic rice

Vegetable Samboussek

Lebanese Pastry filled with lightly spiced vegetables

Hot Mezze (veg) £5.50 - cont

Bayengaan

Slow roasted baby aubergines, stuffed with rice, yoghurt & traditional spices

Halloumi

Deep fried halloumi cheese with olive

Surocrau Batata

Crushed, spiced, potato and onions

Ful Medames

Slow cooked fava beans, chickpeas, tomato & olive oil with lemon juice

Mezze Dips £5.50

Hummus

Traditional chickpea, garlic & tahini dip drizzled with olive oil

Baba Ghanoush

Pureed smoky aubergine combined with tahini, olive oil, lemon juice & garlic

Olive Tapenade

A wonderfully rich black olive pate

Sundried Tomato & Ginger Tapenade

Sun dried tomato dip with a kick of ginger

Jajic

A garlicky dip of thick yoghurt, and diced cucumber

Salad Mezze £4.50

Tabbouleh

Levantine salad of bulgar wheat, tomato, and spring onion, lemon juice & parsley

Fatoush

Lebanese style salad with shredded lettuce, tomato, cucumber, onion, radish

Insalata Bayengaan

Lebanese fried aubergine salad with tomato, spring onion & olive oil dressing

Green Olive Salad

Green olives mixed with walnuts, carrots, peppers in a garlic and olive oil dressing

Side Dishes

Naan Bread

£2.00

Large rounds of naan bread, light, bubbly and fresh from the clay oven

French Fries

£2.00

Basmati Rice

£2.50

Prepared using the best Basmati rice

Pomegranate Rice

£3.50

Luxurious Persian Basmati rice cooked in pomegranate puree

MAIN COURSES

Rice Dishes

served with Basmati rice & naan

- Bamya** £9.30
Tender okra cooked slowly in tomato & garlic
- Tapsi** £10.40
Aubergines, peppers & potato cooked in a spicy tomato sauce
- Qozy Lamb** £12.05
Tender braised lamb on the bone served with a side portion of Bamya or Tapsi
- Moroccan Meatballs** £13.15
Subtly spiced minced lamb meatballs, in a tomato sauce
- Joojeh** £14.25
½ Spring chicken marinated in lemon, tomato & garlic and barbequed
- Chargrilled whole Sea Bass** £16.50
Seasoned with Persian sumac and grilled over the charcoal. Served with a side portion of Bamya or Tapsi
- Chargrilled Lamb chops** £16.50
Barbequed lamb chops, marinated in herbs

Kebabs

served with rice & okra

- Vegetable Kebab** £12.95
Mixed marinated vegetables
- Merishke Kebab** £14.85
Succulent pieces of marinated chicken breast
- Chicken Koobideh** £14.85
Minced chicken breast, marinated in tomato & turmeric with a hint of chilli
- Gosht Kebab** £15.40
Finely minced lamb kebab
- Chilli Gosht Kebab** £15.40
The same minced lamb, but with a green chilli kick
- Baly Merishke Kebab** £15.40
Crispy, barbequed, lemon & tomato wings
- Gosht Barzaow Kebab** £15.90
Tender cubes of seasoned lamb fillet
- Mushakal Kebab Platter** £27.50
(serves 2)
4 skewers featuring chicken wings, minced lamb, lamb fillet cubes and chicken breast pieces

MAIN COURSES

Shawarma

- Falafel Shawarma Wrap** £8.75
Falafel served rolled in fresh naan bread, served with chill and garlic dips and a crisp side salad
- Chicken Shawarma Wrap** £10.95
Thin slices of marinated chicken kebab, served inside grilled naan bread, with a dips and a side salad
- Lamb Shawarma Wrap** £12.05
Thin slices of marinated lamb inside naan bread with salad
- Minced Lamb Wrap** £12.05
Minced lamb kebab pieces, wrapped in naan bread, with salad
- Chicken Shawarma Platter** £14.25
Tender slices of marinated chicken served with rice and okra casserole
- Lamb Shawarma Platter** £14.25
Tender slices of marinated lamb served with rice and okra casserole
- Mixed Shawarma Platter** £14.85
A mix of thin lamb slices and chicken breast slices Served with rice and okra casserole.

SET MEALS

Lunch Deal (Sun-Fri 12-4pm)

- 2 mezze (one of which meat) + bread**
£8.25 pp
- 3 mezze (one of which meat) + bread**
£13.200 pp

Pre-Theatre (Sun-Fri 12-6pm)

Available only on Playhouse show dates, tables to be back by 7.30pm. Bills paid after 7.30pm will be charged at a la carte rates

- 3 mezze (one of which meat) + bread**
£13.20 pp

Set Mezze for Two £29

A choice of 6 mezze dishes (2 of which can be meat, with nann bread, to share amongst 2 people.

SWEETS

Rosewater Sorbet	£4.00
<i>Delicately flavoured rose sorbet, a favourite at every Middle Eastern Celebration</i>	
Mango Sorbet	£4.00
<i>A refreshing way to round off your meal</i>	
Lokum	£4.00
<i>Turkish Delight style flavoured cubes served with Rose ice cream</i>	
Rose Ice cream	£4.00
<i>A natural rose flavour, delicate & gentle</i>	
Pomegranate Ice cream	£4.00
<i>Our bespoke ice cream bathed in Pomegranate syrup</i>	
Saffron & Cardamom ice cream	£4.00
<i>Using luxurious Persian Saffron filaments and heady cardamom</i>	
Baklava	£4.50
<i>Irresistible sweet filo pastries stuffed with nuts and syrup.</i>	

SOFT DRINKS

Soft Drinks	£2.00
<i>Coke, Diet Coke, Sprite, Fanta</i>	
Fruit Juice	£2.00
<i>Orange, Apple, Pineapple, Mango</i>	
Masaw	£2.00
<i>Traditional Middle Eastern salty yoghurt drink</i>	
Glenlivet Mineral Water 330ml	£2.50
<i>Still or sparkling</i>	
Glenlivet Mineral Water 750ml	£4.00
<i>Still or sparkling</i>	
Sparkling Elderflower 750ml	£6.60
<i>A lovely tasting drink made from Elderflowers & lemon</i>	
Sparkling Elderberry 750ml	£6.60
<i>A mature soft drink for when non-alcoholic is required. A sparkling elderflower and elderberry juice</i>	

TEAS & COFFEES

Cha	£2.50
<i>Persian Cardamom tea, short & strong</i>	
Arabic Coffee	£3.00
<i>A smoky, strong coffee, brewed to order</i>	
English Tea	£2.50
Fresh Mint, Apple, Peppermint,	
Green Tea	£2.50
Americano Coffee	£2.50
Cappuccino	£2.50
Latte	£2.50
Espresso/Macchiato	£2.20

Decaf available on request

WINES & BEERS (NON ALCOHOLIC)

Single Serve White	£3.75
<i>A semi-dry alcohol free white wine made from German Silvaner & Muller-Thrgau grapes</i>	
Beck's Beer Alcohol free	£2.95
Cobra Non Alcoholic	£2.95
Dark Cheers Alcohol free	£2.95
<i>Slightly full bodied and simultaneously bitter & sweet</i>	
Holsten Pils Alcohol free	£2.95
Kopparberg Pear Cider	£3.75
<i>Alcohol free</i>	
Kopparberg Mix Fruit Cider	£3.75
<i>Alcohol free</i>	

SHISHA PIPES FROM £11

Outside areas only

BYOB POLICY

- **BYOB welcome, for wines, beers, ciders**
- **NO spirits or soft drinks please**
- **There is no corkage charge**
- **We can normally provide you with a chill bucket for your drinks**
- **It is not possible for us to store large quantities of drink proper to your arrival**
- **Please make sure you have a valid form of photographic proof of age**
- **Please enjoy your drinks but please also be aware of other diners**
- **We reserve the right to refuse to serve you**

SHISHA POLICY

- **Shish can only be smoked in the designated outside Shisha area**
- **The Shisha area is strictly an over 18's area**
- **Please make sure you have a valid form of photographic proof of age, even if you do not want to smoke shisha, but merely sit in the area with friends**
- **One item of food or drink to be purchased with the Shisha**
- **Please ask staff for current available flavours**
- **Nothing can be added to our Shishas, anyone found doing so will be asked to leave immediately**
- **Please enjoy your Shisha but please also be aware of other Shisha users**
- **We reserve the right to refuse to serve you if we feel your presence will disturb other Shisha users**

PRIVATE DINING

We have two areas that can accommodate groups and parties.

The Arabic Room

This is an atmospheric, tented, floor cushioned and low tabled private dining room. The room has a no shoes rules, and has sumptuous Persian rugs.

Hire of the room is free, with the £20 per head party menu; which consists of chef's selection of mezze, rice, naan bread and dessert selection.

The minimum number of guests for the room is 15 (minimum charge will apply if fewer than 15 turn up). The maximum number that we can accommodate in the Arabic Room is 35.

A deposit of £5 per head is required at time of booking.

The Saffron Room

A bright room with stunning Turkish lanterns, situated to the rear of the main dining area, this room is perfect for large groups who want to dine together, but who perhaps do not wish to sit at low level seating.

Hire of the room is free, with the £20 per head party menu; which consists of chef's selection of mezze, rice, naan bread and dessert selection.

The minimum number of guests for the sole use room is 15 (minimum charge will apply if fewer than 15 turn up). The maximum number that we can accommodate in the Saffron Room is 25.

A deposit of £5 per head is required at time of booking.