

MEDITERRANEAN & LEBANESE FLAVOURS

STARTERS

Olives (VE)(GF) 5.50

Lentil (VE) 6.95 Piping hot home-made lentil soup

Hummus 6.75 Chickpeas puree with tahini & lemon juice

Baba Ghanouj 7.50 Fire roasted aubergine puree with tahini & lemon

Grilled Halloumi 7.90 Cheese topped with olive oil & oregano

Spinach Fatayer 7.90 Pastry parcels filled with spinach & wallnuts

Patata Harra 7.50 Sautéed potato with garlic, spicy pepper, coriander

Cheese Rikakat 7.90 Filo pastry rolls filled with feta cheese & mint

Falafel 7.50 Chickpeas Puree with tahini & lemon juice

Foul 7.50 Fava beans with chickpeas fresh lemon, garlic

Vine Leaves 7.90 With rice, tomatoes, parsley & onions, lemon dressing

Moussaka 7.90 Baked aubergine cooked with chick peas & tomato Can be served hot.

Tabouleh7.50Finely chopped parsley, with tomatoes, mint, onion,
soaked uncooked bulgur, seasoned with olive oil,
lemon juice

Sujuk 8.90 Grilled spicy lamb sausage in cherry tomato sauce

 $\begin{array}{lll} Kibbe & 9.50 \\ Fried \ lamb \ meatball \ & \ cracked \ wheat \ filled, \ with \\ minced \ meat, \ pinenuts \ and \ onions \end{array}$

Hummus with meat 10.50 Classic hummus topped with diced meat

SALADS

Add chicken 6.0 Add king Prawns 8.0

Caesar Salad 10.50 Fresh romaine lettuce Parmesan chesse and the original Caesar dressing

Classic Caprese 9.50 Fresh mozzarella, a handful of basil, and tomatoes

Fatouch Salad 9.50 Mixed salad, spices, radish, peppers, & backed bread

Greek Salad 11.90 Tomatoes, cucumbers, onion, feta cheese, and olives with authentic Greek salad dressing

Grilled Halloumi 12.95 Halloumi cheese and fresh tomato slices served on a bed of baby spinach topped with our authentic pomegranate dressing.

MAINS

Chicken Shawarma 16.95 Seasoned chicken breast and leg, grilled on a rotating spit. Served with fries or rice

Meat Shawarma 17.95 Seasoned lamb grilled on a rotating pit. Served with fries or ric

Chicken Shish Taouk18.95Two Grilled skewers of chicken breast,
marinated served with house rice

Kafta Skewers 17.95 Minced lamb blended with onions, parsley & mild spices, grilled, served with house rice or chips

Lamb fillet Cubes 23.95 Two skewers of char-grilled seasoned

SEAFOOD

Branzino (GF) 22.95 Lightly pan sautéed sea bass roasted in the oven served with roasted vegetables

Salmon (GF) 22.95 Lightly pan sautéed salmon roasted in the oven served on a bed of spinach with roasted vegetables

Jumbo Prawns 25.95 Butterflied, marinated in EVO oil, garlic and lemon, char-grilled, served

ΡΙΖΖΑ

Margherita 11.50 Fresh tomato sauce, basil, Fiore di latte mozzarella

Caprese 12.50 Fresh tomato sauce, basil, buffalo mozzarella

Char-grilled Chicken 14.95 BBQ sauce, char-grilled marinated chicken breast, Jalapeno Fiore di latte mozzarella

Americana Pepperoni 12.50 Fresh tomato sauce, pepperoni, Fiore di latte mozzarella

Vegetariana 13.50 Fresh tomato sauce, aubergine, courgette, black olives, oregano, mushroom Fiore di latte mozzarella

Diavola 14.50 Fresh tomato sauce, Lebanese Spicy sausage Rocket , Fiore di latte mozzarella

Add toppig 2.50 Mushroom, Olives, Aubergine, Pepperoni, Chicken, buffalo mozzarella

Calamari fritti 11.95 Fried squid with home-made tartare sauce

MEZZE PLATER

18.50

Hummus, Taboule, baba ghanouj, and 3 different pastry lamb fillet served with French fries or rice.

Mix Grill 23.95

Grilled skewers of chicken taouk, kafta , lamb cubes, served with French fries or rice.

S I D E S

French fries (VE) 5.50

Green salad (VE)(GF) 5.50

House rice 5.50

Kabis (Pickled Vegetables & Olives 5.50

Musakka Plate v 14.95 Roasted smoked Aubergine cooked with tomato and onion sauce served ken

(V) Vegetarian (VE) Vegan (GF) Gluten-Free Allergies: Please ask a member of staff for any questions regarding allergies.