

**Special Lebanese Menu Selection for Two With
Glass of wine each, for only £39.00**

Choose your favourite six mezze selection from the
Mezze List & Glass of Wine each Person

**Special Lebanese Menu Selection for Two
including One Shisha & Glass of wine each**

For only £59.00

Choose your favourite Six Mezze selection from the
Mezze List with One Shisha & Glass of wine each
Person

MEZZÉ

Mezzé symbolises traditional Middle Eastern hospitality. From a simple bowl of olives & bread, to our delicate pastries, these small plates are traditionally designed to be shared at a relaxed banquet.

Cold Mezzé

1. Hoummos

Purée of chickpeas, garlic, tahini and lemon

2. Hoummos Beiruty

Purée of chickpeas mixed with hot pepper, chopped parsley & garlic

3. Moutabal

Purée of grilled aubergine, tahini, lemon and garlic topped with pomegranate seeds

4. Tabboulé

Chopped parsley, mint, onion & tomato mixed with cracked wheat, lemon & olive oil



5. Stuffed vine leaves

Vine leaves filled with parsley, mint, tomato, onion & rice

6. Labne

Strained yoghurt with mint & olive oil

7. Muhamara

Fried walnuts, pine nuts, almonds, pistachios and breadcrumbs crushed with dried herbs and mild red chillies

8. Fattoush Yamal AlSham

Mixed green salad with tomato and toasted pitta bread, with vinegar and olive oil

9. Cucumber yoghurt salad

Yoghurt with diced cucumber & dried mint

Yamal AlSham Pastries

10. Kallaj Yamal Alsham

Baked pastry filled with haloumi cheese

11. Cheese Sambusek

Deep-fried samosa filled with mixed cheese

12. Lamb Sambusek

Deep-fried samosa filled with minced lamb

13. Sfiha

Baked Pastry topped with minced lamb, tomato, onion, and nuts

14. Mana'eesh Zaatar

Baked pastry topped with thyme, sumac and sesame seeds

15. Margherita Classica

Tomato sauce, fresh basil, mozzarella

16. Spinach Fatayer

Baked small pastry triangles filled with spinach onion, sumac & nuts



Hot Mezze

17. Hoummos Awarmah

Hoummos topped with fried diced lamb and nuts

18. Falafel Alsham

A mixture of spiced ground chickpeas and broad beans deep-fried topped with sesame seeds served with tartar sauce

19. Kibbeh Maklieh

Deep-fried cracked wheat paste filled with minced lamb & onion

20. Foul Mudamas

Boiled fava beans and chickpeas served with tomato, chopped parsley, olive oil, pomegranate & lemon juice

21. Spicy Potato (Batata Harra)

Diced potatoes fried with garlic, coriander & hot peppers

22. Moujaddara

Sett El Beit Cooked lentil with rice topped with caramelized onion

25. Mousakaa

Cooked aubergine with chickpeas, onion, garlic & tomato sauce

26. Okra Okra

cooked in olive oil with fresh coriander leaves, tomato and garlic

27. Chicken Wings

Chicken wings sautéed in olive oil, marinated in lemon juice, garlic & coriander

28. Soujok

Pan-fried homemade Lebanese spicy lamb sausages with tomato & pomegranate molasses

(Our kitchens handle nuts and other allergens.

Please inform a member of staff of any allergies or intolerances you might have)

