

From the Heart of Our Grandmothers

MEZZE

Hommos 5.25 (Vegan)
Smooth chickpea dip with tahina, garlic, lemon juice and extra virgin olive oil

Baba Ghanuj 6.00 (Vegan)
Aubergine dip with tahina, garlic, lemon juice, pomegranate seeds and extra virgin olive oil

Fattoush Salad 6.50 (Vegan)
Romaine lettuce, tomato, cucumber, radish, spring onion and toasted Lebanese bread, mint, parsley, pomegranate seeds and sumac dressing

Tabbouleh Salad 5.95 (Vegan)
Chopped parsley, mint, spring onion, tomatoes, bulgar wheat with extra virgin olive oil and lemon juice dressing

Feta Cheese Sambousek 6.50 (V)
Pastry parcels filled with feta, halloumi and mint, served with a yoghurt and chilli dip

Jawaneh 6.00 (GF)
Charcoal grilled harissa marinated chicken wings

Grilled Halloumi with Figs 6.95 (V)(GF)
Grilled halloumi with marinated figs in rose honey syrup & pistachio

Grilled Halloumi & Tomato Salad 6.95 (V)(GF)
Grilled halloumi with tomatoes, black olives, fresh mint and extra virgin olive oil

Sujuk 6.95
Sautéed spicy Armenian lamb sausages, with tomatoes, parsley, pomegranate molasses and lemon juice

Lamb Kibbeh 7.25
Cracked wheat parcel filled with spiced minced lamb, roasted pine nuts, onion confit, parsley, tahina and garlic dip

Falafel 5.95 (V)
Chickpea and broad bean patties, mixed pickles, tahina and garlic dip

Palestinian Chicken Sambousek 6.50
Pastry parcels filled with slow-cooked chicken, marinated in sumac and pomegranate molasses, with pine nuts, onion confit, served with a garlic sauce

Batata Harra 5.95 (V)
Lebanese potatoes with red pepper, coriander, garlic, cumin and fresh chilli

Vine Leaves 5.95 (Vegan)
Stuffed vine leaves, with rice, tomato, parsley and lemon dressing

Sides

Olives 2.95 (Vegan)(GF)
Marinated Lebanese green and black olives

Pickles 1.95 (Vegan)(GF)
Mixed Lebanese pickles

Fries with Garlic Dip 3.50 (V)

MAINS

Charcoal Grills

Served with vermicelli rice & Lebanese salad

Mixed Grill 15.95
Marinated chicken taouk, lamb kofta, chicken wings

Lamb Kofta 13.50
Spiced minced lamb skewers with onion and parsley

Marinated Chicken Taouk 13.95
Chicken skewer marinated with spices

Spiced Aubergine Moussaka 12.95 (V)
Aubergine bake with tomatoes, garlic, onions and chickpeas, served with vermicelli rice

Halloumi Fattoush Salad 12.95 (V)
Grilled halloumi and fattoush salad with pomegranate molasses dressing

Touria Spiced Chicken Salad 13.95
Grilled spiced chicken with romain lettuce, sumac, olive oil pita crisps and tahina dressing

Samaka Harra 13.95
Roasted sea bass with slow-cooked tomato, pepper, onion, garlic and chili stew served with vermicelli rice

Lebanese Burgers

All our burgers are served with fries

Lamb & Halloumi Burger 12.95
Grilled lamb kofta burger with grilled halloumi, harissa sauce, tomato, pickled cucumber, lettuce and sesame seeds

Chicken Kofta & Halloumi Burger

12.45
Spiced chicken kofta pattie, with grilled halloumi, parsley, chilli, pickled cucumber, tomato, lettuce and sesame seeds

Village Mezze Platter

9.95 for 1 / 19.95 for 2

Hommos, baba ghanuj, falafel, chicken sambousek, tabbouleh, vine leaves, pickles and warm Lebanese flatbread

Lunch Specials

Served until 5pm

WRAP PLATTERS

All wraps are served with hommos & Lebanese salad

Grilled Chicken Taouk 9.95
Charcoal grilled marinated chicken taouk with garlic sauce

Lamb Kofta 9.95
Charcoal grilled spiced minced lamb with tahina sauce

Falafel 8.95 (V)
Chickpea and broad bean patties, served with mixed pickles, tahina and garlic sauce

Halloumi 9.95 (V)
Grilled halloumi, with tomato, olives and mint

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

SYMBOL GUIDE: (V) Vegetarian - (Vegan) Vegan - (GF) Non-gluten containing ingredients

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. All prices include 5% VAT on all food and non-alcoholic beverages and 20% VAT on all alcoholic beverages.

DESSERTS

Selection of

Lebanese Baklawa 4.95 (V)

Mango & Vanilla

Cheesecake 5.95 (V)

Vanilla cheesecake topped with a layer of sweet mango, pomegranate seeds & pistachios

Pistachio, Date Molasses &

Tahina Mouhalabia 6.95 (V) (GF)

Milk pudding topped with tahina and date molasses and pistachios

Chocolate Brownie

 5.95 (V)

Chocolate brownie and vanilla ice cream served with tahina and date molasses

Ice Cream

 5.50

3 scoops of vanilla ice cream

DRINKS

White Wine

Glass (175ml) / Glass (250ml) / Bottle

Valdemoreda Macabeo

Castilla y Leon, Spain 5.50 / 6.95 / 19.95

Mezzacorona Terre del Noce

Pinot Grigio (Vegan)

Trentino, Italy 6.45 / 8.45 / 23.95

Chateau Ksara, Blanc

De L'observatoire

Bekaa Valley, Lebanon 26.95

Ksara Blanc de Blancs

 (Vegan)

Bekaa Valley, Lebanon 29.95

Red Wine

Glass (175ml) / Glass (250ml) / Bottle

Valdemoreda Tempranillo

Castilla y Leon, Spain 5.50 / 6.95 / 19.95

Mancura Etnia Merlot

 (Vegan)

Central Valley, Chile 6.25 / 7.95 / 22.95

Ksara Le Prieuré Rouge

 (Vegan)

Bekaa Valley, Lebanon 24.95

Ksara Reserve du Couvent

Rouge (Vegan)

Bekaa Valley, Lebanon 29.95

Rosé Wines

Glass (175ml) / Glass (250ml) / Bottle

Nina Pinot Grigio Rosé

 (Vegan)

Veneto, Italy 5.95 / 7.55 / 22.50

Sparkling

 Glass (125ml) / Bottle

Ca' del Console Prosecco

Extra Dry (Vegan)

Veneto, Italy 6.75 / 29.95

All wines available in 125ml measures

Cocktail Classics

Cosmopolitan

 9.50

Shaken vodka, cranberry juice, lime and zest of orange

Mojito

 9.50

Classic, Pineapple or Raspberry

Havana Club, fresh mint, lime juice and brown sugar topped up with soda

Margarita

 9.50

Classic, Pineapple or Strawberry

Tequila, Cointreau and lime juice

Aperol Spritz

 9.95

A refreshing favourite of Venice, a perfect mix of Aperol, Prosecco and soda to refresh. Served with a piece of fresh orange slice

Lebanese Classics

Turkish Delight Martini

 9.95

Vodka, strawberry liquor, fresh strawberries and rose water shaken with cranberry juice

Beirut Sangria

 9.95

Soft Lebanese red wine, triple sec, strawberry liqueur with orange fanta

Yalla Baby Yalla

 9.95

Vodka, Midori, Apricot Brandy, fresh melon and apple mint and ginger lemonade

Beer

Efes Turkish Beer

 4.95

Almaza Lebanese Beer

 4.95

Casablanca Moroccan Beer

 5.95

Spirits Menu Available

Please ask your server

Homemade Lebanese Lemonades

A selection of homemade seasonal lemonades. Please ask your server for today's choice.

Pomegranate & Orange Blossom

Regular 3.95 / Large 4.95

Apple, Mint & Ginger

Regular 3.95 / Large 4.95

Watermelon & Rose Lemonade

Regular 3.95 / Large 4.95

Soft Drinks

Fresh Orange Juice

 4.50

Still / Sparkling Mineral Water

Regular 2.95 / Large 3.95

Coca-Cola / Diet / Zero

 2.95

Sprite, Fanta

 2.95

Tea

Arak Mint Tea

 4.50

Fresh mint tea, rose water, sugar & Arak

Fresh Orange Blossom

Mint Tea 2.45

English Breakfast, Earl Grey,

Peppermint, Green Tea,

Camomile 2.50

Coffee

 Choose from cow's, almond or soya milk

Cafe Blanc

 2.25

Orange blossom and hot water

Arabic Coffee

 2.95

Espresso

 Single 2.25 Double 2.95

Macchiato

 Single 2.25 Double 2.95

Latte

 Regular 2.25 Large 2.95

Cappuccino

 Regular 2.25 Large 2.95

Americano

 Regular 2.25 Large 2.95

Hot Chocolate

 2.95