

# From the Heart of Our Grandmothers

## MEZZE

- Hommos** 5.95 (Vegan)  
Smooth chickpea dip with tahina, garlic, lemon juice and extra virgin olive oil
- Baba Ghanuj** 6.75 (Vegan)  
Aubergine dip with tahina, garlic, lemon juice, pomegranate seeds and extra virgin olive oil
- Fattoush Salad** 6.95 (Vegan)  
Romaine lettuce, tomato, cucumber, radish, spring onion and toasted Lebanese bread, mint, parsley, pomegranate seeds and sumac dressing
- Tabbouleh Salad** 6.50 (Vegan)  
Chopped parsley, mint, spring onion, tomatoes, bulgar wheat with extra virgin olive oil and lemon juice dressing
- Feta Cheese Samboussek** 6.95 (V)  
Pastry parcels filled with feta, halloumi and mint, served with a yoghurt dip
- Jawaneh** 6.50 (GF)  
Charcoal grilled harissa marinated chicken wings

- Grilled Halloumi with Figs** 8.25 (V)(GF)  
Grilled halloumi with marinated figs in rose honey syrup & pistachio
- Grilled Halloumi & Tomato Salad** 7.50 (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 and lemon juice
- Lamb Kibbeh** 7.50  
Cracked wheat parcel filled with spiced minced lamb, roasted pine nuts, onion confit, parsley, pomegranate molasses & yoghurt dip
- Falafel** 6.50 (V)  
Chickpea and broad bean patties, mixed pickles, tahina and garlic dip

- Palestinian Chicken Samboussek** 6.95  
Pastry parcels filled with slow-cooked chicken, marinated in sumac and pomegranate molasses, with onion confit, served with a garlic sauce
- Batata Harra** 6.50 (V)  
Lebanese potatoes with red pepper, coriander, garlic, cumin and fresh chilli
- Vine Leaves** 6.50 (Vegan)  
Stuffed vine leaves, with rice, tomato, parsley and lemon dressing

### Sides

- Olives** 3.50 (Vegan)(GF)  
Marinated Lebanese green and black olives
- Pickles** 2.95 (Vegan)(GF)  
Mixed Lebanese pickles
- Fries with Garlic Dip** 3.75 (V)

## MAINS

### Charcoal Grills

Served with rice & Lebanese salad

- Mixed Grill** 15.95 (GF)  
Marinated chicken taouk, lamb kofta, chicken wings
- Lamb Kofta** 14.50 (GF)  
Spiced minced lamb skewers with onion and parsley
- Marinated Chicken Taouk** 14.95 (GF)  
Chicken skewer marinated with spices

- Spiced Aubergine Moussaka** 13.95 (V)(GF)  
Aubergine bake with tomatoes, garlic, onions and chickpeas, served with rice
- Halloumi Fattoush Salad** 13.95 (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** 14.95 (GF)  
Roasted sea bass with slow-cooked tomato, pepper, onion, garlic and chili stew served with rice

### Lebanese Burgers

All our burgers are served with fries

- Lamb & Halloumi Burger** 13.95  
Grilled lamb kofta burger with grilled halloumi, mayo harissa sauce, tomato, pickled cucumber, lettuce and sesame seeds
- Chicken Kofta & Halloumi Burger** 13.50  
Spiced chicken kofta pattie, with grilled halloumi, parsley, chilli, pickled cucumber, tomato, lettuce and sesame seeds

### Village Mezze Platter

11.50 for 1 / 22.50 for 2

Hommos, baba ghanuj, falafel, tabbouleh, chicken samboussek, vine leaves, pickles and warm Lebanese homemade bread

### Lunch Specials

Served until 5pm

#### WRAP PLATTERS

All wraps are served with hommos & Lebanese salad

- Grilled Chicken Taouk** 10.95  
Charcoal grilled marinated chicken taouk with garlic sauce
- Lamb Kofta** 10.95  
Charcoal grilled spiced minced lamb with tahina sauce
- Falafel** 10.95 (V)  
Chickpea and broad bean patties served with mixed pickles, tahina and garlic sauce
- Halloumi** 10.95 (V)  
Grilled halloumi with tomato, olives and mint

## DESSERTS

- Selection of Lebanese Baklava** 6.50 (V)  
Mango & Vanilla Cheesecake 6.95 (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** 6.95 (V)  
Chocolate brownie and vanilla ice cream served with tahina and date molasses

- Ice Cream** 4.95  
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 6.50 / 8.45 / 23.95
- Chateau Ksara, Blanc De L'observatoire**  
Bekaa Valley, Lebanon 6.95 / 8.75 / 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 6.95 / 8.45 / 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

### Spirits Menu Available

### 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** 2.75
- 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