

MADE FOR SHARING مصنوع للمشاركة

MEZZE TO SHARE مقبلات

We recommend 2-3 per person & our mezze dishes come out as they are ready

Lebanese Pickles مخلل لبناني

4.25 / VG, GF

Marinated Olives زيتون

4.50 / VG, GF

Roasted Almonds with Rosemary مكسرات

3.95 / VG, GF

Lentil Soup حساء العدس

hearty soup served with warm flatbread

7.25 / VG

Halloumi & Figs حلوم وتين

with sweet rosewater, toasted pistachio nuts, garnished with rose petals

9.45 / V

Falafel فلافل

crisp chickpea patties, coriander and parsley finished with tahina sauce

7.50 / VG / 3 pieces

Baba Ghanuj بابا غنوج

smooth smoked aubergine and tahina dip served with warm flatbread

7.95 / VG, GFA

Batata Harra بطاطا حارة

spiced potatoes with garlic, tomato, peppers, sumac & fresh coriander

6.50 / VG

Hommos حمص

Yalla Yalla classic, using our unique recipe served with warm flatbread

7.75 / VG

Halloumi & Tomato حلوم وطماطم

served with vine tomatoes and Yemen salsa

8.95 / V

Tony's Hommos حمص توني

twist on the traditional & our founder's favourite... hommos topped with crispy cauliflower and lightly spiced Yemen salsa served with warm flatbread

8.45 / V

Lebanese Wings جوانح

slow-grilled chicken wings marinated in lemon, garlic and onion served with garlic sauce

7.95

Tabbouleh تبولة

traditional Middle Eastern salad made with freshly chopped parsley, quinoa, tomato, mint and onion

6.95 / VG, GF

Fattoush فتوش

light & fresh mixed Lebanese house salad with pomegranate molasses dressing and crispy pitta

6.95 / VG, GFA

Cheese Samboussek سمبوسك جبنة

handmade pastry parcels filled with melted cheese and mint sauce

7.75 / V / 3 pieces

One for when you can't decide...

طبق مقبلات

MEZZE PLATTER

hommos, baba ghanuj, tabbouleh, falafel, natural labné, cheese samboussek, warm flatbread & pickles

For One

14.95 / V

For Two

27.50 / V

goes well with
Sea Point Sauvignon Blanc

FROM THE OVEN

WARM BREADS

خبز حار

The perfect accompaniment to any dish

Warm Olive Oil Bread خبز مفرد

2.75 / VG

Za'atar & Garlic زعتروثوم

4.75 / VG

Spiced Lamb لحم

sprinkled with ground lamb and spices

5.50

Feta & Sumac جبنة فيتا

sprinkled with crumbled feta

5.25 / V

FEAST TO SHARE

وجبات

35.95
per person

for a minimum of 2 people

We have created a special feast for you that celebrates all of our favourites.

MEZZE PLATTER to share

hommos, baba ghanuj, tabbouleh, falafel, natural labné, cheese samboussek, warm flatbread and pickles

+

LARGER PLATE choose from

Mixed Grill or Aubergine Tagine or Roasted Salmon

+

Fresh Rose Mint Tea & Baklawa one piece per person

LARGER PLATES أطباق أكبر

GRILLS مشاوي served with Yalla Yalla salad & vermicelli rice

add Batata Harra +6.50

مشاوي
Mixed Grill
selection of lamb, chicken kofta
and chicken taouk
19.95 / GFA

كفتة لحم
Lamb Kofta
grilled ground lamb, herbs, onion
and spices
17.25

كفتة دجاج
Chicken Kofta
grilled ground chicken, herbs,
peppers, onion and spices
16.95

شيش طاووق
Chicken Taouk
marinated grilled chicken breast
with garlic and fresh thyme
16.95

delicious with *Alamos City Malbec*

BURGERS برقر served with Batata Harra

كفتة لحم
Lamb Kofta
grilled lamb kofta burger, spicy tahina sauce,
tomato, pickled cucumber, lettuce served in a
Mahlab sesame spiced bun
16.95

حلوم وبادنجان
Halloumi & Aubergine
grilled halloumi and aubergine, tomato, lettuce,
spicy tahina sauce served in a Mahlhab sesame
spiced bun
16.45 / V

Menabrea or Menabrea Zero - a perfect match

HOUSE SPECIALITIES أطباق الخاصة

سلمون
Roasted Salmon
slow-cooked spiced chickpea, tomato sauce,
fragrant green zhug with citrus tahina and
coriander
19.95

بوراك
Spinach & Feta Börek
baked spinach, feta and onion filo pastry
parcel served with Fattoush salad and spiced
yoghurt sauce
16.25 / V

OPEN WRAP PLATTERS أطباق الساندويتشات

all served with hommos & Yalla Yalla salad

كفتة لحم
Lamb Kofta
spiced ground lamb with hommos, pickled
cucumber, onion and tomato
14.45

شيش طاووق
Chicken Taouk
marinated grilled chicken breast with garlic
sauce, pickled cucumber and tomato
14.25

جبين حلوم
Halloumi
marinated grilled halloumi with extra virgin
olive oil, tomato & fresh mint
14.25 / V

فلافل
Falafel
crisp chickpea patties with tahina, tomato,
pickled turnips and parsley
13.75 / VG

add Batata Harra +6.50 or Fries +5.25

SALADS سلطات topped with crispy pitta & Mama Zohra Sauce

ماما زهرة
Mama Zohra
marinated grilled chicken, feta & Lebanese salad
14.95

فلافل
Falafel
crisp chickpea patties and mixed Lebanese salad
14.95 / V

TAGINES طواجن

slow-cooked stews served with couscous,
vermicelli rice, or quinoa

بادنجان
Aubergine
aubergine, tomato, onion and chickpeas
15.45 / VG, GFA

كفتة لحم
Lamb Kofta
spiced ground lamb, tomato, chickpeas and
courgette, served with mint yoghurt sauce
17.65 / GFA

دجاج وزيتو
Chicken & Green Olive
chicken, carrots, lemon confit and green olives
16.95 / GFA

قرنبيط وحمص
Cauliflower & Chickpea
slow-cooked chickpeas and cauliflower with
fragrant green zhug and coriander
15.45 / VG, GFA

add a Za'atar & Garlic Flatbread +4.75

SIDES

بطاطس مقليه

Fries & Garlic Dip
5.25 / V

بطاطا حارة

Batata Harra
6.50 / VG

تبولة

Tabbouleh
6.95 / VG, GF

فتوش

Fattoush
6.95 / VG, GFA

كسكس
Steamed Couscous
4.25 / VG

أرز
Vermicelli Rice
4.25 / VG

كينوا
Quinoa with Olive Oil
4.25 / VG



FEEDING HOPE
FUND

The money we raise through our Feeding Hope Fund is used to help support meals, education & work experience in the UK for refugees, homeless & those living in poverty, as well as charities overseas who help communities suffering due to war & natural disasters. For every chickpea dish (●) sold, we will make a donation to this fund. Why chickpeas? Well simply, they are a staple of the Middle East because of their versatility, high fibre & nutritional value - good for you and good for those we help.

DESSERTS حلويات

Mango & Vanilla تشيزيك Cheesecake

topped with a layer of sweet mango,
pomegranate seeds and pistachios
7.95 / v

Red Berries & مهلبية Rosewater Mouhalabia

rosewater infused mixed berry compote with
toasted pistachios
7.95 / v, GF

Orange & Almond Cake كيكة البرتقال

served with orange compote and labné
7.95 / v

Baklawa Sandwich ساندوتش بقلادة

vanilla ice cream sandwiched between sweet
baklawa pieces, date and tahina molasses,
pistachios and rose petals
7.95 / v

ICE CREAM مثلجات

Vanilla فانيليا

VG, DF

Chocolate شيكولاتة

GF

5.95 / 3 scoops

Pistachio فستق

GF

Rose ورد

GF



بقلادة وشاي

Baklawa & Fresh Rose Mint Tea

selection of baklawa with fresh rose and
mint infused sweet tea

5.95 / v

AFTER DINNER DRINKS

Chateau Ksara Arak

served in the traditional way with ice & water
Single 4.95 / Double +2.50

Espresso Martini	10.95
Amaretto Sour	9.95
Baileys	4.95
Sambuca	4.95
Limoncello	4.95
Tequila Twist	4.95
.....non alcoholic.....	
Piccante	8.95
Hamid Amaretto	6.95

HOT DRINKS مشروبات ساخنة

Americano

Regular 3.45 Large 3.95

Cappuccino

Regular 3.60 Large 4.25

Latte

Regular 3.60 Large 4.25

Flat White

Regular 3.60

Mocha

Regular 3.95 Large 4.25

Macchiato

Single 2.45 Double 3.25

Espresso

Single 2.45 Double 3.25

Teas

English Breakfast, Earl Grey, Peppermint,
Camomile, Jasmine, Green
2.95

Fresh Rose Mint Tea

fresh rose & mint infused sweet tea
3.25

Lebanese Spiced Hot Chocolate

hot chocolate with steamed milk infused with
tahina and sprinkled with halva
4.25

Hot Chocolate

hot chocolate with steamed milk
3.45

Tahina & Date Molasses Latte

3.95

Plant based milk alternatives and coffee syrups are available for +50p. Please ask your server

HOMEMADE

LEMONADES

عصائر الليمون

Roomana

pomegranate &
orange blossom
4.25

Roza

lemon & lime with
rose syrup
4.25

Toufaha

apple, mint & ginger
4.25

Leymona

lemon & lime
4.25

LIMITED EDITIONS إصدارات محدودة

Karfa Sangria White

fruity Lebanese white wine, blended with
orange and a touch of cinnamon
Glass 8.95 / Jug 22.95

Bortakala Pimms

a fruit salad blended with sweet vermouth,
Pimm's and lemonade
Glass 8.95 / Jug 22.95

Karfa Sangria Red

fruity Lebanese red wine blended with
cinnamon and zesty orange
Glass 8.95 / Jug 22.95

Fresh & Loaded Lemonades

zingy fresh fruit lemonades - choose from
Toufaha, Roza, Roomana or Leymona and add gin,
vodka, rum or tequila
Glass 8.95 / Jug 22.95

Orange & Cinnamon Sangria White

orange juice, 0% Natureo White wine & cinnamon
Glass 6.95 / Jug 18.95

Orange & Cinnamon Sangria Red

orange juice, 0% Natureo red wine & cinnamon
Glass 6.95 / Jug 18.95

be drinkaware.co.uk



PLEASE SCAN THE QR FOR ALLERGENS & CALORIES

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 - (VG) Vegan - (GF) Gluten Free
(GFA) Gluten Free Available - (DF) Dairy Free

An optional gratuity of 12.5% will be added to your bill which is paid
directly to our team members. Prices include VAT.





Yalla Yalla
LEBANESE KITCHEN



DRINKS
MENU



yalla-yalla.co.uk | [@yallayallauk](https://www.instagram.com/yallayallauk)



COCKTAILS

Espresso Martini

chilled 42 Below Vodka, bold espresso & smooth vanilla

10.95

Mojito Classic

Bacardi Carta Blanca Rum with muddled fresh lime & mint

10.95

Mojito Twist

mojito blended with signature Middle Eastern flavours of pomegranate and orange

10.95

Pina Colada

a refreshing version of the classic with coconut, pineapple and Bacardi Rum

10.95

Yalla Yalla Cosmo

Absolut Vodka, orange liqueur & ruby red pomegranate

10.95

Rose & Rum Daquiri

Bacardi Carta Blanca Rum, rose syrup & lime. A frozen Lebanese style treat

10.95

Margarita

golden tequila blended with fresh lime and touch of orange liqueur

10.95

Paloma

golden tequila, fresh lime & zesty pink grapefruit soda with a pinch of salt

10.95

Habibi on the Beach

chilled hibiscus tea, vodka, peach & fresh orange juice

10.95

Amaretto Sour

Perfect balance of smooth, sweet Amaretto & sour citrus

9.95

SPRITZ

Aperol Spritz

iconic aperitif with bubbly prosecco, Franklins Soda and Aperol, garnished with a juicy orange slice

10.95

Strawberry Bellini

sparkling Prosecco with strawberry purée

9.95

Garden Spritz

Bombay Sapphire gin, elderflower, soda & fresh cucumber create a garden in glass

10.95

Passion Fruit Martini

made with passion (and fruit), shaken with 42 Below Vodka & vanilla, prosecco shot on the side

11.95

MADE FOR SHARING

LIMITED EDITIONS

Karfa Sangria White

fruity Lebanese white wine, blended with orange and a touch of cinnamon

Glass 8.95 / Jug 22.95

Karfa Sangria Red

fruity Lebanese red wine blended with cinnamon & zesty orange

Glass 8.95 / Jug 22.95

Bortakala Pimms

a fruit salad blended with sweet vermouth, Pimm's & lemonade

Glass 8.95 / Jug 22.95

ALCOHOL FREE

COCKTAILS

Rose & Orange Spritz

Franklins rose water, Lyre's Italian spritz and rose lemonade

8.95

Shambania Bellini

fruity fizz with alcohol free sparkling wine and strawberry purée

6.25

Hamid Amaretto

sweet & sour swirled with alcohol free Amaretto liqueur

6.95

Piccante

sweet & tangy with a playful kick! Flavours of chilli, lime, agave and orange blossom water

8.95

Faraawla Daquiri

a frozen alcohol free version of the classic, bursting with fresh strawberries and plenty of flavour!

6.25

SODAS

Saffron, Ginger Refresher

house-made saffron syrup & ginger beer with a refreshing lime twist

5.95

Elderflower Spritz

elderflower cordial, a dash of lemon juice, with Franklins elderflower & cucumber tonic

5.95

Pomegranate & Hibiscus Elixir

chilled hibiscus tea & pomegranate juice with lemon & a dash of honey

5.95

Peach & Pineapple Fizz

peach purée topped with Franklins pineapple & almond soda

5.95

Pineapple & Coconut Cooler

pineapple & creamy coconut topped with Franklins Natural Rose Lemonade crowned with rose petals

5.95

Strawberry & Coconut Cooler

strawberries & creamy coconut topped with Franklins Natural Rose Lemonade garnished with rose petals and a mint crown

5.95

Tutti Frutti Beirutti

orange juice, peach, apple & home-made lemonade mingle with a touch of grenadine

5.95

MADE FOR SHARING

LIMITED EDITIONS

Orange & Cinnamon Sangria White

orange juice, 0% Natureo White wine & cinnamon create a refreshing alcohol free sangria

Glass 6.95 / Jug 18.95

Orange & Cinnamon Sangria Red

orange juice, 0% Natureo red wine & cinnamon. Perfect for summer

Glass 6.95 / Jug 18.95

WHITE WINE

175ml / 250ml / Bottle

Chateau Ksara Clos St Alphonse Blanc

zesty freshness, stone fruit with a long finish

Bekaa Valley, Lebanon 7.85 / 10.80 / 26.95 / VG

Amodo Pecorino, Terre di Chieti

fresh, tropical notes on the nose, a delicate florality & an enticing minerality on the finish

Abruzzo, Italy

7.25 / 10.00 / 24.95 / VG

Borsari Trebbiano Pinot Grigio

dry with citrus & apple fruit aromas, lovely freshness to the finish

Puglia, Italy

7.55 / 10.40 / 25.95 / VG

Sea Point Sauvignon Blanc

fresh cut grass, ripe peaches and gooseberries

Western Cape, South Africa

9.00 / 12.40 / 30.95

Picpoul de Pinet, Réserve Mirou

full-bodied with herbal and citrus notes

Languedoc, France

10.15 / 14.00 / 34.95 / VG

Reign of Terroir Chenin Blanc

aromatic, with good acidity and elegance. Flavours of a summer fruit salad

Swartlanda, South Africa

32.95 / VG

Chateau Ksara Cuvée du Pape Chardonnay

full-bodied, complex, creamy with citrus, stone fruit and savoury notes

Bekaa Valley, Lebanon

39.95 / VG

RED WINE

175ml / 250ml / Bottle

Chateau Ksara Clos St Alphonse Rouge

floral, ripe black cherries with a touch of spice

Bekaa Valley, Lebanon 7.85 / 10.80 / 26.95 / VG

Castillo de Mureva Organic Tempranillo

deep cherry red, forest fruits, smooth and well-balanced with a long finish

Castilla - La Mancha, Spain

7.25 / 10.00 / 24.95

Short Mile Bay Shiraz

rich berry fruit with a pinch of pepper spice

South Eastern Australia

8.70 / 12.00 / 29.95

Alamos City Malbec

intense, layers of dark berry fruits, vanilla and cloves with a smooth, velvety finish

Mendoza, Argentina

9.60 / 13.20 / 32.95

Rare Vineyards Pinot Noir

soft, lightly oaked cherries and blueberries and a hint of spice

Languedoc, France

10.15 / 14.00 / 34.95

Chateau Ksara Cabernet Sauvignon

flavours of raspberries and blueberries with notes of spice and firm tannins

Bekaa Valley, Lebanon

39.95 / VG

Chateau Musar Hochar

aged in french oak for 6 months. Flavours of cherry, blackcurrant and damson with fine tannins

Bekaa Valley, Lebanon

45.95 / VG



CHATEAU KSARA

The close relationship between Yalla Yalla and Chateau Ksara goes back a long way. Both share the same Lebanese values of heritage, tradition, family dining and generosity of spirit.

Winemaking began in Lebanon over 7,000 years ago, but it was Chateau Ksara in 1857 that put down the roots of the modern industry, when the Jesuits founded the famous winery in Lebanon's Bekaa Valley, the country's rural and agricultural heartland since Roman times.

The winery has been tightly linked to the local community. An important employer in the Bekaa Valley, Chateau Ksara provides jobs for over 300 people almost all of whom live within a five km radius.

It also leads the way in setting high standards in environmental responsibility, a policy that has a positive impact on the daily lives of those who live in the Bekaa. The Chateau Ksara retains a special place in the heart of the Lebanese people.

ROSÉ WINE

175ml / 250ml / Bottle

Chateau Ksara Sunset Rosé

a Lebanese icon, well rounded, bursting with red berries and spices

Bekaa Valley, Lebanon 10.75 / 14.80 / 36.95 / VG

Antonio Rubini Pinot Grigio Rosato IGT Pavia

refreshing rosé with raspberry & strawberry flavours and a hint of vanilla

Venezie, Italy 7.85 / 10.80 / 26.95 / VG

Cap de Coste Rosé IGP Pays d'Oc

dry, elegant rose, made primarily from the Grenache grape

Languedoc-Roussillon, France 32.95 / VG

SPARKLING WINE

125ml / Bottle

Le Altane Prosecco Extra Dry

crisp, mouth-filling fizz with green apples and citrus notes

Veneto, Italy 7.55 / 32.95

Castell Blanc Cava

refreshingly dry, with citrus aromas & subtle Mediterranean fruit flavours

Catalunya, Spain 7.95 / 35.95

Champagne Alexander Bonnet

flavours of white blossom, & citrus provide freshness & fruity notes. Refined and dry on the palate with a refreshing finish

Champagne, France 65.00 / VG

NON ALCOHOLIC WINE

Natureo White 0%

floral aromas, green apple, peach and citrus. Bright and refreshing finish

Catalunya, Spain

6.10 175ml / 20.95 Bottle / VG

Bottega Sparkling 0%

sparkling fizz with fresh bubbles. Medium sweet

Veneto, Italy

4.95 125ml / 20.95 Bottle / VG

Natureo Red 0%

lively hedgerow fruit on a well-balanced and juicy palate

Catalunya, Spain

6.10 175ml / 20.95 Bottle / VG

Familia Torres have been producing award winning wines in Catalunya since 1870. The Natureo range is produced using the same grape varieties and aged in French oak barrels. These wines are well balanced and bursting with fruit flavours, and pair perfectly with our food.

PERFECT SERVES

Single 8.25 / Double +2.50

Bombay Sapphire Gin

with Franklins Elderflower & Cucumber Tonic

Bombay Citron Gin

with Franklins Rose Lemonade

Bombay Bramble Gin

with Franklins naturally Light Tonic Water

Bacardi Carta Blanca Rum

with Franklins Pineapple & Almond Soda

Bacardi Spiced Rum

with Franklins Ginger Ale

BEER & CIDER

Menabrea Blonde - 4.8%
citrus, floral, fruity, with bitter
undertones and a malted, hoppy taste
330ml bottle 4.95 / half 3.95 / pint 6.95

Menabrea Amber - 5%
full-bodied with a moderately
bitter flavour
330ml bottle 4.95

Menabrea Zero - 0%
330ml bottle 4.45

Camden Pale Ale - 4%
hoppy, fruity and crisp
330ml can 5.45 / half 3.95 / pint 6.95

Beirut Beer - 5%
brewed in the Bekaa Valley, Lebanon.
Light, refreshing with a prominent
malt flavour
330ml bottle 4.95

**Aspall Draught Suffolk
Cyder** - 5.5%
crisp, delicate medium dry apple cyder
330ml bottle 4.95

*Draught beer - at selected restaurants only
Please ask your server*

AFTER DINNER DRINKS

Chateau Ksara Arak
served in the traditional way with ice & water
Single 4.95 / Double +2.50

Espresso Martini	10.95	Tequila Twist	4.95
Amaretto Sour	9.95	Baileys	4.95
Limoncello	4.95	Sambuca	4.95

Piccante non alcoholic	8.95	Hamid Amaretto non alcoholic	6.95
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HOMEMADE LEMONADES

our famous homemade lemonades, made every morning, using a combination of fresh juices, fruit and all natural ingredients

Roza

lemon & lime
with rose syrup
4.25

Toufaha

apple, mint &
ginger
4.25

Roomana

pomegranate &
orange blossom
4.25

Leymona

lemon & lime
4.25

Fresh & Loaded Lemonades

zingy fresh fruit lemonades - choose from Toufaha, Roza, Roomana or
Leymona & add gin, vodka, rum or tequila

Glass 8.95 / Jug 22.95

ICED TEAS

Yalla Yalla Rose

iced rose mint tea, with rose water and
fresh mint
3.50

Azahar

iced rose mint tea blended with fresh
pomegranate and orange blossom
3.50

Zanjabil

iced rose mint tea blended with fresh
apple, mint and ginger
3.50

Shahia

iced rose mint tea blended with
fresh lemon and lime
3.50

FRESH JUICES

Orange / Apple

4.25

Sunrise Spice Blend

5.45

Green Vitality Cooler

5.45

carrot, ginger, lemon & turmeric

Beet Zest Fusion

5.45

cucumber, spinach, lemon,
apple & kale

beetroot, apple, lemon & ginger

SOFT DRINKS

Still / Sparkling Mineral Water

Regular 2.95 / Large 5.25

Coca-Cola / Fanta / Sprite

3.45

Diet Coke / Coke Zero / Sprite Zero / Fanta Zero

3.45

Franklin & Sons - Ginger Ale, Rose Lemonade, Pineapple &
Almond Soda, Elderflower & Cucumber Tonic, Pink Grapefruit Soda

3.30



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HOT DRINKS

MINT TEA

In Moroccan culture, mint tea holds the same significance as Earl Grey does for the British or green tea does for the Chinese. It's enjoyed throughout the day, paired with both sweet and savory dishes; you could say that in Morocco, it's always tea time. Our signature tea is brewed with gunpowder tea leaves, fresh mint and rosewater.

Fresh Rose Mint Tea

fresh rose & mint infused sweet tea

3.25

Teas

English Breakfast, Earl Grey, Peppermint, Camomile, Jasmine, Green

2.95

COFFEES

All of our coffee is sourced from Drury who have over 80 years' experience of producing gourmet coffee for the restaurant trade. Coffee is traditionally slow roasted and carefully checked by hand to yield the optimum flavour. By roasting locally in London, the coffee is at its absolute freshest, ready to be crafted into the perfect cup of smooth, rich coffee for our guests.

Tahina & Date Molasses Latte

3.95

Americano

Regular 3.45 Large 3.95

Cappuccino

Regular 3.60 Large 4.25

Latte

Regular 3.60 Large 4.25

Flat White

Regular 3.60

Mocha

Regular 3.95 Large 4.25

Macchiato

Single 2.45 Double 3.25

Espresso

Single 2.45 Double 3.25

ICED COFFEES

Cinnamon Iced Latte

latte mixed with cinnamon and topped with whipped cream

3.95

Pistachio Iced Latte

latte mixed with pistachio syrup topped with cream and pistachios

3.95

HOT CHOCOLATE

Hot Chocolate

hot chocolate with steamed milk

3.45

Lebanese Spiced Hot Chocolate

hot chocolate with steamed milk infused with tahina and sprinkled with halva

4.25

Plant based milk alternatives and coffee syrups are available for +50p. Please ask your server



How Did We Do?

To share your experience, please scan the QR code to fill out the short survey and as a thank you, if you leave your details, you will automatically be entered into our monthly prize draw.