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## DIPS & NIBBLES

<b>OLIVES</b>	<b>2.5</b>
<b>NUTS</b>	<b>2.5</b>
<b>REA'AT V</b> Cheese Spring Rolls	<b>4.5</b>
<b>CALAMARI</b>	<b>5</b>
Deep-fried Squid rings, served with home-made Tartar Sauce	
<b>CHEESE PLATTER G</b>	<b>7</b>
Kashkaval, Fetta & Chanklish	
<b>MIX DIP PLATTER</b>	<b>5.5</b>
Hummus, Moutabal, Labneh(home-made cream cheese)	
<b>CHIPS</b>	<b>2.5</b>

## SALADS

<b>FATTOUSH SALAD V</b>	<b>6</b>
Dressed with Lettuce, Tomato, Peppers, Onion & Crouton	
<b>BASTOURMA SALAD G</b>	<b>6.5</b>
Home-made Cured Beef, served with rocket leaves and Aged cheese	
<b>LEBANESE CAESAR SALAD</b>	<b>7</b>
Served with grilled chicken	
<b>COUSCOUS &amp; FETTA SALAD</b>	<b>6</b>
Served with Broad beans and Pomegranate, Spring Onion, Raisin	

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## PRE THEATER PLATTERS

<b>VEGETARIAN MEZA PLATTER G</b>	<b>8.5</b>
Hummus, Moutabal, Wara' Einab, Tabbouleh, Falafel, Pickles	
<b>GOURMET MEZA PLATTER</b>	<b>10</b>
Hummus, Tabbouleh, Kibbeh, Chicken shish taouk, Reaat	

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## MEZA

<b>WARA' EINAB V G</b>	<b>4.75</b>
Vine leaves, Rice, Tomato, Onions	
<b>HUMMUS V G</b>	<b>4.5</b>
Chickpeas, Tahini, Lemon juice, Olive Oil Dressing	
<b>MOUTABAL V G</b>	<b>4.75</b>
Grilled Aubergine, Tahini, Lemon juice	
<b>TABBOULEH V</b>	<b>4.5</b>
Chopped Parsley, crushed Wheat, Olive Oil dressing	
<b>KIBBEH N</b>	<b>4.75</b>
Crushed Wheat, Minced Lamb, Onion, Walnuts	
<b>SAMBOUSEK LAHMEH N</b>	<b>4.75</b>
Deep Fried Pastry with Lamb, Onion, Pine Nuts	
<b>FATAYER SPINACH V N</b>	<b>4.75</b>
Pastry with Spinach, Onion & Pine Nuts	
<b>GRILLED HALLOUMI V G</b>	<b>4.75</b>
Halloumi cheese & Black Sesame	
<b>FALAFEL V G</b>	<b>4.5</b>
Fried Ground Chickpeas & Fava Beans	
<b>BATATA HARRA V G</b>	<b>4.75</b>
Potato, Garlic, Coriander	
<b>CHICKEN LIVER G</b>	<b>5</b>
Sautéed with Garlic & Coriander, dressed with Pomegranate Molasses	

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## PIZZA & BAKERY

<b>MARGHARITTA</b>	<b>6</b>
Tomato sauce and Mozzarella	
<b>ZA'ATAR V</b>	<b>5</b>
Thyme, Sesame seeds, Sumac & Olive Oil	
<b>LAHEM BI AJEEN</b>	<b>6</b>
Minced Lamb, Parsley, Onion & Tomato, Yoghurt	
<b>DIABOLO</b>	<b>7</b>
Tomato sauce, Mozzarella & Home-made spicy Lamb Sausage	
<b>MEZA EAST N</b>	<b>7</b>
Mozzarella, Spinach & Pine Nuts	

## GRILL (all cooked on charcoal and served with Rice or Chips)

<b>SHISH TAOUK</b>	<b>11</b>
Grilled Skewers of Marinated Chicken	
<b>KAFTA MESHWIEH</b>	<b>10.5</b>
Grilled Skewers of Minced Lamb, Parsley, Onion	
<b>FARROUJ MESHWIEH</b>	<b>12.5</b>
Grilled boneless whole Chicken	
<b>GRILLED SOUJOUK</b>	<b>10.5</b>
Home-made spicy mince Lamb with grilled tomato	
<b>GRILLED WHOLE SEABASS</b>	<b>12.5</b>
<b>GRILLED FRESH PRAWNS</b>	<b>12.5</b>

[V-VEGETARIAN, N-NUTS, G-GLUTEN FREE] Food may contain traces of nuts, please ask for advise if you have any allergies or dietary requirements.