



S M A L L P L A T E S

S I G N A T U R E D I P S

vegan artisan-crafted in small batches and served with pitta bread.

Hummus 8

chickpea puree, tahini and virgin olive oil with a sprinkle of sweet paprika. ❖

Baba Ghannouj 9

smoked in-house aubergine dip with tahini, pomegranate and virgin olive oil. ❖

Muhammara 10

a rich roasted red pepper dip with crushed walnuts, pistachio and cashews. ❖🥜

Tabbouli 10

vegan

[lebanese classic] refreshing parsley and tomato salad, with lemon juice and virgin olive oil. [add pomegranates +2]

Fatoush 10

vegan

mixed leaf salad & seasonal veggies, with lebanese pomegranate dressing and crispy pita croutons. 🥬❖

Pumpkin Kibbeh NEW 11

vegan 4 pcs

delicious croquettes made with pumpkin purée, stuffed with seasoned spinach, walnuts and chickpeas. 🥜

Spiced Bass Canapés NEW 12

4 pcs

[Samakéh Harra Inspired] sea bass fillet, bathed in an aromatic tomato & chilli sauce, served in crispy croustades. 🥬🥜❖

Falafel 10

vegan 4 pcs

spiced veggie & chickpea croquettes, with mixed pickles and tahini sauce. ❖

Vine Leaves 8

vegan 6 pcs

refreshing vine leaves filled with a delicious tangy rice filling and fresh herbs.

Patata Harra 10

vegan

crispy cubes of lebanese potatoes, flam-béed with our house chilli salsa and garlic-herb mix - the perfect companion to any mezze or main.

Cheese Straws 10

veggie 4 pcs

reinvented lebanese classic, crispy filo pastry with a blend of mediterranean herbs & cheese, served with salsa. 🥬🥜❖

Slow-Cooked Bon Bons NEW 13

4 pcs

24-hour braised beef short rib, crafted into crispy bites with aromatic gravy and a charred onion-garlic emulsion. Inspired by the depth and warmth of traditional lebanese roasts. 🥬🥜

Cherried Croquettes NEW 13

4 pcs

invented in-house and perfect for this season, lamb croquettes topped with amaretto cherry jam, served on a bed of tahini yogurt and garnished with toasted almonds. ❖🥜

Halloumi Aubergine 11

veggie 4 pcs

[guests' favourite] halloumi wrapped in aubergine, topped with pomegranate sauce and served with tahini. ❖🥬

Sambosek 11

4 pcs

[guests' favourite] our home-made pastry filled with spiced minced lamb, fresh herbs and chilli, served with a cool mint yogurt. 🥬🥜

Seasonal Fattéh 12

veggie

a mouthwatering medley of roasted vegetables layered with garlicky-tahini yogurt, crispy pita, toasted coconut, and a slick of pomegranate molasses. [vegan available] 🥬❖🥜

Makanek 12

miniature lebanese lamb sausages, infused with warm, aromatic spices and flam-béed in lemon and butter for a zesty finish. 🥬❖



O N T H E G R I L L

Shawarma Chicken 22
marinated chicken in our blend of shawarma spices & garlic, served with turmeric veggie rice and pickles. 🌱

Taouk Chicken 24
[guests' favourite] skewers of marinated grilled chicken with our secret blend of lebanese spices, served with roasted vegetables and turmeric rice. 🌱🥬

Kafta Skewers 24
spiced minced lamb kafta on a seasoned pitta, served with roasted vegetables and turmeric rice. 🌱🥬

Lamb Meshwi 28
[guests' favourite] skewers of premium lamb fillet on a seasoned pitta, grilled to your preference, and served with roasted vegetables and turmeric rice. 🌱🥬

Mixed Grill

a combination of taouk chicken, kafta and lamb fillet, served with roasted vegetables and turmeric rice. 🌱🥬

28

S E A F O O D

*sustainably sourced

King Prawns 28
butterflied king prawns, flame grilled & marinated in our signature lemon and herb sauce, served with seasonal roasted vegetables and silky gratin potatoes. 🌱

Sea Bass 28
two fillets, perfectly pan-fried and topped with our delicious signature sauce - served with roasted vegetables & gratin potatoes. 🌱

V E G A N

did you know?

that the majority of Lebanese Mezzes are veggie/vegan, ask our staff to assist you with any dietary requirements

Moussaka Aubergine 20
vegan
stuffed aubergine with seasonal fresh vegetable stew, chickpeas and tomatoes, served with vermicelli rice. 🌱🥬

Okra Stew 20
vegan
mediterranean okra, created into a delicious & hearty stew with mixed peppers, courgettes and coriander, served with vermicelli rice. 🌱🥬

S A L A D S

Grilled Taouk Salad 19
seasonal mixed leaf salad with red peppers, taouk chicken and mustard vinaigrette dressing. 🌱🥬

add halloumi cubes // 2

S I D E S

lebanese roasted nuts 🥜 5
gratin potatoes 🌱 5
skinny fries 5
vermicelli rice 🥬 4
turmeric veggie rice 5
lebanese olives & pickles 5

complimentary

S A U C E S

garlic // mint yogurt
hot salsa // tahini

D E S S E R T S



D R I N K S

House Dessert 8

we switch things up regularly to bring you new and delightful treats - ask the team!

Crème Brûlée 8

delicious brûlée made with chai spices and caramelised brown sugar. 🍰🔥

B I T E S T O S H A R E

Mixed Baklava 7

layered with a delicious blend of nuts and syrup, with a fluffy pastry. 🥯🍯

Baked Pistachio 8

simple and delicious - baked aromatic pistachio in a crumbly pastry, served with whipped marshmallow. 🥯🍯

Jude's Ice Cream 8

we partnered with artisan ice cream kitchen, to bring you handpicked seasonal creations, made in small batches. Choose two scoops:

Speculoos Biscuits x Arabica Coffee

blendsmiths

Our specialty hot drinks, crafted for the curious.

Spiced Chai Latte 5

51% Dark Chocolate Blend 5

House Chocolate 5

Turmeric & Cinnamon Blend 5

Beetroot & Ginger Blend 5

T E A 4

fresh mint | camomille | english breakfast | earl grey
green tea | peppermint | ginger & lemon

C O F F E E

// we offer plant based milk

espresso 3

americano x cappucino x latte 4

turkish coffee 4

M O C K T A I L S

Three-berry Blast 7

Shaken fruits, made with raspberries, strawberries, cranberry and lime.

Frozen Lemonade 7

blended with our home-made lemonade & fresh mint.
Make it fruity - add strawberries, mango or raspberries.

Ginger Cooler 7

pineapple, ginger, passion fruit with lime, mint topped with ginger ale.

J U I C E S

fresh lemonade *made here using a traditional recipe 4

pomegranate juice 4

lychee juice 4

apple juice 4

passion fruit juice 4

cranberry juice 4

pineapple juice 4

B E E R

almazza Lebanese 5

heineken 0.0% 0% alc. 4

A R A K W A R D Y

lebanese arak, a liquor from the Levant with deep ties to Middle Eastern culture - pairs perfectly with our mezzes.

glass 8

bottle 30



S P I R I T S / add any mixer [2]

W H I S K Y

jameson	10
black label	12
monkey shoulder	12
laphroaig	12

V O D K A

smirnoff	10
absolut raspberry	11
absolut vanilla	11
grey goose	12
belvedere	12

R U M

morgan's spiced	10
bacardi	10
havana 7	12
kraken	12

G I N

gordons	10
hendricks	12
tanqueray	12
gordons pink	11
tanqueray 10	13

T E Q U I L A

jose cuervo	10
don julio	12

L I Q U E U R S

disaronno	10
baileys	10
malibu	10
sambuca	11
jägermeister	11

C O G N A C & B R A N D Y

courvoisier	11
martell	11
hennessy	11

C O C K T A I L S

Pornstar Martini 12
vanilla absolut, passoa, passion fruit, orange, a dash of pineapple, served with a shot of prosecco.

Espresso Martini 12
vanilla absolut, frangelico, kahlua, shaken with a freshly brewed double espresso.

Pink Lychee Martini 12
season's special with premium Lanique for a hint of rose, shaken with kwai feh, vodka & lychee juice.

Aperol Spritz 11
aperol stirred with prosecco and a slice of orange, topped with soda.

Margarita 12
a cocktail classic shaken with tequila, triple sec and our home-made sours mix.

Shaken Sours 12
home-made sours mix with the choice of amaretto, whisky or gin, topped with angostura.

Frozen Daquiri 13
premium white rum, our home-made lemonade, blended with the fruit of your choice. **Make it fruity – add strawberries, mango passion or raspberries.**

Fruit Bellini 11
prosecco cocktail layered with **[raspberry, strawberry, mango passion, or pomegranate].**

S H O T S

skittle bomb	7
bubble gum	7
baby guinness	7
B52	7