



# lebanese please

Artisan Lebanese Food

## S M A L L P L A T E S

## SIGNATURE DIPS

vegan

**Hummus** 8  
chickpea puree, tahini and virgin olive oil with a sprinkle of sweet paprika, served with pita bread. ❖

**Baba Ghannouj** 8  
smoked aubergine dip with tahini, pomegranate and virgin olive oil, served with pita bread. ❖

**Muhammara** 9  
roasted red pepper dip with crushed walnuts, pistachio and cashew, served with pita bread. ❖🥜

\*artisan-crafted in small batches using authentic methods &amp; ingredients

**Tabbouli** 9  
vegan  
[lebanese classic] refreshing parsley and tomato salad, with lemon juice and virgin olive oil.

**Fatoush** 9  
vegan  
mixed leaf salad & seasonal veggies, with lebanese pomegranate dressing and crispy pita croutons. 🥬❖

**Spiced Bass Canapés** 11  
NEW  
4 pcs  
[Samakéh Harra Inspired], sea bass fillet, bathed in an aromatic tomato & pepper sauce, served in crispy croustades and topped with toasted pine nuts. ❖🥜🥚

**Falafel** 9  
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.

**Cherried Croquettes** 12  
NEW  
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. ❖🥜

**Pumpkin Kibbeh** 9  
NEW  
vegan 4 pcs  
delicious croquettes made with pumpkin purée, stuffed with seasoned spinach, walnuts and chickpeas. 🥜🥬

**Cheese Straws** 9  
veggie 4 pcs  
reinvented lebanese classic, crispy filo pastry with a blend of mediterranean herbs & cheese, served with salsa. 🥬❖

**Sambousek** 9  
4 pcs  
our home-made pastry filled with spiced minced lamb, fresh herbs and chilli, served with a cool mint yogurt. 🥬🥚

**Seasonal Fattéh** 10  
veggie  
mouthwatering dish layered with garlicky-tahini yogurt, roasted vegetables, crispy pita, toasted coconut & pomegranate molasses. 🥬❖🥜

**Patata Harra** 9  
vegan  
crispy cubes using lebanese potatoes, flam-béed with a chilli salsa mix - perfect companion for any mezze or main.

**Makanek** 10  
lebanese mini sausages made with traditional spices, pan-fried and flam-béed with lemon, butter. 🥬❖

**Halloumi Aubergine** 9  
veggie 4 pcs  
one of our guests' favourite, halloumi wrapped in aubergine, topped with pomegranate sauce and served with tahini. ❖🥬



# M A I N M E N U

## O N T H E G R I L L

- Mixed Grill 25  
a combination of taouk chicken, kafta and lamb fillet, served with roasted vegetables and turmeric veggie rice. 🌱🌱
- Taouk Chicken 22  
skewers of marinated grilled chicken with our secret blend of lebanese spices, served with roasted vegetables and turmeric veggie rice. 🌱🌱
- Lamb Meshwi 25  
skewers of premium lamb fillet on a seasoned pitta, grilled to your preference and served with roasted vegetables and turmeric veggie rice. 🌱
- Kafta Skewers 22  
spiced minced lamb kafta on a seasoned pitta, served with roasted vegetables and turmeric veggie rice. 🌱🌱
- Shawarma Chicken 20  
marinated chicken in our blend of shawarma spices & garlic, served with turmeric veggie rice and pickles. 🌱

### Lamb Shank Freekeh NEW

our season's special is a winter celebration slow-cooked, succulent braised lamb shank - with roasted Freekeh grains for a delicious subtle smoky taste.



25

\*locally sourced premium lamb from a family butchers, 'Stoneleigh's' Weybridge.

## S E A F O O D

\*sustainably sourced

- King Prawns 25  
marinated and grilled jumbo king prawns with our lebanese lemon & cilantro sauce, served with roasted vegetables and gratin potatoes. 🌱
- Sea Bass 25  
sea bass 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 19  
vegan  
stuffed aubergine with seasonal fresh vegetable stew, chickpeas and tomatoes, served with vermicelli rice. 🌱
- Okra Stew 19  
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 18  
seasonal mixed leaf salad with red peppers, taouk chicken and mustard vinaigrette dressing. 🌱🌱  
salad toppings - 2 // halloumi cubes

## S I D E S

- lebanese roasted nuts 🌱 5
- gratin potatoes 🌱 5
- skinny fries 5
- vermicelli rice 🌱 4
- turmeric veggie rice 5
- roasted vegetables 6
- 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  
discover our dessert of the week, 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. 🍷🍰

Ice Cream 8  
we partnered with artisan ice cream kitchen, *Jude's* - to bring you our handpicked seasonal scoops, made in small batches.  
choose two scoops: **Caramel Cookie Dough** x **Vanilla Honeycomb**

### 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 7  
simple and delicious - baked aromatic pistachio in a crumbly pastry, served with whipped marshmallow. 🍷🍰

Turmeric Cake 🍷 6  
soft and spongy cake, fragrant and made with lebanese turmeric.

Chocolate Biscuit Cake 🍷🍰 5  
delicious and moreish no bake cake, traditionally served as a snack with a hot drink.

### blendsmiths NEW

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.  
**add strawberries or raspberries to make this fruity!**

Ginger Cooler 7  
pineapple, ginger, passion fruit with lime, mint topped with ginger ale.

### H A E L U NEW

grown up non-alcoholic cocktails packed with adaptogens, botanicals, vitamins & minerals for an alternative way to help you feel relaxed and sociable.

Salerno Spritz 6  
a refreshing Mediterranean morning, with grapefruit, sweet orange, rhubarb and herbal botanicals, served with ice and lemon.

Havana Heat 6  
a deep taste of a moody havana evening with gentle oak aromas, a subtle chili kick and natural botanicals - served with ice and a slice of orange.

### 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

almazá Lebanese 5

heineken 0.0% 0% alc. 4



## A L C O H O L / add any mixer [2]

### L I Q U E U R S

disaronno	10
baileys	10
malibu	10
sambuca	11
jägermeister	11

### W H I S K Y

jameson	10
black label	10
monkey shoulder	10
laphroaig	10

### V O D K A

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

### R U M

morgan's spiced	10
bacardi	10
havana 7	11
kraken	11

### T E Q U I L A

jose cuervo	10
don julio	12

### G I N

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

### 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

do you have a cocktail in mind? we can make most classic cocktails, tell us about your favourite and we'll create it!

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

**Aperol Spritz** 10  
aperol stirred with prosecco and a slice of orange, topped with soda.

**Margarita** 11  
a cocktail classic shaken with tequila, triple sec and our home-made sours mix.

**Shaken Sours** 11  
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. **add strawberries or raspberries to make this fruity.**

**Fruit Bellini** 10  
prosecco cocktail layered with **[raspberry, strawberry, passion fruit or pomegranate].**

### S H O T S

skittle bomb	7
bubble gum	7
baby guinness	7
B52	7

### 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 {350ml}	30