

lebanese please

Artisan Lebanese Food

À L A C A R T E M E N U

C O L D M E Z Z E S

Hummus 7

v.ve

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

toppings: mini kibbeh or chilli & pepper salsa 2

Baba Ghannouj 8

v.ve

smoked aubergine dip with tahini, pomegranate and virgin olive oil, served with pita bread.

Muhammara 9

v.ve

roasted peppers and tomato dip with crushed walnuts, pistachio and cashew, served with pita bread.

Falafel 9

v.ve

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

4 pcs

Tabbouli 8

v.ve

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

add pomegranates for a sweet & sour burst // 2

Vine Leaves 8

v.ve

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

6 pcs

Fatoush 9

v.ve

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

Jaigik ^{new} 8

ve

Refreshing Greek Yogurt with cucumber, hint of garlic and herbs.

H O T M E Z Z E S

Fatteh ^{new} 9

mouthwatering dish layered with garlicky-tahini yogurt, aubergine, crispy pita and pomegranate syrup.

Kibbeh 9

meat croquettes, with spiced minced lamb and seasoning, served with a cool mint yogurt.

4 pcs

Sambousek 9

our home-made pastry filled with spiced minced lamb, fresh herbs and chilli, served with a cool mint yogurt.

4 pcs

Veggie Cheese Fingers ^v 8

veggie-filled crispy pastry with a blend of mediterranean cheeses, served with salsa.

4 pcs

Makanek 9

lebanese mini sausages made with traditional spices, pan-fried and flam-béed with a lemon & butter sauce and potato cubes.

Halloumi Aubergine ^v 9

deep-fried halloumi wrapped in aubergine, served with a yoghurt and tahini sauce.

4 pcs

Fatayer Spinach ^{ve} 8

a mix of seasoned spinach and walnuts, baked in a soft pastry.

4 pcs

Patata Harra ^{v.ve} 8

crispy potato cubes, flam-béed with a chilli salsa mix and topped with coriander.



M A I N M E N U

O N T H E G R I L L

- Shawarma Chicken 19
marinated chicken in our secret blend of spices & garlic, served with turmeric veggie rice.
- Taouk Chicken 21
skewers of marinated grilled chicken with our in-house blend of lebanese spices, served with roasted vegetables and turmeric veggie rice.
- Kafta Skewers 21
skewers of spiced minced lamb kafta served with roasted vegetables and turmeric veggie rice.
- Lamb Meshwi 25
skewers of premium lamb fillet, grilled to your preference and served with roasted vegetables and turmeric veggie rice.
- Mixed Grill 25
a combination of taouk chicken, kafta and lamb fillet, served with roasted vegetables and turmeric veggie rice.

Lamb Freekeh new

slow-cooked, succulent braised lamb served with roasted Freekeh grains for a delicious subtle smoky taste.

topped with aromatic gravy and toasted nuts.

25

S E A F O O D

*sustainably sourced

- King Prawns 25
marinated and grilled jumbo king prawns with our delicious lemon & cilantro sauce, served with roasted vegetables and gratin potatoes.
- Sea Bass 23
sea bass fillets, perfectly pan-fried and 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 18
V,VE
stuffed aubergine with seasonal fresh vegetable stew, chickpeas and tomatoes, served with vermicelli rice.
- Okra Stew 18
V,VE
mediterranean okra, created into a delicious & hearty stew with mixed peppers, butternut squash, courgettes and coriander, served with vermicelli rice.

S A L A D S

- Grilled Taouk Salad 16
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 & cavolo nero 5
- skinny fries 5
- vermicelli rice 4
- turmeric veggie rice 5
- roasted vegetables 6
- lebanese olive & pickles 5

complimentary

S A U C E S

- garlic // mint yogurt
- hot salsa // tahini



Mixed Baklava	7
layered with a delicious blend of nuts and syrup, with a fluffy pastry.	
Baked Pistachio	7
simple but delicious - baked aromatic pistachio in a crumbly pastry, served with whipped marshmallow.	
Znoud Il Sit	8
deep-fried crispy pastry filled with cream, made with a sweet syrup of orange blossom & rose water.	
Crème Brûlée	7
delicious brûlée made with chai spices and caramelised brown sugar.	
Cheese Knefe	8
melted cheese dessert made with a semolina based crust, topped with a sweet syrup.	
Turmeric Cake	5
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 coffee.	

Ice Cream new

we partnered with artisan ice cream kitchen, *Jude's* - to serve you our handpicked seasonal flavours.

choose any two scoops [6]

this season:

Gin & Tonic
Mango Sorbet
Caramel Pecan

*Britain's first carbon-negative ice cream, deliciously made in small batches.

TEA + honey

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

COFFEE / we offer plant based milk

espresso	3
americano	4
cappucino	4
latte	4
hot chocolate	4
chai latte	4
turkish coffee	4

M O C K T A I L S

Three-berry Blast	7
long cocktail, made with raspberries, strawberries, cranberry and lime.	
Frozen Lemonade	7
blended with our home-made lemonade & mint. add strawberries or raspberries to make this fruity!	
Ginger Cooler	7
pineapple, ginger, passion fruit with lime, brown sugar, mint topped with ginger beer.	

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.	



Scan me for a list of ingredients.

J U I C E S

fresh lemonade <small>*made in-house using a traditional recipe</small>	4
orange juice	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 <small>[lebanese]</small>	5
corona	6



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

C O C K T A I L S

L I Q U E U R S

disaronno	9
baileys	9
malibu	9
sambuca	10
jägermeister	10

W H I S K Y

jameson	8
black label	9
monkey shoulder	9
laphroaig	9

V O D K A

smirnoff	9
absolut raspberry	9
absolut vanilla	9
grey goose	10
belvedere	10

R U M

morgan's spiced	8
bacardi	8
havana 7	9
kraken	9

T E Q U I L A

jose cuervo	9
don julio	10

G I N

gordons	8
hendricks	9
tanqueray	10
gordons pink	8
tanqueray 10	12

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

courvoisier	9
martell	9
hennessy	9

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

Pornstar Martini 10
vanilla absolut, passoa, passion fruit, orange, a dash of pineapple, served with a shot of prosecco.

Espresso Martini 11
vanilla absolut, frangelico, kahlua and a freshly brewed double espresso.

Lychee Martini 10
shaken kwai feh, vodka, lychee juice, lychee.

Aperol Spritz 9
aperol stirred with prosecco and sliced orange, topped with soda.

Margarita 10
a classic shaken with tequila, triple sec and sours mix.

Shaken Sours 10
lebanese please sours mix with the choice of disaronno, whisky or gin.

Frozen Daquiri 12
premium white rum, lime juice and sugar syrup blended with a fruit puree of your choice. add strawberries, mango or raspberries to make this fruity!

Fruit Bellini 9
prosecco cocktail layered with [raspberry, strawberry, passion or pomegranate].

S H O T S

skittle bomb	7
bubble gum	6
baby guinness	6
B52	6

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	7
1/4 bottle	20