



S M A L L P L A T E S

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

artisan-crafted in small batches and served with pitta

vegan

**Hummus** 10

chickpea puree, tahini and extra virgin olive oil, prepared daily to create an exceptionally smooth, refined finish. ❖

**Baba Ghannouj** 11

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

**Muhammara** 12

fire roasted red pepper dip with walnuts, pistachio and cashews, house-made with a rich, and indulgent finish. ❖🥜

**Tabbouli** 12

vegan

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

**Fatoush** 12

vegan

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

**Sea Bass Canapés** 14

4 pcs

[seasons' special] a reimagined take on 'tajin samak' – delicate sea bass in sautéed onion & tahini, in crispy croustades, topped with pine nuts and crispy onions. 🥜❖🥄

**Vine Leaves** 10

vegan 6 pcs

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

**Falafel** 13

veggie 4 pcs

spiced veggie & chickpea croquettes, with mixed pickles and tahini sauce. [vegan available] ❖🥄

**Patata Harra** 12

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** 13

veggie 4 pcs

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

**Arayes Sliders** 15

4 pcs

[seasons' special] spiced & chargrilled lamb pita sliders, bursting with flavour, finished with fresh herbs and a zesty sesame sauce. ❖🥄🥄

**Halloumi Aubergine** 14

veggie 4 pcs

halloumi wrapped in aubergine, topped with pomegranate sauce and served with tahini. ❖🥄

**Sambousek** 14

4 pcs

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

**Seasonal Fattéh** 13

veggie

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

**Makanek** 14

miniature lebanese lamb sausages, infused with warm, aromatic spices and flambéed in lemon and butter for a zesty finish. 🥄❖

**Kibbeh** 14

4 pcs

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



## M A I N S

### Shawarma Chicken 25

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

### Taouk Chicken 27

[guests' favourite] marinated grilled chicken with our secret blend of lebanese spices, served with turmeric veggie rice. 🌱🍴🍷

### Kafta Skewers 28

spiced minced lamb kafta on a seasoned pitta, served with turmeric veggie rice. 🍷🌱

### Lamb Meshwi 33

[guests' favourite] skewers of premium new zealand lamb fillet on a seasoned pitta, grilled to your preference, and served with turmeric veggie rice. 🌱

### Mixed Grill 32

a curated selection of taouk chicken, kafta skewers and lamb meshwi, served with turmeric veggie rice. 🌱🍴

### King Prawns 32

butterflied king prawns, flame grilled & marinated in our lemon and herb sauce, served with gratin potatoes. 🌱

### Wild Sea Bass 32

two wild-caught fillers, seared to perfection and finished with our signature herb infusion, served with gratin potatoes. 🌱

generous plates. designed to share, or enjoy as a main.

#### MEZZE PAIRINGS

curated for the table to complement every main

### Fatoush 12

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

### Patata Harra 12

crispy Lebanese potato cubes, flambéed with house chilli salsa and a garlic-herb finish.

## V E G A N

### did you know?

that the majority of our small plates are veggie/vegan, ask our staff to assist you with any dietary requirements.

### Moussaka Aubergine 22

vegan

aubergine and seasonal vegetable stew, chickpeas and tomatoes, served with vermicelli rice. 🌱

### Okra Stew 22

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 22

seasonal mixed leaf salad & micro herbs, with red peppers, taouk chicken and mustard vinaigrette dressing. 🍷🌱

add halloumi cubes // 3

## S I D E S

lebanese roasted nuts 🍷 6

lebanese olives & pickles 6

fries 6

vermicelli rice 🌱 6

turmeric veggie rice 6

gratin potatoes 🌱 7



## C O C K T A I L S

**Pornstar Martini** 13  
vanilla absolut, passoa, passion fruit, orange, a dash of pineapple, served with a shot of prosecco.

**Espresso Martini** 13  
vanilla absolut, frangelico, kahlua, shaken with a freshly brewed double espresso.

**Pink Lychee Martini** 13  
season's special with premium Lanique for a hint of rose, shaken with kwai feh, vodka & lychee juice.

**Aperol Spritz** 12  
aperol with prosecco and a slice of orange, topped with soda.

**Margarita** 13  
a cocktail classic shaken with tequila, triple sec and our home-made sours mix.

**Shaken Sours** 13  
home-made sours mix with the choice of amaretto, whisky or gin, topped with angostura.

**Frozen Daquiri** 14  
premium white rum, frozen with our home-made lemonade. make it fruity – add strawberries, mango passion or raspberries.

**Fruit Bellini** 13  
prosecco cocktail layered with [raspberry, strawberry, pomegranate or mango passion].

## Z E R O - C O C K T A I L S

**Three-berry Blast** 8  
shaken with raspberries, strawberries, cranberry juice and lemon.

**Frozen Lemonade** 8  
blended with our home-made lemonade & fresh mint. make it fruity – add strawberries, mango passion or raspberries.

**Ginger Cooler** 8  
pineapple, ginger, passion fruit with lime, mint topped with ginger ale.

## S O F T D R I N K S

**fresh lemonade** 4  
made in-house using a traditional recipe

**pomegranate juice** 4

**lychee juice** 4

**apple juice** 4

**passion fruit juice** 4

**cranberry juice** 4

**pineapple juice** 4

**soft drinks & mixers** 4

## B E E R

**almaz** Lebanese 5

**heineken 0.0%** 4

## S P I R I T S

add any mixer [3]

**jameson whisky** 10

**black label | monkey shoulder | laphroaig** 12

**smirnoff vodka** 10

**grey goose** 12

**morgan's spiced | bacardi rum** 10

**havana 7 | kraken** 12

**gordon's gin** 11

**hendricks | tanqueray | gordons pink** 12

**tanqueray 10** 13

**jose cuervo tequila | don julio** 11

**arak** 8

**disaronno | baileys** 10

**courvoisier | hennessy | martell** 11



## D E S S E R T S

**Crème Brûlée** 8  
delicious brûlée made with a hint of middle eastern spices, and caramelised brown sugar. 🌱🍷

**Levant Panna Cotta** 8  
silky infusion of rose and orange blossom cream, topped with a velvety pistachio cream and toasted nuts. 🌱🍷

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

**Mixed Baklawa** 8  
layered with a delicious blend of nuts and syrup, with a fluffy pastry, to share. 🌱🍷

**Baked Pistachio** 8  
simple and delicious, to share - baked aromatic pistachio in a crumbly pastry, served with whipped marshmallow. 🌱🍷

### *Jude's* Ice Cream

handpicked seasonal creations, made in small batches

**Speculoos Biscuits & Arabica Coffee**

£4 per scoop

## D E S S E R T M A R T I N I S

**Hazelnut Espresso Cream** 13  
after-dinner martini, decadent fusion of fresh espresso, vanilla vodka, hazelnut coffee liqueur and baileys.

**Lemon-Cherry Bakewell** 13  
vibrant, zesty martini; a bright blend of vanilla vodka, amaretto and cherries, balanced with our fresh sours mix.

## H O T D R I N K S

### **blendsmiths**

Our specialty hot drinks, crafted for the curious.

Spiced Chai Latte	5
Golden Chai Latte	5
Beetroot & Ginger Chai	5
51% Cocoa Blend	5
House Chocolate	5

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### **C O F F E E**

we offer plant based milk

espresso	3
americano	4
turkish coffee	4
cappucino	4
latte	4

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### **T E A**

fresh mint	4
camomille	4
english breakfast	4
earl grey	4
green tea	4
peppermint	4
ginger & lemon	4