

## MEZZÉ

Mezze symbolise traditional middle eastern hospitality. From a simple bowl of olives to delicate pastries, these small plates are designed to be shared, a relaxed mini-banquet where everyone dips in and scoops up a mouthful with warm bread.

### Dips

<b>Hoummos</b> حمص Pureé of chickpeas, tahini & lemon	V	6.80
<b>Labné</b> لبننة Strained yoghurt	V	6.80
<b>Baba ghanoush</b> متبل باذنجان Purée of grilled aubergine, tahini & lemon	V	7.85
<b>Moujaddara</b> مجردة Red lentil purée with rice	V	5.95

### Vegetarian specialities

<b>Batata harrah</b> بطاطا حرة Diced potatoes fried with garlic, coriander and chillies	V	6.80	<b>Muhammara</b> محمّرة Mixed spicy nuts and olive oil	V	8.50
<b>Makdouse</b> باذنجان مكدوس Baby aubergines filled with walnuts & spices, tossed with cherry tomatoes and spring onions	V	6.80	<b>Al Rahib</b> باذنجان الراهب Grilled aubergine with tomato, onion, parsley and mint	V	7.85
<b>Warak enab</b> ورق عنب Vine leaves filled with parsley, mint, tomatoes, onions & rice	V	6.80	<b>Bemieh bil zeit</b> بامية Okra cooked in garlic, onions & tomato sauce	V	6.80
<b>Sambousek</b> سمبوسك جبنة Deep fried pastry parcels filled with mixed cheese & herbs	V	6.80	<b>Kalaj</b> كلاج Halloumi cheese in grilled pita bread	V	7.85
<b>Falafel</b> فلافل Deep-fried bean & herb croquettes, lemon & tahini dip	V	6.80	<b>Halloum meshoué</b> حلوم Grilled Halloumi cheese	V	7.85
<b>Mousakaa</b> مسقعة Cooked aubergines, onions, chickpeas, garlic with tomato sauce	V	6.80	<b>Kibbé la'kteen</b> كبة لقطين Deep-fried pumpkin & cracked wheat parcels, filled with onions, chickpeas and baby spinach.	V	7.80

### Salads

<b>Fattoush</b> فتوش Salad of mixed greens, cherry tomatoes and radishes tossed with apple vinegar, spiced crispy Lebanese bread	V	6.80
<b>Shankleesh</b> شنكليش Salad of home made spicy mature cheese with basil, cherry tomatoes & spring onions	V	7.85
<b>Tabboulé</b> تبولة Minced parsley, mint, onions & tomatoes mixed with cracked wheat, lemon & olive oil	V	6.80
<b>Salatet al zeitoun</b> سلطة زيتون Chopped olives, wild rocket, lemon & spring onions	V	6.80

### Fish specialities

<b>Calamar mekli</b> كالاماري مقلي Deep-fried squid with a sesame & lemon dip	7.85
<b>Samke harra*</b> سمكة حرة Sea bass with spicy tomato sauce	7.85
<b>Kreidis mekli</b> قريديس مقلي Deep-fried baby tiger prawns with a spicy sauce	7.85

### Meat/Poultry specialities

<b>Kibbé meklyeh*</b> كبة مقلية Deep-fried lamb & cracked wheat parcels, filled with onions & pine nuts	7.80
<b>Soujouk</b> سجق Pan fried homemade Lebanese spicy lamb sausages with cherry tomatoes	7.80
<b>Kibbé nayeh*</b> كبة نية Tartare of lamb, cracked wheat, spring onions & mint	10.95
<b>Jawaneh</b> جوانج Chicken wings marinated in lemon juice, garlic & coriander or charcoal grilled	7.80
<b>Hoummos awarma*</b> حمص قاورما Hoummos topped with marinated lamb & pine nuts	8.50
<b>Makanek*</b> مقانق Pan fried homemade Lebanese lamb & cumin sausages	7.80
<b>Sambousek Lamb*</b> سمبوسك لحمة Deep fried pastry parcels filled with minced meat, onions & pine nuts	7.80

### From our bread oven

<b>Fatayer*</b> فطائر Baked pastry triangles filled with baby spinach, onions & sumac	V	6.50
<b>Sfiha*</b> صفيحة Minced lamb, onions, pine nuts and tomatoes in flat bread	7.50	
<b>Arayes Fakhreldine*</b> عرايس Seasoned minced lamb, pine nut & tahini in flat bread	7.50	
<b>Arayes*</b> عرايس Seasoned minced lamb, in a grilled pita bread	7.50	
<b>Mana'eesh bil banadoura</b> مناقيش بالبندورة Tomato, onion & thyme spicy flat bread	V	6.50
<b>Mana'eesh zaatar</b> مناقيش زعتر Thyme, sumac & sesame flat bread	V	5.50
<b>Mana'eesh Cheese</b> مناقيش جبنة Cheese on flat bread	V	7.85