

Mediterrenen Restaurant

MENU



## SOUPS

LENTIL SOUP v شوریة عدس Creamy, slowly cooked lentils with carrot, onion, garlic flavoured with cumin, turmeric & olive oil.	8.50
CHICKEN SOUP g شوریة دجاح Chicken broth, spring onion, salt and pepper.	9.50

### COLD MEZZES

HOMMOS s v حمص بالطحينة Silky puree of chickpeas, tahini, lemon juice & olive oil.	8.50
HOMOS BEIRUTY v حمص بیروتی Purée of chickpeas mixed with hot pepper, chopped parsley & garlic.	8.75
MOUHAMARA n v محمّرة Crushed walnuts, roasted pepper paste, olive oil, pomegranate molasses.	9.75
MOUTABBAL s v متبل باذنجان Smokey baked aubergine paste, garlic, tahini, lemon juice & olive oil topped with pomegranate seeds.	8.75
LABNEH m v لبنة Strained yoghurt with mint & olive oil	8.00
WARAK ENAB v ورق عنب Grape Leaves stuffed with rice, fine chopped parsley, onions & tomatoes, herbs, pomegranate molasses, lemon & olive oil.	8.75
MOUSSAKA مسقعة باذنجان Cooked aubergine with chickpeas, onion, garlic & tomato sauce.	9.50
TABBOULEH g v تبولة Fine cut parsley, onions, tomato, mint & burgul with fresh lemon juice & olive oil dressing topped with pomegranate seeds.	8.75
FATTOUCH g v فتوش Lettuce, cucumber, tomato, red & green peppers with fried bread, pomegranate molasses, lemon juice & olive oil dressing.	8.75
ROCKET SALAD سلطة جرجير Rocket served with finely chopped onion, olive oil & lemon juice dressing.	10.50

## HOT MEZZES

HOMOS AWARMA s n حمص قاورما Creamy hummus topped with sautéed tender lamb dices, pine nuts & olive oil.	12.50
FOUL v فول مدمس Boiled fava beans and chickpeas served with tomato, chopped parsley, olive oil, pomegranate & lemon juice.	8.50
FALAFEL s c v فلافل Crunchy chickpeas croquette, celery, mixed herbs, cumin & mixed spices served with tahini sauce.	8.50
GRILLED HALLUMI m v s جبنة حلوم مشوية Olive oil marinated grilled halloumi cheese.	8.50
SPICY POTATOES v sp بطاطا حرّة Diced fried potatoes, coriander, garlic, mixed peppers & mediterranean spices.	8.50
JAWANEH جوانح مشویة Marinated grilled chicken wings.	9.90
SOJOK سبجق Spicy pan fried mini lamb sausages with tomatoes.	9.75
CHICKEN LIVER سنودة دجاج Marinated chicken liver flambéed in lemon and pomegranate molasses.	9.75
LAMB KEBBEH g کبة مقلیة Fried meat balls of lamb, burgul & herbs paste, stuffed with spiced lamb mince & onion filling.	8.75
PUMPKIN KEBBEH g s v کبة لقطین Fried balls of pumpkin, burgul, potato & herbs paste stuffed with, spinach, chickpeas, feta cheese & onion mix.	8.50
CHEESE SAMBOUSIK g m v سمبوسك جبنة Mixed cheese crescent shaped pastry.	7.50
LAMB SAMBOUSIK g سمبوسك لحمة Traditional minced	7.50
CHEESE بورك جبنة ROLL Deep fried crispy pastry rolled with mixed white cheese.	7.50
SPINACH FATAYER فطاير سبانخ Baked small	7.50
ARAYES عرايس كفته KAFTA Grilled crunchy lamb kafta spreads on pita bread.	9.75
ARAYES HALLUMI عرايس جبئة حلوم Grilled crunchy hallumi cheese on pita bread.	8.75

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# MAIN COURSES (From The Grill)

SHISH TAOUK شیش <b>طاووق</b> Marinated cubes of chicken fillet, grilled on skewers, served with, garlic & chilli	18.75 sauce.
LAMB KAFTA <b>كفته حلبية</b> Lamb mince & mixed herbs grilled on skewers.	18.75
S كفته خشخاش KAFTA KHASHKAHSH <b>كفته خشخاش</b> Lamb mince & mixed herbs grilled on skewers, served on a bed of spicy sauce.	19.50
لحم مشوي LAMB MESHWI Marinated lamb cubes	21.00
MIXED GRILL مشاوي مشكلة Grilled lamb kafta, lamb meshwi, shish taouk skewers, garlic & chilli sauce.	23.75
CASTALETTA ريش غنم Marinated grilled lamb chops	24.75
FARROUJ WHOLE فروج مسحب Grilled boneless marinated baby chicken.	20.50
LAMB SHAWARMA s شاورما لحم Roasted thin slices of marinated meat.	21.00
CHICKEN SHAWARMA شاورما دجاج Roasted thin slices of marinated chicken.	19.00
MAJBOUS CHICKEN مجبوس دجاج Roasted marinated chicken, served with rice, Okra or Potato sauce.	22.50
KUBA LEBANIA <b>كبة لبنية</b> Lamb Kuba, served with rice and yoghurt.	22.50
MAJBOUS MEAT مجبوس لحم Roasted lamb shank served with rice, Okra or Potato sauce.	24.50
GRILLED KING PRAWNS cr روبيان مشوي Grilled marinated jumbo king prawns with lemon & butter sauce, served with ch	29.00 ips or rice.
GRILLED FILLET SEABASS f سيمك سي باس مشوي Grilled seabass fillet, served with served with chips or rice.	24.75
CIDEC	
SIDES رز ابیض WHITE RICE v m	6.25
رز مع الزعفران SAFFRON RICE v m	7.75
FRENCH FRIES بطاطا مقلية	5.75
نین وخیار TZATZIKI m	6.50
PLAIN YOGURT m لبن	5.75
CANIDATIONES DATE	
SANDWICHES (Wraps)	
HALLUMI v g m جبنة حلوم	8.50
FALAFEL v g s فلافل	8.00
طاووق TAOUK g	10.00
فلافل مع جبنة حلوم FALAFEL WITH HALLUMI CHEESE v s g	9.75
chips کفته مشوي KAFTA with g	an <b>.</b> 00
لحم مشوي LAHM MESHWI with chips and soft drink g	12.00
شاورما لحم LAMB SHAWARMA with chips and soft drink g s	12.00
شاورما دجاج CHICKEN SHAWARMA with chips and soft drink g	11.00

### SET MENU FOR 2 PEOPLE

3 COLD AND 3 HOT STARTERS PLUS 2 MIX GRILLS.

COLD

حمص بالطحينة HOMMOS s v متبل باذنجان MOUTABBAL s v فتوش FATTOUCH g v

HOT

فلافل FALAFEL s c v كبة مقلية LAMB KEBBEH g سمبوسك جبنة CHEESE SAMBOUSIK g m v مشاوي مشكلة 2 MIXED GRILL

£80

#### SET MENU FOR 4 PEOPLE

4 COLD AND 4 HOT STARTERS PLUS 4 MIX GRILLS.

COLD

حمص بالطحينة ۲ HOMMOS s v متبل باذنجان ۲ MOUTABBAL s v فتوش FATTOUCH g v تبولة ۲ TABBOULEH g v

HOT

فلافل FALAFEL s c v كبة مقلية LAMB KEBBEH g سمبوسك جبنة CHEESE SAMBOUSIK g m v فطاير سبانخ SPINACH FATAYER مشاوي مشكلة 4 MIXED GRILL

£160



Dishes not marked with g are gluten free
Please note: we are using nuts in our kitchen and we can not
guarantee that our food is nut & sesame free.

Please advice your server of any special dietary requirements including intolerances& allergies.

v vegetarian / c celery / g gluten/ cr crustaceans / e eggs f fish / l lupin / m milk mu mustard / n nuts / p peanuts s sesame / so soya / s sulphites / sp spicy