

Meze / Starters – Cold

Ve 1	Hommos	3.40
	Puréed chickpeas, sesame oil, lemon juice and garlic	
Ve 2	Hommos Beirut	3.90
	Spicy hommos, a traditional recipe with cumin and parsley	
Ve 3	Moutabel	4.20
	Puréed aubergine, sesame oil, lemon juice and garlic	
Ve 4	Tabbouleh	3.90
	Parsley, tomatoes, onions, mint, crushed wheat, lemon juice, olive oil	
Ve 7	Warak'inab	4.20
	Vine leaves stuffed with rice, herbs and spices	
Ve 8	Kabis and/or Olives	2.90
	A selection of Lebanese pickles and/or olives	
Ve 9	Moussaa'at Badhinjan	4.20
	Fried aubergines, chickpeas, tomatoes, spices	
Ve 10	Loubieh Bzeit	3.75
	French beans cooked in olive oil, tomatoes, onion, garlic	
Ve 11	Mohammara Bil-Jawz	4.00
	Mixed crushed nuts, red capsicum, olive oil and spices	
V 12	Labneh	3.75
	Lebanese cream cheese and strained yoghurt	
V 13	Laban Bi-Khyar	3.75
	Yoghurt with cucumber	
V 14	Jibnat Halloum Salad	4.20
	White Mediterranean cheese, cucumber, herbs, olive oil	
V 15	Fetta Cheese Salad	4.20
	White Mediterranean fetta cheese, spring onions, olive oil	
Ve 16	Salatah Lubnaniya (Lebanese Salad)	3.20
	Lettuce, tomatoes, cucumber, parsley, onions, lemon juice, olive oil	
Ve 17	Salatah Arabiya Harra	3.20
	Lebanese salad with hot green chillis	
Ve 18	Fattoush	3.50
	Mixed salad with herbs and toasted Lebanese bread	
Ve 19	Foul Moukala	3.90
	Broad beans, cooked in garlic, coriander and lemon juice	
Ve 20	Barrasia	3.90
	Leeks and carrots, cooked in garlic and lemon juice	
21	Bastorma	5.50
	Dried cured fillet of beef in spices	
22	Kibbeh Nayeh	5.50
	Ground prime cut of raw lamb, crushed wheat and spices	
23	Kafta Nayeh	5.50
	Ground prime cut of raw lamb, onions, parsley and spices	

Meze / Starters – Hot

Ve 24	Batata Harra	3.90
	Potatoes fried in olive oil, coriander, chilli, garlic	
Ve 25	Foul Medammas	3.90
	Boiled fava beans, lemon juice, olive oil, garlic	
Ve 26	Fatayer Sebanikh	3.90
	Pastry filled with spinach, onions, lemon juice	
V 27	Sanbousek Biljibneh	3.90
	Pastry filled with fetta cheese	
28	Sanbousek Bil-Lahme	3.90
	Pastry filled with diced lamb, onion, pine nuts	
Ve 29	Falafel	4.00
	Ground chickpeas and broadbeans mixed with spices, fried	
V 30	Kellage Halloum	4.80
	Grilled halloum cheese in bread	
V 31	Kellage Mashwi	4.50
	Grilled halloum cheese, basil and black sesame seeds	
Ve 32	Zahra Maqlia	3.90
	Fried cauliflower topped with sesame oil, parsley, garlic, lemon juice	
33	Hommos Ma'a Lahma	4.50
	Puréed chickpeas, diced lamb, pine nuts	
34	Kibbeh Maqlia	4.90
	Ground meat with crushed wheat, stuffed with meat, onions and pine kernels	
35	Jawaneh Dajaj Mashwiya	3.75
	Grilled chicken wings with garlic sauce	
36	Maqaniq	4.50
	Lebanese fried cocktail sausages	
37	Sujuq	4.50
	Armenian sausages, mildly hot and spicy	
38	Arayes	4.50
	Ground meat, parsley, sesame oil, pine kernels, grilled in Lebanese bread	
39	Sawda Dajaj Maqlia	4.00
	Fried chicken liver	
40	Samak Bsizri Maqli	4.50
	Fried whitebait with lemon juice	
41	Calamari	4.50
	Fried calamari with lemon juice, served with garlic sauce	

Soup

Ve 42	Lentil Soup	3.90
	Lentils, rice, onions, garlic, served with pitta bread croutons	
Ve 43	Tomato Soup	3.90
	Tomatoes, onion, garlic	
Ve 44	Vegetable Soup	3.90
	Vegetables in a tomato-based broth	
45	Chicken Soup	3.90
	Chicken, onions, cream and a little wheat flour	

Vegetarian

Ve 46	Al-Shami Special Vegetables	7.50
	A selection of vegetables in a spicy tomato sauce	
V 47	Mujadara	7.50
	Cracked wheat, lentils and fried onions, served with yoghurt on the side	
Ve 48	Bam Yeh Bilzeit	8.50
	Okra fried in olive oil, garlic and tomatoes	
Ve 49	Sebanikh Bilzeit	7.50
	Spinach cooked in olive oil with fried onions and lemon juice	
Ve 50	Ardi-Shoki	8.50
	Artichokes with selected vegetables cooked in our special sauce	
Ve 51	Charcoal Grilled Vegetables	8.80
	Pepper, mushroom, onion and tomato, Charcoal grilled, with tahini sauce and paprika	

Fish

52	Samaka Hara Ma'a Taratour	14.00
	Two fish of the day fillets baked with hot sesame sauce <i>Recommended for two</i>	
53	Samaka Hara Ma'a Banadora	14.00
	Two fish of the day fillets baked with hot tomato sauce <i>Recommended for two</i>	
	Suyahdiyah	
54	Spiced rice topped with fish, served with salad	9.50

Side Orders

Highly recommended with mains

V 68	Mixed Vegetables sauté	2.75
V 69	Peas sauté	2.75
V 70	French Beans sauté	2.75
Ve 71	French Fries	2.75
Ve 72	Rice	2.75
Ve 73	Bulgur	2.75
Ve 74	Lebanese Bread	0.40

Charcoal Grill

55	Mixed Grill	9.50
	Kafta, chicken and lamb cubes, garnished with onions, mushrooms and tomatoes	
56	Kafta Kebab	9.00
	Ground meat with onions, herbs and spices	
57	Kafta Kash Kash	9.20
	Ground meat with onions, herbs and spices in tomato sauce	
58	Laham Mashwi Ma'a Al-Fitr	9.80
	Tender lamb cubes grilled with onions, tomatoes, mushrooms	
59	Kastaletta	11.50
	Four lamb cutlets served with grilled tomatoes and peppers	
60	Farrouj Mashwi	9.80
	Baby chicken, grilled and served with hot sauce or garlic	
61	Shish Taouq	9.50
	Boneless chicken marinated in garlic, lemon juice and olive oil, grilled	
62	Shawarma Lahme	9.50
	Flakes of lamb marinated in vinegar and spices, grilled on an upright spit	
63	Shawarma Dajaj	9.50
	Flakes of chicken marinated in vinegar and spices, grilled on an upright spit	
64	Kibbeh Istanbullyah	9.50
	Ground meat with crushed wheat and pine kernels, grilled	
65	Al-Shami Kafta Dajaj	9.20
	Chicken meat with herbs, marinated and minced, grilled and served with hot sauce	
66	Al-Shami Kebab	9.20
	Ground meat with herbs and spices, grilled and topped with garlic and sesame oil	
67	Ardi-Shoki Ma'a Lahma	10.50
	Artichokes topped with diced lamb and pine nuts in a tomato sauce	
68	Daoud Basha (Lebanese Meatballs)	9.50
	Lamb and cracked wheat balls cooked in tomato sauce, served with cracked wheat	

V = vegetarian

Ve = vegan

A service charge of 10% will be added to the bill for parties of six or more. All gratuities go to our staff.

Menu prices include VAT at the current rate.

We accept payment by cash and major credit cards (not American Express or Diner's).

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