

Soup

Lentil soup (v)	£3.95
Rustic onion soup topped with melted cheese	£5.50

Starters

Hummus served with pitta bread (v)	£4.95
Ful Mudames (v) - Broad beans cooked with cumin and garlic dressed with olive oil and parsley	£3.95
Falafel (v) - Rissoles made from broad beans and herbs lightly spiced	£4.50
Tabbouleh (v) - Finely diced vegetable salad with parsley, mint and cracked wheat	£4.50
Spinach with Yoghurt (v) - Spiced spinach cooked in olive oil, served with yoghurt	£4.50
Mirza (v) - lightly spiced cooked aubergine with tomato and scrambled egg	£4.50
Yereshig - Very spicy Middle Eastern lamb sausages with a strong flavour of garlic	£5.50
Mutabal (v) - A paste of grilled aubergines lightly smoked, tahina and spices and olive oil	£4.50
Stuffed Vine Leaves (v)(n)	£4.95
Borek (v)- Feta cheese pastry	£4.50
Arrat Salad -Diced chicken salad with mixed vegetables and mayonnaise	£5.50
Jajuk (v)- Yoghurt, garlic, finely chopped cucumbers, mint and seasoning	£3.95
Olives (v) - Marinated jumbo olives	£3.50
Kibbeh (n) - A shell made of bulgar wheat and lamb filled with mixed nuts and spicy lamb	£4.95
Lahma Bil-Ajeen - Middle Eastern pastry with a finely chopped topping of minced lamb and salad	£4.95
Mezzeh - A selection of starters served on one dish (vegetarian mezzeh also available)	For one £9.00 For two £17.00 For three £24.00 For four £30.00
Tiger Prawns - Off the shell, cooked with chilli, garlic, olive oil and butter	£7.95

Asparagus - On a bed of tomato served with halloumi, feta and parmesan cheese melted on top	£6.95
Devilled Chicken Livers - Cooked with paprika and Worcester sauce served with mixed salad	£7.50
Homemade salmon fishcakes with salad and Spicy sauce	£7.50

Salads

Watermelon and feta Cheese Salad	£5.50
Grilled halloumi and baby spinach	£5.50
Crayfish and avocado salad with lemon mayonnaise	£6.95
Simple mixed salad	£3.00
Strips of steak cooked with whole grain mustard, honey and chilli on a bed of salad	£7.50

Main Course Dishes**On the Grill**

Mature Fillet Steak, aged at least 28 days, marinated in red wine and spices cooked on the charcoal best served rare to medium rare	£22.00
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Kebabs

All kebab dishes are cooked on charcoal accompanied with rice and served with mild and hot sauce	
Ultimate Mixed Kebab - A selection of kebabs served with grilled tomatoes, peppers and grilled onions	£23.00
Shish Kebab - Fillets of lamb marinated in light spices and skewered with onions	£14.95
Yoghurt Kebab - Spicy minced lamb served with a yoghurt and garlic sauce presented with an omelette crown, accompanied by pitta bread, not rice	£13.50
Antake Kebab - Spicy and very hot minced lamb kebab	£13.50
Tavouk Kebab - Chunks of chicken breast marinated in tomato, garlic and spices	£13.50

Traditional

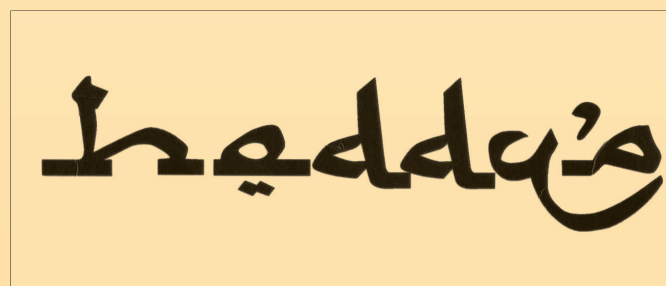
Shashlig - Marinated lamb chops served with a skewer of vegetables and a side of rice, cooked to your liking on charcoal	£14.95
Chavourma - Grilled best lamb fillet marinated in spices, served in slices	£13.95
Mussaka (n) - Minced lamb, lightly spiced with layers of smoked aubergine with a cheese and egg topping served with salad	£13.50
Shik El Mashi (n) - Courgettes stuffed with minced lamb and nuts and cooked in a spiced tomato sauce	£12.95
Chicken Chavourma - Slices of chicken in a yoghurt and garlic marinade and served with rice	£13.50
Dolma - stuffed pepper, courgette and aubergine with mince lamb, rice and vegetables in a spicy mint and tomato sauce	£15.95

Vegetarian

Vegetable Moussaka (v) - layers of smoked aubergine with a cheese topping served with chick pea salad	£12.50
Imam Bayildi (v) - Aubergine stuffed with peppers, tomatoes and onions	£12.95

Fish

Salmon steak marinated with cumin ,garlic and lemon cooked on charcoal with grilled tomatoes	£15.50
Baby Halibut Fillet (When available) - Pan fried with a touch of butter and caramelised lemon served with grilled tomato	£17.95
Baked Sea bass fillets marinated in ginger, chilli and spring onions served with Persian rice	£18.50
Pan fried or grilled lobster with chilli and spring onions or mushrooms and garlic butter (advanced bookings only)	£30.00

**Couscous Dishes**

Couscous is a mixture of vegetables cooked in a Harrisia spicy sauce.	
Vegetarian Couscous (v)	£12.50
Couscous Marocaine - Served with large chunks of lamb shank	£15.50

Rice

Rice prepared with angel hair	£1.95
Persian Rice prepared with dates and green lentils	£2.50
Herb rice prepared with parsley, coriander and dill	£2.50

Side Orders

Pitta Bread	£0.50
Arabic Bread	£1.00
Garlic and chilli Arabic bread	£2.50
Hot chilli pepper cooked in rock salt	£3.00
Homemade chunky chips	£3.50
Mixed vegetables	£3.00
sautéed courgettes	£3.95
Turshi - Middle Eastern pickles	£2.25
Yoghurt	£2.00

- We always strive to source our meats from the best local suppliers.
- If there is something you fancy that is not on the menu, please ask we may be able to provide it for you.
- Smaller portions for younger diners are always available.
- Extra dishes available from our weekly specials menu.
- If you are thinking of having a dinner party at home or elsewhere, we will be more than pleased to provide our catering experience, please ask a member of staff.
- We can also provide our full menu as a take home service

(v) - Vegetarian • (n) - contains nuts