

Soups

✓ **Lentil Soup | 6.50**

Lentils cooked with Cumin & Olive oil

✓ **Lemony Lentil Soup | 6.50**

Lentils & Spinach, with lots of Lemon

Chilli Lamb Tomato Soup | 7.50

Finely chopped Lamb cooked in Tomato & Mint

Fatayer

✓ **Fatayer Spinach | 5.90**

Pastry filled with Spinach, Onion & Sumac
(may contain traces of nuts)

Rakakat Chicken Rolls | 6.90

Spring roll pastry filled with Chicken & Mushroom

✓ **Rakakat Cheese Rolls | 5.90**

Spring roll pastry filled with Cheese & Parsley

Fatayer Lahem | 6.90

Pastry filled with Minced Lamb, Onion & Sumac
(may contain traces of nuts)

Starters

✓ **Hummus | 6.90**

Chickpea Puree with Tahini, Lemon Juice & Olive Oil
(add Beef or Chicken Shawarma €2 extra)

Hummus Bil Lahem | 7.90

Hummus Topped with ground Lamb & Onions

✓ **Baba Ganouge | 7.00**

Grilled Aubergine Puree with Tahini & Lemon Juice

✓ **Teta Ganouge | 6.90**

Spinach Puree with Tahini & Lemon Juice

✓ **Labneh | 6.90**

Soft Yogurt Cheese with Dried Mint & Olive Oil

✓ **Fettah Hummus | 7.00**

Sautéed Whole Chickpeas topped with Yogurt & crispy Lebanese Bread

✓ **Vine Leaves (5p) | 7.00**

Vine Leaves stuffed with Rice, Tomatoes, Onion & Parsley with Olive oil

✓ **Tabouleh | 7.00**

Parsley salad with Bulgur Wheat, Tomatoes, Onions, Lemon Juice & Olive Oil

✓ **Fattoush | 7.90**

Traditional mixed salad with crispy Lebanese Bread and
Pomegranate Dressing

✓ **Falafel (3p) | 5.90**

Deep fried crushed Chickpeas & Fava Beans served with Tahini & Falafel salad

Kibbeh Fried (3p) | 6.90

Fried Lamb & Bulgur Wheat stuffed with minced Lamb & Onion

Chicken Wings (8p) | 7.90

Grilled marinated wings with Garlic Sauce

Sujok | 7.50

Lebanese/Armenian homemade Spiced Sausages in Tomato Sauce

Arayess | 8.50

Grilled Lebanese Bread stuffed with minced Lamb topped with
sliced Tomato & Onions

Chicken Liver | 8.00

Chicken Liver marinated and cooked in Pomegranate Molasses

Samka Harra | 8.00

Marinated White Fish, cooked in Tomato sauce served with bread

King Prawns | 8.00

Prawns cooked in Garlic & Lemon Juice and served with bread

Mains

✓ Maghmour | 13.90

Aubergine, Chickpeas & Onion stewed in a Tomato Sauce, served with Rice

Chicken Shawarma | 16.90

Roasted thin cuts of Marinated Chicken, served with Spiced Potatoes & Garlic Sauce

Beef Shawarma | 17.90

Roasted thin cuts of Marinated Beef served with Spiced Potatoes & Tahini Sauce

1/2 Grilled Chicken | 15.90

Marinated 1/2 Chicken on the bone, grilled & served with Garlic Sauce & Fried Potatoes

(make it chilli, ask server)

Dawood Basha | 14.90

Meat Balls cooked in Pomegranate & Tomato Sauce topped with Cashews served with Rice

Kafta Bilrozz | 15.90

Grilled skewers of Seasoned Minced Lamb served with Lebanese Rice, Cashew Nuts & Gravy

Kafta Harra | 14.90

Grilled Ground Lamb in Chilli Tomato Sauce. Served with Vermicelli Rice

Spiced Chicken Kafta | 14.90

Grilled Ground Chicken in Chilli Tomato Sauce topped with Garlic Sauce & served with Vermicelli Rice

Kibbeh Billaban (4p) | 15.90

Lamb & Bulgur Outer Shell stuffed with Minced Lamb & Onions, served in Rice and topped with our Natural Yogurt Sauce

Spiced Seabass | 20.90

Grilled whole Seabees with Fresh Coriander, Garlic and Spiced Tahini Sauce

Chilli Prawns | 21.50

Prawns cooked in our Homemade Chilli Sauce and served with Rice

Mansaf | 16.90

Saffron Rice, Pomegranates and our Natural Yoghurt Sauce with:

Chicken Breast

Roast Lamb | + €3

1/2 Chicken | +€1

Kabsa | 16.90

Lebanese Rice, Cashew Nuts & Gravy with:

Chicken Breast

Roast Lamb | + €3

1/2 Chicken | +€1

Meshawq (Grilled Skewers)

Shish Taouk (3) | 18.90

Grilled Skewers of Chicken Breast marinated in Garlic & Lemon

Kafta Chicken (4) | 18.90

Grilled Skewers of Seasoned Ground Chicken topped with tomatoes

Kafta Lamb (4) | 19.80

Grilled Skewers of Ground Lamb topped with Onions & Parsley

Mixed Kafta (4) | 19.80

Two Kafta Chicken Skewers and Two Kafta Lamb Skewers

Lamb Meshwe (4) | 21.00

Grilled Skewers of Marinated Lamb Fillets

(make it chilli, ask server)

Mixed Meshwe (4) | 21.00

Mixed Skewers of Shish Taouk, Lamb Meshwe and Lamb & Chicken Kafta

*all Meshawe are served with Garlic Sauce and Grilled Chilli Bread, Onion & Tomato

Mezzes (For 2 People)

Lebanon Mezze | 65.00

A Selection of Starters:

Hummus, Baba Ganouge, Tabouleh, Falafel, Arayess, Sujok, Fried Kibbeh, Fatayer Lahem, Spiced Potatoes & A Portion of Bread

Main Dish:

Spiced Chicken Kafta served with Rice

Beirut Mezze | 65.00

A Selection of Starters:

Hummus, Baba Ganouge, Tabouleh, Vine Leaves, Arayess, Sujok, Chicken Wings, Sambousek Cheese, Sambousek Chicken & A Portion of Bread

Main Dish:

Mixed Kafta and Spiced Potatoes

✓ Vegetable Mezze | 59.00

A Selection of Starters:

Hummus, Baba Ganouge, Tabouleh, Falafel, Fatayer Spinach, Labneh, Grilled Halloumi, Sambousek Cheese, Spiced Potatoes & a portion of Bread

Main Dish:

Maghmour served with Rice

✓ Vegan Mezze | 59.00

A Selection of Starters:

Hummus, Baba Ganouge, Tabouleh, Falafel, Fatayer Spinach, Teta Ganouge, Vine Leaves, Fattoush, Olives, Spiced Potatoes & a portion of Bread

Main Dish:

Maghmour served with Rice

Sides

- Olives | 3.50
- Pickles | 3.50
- Portion of Bread | 1.90
- Chilli Bread | 2.00
- Lebanese Rice | 3.90
- Riz Bil Shareyah (Vermicelli Rice) | 3.90
- Spiced Potatoes | 4.50
- Plain Diced Potatoes | 3.90
- Assortment of Raw Vegetables | 3.20

Drinks

- Homemade Lemonade | 4.00**
Lemon & Mint
- Jallab | 4.00**
A Traditional Grape, Pomegranate, Date & Rosewater Drink with Almonds & Raisins
- Fresh Orange Juice | 4.50**
Freshly Squeezed
- Homemade Ayrn Yogurt | 3.50**
Fresh Natural Yogurt Drink (salty)
- Coke | 3.00
- Diet Coke | 3.00
- 7 Up | 3.00
- Diet 7 Up | 3.00
- Fanta | 3.00
- Club Orange Zero | 3.00

Hot Drinks

- Tea | 2.60
- Herbal Tea (ask server) | 3.00
- Mint Tea | 3.20
- Coffee | 2.60
- Lebanese Coffee | 3.20
- Cappuccino | 3.20
- Latte | 3.20
- Espresso | 2.50
- Irish Coffee | 8.80
- Calypso Coffee | 8.80
- French Coffee | 8.80
- Baileys Coffee | 8.80

Desserts

- Baklava | 6.90**
Layers of filo pastry stuffed with Cashew Nuts and topped with crushed Pistachios
-  **Halawa | 6.90**
A sweet dessert made from Sesame Seed Paste
- Atayef | 6.90**
Fried Lebanese Pancakes stuffed with Walnuts topped with Arabian syrup & Pistachio
- Znoud El-Sit | 7.50**
Fried filo pastry rolls filled with Ashtalieh and topped with Arabian Syrup & Pistachio
- Kanafa Biljibn | 7.90**
Ground and toasted Semolina over Melted Creamy Cheese topped with Arabian Syrup & Pistachio
- Ashtalieh | 7.90**
Traditional Cream & Milk Pudding topped with Arabian Syrup & Pistachio Nuts