

# ALA Carto

Food allergy information is available on request (Allergen Menu).

Our red meat is of Irish origin. All our meat is اللحم حلال

10% Service Charge will be added for all groups of 6 or more.

## Soups

✓ **Lentil Soup | 7.50**

Lentils cooked with Cumin & Olive oil

✓ **Lemony Lentil Soup | 7.50**

Lentils & Spinach, with lots of Lemon

**Chilli Lamb Tomato Soup | 8.50**

Finely chopped Lamb cooked in Tomato & Mint

## Fatayer

✓ **Fatayer Spinach | 6.50**

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

**Rakakat Chicken Rolls | 7.50**

Spring roll pastry filled with Chicken & Mushroom

✓ **Rakakat Cheese Rolls | 7.00**

Spring roll pastry filled with Cheese & Parsley

**Fatayer Lahem | 8.00**

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

# Starters

✓ **Hummus | 7.50**

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

**Hummus Bil Lahem | 9.50**

Hummus Topped with ground Lamb & Onions

✓ **Baba Ganouge | 8.50**

Grilled Aubergine Puree with Tahini & Lemon Juice

✓ **Teta Ganouge | 7.50**

Spinach Puree with Tahini & Lemon Juice

✓ **Labneh | 7.50**

Soft Yogurt Cheese with Dried Mint & Olive Oil

✓ **Fetteh Hummus | 8.00**

Sautéed Whole Chickpeas topped with Yogurt & crispy Lebanese Bread

✓ **Vine Leaves (5p) | 8.50**

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

✓ **Tabouleh | 8.50**

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

✓ **Fattoush | 8.90**

Traditional mixed salad with crispy Lebanese Bread and  
Pomegranate Dressing

✓ **Falafel (3p) | 7.50**

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

**Kibbeh Fried (3p) | 9.00**

Fried Lamb & Bulgur Wheat stuffed with minced Lamb & Onion

**Chicken Wings (8p) | 8.90**

Grilled marinated wings with Garlic Sauce

**Sujok | 8.90**

Lebanese/Armenian homemade Spiced Sausages in Tomato Sauce

**Arayess | 9.00**

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

**Chicken Liver | 9.00**

Chicken Liver marinated and cooked in Pomegranate Molasses

**Samka Harra | 9.50**

Marinated White Fish, cooked in Tomato sauce served with bread

**King Prawns | 9.50**

Prawns cooked in Garlic & Lemon Juice and served with bread

# Mains

## ✓ Maghmour | 16.00

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

## Chicken Shawarma | 19.50

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

## Beef Shawarma | 20.50

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

## 1/2 Grilled Chicken | 18.00

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

*(make it chilli, ask server)*

## Dawood Basha | 17.00

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

## Kafta Bilrozz | 18.00

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

## Kafta Harra | 18.50

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

## Spiced Chicken Kafta | 17.00

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

## Kibbeh Billaban (4p) | 18.00

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

## Spiced Seabass | 24.50

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

## Chilli Prawns | 24.50

Prawns cooked in our Homemade Chilli Sauce and served with Rice

## Mansaf | 19.50

Saffron Rice, Pomegranates and our Natural Yoghurt Sauce with:

### Chicken Breast

Roast Lamb | + €3.90

1/2 Chicken | +€1.50

## Kabsa | 19.50

Lebanese Rice, Cashew Nuts & Gravy with:

### Chicken Breast

Roast Lamb | + €3.90

1/2 Chicken | +€1.50

# Meshawq (Grilled Skewers)

## **Shish Taouk (3) | 21.00**

Grilled Skewers of Chicken Breast marinated in Garlic & Lemon

## **Kafta Chicken (4) | 20.50**

Grilled Skewers of Seasoned Ground Chicken topped with tomatoes

## **Kafta Lamb (4) | 22.00**

Grilled Skewers of Ground Lamb topped with Onions & Parsley

## **Mixed Kafta (4) | 22.50**

Two Kafta Chicken Skewers and Two Kafta Lamb Skewers

## **Lamb Meshwe (4) | 24.90**

Grilled Skewers of Marinated Lamb Fillets

*(make it chilli, ask server)*

## **Mixed Meshwe (4) | 24.50**

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 | 72.00

*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 | 75.00

*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 | 67.00

*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 | 65.50

*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 | 4.50
- Pickles | 4.50
- Portion of Bread | 2.00
- Chilli Bread | 2.50
- Lebanese Rice | 4.90
- Riz Bil Shareyah (Vermicelli Rice) | 3.90
- Spiced Potatoes | 4.90
- Plain Diced Potatoes | 3.90
- Assortment of Raw Vegetables | 3.20

## Drinks

- Homemade Lemonade | 4.50**  
Lemon & Mint
- Jallab | 4.90**  
A Traditional Grape, Pomegranate, Date & Rosewater Drink with Almonds & Raisins
- Fresh Orange Juice | 4.90**  
Freshly Squeezed
- Homemade Ayrn Yogurt | 4.00**  
Fresh Natural Yogurt Drink (salty)
- Coke | 3.30
- Diet Coke | 3.30
- 7 Up | 3.30
- Diet 7 Up | 3.30
- Fanta | 3.30
- Club Orange Zero | 3.30

## Hot Drinks

- Tea | 2.60
- Herbal Tea (ask server) | 3.00
- Mint Tea | 3.20
- Coffee | 2.80
- Lebanese Coffee | 3.50
- Cappuccino | 3.30
- Latte | 3.30
- Espresso | 2.70
- Irish Coffee | 8.80
- Calypso Coffee | 8.80
- French Coffee | 8.80
- Baileys Coffee | 8.80

## Desserts

- Baklava | 7.50**  
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 | 7.00**  
Fried Lebanese Pancakes stuffed with Walnuts topped with Arabian syrup & Pistachio
- Znoud El-Sit | 7.00**  
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 | 6.90**  
Traditional Cream & Milk Pudding topped with Arabian Syrup & Pistachio Nuts