



Soups and Salads

Lentil Soup (L) finely selected lentils cooked in cumin and olive oil, served with toasted Lebanese bread (GL, V, SD)	10	Crab Salad (L) shredded crab, rocket & mezemiso spicy sauce (CR, SD)	18
Tabbouleh (L) finely chopped parsley salad, tomato & zejd dressing (GL, SD, V, VE)	10	Tuna Tataki & Wasabi Salad (J) seared tuna & wasabi salad (SS, GL, SD, SO, FI, MU)	18
Fattouch (L) mixed vegetables salad & pomegranate molasses (GL, V, VE, SD)	10		

Cold Starters

Hommos (L) purée chickpeas, tahini & zejd dressing (SS, SD, V, VE)	10	MEZEMISO SASHIMI (J)	
Mutabal (L) purée eggplant, tahini & zejd dressing (VE, V, SD, SS)	10	Chef Selection of Assorted Sashimi 6 pieces	16
Raheb Salad smoked eggplant lightly puréed, chopped tomatoes, parsley, garlic and virgin olive oil (VE, V, SD, SS)	10	Chef Selection of Assorted Sashimi 12 pieces	30
Muhammara (L) red purée pepper, smashed walnuts and virgin olive oil (SD, GL, NU, PE, VE, V)	10	Chef Selection of Assorted Sashimi 24 pieces	56
Edamame (J) with sea salt & chilli oil (V, VE, SD, SS)	8	Oyster Platters served with vinegar and onions (SH)	
		3 pieces	15
		6 pieces	25
		12 pieces	45

Prunier Caviar 55
30gr
(EG,DA, FI)

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Hot Starters

Hommos with Lamb Shawarma (L) puréed chickpeas, tahini, topped with lamb shawarma (SS, SD)	16	Rekakat Jebnet (4pcs) (L) crunchy filo pastries rolled with Mediterranean cheese mix and a hint of parsley (DA, GL)	14
Spicy Lebanese Sausages (L) fried Lebanese sausage, filled with spiced ground meat, puréed in a flavour of special spices (SD, NU)	16	Baked Haloumi (L) Haloumi cheese baked in the oven, with olive oil drip (DA, GL)	14
Falafel (L) puréed chickpeas, chopped onions, garlic, coriander and cumin spices (SD, VE, V)	12	Spicy Potatoes (L) crunchy potatoes, fresh chilli & coriander (V, VE, SD)	9
Fresh Sardines pan fried sardines served with a spiced tahini special dip (F, SD, SS/GL)	16	Shrimp à la Provençal (L) topped with coriander & lemon juice (CR, SD)	18
Calamari Special Pan fried calamari rings dipped in batter and cooked to crispness (CR, GL, SD, EG)	18	Fruity Rock Prawn (J) crispy prawn & creamy mango special sauce (GL, SD, CR, EG, DA, MU)	18
Octopus Mezemiso (L) baby octopus served in our mezemiso spicy sauce (FI, GL, DA, EG)	22	Lobster Net (J) lobster filo roll & spicy mayo (3 pieces) (GL, SD, SO, CR, EG)	16
		Gyoza (4pcs) (J) prawns & vegetables (CR, SH, SD, GL, SO, DA)	12

Mains

Salted Fish (L) freshly baked seabass, hara & tajen (FI, SS, SD, NU)	42	Chicken Kabsa Specially marinated chicken pieces on the bone embedded in signature spiced rice served with chili sauce (SD, NU)	32
Black Cod (J) miso marinated black cod (GL, SO, SD, FI)	38	Lamb Kabsa Specially marinated lamb loin embedded in signature spiced rice served with chili sauce (SD, NU)	34
Sultan Ibrahim (Striped Red Mullet) (L) fried striped red mullet lebanese style (GL, FI)	38	Prawn Kabsa Specially marinated tiger prawns embedded in signature spiced rice served with chili sauce (SD, CK, NU)	36
Sayadiya (L) Seabass fillets embedded in a special marinated rice topped with nuts and crispy fried thinly sliced onions (F, SD, NU)	38	Makloubeh Layers of eggplant, potatoes and tomatoes spiced to perfection, embedded in a special rice dish (SD, VE, V)	28

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Allergen Legend

(GL) Gluten, (EG) Eggs, (SH) Shellfish, (PE) Peanuts, (SD) Sulphur Dioxide, (CE) Celery, (FI) Fish, (MU) Mustard, (SS) Sesame Seeds, (LU)
Lupin, (CR) Crustacean, (DA) Dairy, (NU) Nuts, (SO) Soya, (V) Vegetarian, (VE) Vegan
(L) Lebanese | (J) Japanese





FROM THE GRILL

Mixed Grill

1 skewer of marinated chicken
1 skewer of marinated lamb shashlik
1 skewer of minced lamb kofta, served with a mix of
grilled vegetables
(GL, MU, SD) 32

Shish Tawook

2 Skewers of marinated chicken cooked to perfection
comes with a mix of grilled vegetables, served with a
mix of grilled vegetables
(SD, VE, V) 24

Kabab (Kofta)

3 Skewers of minced meat with chopped parsley on
the grill, served with a mix of grilled vegetables
(GL) 24

Mezemiso Ribeye Steak (J)

black pepper sauce & jacket potato
(GL, SD, SO, DA, SS, MU) 40

Grilled Tiger Prawns

Chargrilled to perfection tiger prawns, served
with a mix of grilled vegetables
(GL, FI) 30

Lamb chops

Marinated lamb chops cooked on the grill
to perfection, served with a mix of grilled
vegetables
(SD, GL) 34

SIDE DISHES

Plain Rice (V, VE) 5	Saffron Rice (V, VE) 12
Lebanese Rice (GL, EG, V) 6	Steamed Asparagus (V, VE) 7

DESSERTS

Miske Bel Ashta (L) 14
mastic ice cream topped with cotton
candy and crumbled pistachio
(DA, NU)

Ousmallieh (L) 16
filo pastry, clotted cream, rose syrup
and crumbled pistachio
(GL, EG, DA, NU)

Daifuku (J) 14
mochi stuffed with ice cream
(GL, EG, DA, NU)

