



# LUNCH MENU

## WRAPS All served with fries

<b>Soujok and egg wrap</b>	8.5
<small>Lamb sausage, scrambled eggs (Subject to Availability)</small>	
<b>Falafel v</b>	9.5
<small>Chickpeas deep fried served with Tomato, pickles and sesame sauce</small>	
<b>Halloumi v</b>	9.5
<small>Pickles, tomato and cucumber</small>	
<b>Halloumi &amp; Fafafel wrap</b>	9.5
<small>(Pickles, tomato and cucumber)</small>	
<b>Halloumi &amp; Patata Harra</b>	9.5
<small>(spicy potatoes and halloumi)</small>	
<b>Beirut breakfast</b>	10
<small>Eggs, halloumi, Lebanese yogurt, olives with Lebanese bread</small>	
<b>Chicken shawarma</b>	10.5
<small>Chicken, tomatoes, pickles, garlic sauce or mayonnaise</small>	
<b>Barbecue chicken shawarma n</b>	10.5
<small>Chicken, barbecue sauce, garlic, lettuce, pickles</small>	
<b>Shish taouk</b>	10.5
<small>Chicken, cucumber, tomato, garlic sauce</small>	
<b>Lahma meshawi</b>	10.5
<small>Lamb cubes, pickles, tomato, onion</small>	
<b>Kafta</b>	10.5
<small>Minced lamb, parsley, onion, tomato, hummus, pickles</small>	

## SIDES

<b>Lazeez bread v</b>	4.5
<b>Olives v</b>	4.5
<b>Pickles v</b>	4.5
<b>Rice v</b>	5
<b>Fries v</b>	5
<b>Halloumi fries</b>	8
<b>Lentil Soup v</b>	9



v = Vegetarian

n = Contains Nuts or Seeds or is prepared with Seeds Oils

w = Contains Wheat or Crushed Wheat

13% Service Charge will be added to the final bill

## SPARKING WINE & CHAMPAGNE

<b>125ml / Bottle</b>	
Prosecco Fiorita DOC Treviso (Italy)	9 / 29

## RED WINE

<b>175ml / 750ml</b>	
Reserve de Rafègue - Merlot (France)	9 / 29
St. Thomas Pinot Noir (Lebanon)	12 / 39
Lazeez Lebanese Wine (Lebanon)	9.5 / 34

## WHITE WINE

<b>175ml / 750ml</b>	
Villa San Martino - Pinot Grigio (Italy)	9 / 29.5
Reserve de Rafègue - Sauvignon (France)	9 / 29.5
Lazeez Lebanese Wine (Lebanon)	9.5 / 33.5

## ROSÉ

<b>175ml / 750ml</b>	
La Delizia - Pinot Grigio Blush (Italy)	9 / 27.5
Lazeez Lebanese Wine (Lebanon)	9.5 / 32

## 2 COLD & HOT 1 TAPAS

Choose from 2 cold & 1 hot tapas with warm Lebanese bread for £18. All Vegan

### COLD

<b>Lazeez hummus v</b>	6.5
<small>Homemade hummus with fresh pitta</small>	
<b>Motabaal v</b>	7.5
<small>Grilled aubergine, tahini</small>	
<b>Mix pickles v</b>	6.5
<small>Turnip, cucumber, olives</small>	
<b>Mosaka v</b>	6.5
<small>Aubergines, chick peas, tomato sauce, onion, garlic</small>	
<b>Beirut hummus</b>	6.5
<small>With fresh pitta</small>	

### HOT

<b>Lazeez falafel v n</b>	7.5
<small>3 Large falafels</small>	
<b>Patata harra v</b>	7
<small>Spicy fried potatoes, coriander, chili, lemon sauce</small>	
<b>Sambousek cheese v</b>	6.5
<small>3 pieces - Deep fried Lebanese pastry, cheese</small>	
<b>Fatayer spinach</b>	6.5
<small>Lebanese pastry, spinach, onion, olive oil, sumac, pine nuts</small>	
<b>Grilled halloumi cheese v</b>	8.5
<small>Halloumi, tomato, cucumber</small>	

## 2 HOT & COLD 1 TAPAS

Choose from 2 hot & 1 cold tapas with warm Lebanese bread for £22

### COLD

<b>Avocado hummus v</b>	7.5
<small>with fresh pitta</small>	
<b>Vine leaves v</b>	7.5
<small>Stuffed with rice, tomato, parsley</small>	
<b>Lebanese mint yogurt v</b>	7
<small>Cucumber, dried mint - contains milk</small>	
<b>Motabaal v</b>	7.5
<small>Grilled aubergine, tahini</small>	
<b>Hummus Beetroot</b>	7.5
<small>With fresh pitta</small>	

### HOT

<b>Shish taouk</b>	8
<small>Grilled chicken</small>	
<b>Jawaneh meshwi</b>	8.5
<small>3 pieces - Grilled chicken wings marinated in Lebanese dressing</small>	
<b>Beirut calamri</b>	9
<b>Chicken shawarma</b>	8
<b>Grilled halloumi cheese v</b>	8.5
<small>Halloumi, tomato, cucumber</small>	

## SALADS

<b>Spicy Lebanese Salad v</b>	9
<small>Lettuce, tomato, cucumber, parsley, mint, onion, green chillies</small>	
<b>Tabbouleh v w</b>	9
<small>Parsley, mint, tomato, crushed wheat, onion</small>	
<b>Falafel Salad v</b>	12
<b>Shish Taouk &amp; Açovado salad v</b>	12

<b>Fattoush v</b>	9
<small>Lettuce, tomato, cucumber, mint, onion, radish, summac, Lebanese bread</small>	
<b>Grilled Halloumi Salad v</b>	12
<small>Grilled halloumi cheese, rocket leaves, lettuce, house dressing</small>	
<b>Shish Taouk Salad v</b>	12
<small>Grilled Chicken, Lettuce, tomato, cucumber &amp; our special chef dressing</small>	

## SOFTAILS (NON ALCOHOL)

<b>Arabian Nights</b>	7.5
<small>Orange juice, pineapple juice, lime, grenadine, lemonade</small>	
<b>Jallab</b>	7.5
<small>Molasses syrup, rose water, raisins, pomegranate, almonds</small>	
<b>Peach and Chilli Ice Tea</b>	7.5
<small>Peach puree, chilli syrup, vanilla syrup, lime, black tea</small>	
<b>Spiced Carrot</b>	7.5
<small>Carrot juice, lime, sugar, fresh ginger</small>	
<b>Twisted Virgin Mojito</b>	7.5
<small>Fresh mint leaves, apple juice, lime juice, sugar syrup and lemonade</small>	

## JUICES

<b>250ml</b>	
Fresh Orange	6
Fresh Lemon and Mint	6
Fresh Strawberry and Mango	6
Fresh Carrot and Apple	6

## WATER

<b>Still (Small)</b>	3.5
<b>Still (Large)</b>	6
<b>Sparkling (Small)</b>	3.5
<b>Sparkling (Large)</b>	6

## SOFT DRINKS

<b>300ml</b>	
Coca Cola	3.5
Diet Coke	3.5
Tonic Water	3.5
Lemonade	3.5

## BEERS

<b>300ml</b>	
Peroni	6
Beirut Beer	6
Almaza	6
Corona	5.5

## HOT DRINKS

<b>Takeaway coffee</b>	3	<b>Hot chocolate</b>	4.5
<b>Espresso single</b>	3	<b>Turkish coffee</b>	12.5
<b>Espresso double</b>	3.5	<b>Karak tea</b>	15
<b>Americano</b>	3.5	<b>Tea pot for 1</b>	9
<b>Latte / Cappuccino</b>	3.5	<b>Tea pot for 2</b>	15

\*Turkish Coffee Flavours - Orange, Nutella or Cardamom & Saffron also served with fresh dates and mineral water

\*Tea Selection - Moroccan & Arabic Tea served with baklava

