



Lunch Menu - 2 courses £ 11.50 / 3 courses £ 14.95

Starters

Falafel

Crispy chickpea balls served with hummus

Shorba

Home made soup of the day

Hummus

Chickpea and garlic dip drizzled with olive oil and served with fresh naan

Main Courses

Tapsi or Bamyā – Vegetarian Casseroles with rice and naan bread

A traditional Kurdish favourite of aubergines, green peppers & sliced potatoes layered with a mildly spiced tomato sauce OR tender okra cooked slowly with chopped tomatoes & garlic

Falafel Wrap

Our delicious falafel served rolled in freshly grilled naan bread, drizzled with garlic & chilli sauce, and served with a side salad

Moroccan Meatballs

Spicy lamb meatballs in a tomato sauce served with rice

Merishke Kebab or Gosht Kebab

One skewer of succulent pieces of chicken breast, marinated in lemon juice or delicately spiced and finely minced lamb, served with a fresh side salad and naan

Sweets

Lokum

Selection of Turkish delight

Rose Ice Cream

Delicately flavoured ice cream

Baklawa

Irresistible sweet filo pastries, stuffed with cashews and syrup

Available Monday – Thursday 12pm to 3pm



Mezze lunch - £12.65 pp

3 starter size dishes with bread (one can be meat)

Mixed Olives

Paneer Salad

A delicious fresh salad prepared with crumbled feta and olives

Hummus

Traditional chickpea & garlic dip drizzled with olive oil

Fatoush

Lebanese style salad with shredded lettuce, tomato, cucumber, onion, radish, fresh mint and cubes of toasted flatbread, seasoned with Iranian sumac, lemon juice & olive oil dressing

Baba Ghanoush

Pureed grilled aubergine combined with tahini, olive oil, lemon juice, & garlic

Cheese Borek

Cigar shaped pastries, filled with feta and mozzarella cheeses and parsley

Batata hara

Small cubes of potato fried with green pepper, fresh coriander, chilli & garlic

Halloumi

Fried halloumi cheese

Hummus Shawarma

Our delicious chickpea & garlic dip topped with shreds of tender lamb

Lamb Borek

Long, thin pastries, filled with minced lamb and pine nuts

Falafel

Traditional chickpea balls

Kubba

Delicious patties of mixed vegetables, with seasoning; rolled in crushed rice

Kubba Halab

Traditionally seasoned mince lamb, mixed with sultanas, encased in crushed rice

Dolma

Exotic marinated vine leaves stuffed with aromatic rice

Soujuk

Spicy Lebanese sausages sautéed in tomato, green pepper, garlic and chilli

Mixed Dolma

An exciting mix of aubergines & vine leaves stuffed with fragrant rice & served warm

Bayengaan

Slow roasted baby aubergines, stuffed with rice & traditional spices

Baly Merishke

Straight from the barbeque, crispy lemon scented chicken wings