



# Hanam's

## Cold Starters/Mezze

<b>Mixed Olives</b>	£ 3.70
<b>Paneer Salad</b>	£ 4.40
<i>A delicious fresh salad prepared with crumbled feta and olives</i>	
<b>Hummus</b>	£ 5.50
<i>Traditional chickpea &amp; garlic dip drizzled with olive oil &amp; served with hot, fresh naan for dipping</i>	
<b>Fatoush</b>	£ 5.75
<i>Lebanese style salad with cubes of toasted flatbread, seasoned with Iranian sumac, lemon juice, pomegranate sauce &amp; olive oil dressing</i>	
<b>Baba Ghanoush</b>	£ 6.95
<i>Pureed grilled aubergine combined with tahini, olive oil, lemon juice, &amp; garlic, with flat bread</i>	
<b>Mushakal Dips – Serves 2</b>	£ 10.45
<i>A trio of delicious Middle Eastern dips with flatbread to share: hummus, jajic (garlicky yoghurt cucumber and mint) and baba ghanoush</i>	

## Hot Starters/Mezze

<b>Kulich</b>	£ 5.50
<i>Crispy fritters made of fresh naan dough, served with jajic; cucumber, garlic &amp; yoghurt dip</i>	
<b>Cheese Borek</b>	£ 5.75
<i>Cigar shaped pastries, filled with feta and mozzarella cheeses and parsley</i>	
<b>Batata hara</b>	£ 5.75
<i>Small cubes of potato and green peppers, fried with fresh coriander, chilli &amp; garlic</i>	
<b>Halloumi</b>	£ 5.75
<i>Fried halloumi cheese, served with garlic sauce</i>	
<b>Hummus Shawarma</b>	£ 7.15
<i>Our delicious chickpea &amp; garlic dip topped with shreds of tender lamb and served with bread</i>	
<b>Lamb Borek</b>	£ 6.30
<i>Long, thin pastries, filled with minced lamb and pine nuts</i>	
<b>Falafel</b>	£ 6.55
<i>Traditional chickpea balls, lightly fried with hummus on the side</i>	
<b>Kubba</b>	£ 6.55
<i>Delicious patties of mixed vegetables, with seasoning; rolled in crushed rice &amp; served with a yoghurt dressing</i>	
<b>Kubba Halab</b>	£ 7.30
<i>Traditionally seasoned mince lamb, mixed with sultanas, encased in crushed rice with a yoghurt dressing</i>	
<b>Dolma</b>	£ 7.65
<i>Exotic marinated vine leaves stuffed with aromatic rice</i>	
<b>Soujuk</b>	£ 7.30
<i>Spicy Lebanese sausages sautéed in tomato, green pepper, garlic and chilli and bread</i>	
<b>Mixed Dolma</b>	£ 7.65
<i>An exciting mix of aubergines &amp; vine leaves stuffed with fragrant rice &amp; served warm</i>	
<b>Bayengaan</b>	£ 7.65
<i>Slow roasted baby aubergines, stuffed with rice &amp; traditional spices, served with yoghurt</i>	
<b>Baly Merishke</b>	£ 7.65
<i>Straight from the barbeque, crispy lemon scented chicken wings with garlic sauce</i>	
<b>Mushakal Starter – Serves 2</b>	£ 12.55
<i>A selection of some of kulicham falafel, mix dolma, kubba, salad, hummus and yoghurt dips</i>	

*Subtle Kurdish & Middle Eastern flavours....*



# Hanam's

## Main Courses – Vegetarian Dishes

(You can choose Pomegranate rice instead of plain rice, add £1)

**Bamya - Shilla Sauce** £ 11.55  
Tender okra cooked slowly with chopped tomatoes & a hint of garlic – with rice & naan bread

**Tapsi – Shilla Sauce** £ 11.95

A Kurdish favourite of aubergines, green peppers, onions & sliced potatoes layered with a spiced tomato sauce

**The above vegetable dishes can also be taken as a side dish to accompany some of the meat dishes main courses**

**Vegetarian Tashreeb** (no lamb) £ 11.95

A real taste of the Middle East – a delicious casserole of fresh naan soaked in a delicious sauce of onions, peppers & tomato

## Main Courses – Meat Dishes

(You can choose Pomegranate rice instead of plain rice, add £1)

**Bamya Ba Gosht** £ 14.95

Tender okra cooked slowly with cubed lamb, chopped tomatoes & a hint of garlic, served with rice & naan

**Soujuk** £ 14.95

Spicy Lebanese sausages sautéed in tomato, green pepper, garlic and chilli, served with naan bread

**Moroccan Meatballs** £ 14.95

Spicy lamb meatballs in a tomato sauce topped with almonds, served with rice and naan bread

**Chicken Biryani** £ 15.30

Kurdish Style! Fragrant rice mixed with strips of chicken thigh, sultanas, curried potato cubes, green peas and fresh naan bread, with a portion of your choice of shilah

**Gormeh Sabzi** £ 15.30

Persian dish of lamb cooked in fresh spinach, kidney beans, coriander and herbs and flavoured with Persian dried lime, served with pomegranate rice and naan bread

**Qozy Lamb** £ 16.10

A generous portion of tender braised lamb on the bone, perched on top of Hanam's special rice, with bread and a portion of your choice of shilah - simply delicious!

**Gulf Chicken Kabseh** £ 16.10

A Saudi favourite of rice flavoured with coriander, cinnamon, cardamom & nutmeg with juicy chicken thighs, sultanas, and mixed nuts, served with naan and garlic sauce

**Gulf Lamb Kabseh** £ 16.10

The delicious Gulf dish as above, but with tender pieces of lamb on the bone

**Lamb Tashreeb** £ 16.10

A real taste of the Middle East – a hearty casserole of tender lamb on the bone on top of fresh naan soaked in a delicious sauce of onions, peppers & tomato

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# Hanam's

## Main Courses – Charcoal Grill

***Our speciality—these tender skewers are cooked in the traditional Kurdish way; over the charcoal barbeque by our experienced Kebab Chef.***

**Choose from:**

**Kurdish Style** (served simply with our clay oven naan bread, a fresh salad & accompanied by garlic and chilli sauce dips)  
**Iranian Style** (served with hanam's special rice and a side portion of any vegetarian shilah. take your pick & enjoy!)

*With Naan bread*

***Choose our luxurious pomegranate and dried berry rice instead of plain rice for £1 extra***

	Kurdish	Iranian
<b>Vegetable Kebab</b> <i>Tender vegetables, marinated in tomato &amp; lemon juice</i>	£ 10.75	£ 13.75
<b>Merishke Kebab</b> <i>Succulent pieces of marinated chicken breast</i>	£ 14.95	£ 17.95
<b>Chicken Koobideh</b> <i>Minced chicken thigh, marinated in tomatoes and turmeric with A hint of green chilli &amp; parsley</i>	£ 14.95	£ 17.95
<b>Gosht Kebab</b> <i>Delicately spiced and finely minced lamb</i>	£ 15.55	£ 18.55
<b>Chilli Gosht Kebab</b> <i>The same delicious minced lamb kebab, but with a fiery green chilli kick!</i>	£ 15.55	£ 18.55
<b>Baly Merishke Kebab</b> <i>Crispy chicken wings slowly marinated in lemon, oil &amp; tomato paste</i>	£ 15.55	£ 18.55
<b>Gosht Barzaow Kebab</b> <i>Tender cubes of lightly seasoned lamb fillet</i>	£ 16.95	£ 19.95
<b>Joojeh</b> <i>½ spring chicken, marinated in lemon &amp; tomato juice, char grilled on the barbeque</i>	£ 16.95	£ 19.95
<b>Mushakal Kebab</b> <i>A generous helping of 3 skewers of minced lamb, chicken breast and lamb fillet</i>	£ 17.95	£ 20.95
<b>Mushakal Kebab Platter (serves 2)</b> <i>A real Kurdish feast to share with 4 skewers: featuring chicken wings, minced lamb, lamb fillet and chicken breast kebabs</i>	£ 27.50	£ 31.50

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# Hanam's

## Main Courses – Shawarma & Wraps

<b>Falafel Wrap</b>	£ 11.50
<i>Our delicious falafel served rolled in freshly grilled naan bread, with chilli &amp; garlic sauces and served with salad</i>	
<b>Chicken Shawarma Wrap</b>	£ 13.80
<i>Thin slices of marinated, chicken, with chilli &amp; garlic sauces, served inside grilled naan bread, with salad</i>	
<b>Lamb Shawarma Wrap</b>	£ 14.95
<i>Thin slices of tender lamb fillet, with chilli &amp; garlic sauces, served inside grilled naan bread, with salad.</i>	
<b>Chicken Shawarma platter</b>	£ 14.95
<i>Delicately marinated slices of chicken breast served with rice, salad, naan and dips</i>	
<b>Lamb Shawarma platter</b>	£ 14.95
<i>Tender marinated slices of lamb served with rice, salad, naan and dips</i>	

## Main Courses – Fish

<b>King Prawn Skewer</b>	£ 17.30
<i>Juicy King prawns marinated in a spicy lemon juice, barbequed and served with rice, naan &amp; shilla sauce</i>	
<b>Charcoal grilled whole Sea Bass</b>	£ 17.60 or £ 19.80 (incl rice)
<i>Whole Sea Bass with lemon and Persian sumac and grilled over the charcoal, with side salad</i>	

## Set Meals

### Three Course Taster Meal for 2 people - £ 40

*For those who can't decide what to have – why not have it all! A complete meal, but with smaller portions so you no longer have to choose between starter and sweet – perfect!*

- Mixed starter
- Freshly fired Kurdish naan bread, Hanam's special rice
- Two side portions of vegetarian casserole shilaks , two kebab skewers
- Mixed sweet

### Pasha's Meal (serves 4) - £70

*"The King's meal" – a large platter of barbequed lamb fillet, chicken breast, minced lamb and chicken, topped with lamb and chicken shawarma strips, chargrilled chilli peppers and tomato served on a bed of flavoured bulgur wheat and basmati rice with naan bread and shilla sauce to share*

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# Hanam's

## Side Dishes

<b>Extra Naan</b>	£ 2.85
<i>Large rounds of Kurdish flatbread, light, bubbly &amp; fresh from the clay oven</i>	
<b>French Fries</b>	£ 2.75
<i>A world wide favourite, no matter the cuisine!</i>	
<b>Pomegranate Rice</b>	£ 3.70
<i>Luxurious Persian basmati rice cooked in pomegranate puree, and adorned with dried mixed berries</i>	
<b>Extra Rice</b>	£ 3.10
<i>Hanam's special rice, prepared using the best basmati rice</i>	
<b>Jajic</b>	£ 3.10
<i>A delightfully garlic flavoured dip of thick yoghurt, mint, garlic and diced cucumber</i>	
<b>Olive Platter</b>	£ 3.70
<i>A spicy selection of house marinated olives</i>	
<b>Hummus</b>	£ 3.50
<i>Traditional chickpea &amp; garlic dip drizzled with olive oil</i>	
<b>Paneer Salad</b>	£ 4.40
<i>A delicious fresh salad prepared with crumbled feta and olives</i>	
<b>Batata Harra</b>	£ 5.75
<i>Small cubes of potato &amp; green pepper fried with fresh coriander, chilli and garlic</i>	
<b>Fatoush</b>	£ 5.75
<i>Lebanese style salad with shredded lettuce, tomato, cucumber, onion, radish, fresh mint and cubes of toasted flatbread, seasoned with Iranian sumac, lemon juice &amp; olive oil dressing</i>	
<b>Side of Shilla sauce (see above)</b>	£ 6.65
<i>Bamya, Sabzi or Tapsi</i>	

## Sweets

<b>Rosewater Sorbet</b>	£ 4.65
<i>Delicately flavoured sorbet, a favourite at every Middle East celebration.</i>	
<b>Mango Sorbet</b>	£ 4.65
<i>The perfectly light &amp; fresh way to round off your meal.</i>	
<b>Lokum</b>	£ 4.65
<i>Indulgent Turkish delight style flavoured cubes, dusted with icing sugar, served with ice cream</i>	
<b>Rose Ice Cream</b>	£ 4.95
<i>A natural rose flavour, delicate and gentle and clean on the palate</i>	
<b>Persian Saffron &amp; Cardamom Ice Cream</b>	£ 4.95
<i>Using luxurious Middle Eastern Saffron filaments, giving a luxurious taste of the East.</i>	
<b>Baklawa</b> Contains Nuts	£ 5.25
<i>Irresistible sweet filo pastries, stuffed with cashew and syrup, served with ice cream</i>	
<b>Mushakal Sweet – serve</b>	£10.30
<i>A delightful selection of mixed sweets to round off your meal (Contains Nuts)</i>	

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# Hanam's

We are proud to serve a great range of de-alcoholized and non alcoholic wines, beers and ciders, perfect for the driver, the health conscious, and those watching their waist lines!

## Wines (De-alcoholized)

<b>Single Serve Weinkonig Weissgold</b>	£ 3.95
<i>A semi-dry white wine made from German Silvaner &amp; Muller-Thrgau grapes.</i>	
<b>Carl Jung Merlot</b>	£ 7.30
<i>A rich ruby-red wine, with hints of blackberries &amp; nuts.</i>	
<b>Carl Jung Reisling</b>	£ 7.30
<i>A clear, fruity de-alcoholised wine that is clean on the palate. With a touch of green apples &amp; citrus – perfect with chicken</i>	
<b>Bonne Nouvelle Chardonay</b>	£ 8.35
<i>A bright &amp; clear Chardonnay with a nose of citrus fruit</i>	
<b>Bonne Nouvelle Shiraz Rose</b>	£ 8.35
<i>An attractive rose Shiraz with hints of red berry fruit</i>	
<b>Carl Jung Sparkling Celebration Wine</b>	£ 9.40
<i>An outstanding de-alcoholised champagne ideal for that special occasion</i>	

## Beers & Ciders(non alcoholic & de-alcoholized)

<b>Beck's Beer</b>	£ 3.05
<i>Same name, same great taste, alcohol free!</i>	
<b>Cobra Beer</b>	£ 3.05
<i>A premium quality, great tasting de-alcoholized beer with all of Cobra's trademark smoothness and character</i>	
<b>Dark Cheers</b>	£ 3.05
<i>Slightly full-bodied and simultaneously bitter and sweet, but balanced. It has a slight aroma of hops and stable froth. It is a beer for all those that like the flavor of a black beer, but want it without the alcohol.</i>	
<b>Kopparberg Pear Cider</b>	£ 3.95
<i>500ml bottle of genuine Swedish non-alcoholic pear cider</i>	
<b>Kopparberg Mixed Fruit Cider</b>	£ 3.95
<i>500ml bottle of fruity Swedish non-alcoholic cider</i>	

## Mocktails

<b>Virgin Mojito</b>	£ 3.50
<b>Virgin Colada</b>	£ 3.50
<b>Virgin San Francisco</b>	£ 3.50

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# Hanam's

## Soft Drinks

<b>Soft Drinks</b>	£ 2.50
<i>Coke, Diet Coke, Sprite, Fanta</i>	
<b>Fresh Fruit Juice</b>	£ 2.50
<i>Orange, Apple, Pineapple, Mango</i>	
<b>Masaw</b>	£ 2.50
<i>Traditional yoghurt drink</i>	
<b>Glenlivet Mineral Water 330ml / 750ml</b>	£ 2.95/ £4.95
<i>Still or sparkling</i>	
<b>Sparkling Elderflower or Elderberry 750ml</b>	£ 7.50
<i>A lovely tasting non alcoholic drink, with a popping cork, it's just right for an extra special evening</i>	

## Teas & Coffees

<b>Kurdish Cha</b>	£ 2.10
<i>Traditional cardamom tea, short &amp; strong</i>	
<b>Arabic Coffee</b>	£ 3.30
<i>A smoky strong coffee, hand made</i>	
<b>English Tea</b>	£ 2.20
<b>Exotic Mint, Apple or Green Tea</b>	£ 2.20
<b>Americano Coffee</b>	£ 2.50
<b>Cappuccino</b>	£ 2.75
<b>White coffee</b>	£ 2.95
<i>2 shots of espresso with velvety milk</i>	
<b>Latte</b>	£ 2.75
<b>Espresso/Macchiato</b>	£ 2.20
<b>Double Espresso/Macchiato</b>	£ 3.00
<b>Syrups</b>	£ 0.40

## Exotic Shisha Pipe £ 11.00

**A variety of flavours, for example: Mint, Double Apple, White Grape, Mix Fruit, Strawberry etc**  
**Please ask staff for current available flavours**

**(One item of food must be purchased with a Shisha, £ 10 covers a maximum 1 ½ hour Shisha session. Over 18's only. ID must be shown. Outside seating area only.)**

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# Hanam's

## **3 course Party Banquet Menu - £23 per head** (for groups of 10 or more)

### **Mixed Starter**

*A delightful selection of some of our favourite starters: falafel, kubba, kulicha, and mixed dolma complete with hummus, yoghurt and salad served on platters to your tables for everyone to tuck in and share*

### **Mixed Grill**

*Delicious and tender selection of charcoal barbeque kebabs served with a fresh salad, garlic mayo and chilli sauce and of course our clay oven baked light and airy nann bread:  
chicken wings, chicken breast, minced lamb and lamb fillet  
(for vegetarians, please choose one of the vegetarian dishes on the menu)*

### **Middle Eastern Sweet Selection**

*A mouthwatering selection of lokum Turkish delight and indulgent baclawa and whipped cream*

**Why not round off your party meal in true exotic style, with a session on our gently bubbling shisha pipes, out on the panoramic balcony.**

**We offer a selection of fruit flavoured tobacco and non-tobacco molasses for you to choose from, and you can snuggle up with our cosy fleecy blankets, and relax in traditional middle eastern style.**

Please note that the exact dishes served may vary from time to time

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