

## Mezze/Starters

Eat Mezze style from a selection of our tapas sized dishes, we recommend 2-3 dishes per person.

Or you may prefer to choose a mezze as a starter followed by one of our delicious main courses.

### Salad Mezze £5.95

#### Paneer Salad

A delicious fresh salad prepared with feta and olives

#### Fatoush

Lebanese style salad with cubes of toasted flatbread, seasoned with Iranian sumac

### Mezze Dips £5.95

(includes naan)

#### Hummus

Traditional chickpea & garlic dip drizzled with olive oil

#### Sundried Tomato & Ginger Tapenade

A fiery kick of ginger with sweet sundried tomato

#### Olive Tapenade

A rich, moreish olive pate

#### Baba Ghanoush \* recommended

Pureed grilled aubergine combined with tahini

#### Muhammara \* recommended

A blend of red pepper, onion, chilli, pomegranate sauce walnuts & breadcrumbs

#### Whipped feta with dates \* recommended

Creamy whipped feta topped with chopped dates

### Hot Mezze (Veg) £5.95

#### Cheese Borek

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

#### Batata Hara

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

#### Halloumi Fries

Fried halloumi cheese sticks drizzled with pomegranate molasses

#### Falafel

Traditional chickpea balls, lightly fried with tahini  
Delicious patties of mixed vegetables, with seasoning; rolled in crushed rice

#### Bayengaan

Slow roasted baby aubergines, stuffed with rice

#### Dolma

Exotic marinated and stuffed vine leaves

## Hot Mezze (Meat) £6.95

#### Hummus Shawarma

Hummus with shreds of tender lamb and served with bread

#### Lamb Borek

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

#### Kubba Halab

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

#### Soujuk

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

#### Baly Merishke \* recommended

Lemon scented chicken wings from the BBQ

#### Borek Merishke

Minced chicken pastries with halloumi

#### Moroccan Meatballs

Spiced lamb meat balls in tomato sauce

## House Speciality Mezze

#### Mixed Olives £3.80

Marinated in-house, to our secret recipe

#### Kulicha £4.50

Crispy fritters made of fresh naan dough, served with a yoghurt dip

#### Shorba £5.00

Home made Middle Eastern soup of the day

#### Mixed Dolma £ 7.65

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

#### Trio Of Dips 1 (Serves 2) £10.45

Hummus, garlic yoghurt with cucumber and mint, and Baba Ghanoush (with bread)

#### Trio of Dips 2 (Serves 2) £12.45

Sundried tomato, olive tapenade and whipped feta (with bread)

#### Mushakal Starter (Serves 2) £ 12.55

A selection of kulicha, falafel, mix dolma, kubba, salad, hummus and yoghurt dips

## Main Courses – Vegetarian Dishes

All served with rice and naan bread

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

- Bamya - Shilla Sauce** £ 11.55  
*Tender okra cooked slowly with chopped tomato & a hint of garlic*
- Kulaka - Shilla Sauce** £ 11.55  
*Courgettes cooked with tomato, split peas & celery*
- Tapsi – Shilla Sauce \* recommended** £ 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 rice)** £ 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

(All served with rice and naan bread. 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*
- Soujuk** £ 14.95  
*Spicy Lebanese sausages sautéed in tomato, green pepper, garlic and chilli*
- Moroccan Meatballs \* recommended** £ 14.95  
*Spicy lamb meatballs in a tomato sauce*
- Gormeh Sabzi** £ 16.30  
*Persian dish of lamb cooked in fresh spinach, kidney beans, herbs and flavoured with Persian dried lime*
- Qozy Lamb \* recommended** £ 16.10  
*A generous portion of tender braised lamb on the bone with a portion of your choice of shilla - simply delicious!*
- Qozy Chicken \* recommended** £14.90  
*Juicy braised chicken thighs served with a portion of your choice of shilla – vegetarian casserole*
- Chicken Kurdiyani \* recommended** £14.90  
*Kurdish take on a classic Biryani, fragrant rice mixed with chicken thigh strips, sultanas and green peas and a portion of your choice of shilla – vegetarian casserole*
- Lamb Tashreeb \* recommended** £ 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 (no rice)*

## Main Courses – Fish

- King Prawn Skewer** £ 18.30  
*Juicy King prawns marinated in a spicy lemon juice, barbequed and served with rice, naan & shilla sauce*
- Charcoal grilled whole Sea Bass** £ 19.00  
*Whole Sea Bass with lemon and Persian sumac and grilled over the charcoal, with side salad*

## 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*

Kurdish Style (served simply with our clay oven naan bread, a side salad & accompanied by garlic and chilli sauce dips)

Iranian Style (served with Hanam's special rice, naan, and a side portion of any vegetarian shilah. Take your pick & enjoy!)

*Choose our luxurious pomegranate rice instead of plain rice for £1 extra!*

	Kurdish	Iranian
<b>Vegetable Kebab</b>	£ 10.75	£ 13.75
<i>Tender vegetables, marinated in tomato &amp; lemon juice</i>		
<b>Merishke Kebab * recommended</b>	£ 14.95	£ 17.95
<i>Succulent pieces of marinated chicken breast</i>		
<b>Chicken Koobideh</b>	£ 14.95	£ 17.95
<i>Minced chicken thigh, marinated in tomatoes and turmeric with a hint of green chilli &amp; parsley</i>		
<b>Gosht Kebab * recommend</b>	£ 15.55	£ 18.55
<i>Delicately spiced and finely minced lamb</i>		
<b>Chilli Gosht Kebab</b>	£ 15.55	£ 18.55
<i>The same delicious minced lamb kebab, but with a fiery green chilli kick!</i>		
<b>Baly Merishke Kebab</b>	£ 15.55	£ 18.55
<i>Crispy chicken wings slowly marinated in lemon, oil &amp; tomato paste</i>		
<b>Gosht Barzaow Kebab</b>	£ 16.95	£ 19.95
<i>Tender cubes of lightly seasoned lamb fillet</i>		
<b>Joojeh</b>	£ 16.95	£ 19.95
<i>1/2 spring chicken, marinated in lemon &amp; tomato juice, char grilled on the barbeque</i>		
<b>Mushakal Kebab</b>	£ 18.95	£ 21.95
<i>A generous helping of 3 skewers of minced lamb, chicken breast and lamb fillet</i>		
<b>Mushakal Kebab Platter (serves 2)</b>	£ 28.50	£ 32.50
<i>A real Kurdish feast to share with 4 skewers: featuring chicken wings, minced lamb, lamb fillet and chicken breast kebabs</i>		

## Main Courses –Shawarma & Wraps

<b>Falafel Wrap</b>	£ 10.50
<i>Our delicious falafel served rolled in freshly grilled flat bread, with tahini sauce and served with salad</i>	
<b>Moroccan Meatball &amp; whipped Feta Wrap * recommended</b>	£ 14.95
<i>Spicy meatballs and creamy whipped feta in freshly grilled flat 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 flat 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 flat bread, with salad.</i>	
<b>Chicken Shawarma platter</b>	£ 15.95
<i>Delicately marinated slices of chicken breast served with rice, salad, naan and dips</i>	
<b>Lamb Shawarma platter</b>	£ 15.95
<i>Tender marinated slices of lamb served with rice, salad, naan and dips</i>	

## Set Meals

### Shah's Meal (3 course taster meal for 2) - £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 shillas, 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 koobideh, topped with lamb and chicken shawarma strips, chargrilled chilli peppers and tomato served on a bed rice and pomegranate rice with naan bread and shilla sauce to share

## 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>	£ 3.80
<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>	£ 5.95
<i>A delicious fresh salad prepared with crumbled feta and olives</i>	
<b>Batata Harra</b>	£ 5.95
<i>Small cubes of potato &amp; green pepper fried with fresh coriander, chilli and garlic</i>	
<b>Fatoush</b>	£ 5.95
<i>Lebanese style salad with cubes of toasted flatbread, seasoned with Iranian sumac</i>	
<b>Side of Shilla sauce</b>	£ 6.65
<i>Bamya, Kulaka or Tapsi</i>	

We are proud to serve a great range of carefully sourced de-alcoholised and non alcohol wines, beers and ciders as well as refreshing Mocktails & soft drinks.

## Wines (non alcoholic)

- Single Serve Weinkonig Weiss gold** £ 4.10  
*A semi-dry white wine made from German Silvaner & Muller-Thrgau grapes.*
- Single Serve Weinkonig Rotes gold** £ 4.10  
*A deep red, full-bodied de-alcoholised wine*
- Carl Jung Merlot** £ 7.30  
*A rich ruby-red wine, with hints of blackberries & nuts.*
- Carl Jung Reisling** £ 7.30  
*A clear, fruity de-alcoholised wine that is clean on the palate. With a touch of green apples & citrus.*
- Bonne Nouvelle Chardonay** £ 8.35  
*A bright & clear Chardonay with a nose of citrus fruit*
- Bonne Nouvelle Shiraz Rose** £ 8.35  
*An attractive rose Shiraz with hints of red berry fruit*
- Carl Jung Sparkling Celebration Wine** £ 9.40  
*An outstanding de-alcoholised champagne ideal for that special occasion*

## Beers (non alcoholic)

- Beck's Beer** £ 3.05  
*Same name, same great taste, alcohol free!*
- Cobra Beer** £ 3.05  
*A premium quality, great tasting de-alcoholized beer with all of Cobra's trademark smoothness*
- Dark Cheers** £ 3.05  
*Slightly full-bodied and simultaneously bitter and sweet, but balanced. It has a slight aroma of hops and stable froth.*

## Ciders (non alcoholic)

- Kopparberg Pear Cider** £ 3.95  
*500ml bottle of Swedish non-alcoholic pear cider*
- Kopparberg Mixed Fruit Cider** £ 3.95  
*500ml bottle of fruity Swedish non-alcoholic cider*

## Mocktails

- Virgin Mojito** £ 3.50  
*Lime juice, cane sugar and mint, on ice*
- Virgin Colada** £ 3.50  
*Refreshing pineapple and coconut*
- Virgin San Francisco** £ 3.50  
*Pineapple, grapefruit, orange & lemon juice with grenadine*

## Soft Drinks

- Soft Drinks** £ 2.50  
*Coke, Diet Coke, Sprite, Fanta*
- Fresh Fruit Juice** £ 2.50  
*Orange, Apple, Pineapple, Mango*
- Masaw** £ 2.50  
*Traditional yoghurt drink*
- Mineral Water 250ml / 750ml** £ 2.95/ £4.95  
*Still or sparkling*
- Sparkling Elderflower or Elderberry**  
750ml (serves 4) £ 7.50  
*A lovely tasting non-alcoholic drink, with a popping cork, it's just right for an extra special evening*

## 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>	£ 5.25
<i>Irresistible sweet filo pastries, stuffed with cashew and syrup, served with ice cream</i>	
<b>Mafroukeh</b>	£ 6.00
<i>Semoline dessert topped with Lebanese cream, nuts and syrup</i>	
<b>Baklawa Cheese Cake</b>	£ 6.00
<i>A moreish vanilla cheesecake topped with crushed baklawa and honey</i>	
<b>Mushakal Sweet – serves 2</b>	£10.30
<i>A delightful selection of mixed sweets to round off your meal</i>	

## Teas & Coffees

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

## Middle Eastern Afternoon Tea

Hanam's take on afternoon tea!

A three tiered delight of mixed meze, dips and bread and delicious desserts.

Served with tea or coffee in our delicate Moroccan tea glasses.

**£9.95 pp** (min 2 people)

Available daily 12pm to 4pm

## Exotic Shisha Pipe £12.00

A variety of flavours, for example: Mint, Double Apple, White Grape, Mix Fruit, Strawberry (check for availability)

One item of food must be purchased with a Shisha

£12 covers a maximum 1 hour Shisha session.

Over 18's only. Photo ID must be shown. Outside seating area only.

*\*£1.50 corkage for wine, £1 for beer or cider*

*\*£10 corkage for those who BYOB but do not order food*

*\*While every effort is made to keep the website up to date, the prices in the restaurant are the valid ones*

*\*Please make staff aware of allergies and dietary requirements – we are NOT a nut free kitchen or dining area*

*\*Tables are given for 2 hours unless previously agreed in writing with the management*

*\*At least one main course or 2-3 mezze ordered per person in order to have a seat in the restaurant*

*\*For parties of 10 or more, the only menu available is the set party menu – deposit of £5 required*

## **CHILDREN'S MENU**

**1 Course + soft drink £5.95**

**2 courses + soft drink £7.45**

**3 courses + soft drink £9.95**

### **Starters**

Falafel

Hummus and carrot sticks

Soup and Bread

### **Main Courses**

Half chicken skewer with fries or rice

Half minced lamb skewer with fries or rice

Chicken wings with fries or rice

Vegetable casserole with fries or rice

### **Desserts**

Saffron & Cardamom ice cream

Rose ice cream

Mango Sorbet

Rose Sorbet

