



Lunch Menu - 2 courses £ 9.95 / 3 courses £ 12.95

Starters

Falafel

Crispy chickpea balls served with tahini

Hummus

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

Olive Tapenade

A rich, moreish olive pate, Served with naan

Baba Ghanoush

Pureed grilled aubergine combined with tahini, served with naan

Batata Hara

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

Shorba

Homemade soup of the day

Main Courses

Tapsi or Banya or Kulaka – Vegetarian Casseroles with rice and naan bread

traditional dish of sliced aubergines and vegetable in spiced tomato, OR okra cooked with tomatoes & garlic, OR Courgette with tomato, split peas and celery

Falafel Wrap, served with salad or fries

Our famous Falafel with tahini sauce inside grilled flat bread.

Chicken or Lamb Shawarma wrap, served with salad or fries

Thin slices of marinated Chicken or Lamb with dips, inside our grilled flat bread.

Moroccan Meatballs

Spicy lamb meatballs in a tomato sauce served with rice and naan

Merishke Kebab or Gosht Kebab, served with salad and naan or fries

One skewer of succulent pieces of chicken breast, marinated in lemon juice or a skewer of delicately spiced and finely minced lamb.

Sweets

Lokum

Selection of Turkish delight, served with whipped cream

Rose Ice Cream

Delicately flavoured 2 scoops of rose ice cream

Baklawa

Irresistible sweet filo pastries, stuffed with cashews and syrup

Available Monday – Thursday 12pm to 3pm



Mezze lunch - £11.95 pp

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

Mixed Olives

Marintaed in house to our secret recipe

Fatoush

Lebanese style salad with cubes of toasted bread and Iranian sumac

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

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

Whipped feta with dates

Creamy whipped feta topped with chopped dates

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 sticks drizzled with pomegranate sauce

Falafel

Traditional chickpea balls

Kubba

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

Dolma

Exotic marinated vine leaves stuffed with aromatic rice

Bayengaan

Slow roasted baby aubergines, stuffed with rice & traditional spices

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

Kubba Halab

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

Borek Merishke

Minced chicken pastries with halloumi

Soujuk

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

Baly Merishke

Straight from the barbeque, crispy lemon scented chicken wings