

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** £ 9.95
Tender okra cooked slowly with chopped tomato & a hint of garlic
- Kulaka - Shilla Sauce** £ 9.95
Courgettes cooked with tomato, split peas & celery
- Tapsi – Shilla Sauce * recommended** £ 10.95
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)** £ 9.95
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** £ 11.95
Tender okra cooked slowly with cubed lamb, chopped tomatoes & a hint of garlic
- Soujuk** £ 12.95
Spicy Lebanese sausages sautéed in tomato, green pepper, garlic and chilli
- Moroccan Meatballs * recommended** £ 11.95
Spicy lamb meatballs in a tomato sauce
- Gormeh Sabzi** £ 11.95
Persian dish of lamb cooked in fresh spinach, kidney beans, herbs and flavoured with Persian dried lime
- Qozy Lamb * recommended** £ 13.95
A generous portion of tender braised lamb on the bone with a portion of your choice of shilla - simply delicious!
- Qozy Chicken * recommended** £ 12.95
Juicy braised chicken thighs served with a portion of your choice of shilla – vegetarian casserole
- Chicken Kurdiyani * recommended** £12.95
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** £ 11.95
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** £ 16.95
Juicy King prawns marinated in a spicy lemon juice, barbequed and served with rice, naan & shilla sauce
- Charcoal grilled whole Sea Bass** £ 16.95
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
Vegetable Kebab	£ 9.75	£ 12.75
<i>Tender vegetables, marinated in tomato & lemon juice</i>		
Merishke Kebab * recommended	£ 13.95	£ 16.95
<i>Succulent pieces of marinated chicken breast</i>		
Gosht Kebab * recommend	£ 12.55	£ 15.55
<i>Delicately spiced and finely minced lamb</i>		
Chilli Gosht Kebab	£ 12.55	£ 15.55
<i>The same delicious minced lamb kebab, but with a fiery green chilli kick!</i>		
Chicken Koobideh	£ 13.95	£ 16.95
<i>Minced chicken thigh, marinated in tomatoes and turmeric with a hint of green chilli & parsley</i>		
Baly Merishke Kebab	£ 13.95	£ 16.95
<i>Crispy chicken wings slowly marinated in lemon, oil & tomato paste</i>		
Joojeh	£ 15.95	£ 18.95
<i>1/2 spring chicken, marinated in lemon & tomato juice, char grilled on the barbeque</i>		
Gosht Barzaow Kebab	£ 16.95	£ 19.95
<i>Tender cubes of lightly seasoned lamb fillet</i>		
Mushakal Kebab	£ 17.95	£ 20.95
<i>A generous helping of 3 skewers of minced lamb, chicken breast and lamb fillet</i>		
Mushakal Kebab Platter (serves 2)	£ 26.50	£ 29.50
<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

Falafel Wrap	£ 8.50
<i>Our delicious falafel served rolled in freshly grilled flat bread, with tahini sauce and served with salad</i>	
Chicken Shawarma Wrap	£ 9.95
<i>Thin slices of marinated, chicken, with chilli & garlic sauces, served inside grilled flat bread, with salad</i>	
Lamb Shawarma Wrap	£ 10.95
<i>Thin slices of tender lamb fillet, with chilli & garlic sauces, served inside grilled flat bread, with salad.</i>	
Moroccan Meatball & whipped Feta Wrap * recommended	£ 11.95
<i>Spicy meatballs and creamy whipped feta in freshly grilled flat bread, with chilli & garlic sauces and served with salad</i>	
Chicken Shawarma platter	£ 12.95
<i>Delicately marinated slices of chicken breast served with rice, salad, naan and dips</i>	
Lamb Shawarma platter	£ 13.95
<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) - £39

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) - £69

"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

Extra Naan	£ 2.85
<i>Large rounds of Kurdish flatbread, light, bubbly & fresh from the clay oven</i>	
French Fries	£ 2.75
<i>A world wide favourite, no matter the cuisine!</i>	
Pomegranate Rice	£ 3.70
<i>Luxurious Persian basmati rice cooked in pomegranate puree, and adorned with dried mixed berries</i>	
Extra Rice	£ 3.10
<i>Hanam's special rice, prepared using the best basmati rice</i>	
Jajic	£ 3.10
<i>A delightfully garlic flavoured dip of thick yoghurt, mint, garlic and diced cucumber</i>	
Olive Platter	£ 3.80
<i>A spicy selection of house marinated olives</i>	
Hummus	£ 3.50
<i>Traditional chickpea & garlic dip drizzled with olive oil</i>	
Paneer Salad	£ 5.95
<i>A delicious fresh salad prepared with crumbled feta and olives</i>	
Batata Harra	£ 5.95
<i>Small cubes of potato & green pepper fried with fresh coriander, chilli and garlic</i>	
Fatoush	£ 5.95
<i>Lebanese style salad with cubes of toasted flatbread, seasoned with Iranian sumac</i>	
Side of Shilla sauce	£ 5.95
<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



Rosewater Sorbet	£ 4.65
<i>Delicately flavoured sorbet, a favourite at every Middle East celebration.</i>	
Mango Sorbet	£ 4.65
<i>The perfectly light & fresh way to round off your meal.</i>	
Lokum	£ 4.65
<i>Indulgent Turkish delight style flavoured cubes, dusted with icing sugar, served with ice cream</i>	
Rose Ice Cream	£ 4.95
<i>A natural rose flavour, delicate and gentle and clean on the palate</i>	
Persian Saffron & Cardamom Ice Cream	£ 4.95
<i>Using luxurious Middle Eastern Saffron filaments, giving a luxurious taste of the East.</i>	
Baklawa	£ 5.25
<i>Irresistible sweet filo pastries, stuffed with cashew and syrup, served with ice cream</i>	
Mafroukeh	£ 6.00
<i>Semoline dessert topped with Lebanese cream, nuts and syrup</i>	
Baklawa Cheese Cake	£ 6.00
<i>A moreish vanilla cheesecake topped with crushed baklawa and honey</i>	
Mushakal Sweet – serves 2	£10.30
<i>A delightful selection of mixed sweets to round off your meal</i>	

Teas & Coffees

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

