

## Suggested Menus

	<i>For One</i>	<i>For Two</i>
<b>MEZZE PLATTER</b> <i>GMS CEL</i> (Vegetarian Option Available) served until 6.00 pm Platter of 7 mezzes: Hoummos, Baba Ghannouj, Tabbouleh Salad, Stuffed Vine Leaves, 1 piece Falafel, 1 piece Lamb Kebbeh, 1 piece Cheese Samboussik	<b>£19.95</b>	<b>£25.50</b>
<b>TODAY'S LUNCH</b> <i>G S N M CEL</i> available from 11.30 am to 4.30 pm (except Sunday) <ul style="list-style-type: none"> <li>• Platter of 5 mezze: Hoummos, Moutabbal, Tabbouleh, Vine leaves, Falafel</li> <li>• Dish of the day or mixed grill (Kafta and Shish Taouk 2 skewers)</li> <li>• Coffee / Tea</li> </ul>		<b>£27.50</b>
<b>WRAP MEAL DEAL</b> served until 4.30 p.m. Wrap, fries or salad & soft drink		<b>£14.50</b>
<b>MINIMUM 2 PEOPLE (PRICE PER PERSON)</b>		
<b>LIGHT MENU</b> <i>G S N M CEL</i> (Vegetarian Option Available) <ul style="list-style-type: none"> <li>• Selection of 6 mezze:                Hoummos, Moutabbal, Tabbouleh, Kebbeh, Falafel &amp; Samboussik Cheese</li> <li>• Kafta and Shish Taouk</li> <li>• Lebanese desserts selection • Coffee / Tea</li> </ul>		<b>£35.50</b>
<b>NOURA MENU</b> <i>G S N M CEL</i> (Vegetarian Option Available) <ul style="list-style-type: none"> <li>• Selection of 7 mezze:                Hoummos, Moutabbal, Tabbouleh, Kebbeh, Falafel, Samboussik Cheese &amp; Fatayer Spinach</li> <li>• Mixed Grill (3 Skewers: Lamb Meshwi, Chicken Shish Taouk &amp; Lamb Kafta)</li> <li>• Lebanese desserts selection • Coffee / Tea</li> </ul>		<b>£40.00</b>
<b>GOURMET MENU</b> <i>G S N M CEL</i> (Vegetarian Option Available) <ul style="list-style-type: none"> <li>• Selection of 8 mezze:                Hoummos, Moutabbal, Tabbouleh, Mouhamarra, Kebbeh, Rikakat Cheese, Noura Prawns &amp; Sojok Sausages</li> <li>• Main Course of your choice</li> <li>• Dessert of your choice • Coffee / Tea</li> </ul>		<b>£45.00</b>



## Family Meals

<b>FAMILY GRILLS (4 PEOPLE)</b> <i>G S</i> Mixed Grill, Half Farrouj, 4 pieces Lamb Cutlets, Mixed Chawarma, Chicken Wings, Burghol with tomato, French Fries, Garlic Sauce, Tahini Sauce & Lebanese bread	<b>£95.00</b>
<b>FAMILY MEZZE (4 PEOPLE)</b> <i>G S N M CEL</i> <i>Vegetarian option available</i> Hoummos, Hoummos Beiruty, Moutabbal, Tabbouleh, Warak Enab Vine Leaves, Fattoush Salad, 4 pieces Lamb Kebbeh, 4 pieces Cheese Samboussik, 4 pieces Falafel, tahini sauce, Lebanese bread	<b>£65.00</b>

Allergens G = Gluten • N = Nuts • S = Sesame • M = Milk • V = Vegetarian • E = Egg • Mo = Molluscs • C = Crustaceans • F = Fish • Cel = Celery

## Soups

LENTIL SOUP *V*

£6.00

CHICKEN & VERMICELLI SOUP *GMCEL*

£6.25



## Salads

TABBOULEH *VG*

£8.50

*Finely chopped parsley, tomato, onion, lemon juice and olive oil, mixed with cracked wheat*

GLUTEN FREE TABBOULEH *V*

£8.50

*Finely chopped parsley, tomato, onion, lemon juice and olive oil*

FATTOUSH *VG*

£8.50

*Chopped mixed salad, lettuce, tomato, mixed peppers, mint, sumak, and fried Lebanese bread*

LEBANESE MOUNTAIN SALAD *V*

£7.95

*Tomato, lettuce, cucumber, mixed peppers, radish, lemon & olive oil*

FETA CHEESE SALAD *VM*

£9.50

*Feta cheese, tomato, lettuce, cucumber, black olives, red onion, green pepper, lemon & olive oil*

CHICKEN TAOUK SALAD

£13.75

*Chicken breast cubes grilled, tomato, lettuce, cucumber, mixed peppers, radish, lemon & olive oil*

GRILLED HALLOUMI SALAD *VM*

£12.00

*Grilled halloumi cheese, tomato, lettuce, black olives, cucumber, mixed peppers, radish, lemon & olive oil*

FALAFEL SALAD *VSCCEL*

£12.50

*Deep-fried bean Falafel, tomato, lettuce, mixed peppers, cucumber, radish, lemon & olive oil*

KING PRAWN SALAD *C*

£14.00

*Lemon & garlic prawns, tomato, lettuce, cucumber, mixed peppers, radish, lemon & olive oil*

GRILLED AUBERGINE EL RAHIB *V*

£8.95

*Finely chopped grilled aubergines, green & red peppers, lemon juice and garlic*





## Dips

<b>HOUMMOS</b> <i>VS</i>	<b>£7.50</b>
<i>Puree of chickpeas with tahini and lemon</i>	
<b>HOUMMOS BEIRUTY</b> <i>VS</i> 🍷	<b>£7.95</b>
<i>Hoummos with garlic, parsley and fresh chilli</i>	
<b>HOUMMOS PINE NUTS</b> <i>VSN</i>	<b>£9.75</b>
<i>Our signature hoummos topped with roasted Lebanese pine nuts</i>	
<b>SWEET CHILLI HOUMMOS</b> <i>VS</i> 🍷	<b>£7.95</b>
<i>Smoked paprika &amp; sweet chilli</i>	
<b>NOURA'S HOUMMOS</b> <i>VSN</i> 🍷	<b>£9.75</b>
<i>Hoummos blended with roasted red peppers, toasted almonds, walnuts, pine kernels &amp; chilli</i>	
<b>HOUMMOS AWARMA</b> <i>SN</i>	<b>£10.50</b>
<i>Hoummos served with marinated lamb cubes &amp; pine kernels</i>	
<b>HOUMMOS LAMB CHAWARMA</b> <i>S</i>	<b>£10.50</b>
<i>Hoummos served with sliced marinated lamb</i>	

<b>BABA GHANOUJ (MOUTABBAL)</b> <i>VS</i>	<b>£8.50</b>
<i>Puree of grilled smoked aubergine with tahini oil and lemon juice</i>	
<b>SPICY FETA DIP</b> <i>VM</i> 🍷	<b>£9.50</b>
<i>Feta cheese &amp; Greek yoghurt mixed with chilli flakes, garlic and olive oil</i>	
<b>LABNEH</b> <i>VM</i>	<b>£7.50</b>
<i>Lebanese strained yoghurt dip</i>	
<b>LABNEH GARLIC &amp; THYME</b> <i>VM</i>	<b>£7.75</b>
<i>Lebanese strained yoghurt dip with garlic &amp; thyme</i>	
<b>MOUJADDARA</b> <i>V</i>	<b>£7.50</b>
<i>Puree of lentils and rice topped with crispy onions</i>	
<b>MUHAMMARA</b> <i>VNS</i> 🍷	<b>£10.95</b>
<i>Finely blended mixed nuts, pepper paste, spices, chilli &amp; olive oil</i>	

## Cold Mezze

<b>WARAK-ENAB</b> <i>V</i>	<b>£7.95</b>
<i>Vine leaves stuffed with rice, tomato and parsley cooked in lemon &amp; olive oil</i>	
<b>LOUBIEH BEL ZEIT</b> <i>V</i>	<b>£7.25</b>
<i>Green beans cooked with tomato, garlic, onion &amp; olive oil</i>	
<b>BAMIEH BEL ZEIT</b> <i>V</i>	<b>£7.25</b>
<i>Okra cooked with tomato, coriander, garlic, onion and olive oil</i>	
<b>MOUSAKAAT BATENJAN</b> <i>V</i>	<b>£7.95</b>
<i>Baked seasoned aubergine cooked with tomato, garlic, onion and chickpeas</i>	
<b>SHANKLEESH</b> <i>VM</i>	<b>£8.25</b>
<i>Aged cheese with thyme served with finely chopped tomato, onions, parsley and olive oil</i>	
<b>BATRAKH</b> <i>F</i>	<b>£14.00</b>
<i>Sliced Boutargue fish roe with garlic and olive oil</i>	
<b>BATINJAN MAKDOUS</b> <i>VN</i>	<b>£6.95</b>
<i>Pickled baby aubergines stuffed with walnut &amp; garlic</i>	
<b>KABIS KHIAR</b> <i>V</i>	<b>£5.25</b>
<i>Pickled cucumbers</i>	
<b>KABIS LEFT</b> <i>V</i>	<b>£5.25</b>
<i>Pickled turnips marinated with beetroot</i>	
<b>MIXED MARINATED OLIVES</b> <i>V</i>	<b>£5.50</b>
<i>Lebanese green olives</i>	
<b>PICKLED CHILLIES</b> <i>V</i> 🍷	<b>£5.50</b>
<i>Lebanese pickled chilli peppers</i>	



## Grilled Mezze

**GRILLED HALLOUMI VMS** £9.25  
Slices of halloumi grilled cheese, sparkled with zaatar & sesame seeds

**JAWANEH** £7.95  
Marinated chicken wings, charcoal grilled

**BEIRUTY WINGS** £8.25  
Grilled, then pan-fried chicken wings with garlic, lemon & coriander

**POMEGRANATE & SESAME WINGS S** £8.25  
Grilled chicken wings, tossed in pomegranate syrup and sesame seeds

**ARAYESS GMN** £9.95  
Lebanese bread filled with seasoned minced lamb and pine kernels, charcoal grilled

**GRILLED KELLAJ VGM S** £9.25  
Lebanese bread filled with halloumi cheese, tomato, zaatar & sesame seeds, charcoal grilled

**KELLAJ SHANKLEESH VGM** £9.25  
Lebanese bread filled with aged cheese, thyme, tomato, onion and parsley, charcoal grilled

## Lebanese Oven

**GARLIC & CHEESE BREAD VGSM** £6.25  
Topped with garlic, cheese & oregano

**MANA'EESH ZAATAR VGSM** £6.25  
Wild thyme and sesame seeds herb pizza

**ZAATAR & CHEESE VGSM** £6.50  
Thyme and sesame seeds herb pizza with olive oil topped with cheese

**CHEESE MANA'EESH VGSM** £6.00  
Lebanese cheese pizza

**LAHM BI AJINE GM** £6.75  
Lebanese pizza, topped with seasoned minced lamb, tomato and onions

**SOJOK & CHEESE GSM** £9.25  
Lebanese cheese pizza with sojok sausages

## Mezze Parcels

**FALAFEL V S CEL** £7.25  
Deep-fried bean croquettes chickpeas, garlic and sesame oil

**LAMB SAMBOUSSIK GM** £7.50  
Deep-fried lamb rissole pastry

**CHEESE SAMBOUSSIK VGM** £7.25  
Deep-fried cheese rissole pastry with herbs

**LAMB KEBBEH G** £8.50  
Lamb and cracked wheat shell filled with seasoned minced lamb, deep Fried

**POTATOES KEBBEH VGN** £7.95  
Mashed potatoes and cracked wheat shell filled with walnut, onion and green pepper

**CHEESE RIKAKAT VGM** £7.50  
Filo pastry filled with mixed cheese, deep fried

**FATAYER SPINACH VGN** £7.25  
Baked spinach with onions and pine kernels in pastry parcels

**FETA & SPINACH FATAYER VGMN** £7.95  
Baked pastry parcels filled with feta cheese & spinach with onions and pine kernels

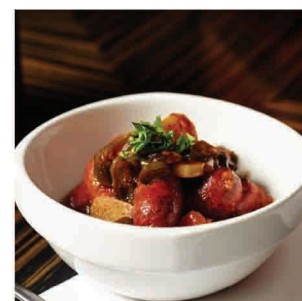
**SFEEHA GN** £8.25  
Small Lebanese pie, seasoned minced lamb, tomato, onions and pine kernels





## Hot Mezze

<b>NOURA'S PRAWNS</b> <i>C</i>	£9.95
<i>King prawns flambéed in lemon, garlic &amp; coriander</i>	
<b>ORIENTAL BABY SQUID</b> <i>MO G</i>	£9.95
<i>Deep-fried salt &amp; pepper squid served with harissa mayo</i>	
<b>LEMON &amp; GARLIC CALAMARI</b> <i>MO</i>	£9.95
<i>Pan-fried calamari flambéed in lemon, garlic, coriander and extra virgin olive oil</i>	
<b>HALLOUMI FRIES</b> <i>MS</i>	£9.50
<i>Served with a minted yoghurt dip</i>	
<b>ARNABIT - FRIED CAULIFLOWER</b> <i>S</i>	£9.95
<i>Served with a tahini dip &amp; cumin</i>	
<b>KAFTA MEATBALLS</b> <i>NS</i>	£9.95
<i>Topped with tahini sauce &amp; roasted pine nuts</i>	
<b>SPICY POTATOES</b> <i>V</i> 🌶️	£8.25
<i>Diced spiced potatoes cooked with onions, red and green peppers, coriander, garlic, flambéed in lemon</i>	
<b>HOUMMOS BALILA</b> <i>V</i>	£7.25
<i>Boiled chickpeas, lemon, garlic &amp; olive oil served hot</i>	
<b>FOUL MOUDAMMAS</b> <i>V</i>	£7.25
<i>Fava beans simmered in tomatoes, garlic &amp; olive oil</i>	
<b>SOJOK WITH EGGS</b> <i>E</i> 🌶️	£8.95
<i>Fried spicy lamb sausage with eggs</i>	
<b>SOJOK</b> 🌶️	£8.25
<i>Sautéed spicy lamb sausage</i>	
<b>MAKANEK</b> <i>N</i>	£8.25
<i>Flambéed lamb sausages in lemon &amp; Pomegranate molasses</i>	
<b>SAWDAT DJAJ</b>	£8.25
<i>Marinated chicken livers flambéed in lemon &amp; Pomegranate molasses</i>	



## Stews

<b>LOUBIEH &amp; RICE</b> <i>VGM</i>	£14.95
<i>Green beans cooked with tomato, served with vermicelli rice</i>	
<b>BAMIEH &amp; RICE</b> <i>VGM</i>	£14.95
<i>Okra cooked with tomato and coriander, served with vermicelli rice</i>	
<b>MUSAKAAT &amp; RICE</b> <i>VGM</i>	£15.50
<i>Baked seasoned aubergine cooked with tomato &amp; chickpeas, served with vermicelli rice</i>	
<b>LOUBIEH LAMB &amp; RICE</b> <i>GM</i>	£18.25
<i>Green beans cooked with lamb &amp; tomato served with vermicelli rice</i>	
<b>BAMIEH LAMB &amp; RICE</b> <i>GM</i>	£18.25
<i>Okra cooked with lamb &amp; tomato served with vermicelli rice</i>	
<b>MUSAKAAT LAMB &amp; RICE</b> <i>GM</i>	£18.95
<i>Baked seasoned aubergine cooked with lamb, tomato and chickpeas, served with vermicelli rice</i>	

## Yoghurt Dishes

<b>FATTEH HOMMOUS</b> <i>VGMN</i>	£14.00
<i>Yoghurt, seasoned chickpeas &amp; crispy bread, garnished with coriander, olive oil &amp; crushed garlic.</i>	
<b>FATTEH BATINJAN</b> <i>VGMN</i>	£15.95
<i>Yoghurt, seasoned chickpeas, fried aubergines &amp; crispy bread, garnished with coriander, olive oil &amp; crushed garlic.</i>	
<b>FATTEH KAFTA</b> <i>GMN</i>	£16.95
<i>Yoghurt, seasoned chickpeas, grilled kafta skewers &amp; crispy bread, garnished with coriander, olive oil &amp; crushed garlic.</i>	
<b>FATTEH CHICKEN</b> <i>GMN</i>	£16.95
<i>Yoghurt, seasoned chickpeas, chicken breast &amp; crispy bread, garnished with coriander, olive oil &amp; crushed garlic.</i>	
<b>FATTEH PRAWNS</b> <i>GMN</i>	£18.95
<i>Yoghurt, seasoned chickpeas, prawn &amp; crispy bread, garnished with coriander, olive oil &amp; crushed garlic.</i>	
<b>KEBBEH LABNIYEH</b> <i>GNM</i>	£18.95
<i>Lamb and cracked wheat shell filled with seasoned minced lamb served with a light coriander, garlic, yoghurt sauce &amp; vermicelli rice</i>	
<b>KEBBEH SHISH BARAK</b> <i>GNM</i>	£18.95
<i>Kebbeh &amp; meat dumplings cooked in a seasoned yoghurt sauce served with vermicelli rice</i>	
<b>SHISH BARAK</b> <i>GNM</i>	£17.95
<i>Meat dumplings cooked in a seasoned yoghurt sauce served with vermicelli rice</i>	

## From The Grill

### MIXED GRILL

Selection of three skewers : Lamb, Shish Taouk & Kafta. Served with rice or salad.

£22.00

### LAHM MESHWI

Two skewers of lamb cubes, marinated & charcoal grilled. Served with rice or salad.

£20.50

### KHAROUF LAMB SHANK *N M*

Roasted lamb served with oriental lamb rice, pine kernels & a lamb jus reduction

£19.95

### CASTALETA GHANAM

Marinated lamb cutlets, charcoal grilled. Served with rice or salad.

£20.50

### SHISH TAOUK

Two skewers marinated chicken breast cubes, charcoal grilled. Served with rice or salad.

£19.25

### FARROUJ MESHWI

Half a boneless marinated chicken, charcoal grilled. Served with rice or salad.

£19.95

### KAFTA MESHWIYEH

Two skewers of minced lamb skewers with parsley & onions, charcoal grilled. Served with rice or salad.

£19.50

### KAFTA KHASHKHASH *N* 🍷

Minced lamb with spicy tomato sauce, pine nuts, charcoal grilled.

£19.75

### KEBBEH BISSANIYEH *G*

Baked minced lamb & cracked wheat layers filled with seasoned minced lamb

£18.50

### LAMB CHAWARMA

Slices of marinated lamb roasted on a skewer. Served with rice or salad.

£19.00

### CHICKEN CHAWARMA

Slices of marinated chicken roasted on a skewer. Served with rice or salad.

£19.00

### MIXED CHAWARMA

Slices of marinated lamb & chicken roasted on a skewer. Served with rice or salad.

£19.95

### CHAWARMA SIZZLE

Lamb & chicken chawarma cooked with mixed bell peppers & onions. Served in a sizzling pan.

£21.50



## Fish

### RED MULLET *FGS*

Fried, served with crispy bread & tahini sauce

£22.50

### SEA BASS *FS*

Baked served with olive oil or tahini sauce & saffron rice

£22.50

### TIGER PRAWNS "PROVENÇALE" *C*

Cooked in coriander, parsley, garlic & lemon  
Noura's spiced tomato served with Saffron rice

£22.50

### MIXED FISH *F*

Baked mixed fish (Salmon & Cod) served with a slightly spiced tomato sauce & Saffron rice

£23.50

### SAMKE HARRA *F* 🍷

Fish ratatouille with tomato, hot green pepper, red pepper onion and coriander, served with Saffron rice

£22.50

## Side

### VERMICELLI RICE *V G*

£6.25

### TOMATO BULGHUR *V G M*

£6.25

### NOURA'S ORIENTAL LAMB RICE *N*

£6.75

### SAFFRON RICE *V*

£6.50

### LARGE FRENCH FRIES *V*

£4.95

### SHAWARMA SPICED FRIES *V*

£5.25

### SWEET POTATO FRIES *V*

£5.95

### HOMEMADE YOGHURT *V M*

£4.95

### YOGHURT WITH CUCUMBER *V M*

£5.50



## Desserts



<b>WARM CHOCOLATE BROWNIE</b> <i>GNME</i>	<b>£8.25</b>
<i>Served with crushed pistachios and a red berry coulis</i>	
<b>BASSBOUSSA</b> <i>GNME</i>	<b>£6.95</b>
<i>Very light and fluffy coconut, yoghurt &amp; semolina cake drizzled with orange blossom syrup</i>	
<b>BARAZEK</b> <i>GNMS</i>	<b>£6.95</b>
<i>Home made crispy sesame and pistachio cookies</i>	
<b>BACKLAWA - 6 PIECES</b> <i>GNM</i>	<b>£7.25</b>
<i>Layered pastries with cashew nuts or pistachios</i>	
<b>OSSMALLIEH</b> <i>GNM</i>	<b>£7.75</b>
<i>Caramelised wheat filled with ashta clotted cream</i>	
<b>NOURA'S KUNEFE NABULSYEH</b> <i>GNM</i>	<b>£8.95</b>
<i>Caramelised angel's hair wheat filled with akkawi &amp; mozzarella cheese, topped with pistachio &amp; rose water syrup</i>	
<b>KNAFEH BEL JEBN</b> <i>GNM</i>	<b>£7.75</b>
<i>Granulated pastry on melted cheese served warm with syrup</i>	
<b>MAAMOUL DATES, PISTACHIO, WALNUT</b> <i>GNM</i>	<b>£7.50</b>
<i>Lebanese shortcrust pastries filled with dates, pistachio or walnut</i>	
<b>HALAWET EL JEBN - 4 PIECES</b> <i>GNM</i>	<b>£7.75</b>
<i>Cheese roll filled with ashta clotted cream served with syrup</i>	
<b>ATAYEF ASHTA - 4 PIECES</b> <i>GNM</i>	<b>£7.50</b>
<i>Lebanese blinis filled with ashta clotted cream served with syrup</i>	
<b>MOUHALLABIEH</b> <i>NM</i>	<b>£7.25</b>
<i>Lebanese pannacotta with orange blossom water &amp; rose water syrup</i>	
<b>HOME MADE ICE CREAM (3 SCOOPS)</b> <i>NM</i>	<b>£7.50</b>
• Mastika & Ashta - Pistachio - Rose Water - Coconut - Vanilla - Raspberry - Mango - Chocolate - Salted Caramel	

