

» Belgravia – Food Menu

Suggested Menus

Today's specials

Minimum 2 people (price per person)

- **Express Menu G S N D£24.50**
 - Selection of 6 mezze
- Mixed grill (Kafta and Shish Taouk 2 skewers)
- **Traditional Menu G S N D£28.50**
 - Selection of 8 mezze
- Mixed grill (Kafta and Shish Taouk 2 skewers)
- (A traditional vegetarian option is also available)
- **Light Menu with Dessert G S N D£32.00**
 - Selection of 6 mezze
- Mixed grill (Kafta and Shish Taouk 2 skewers)
 - Lebanese desserts
 - Coffee
- **Vegetarian Menu with Dessert G S N D£38.00**
 - Selection of 8 mezze
 - Bamieh, Loubieh, or Mousakaat with rice
 - Lebanese desserts
 - **Noura Menu G S N D£40.00**
 - Selection of 8 mezze
- Mixed grill (Lamb, Kafta and Shish Taouk 3 skewers)
 - Lebanese desserts, home-made ice cream
 - Coffee
 - **Gourmet Menu G S N D£45.00**
 - Selection of 10 mezze
 - Main course of your choice
 - Lebanese desserts, home-made ice cream
 - Coffee
 - **Pre-Theatre Menu G S N D£19.50**
 - available from 4.00 pm to 7.30 pm daily
 - Platter of 3 mezze: Hoummos, Fattoush, Kebbeh
- Dish of the day or mixed grill (Kafta and Shish Taouk 2 skewers)
 - **Today's Lunch G S N D£24.50**
 - available from 11.30 am to 6.30 pm daily (except Sunday)
- Platter of 5 mezze: Hoummos, Moutabbal, Tabbouleh, Vine leaves, Falafel
 - Dish of the day or mixed grill (Kafta and Shish Taouk 2 skewers)
 - Coffee

Selected Platters

Selected platters available from 12.00 pm to 6.00 pm daily

- **SELECTION OF MEZZE G S £15.50**
 - Platter of 5 mezze:
Hoummos, Moutabbal, Tabbouleh, Falafel and Loubieh bel Zeit
- **LARGE SELECTION OF MEZZE G S N £17.25**
 - Platter of 7 mezze:
Hoummos, Moutabbal, Tabbouleh, Falafel, Loubieh bel Zeit, Kebbeh and Vine leaves
- **VEGETARIAN SELECTION OF MEZZE G S £17.00**
 - Platter of 7 mezze:
Hoummos, Moutabbal, Tabbouleh, Vine leaves, Loubieh bel zeit, Fatayer, Falafe
- **LAMB CHAWARMA - HOUMMOS OR SALAD S £18.75**
 - Slices of marinated lamb roasted on a skewer served with Hoummos or Salad
- **CHICKEN CHAWARMA - TABBOULEH OR RICE G S D £18.75**

Slices of marinated chicken roasted on a skewer,
served with Tabbouleh or Rice

- **MIXED CHAWARMA - TABBOULEH & HOUMMOS G S£20.50**
Slices of marinated lamb and chicken roasted on a skewer,
served with Tabbouleh and Hoummos

- **CHARCOAL GRILLED LAMB - HOUMMOS OR SALAD S£19.50**
Skewered lamb, charcoal grilled, served with Hommos or Salad

- **SHISH TAOUK - SALAD£18.75**

Skewers of marinated chicken, charcoal grilled, served with crisp mixed salad

- **GRILLED KAFTA - FATTOUSH G£18.75**

Skewered minced lamb with parsley and onion, charcoal grilled,
served with Fattoush salad

- **MIXED GRILL - HOUMMOS AND TABBOULEH G S£21.75**
Selection of lamb, Kafta and Shish Taouk
served with Hoummos and Tabbouleh

- **MIXED FISH D£19.00**

Mixed fish (Salmon & Cod) baked served with Saffron rice

Cold Mezze

- **HOUMMOS S£6.75**

Puree of chickpeas with sesame oil and lemon

- **HOUMMOS BEIRUTY S£7.25**

Puree of chickpeas with garlic, parsley, sesame oil and lemon

- **WARAKENAB VINE LEAVES G£6.75**

Vine leaves filled with rice, tomato and parsley cooked in olive oil

- **LOUBIEH BEL ZEIT£6.50**

Green beans cooked with tomato, garlic, onion and olive oil

- **BAMIEH BEL ZEIT£6.50**

Okra cooked with tomato, coriander, garlic, onion and olive oil

- **MOUSAKAAT BATENJAN£6.75**

Baked seasoned aubergine cooked with tomato garlic, onion and chickpeas

- **SHANKLEESH D£7.50**

Aged cheese with thyme served with finely chopped tomatoes, onions, parsley and olive oil

- **LABNEH D£6.00**

White cream cheese made from curdled milk, garlic and thyme optional

- **TABBOULEH G£7.75**

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

- **FATTOUSH G£7.50**

Chopped mixed salad, lettuce, tomatoes, mint, sumak, and fried Lebanese bread

- **MOUTABBAL S£7.75**

Puree of grilled smoked aubergine with sesame seed oil and lemon juice

- **MOUJADDARA£6.75**

Puree of lentils and rice with seared onion topping

- **MUDARDARA£6.50**

Cooked lentils and rice served with fried onions

- **BATRAKH£13.00**

Sliced Boutargue fish roe with garlic and olive oil

- **HOUMMOS AWARMA S N£9.75**

Puree of chickpeas served with minced marinated lamb

- **HOUMMOS CHAWARMA S£9.75**

Puree of chickpeas served with sliced marinated lamb

- **SAMKE HARRA£8.25**

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

- **BASTORMA£8.25**

Thin slices of spicy smoked beef

- **MUHAMMARA N£8.25**

Finely blended mixed nuts, spices and olive oil

- **BATINJAN MAKDOUS N£6.25**

Baby aubergines pickled and stuffed with walnut and garlic

- **BATINJAN EL RAHIB£7.75**

Finely chopped grilled aubergines, green peppers lemon juice and garlic

- **BELGHARI CHEESE D£15.75**

Bulgarian cheese

- **KASHKAWAL CHEESE D**£6.75
Greek cheese made from sheep's milk.
- **KABIS**£4.75
Mixed pickles

Hot Mezze

- **HOUMMOS BALILA**£6.75
Boiled chickpeas, lemon, garlic and olive oil served hot
- **FOUL MOUDAMMAS**£6.75
Fava beans simmered in tomatoes, garlic and olive oil
- **FATAYER G N**£6.75
Baked spinach with onions and pine kernels in pastry parcels
- **SFEEHA G N**£6.75
Small Lebanese pie, seasoned minced lamb, tomato, onions and pine kernels
- **SAMBOUSSIK G N**£6.75
Deep-fried lamb rissole pastry with pine kernels
- **CHEESE SAMBOUSSIK G D**£6.75
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- **CHEESE SAMBOUSSIK G D**£6.75
Deep-fried cheese rissole pastry with herbs
- **KEBBEH G N**£6.75
Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried
- **CHEESE RIKAKAT G D**£6.75
Filo pastry filled with mixed cheese, deep fried
- **FALAFEL S**£6.75
Deep-fried bean croquettes chickpeas, garlic and sesame oil
- **MANA'EESH G S**£4.00
Thyme and sesame seed herb pizza with olive oil
- **CHEESE MANA'EESH G S D**£4.75
Lebanese cheese pizza
- **LAHM BI AJINE G N**£5.50
Lebanese pizza, topped with seasoned minced lamb, tomato, onions and pine kernels
- **SOJOK**£7.50
Fried spicy lamb sausage
- **SOJOK WITH EGGS**£8.50
Fried spicy lamb sausage with eggs
- **MAKANEK N**£7.50
Flambéed lamb sausages in lemon
- **SAWDAT DJAJ**£7.50
Marinated chicken livers flambéed in lemon
- **JAWANEH**£7.75
Chicken wings marinated in lemon and garlic, charcoal grilled or fried
- **GRILLED KELLAJ G D**£8.75
Lebanese bread filled with halloumi cheese and tomatoes, charcoal grilled
- **ARAYESS G N**£9.50
Lebanese bread filled with seasoned minced lamb and pine kernels, charcoal grilled
- **SPICY POTATOES**£7.50
Potatoes diced and cooked with onion, red and green peppers, coriander, garlic and spices
- **KELLAJ SHANKLEESH G D**£8.75
Lebanese bread filled with aged cheese, thyme, tomatoes, onion and parsley, charcoal grilled
- **GRILLED HALLOUMI CHEESE D**£8.50
Grilled Cypriot Cheese
- **POTATOES KEBBEH G N**£6.75
Mashed potatoes and cracked wheat shell filled with walnut, onion and green pepper

Main Courses

- **LAHM MESHWI**£17.00

- Two skewers of lamb cubes, marinated and charcoal grilled
 - **KAFTA MESHWIYEH** £16.25
- Two skewers of minced lamb skewers with parsley and onions, charcoal grilled
 - **SHISH TAOUK** £16.75
- Two skewers marinated chicken breast cubes, charcoal grilled
 - **KAFTA TARATOR S N** £16.75
- Minced lamb, charcoal grilled, topped with pureed sesame and lemon sauce
 - **KAFTA KORFALYEH N** £17.50
- Minced lamb with tomatoes, charcoal grilled
 - **KAFTA KHASHKHASH N** £16.75
- Minced lamb with spicy tomato sauce, charcoal grilled
 - **MIXED GRILL** £20.75
- Selection of three skewers : Lamb, Shish Taouk and Kafta
 - **KEBBEH ISTANBOULIYEH G N** £16.75
- Skewers of minced lamb and cracked wheat filled with nuts and mint (a bit spicy)
 - **CASTALETA GHANAM** £17.75
- Marinated lamb cutlets, charcoal grilled
 - **LAMB CHAWARMA** £16.50
- Slices of marinated lamb roasted on a skewer
 - **CHICKEN CHAWARMA** £16.50
- Slices of marinated chicken roasted on a skewer
 - **MIXED CHAWARMA** £17.75
- Slices of marinated lamb and chicken roasted on a skewer
 - **FARROUJ MESHWI** £17.75
- Half a boneless marinated chicken, charcoal grilled
 - **LOUBIEH WITH RICE G D** £13.75
- Green beans cooked with tomato, served with vermicelli rice
 - **BAMIEH WITH RICE G D** £13.75
- Okra cooked with tomato and coriander, served with vermicelli rice
 - **MUSAKAAT BATENJAN WITH RICE G D** £13.75
- Baked seasoned aubergine cooked with tomato and chickpeas, served with vermicelli rice
 - **LOUBIEH WITH LAMB AND RICE G D** £17.75
- Green beans cooked with lamb and tomato served with vermicelli rice
 - **BAMIEH WITH LAMB AND RICE G D** £17.75
- Okra cooked with lamb and tomato served with vermicelli rice
 - **KEBBEH BISSAYNIYEH G N** £16.50
- Baked minced lamb and cracked wheat layers filled with seasoned minced lamb and pine kernels

FISH

- **DOVER SOLE** £24.75
Baked or fried
- **SEA BASS** £24.50
Baked and served with olive oil or Tahineh sauce
- **RED MULLET** £20.50
Fried and served with Tahineh sauce and fried bread
- **KING PRAWNS D** £27.25
Grilled or fried in coriander, tomato, parsley and garlic served with Saffron rice
- **MIXED FISH D** £19.00
Mixed fish (Salmon & Cod) baked served with Saffron rice

DESSERTS

- **BAKLAWA (6 pieces) G N D** £5.75
Layered pastries with almonds, pistachios or pine kernels
- **OSSMALLIEH (per portion) G N D** £6.25
Caramelised wheat filled with ashta clotted cream
- **MOUHALLABIEH (per portion) N D** £4.75
Lebanese Pudding
- **MAAMOUL (per portion) G N D** £4.75
Assorted shortcrust pastries filled with walnut, pistachios, dates or almonds
- **HALAWET EL JEBN (4 pieces) N D** £6.00

- Cheese roll filled with ashta clotted cream served with syrup
 - **ATAYEF D**£6.00
- Lebanese blinis filled with ashta clotted cream served with syrup
 - **KNAFEH BEL JEBN**£6.50
- Granulated pastry on melted cheese served warm with syrup
 - **AISH EL SARAYA G N D**£5.75
- Caramelised bread pudding with ashta clotted cream
 - **KARABEEJ HALABI (per portion) G N D**£5.25
- Shortcrust pastries filled with Pistachios and served with meringue cream
 - **HOME MADE ICE CREAMS N D**£6.50
- Milk and orange blossom, ashta clotted cream, strawberry, mango, pistachio, chocolate, rose-water and lemon
 - **SCOOP OF ICE CREAM**£3.00
 - **FRUIT SALAD (per portion)**£5.50
Seasonal Fruit Salad
 - **FRUIT PLATTER (per portion)**£7.50
Seasonal Fruit Platter

SOUP

- **LENTIL**£5.50
- **VEGETABLES**£5.50
- **CHICKEN G D**£5.50

SIDE DISHES

- **PLAIN BOILED RICE D**£5.75
- **VERMICELLI RICE G D**£6.25
 - **TOMATO RICE**£6.00
 - **FRENCH FRIES**£5.50
- **RICE WITH MINCED LAMB N D**£6.50
- **STEAMED VEGETABLES (Carrots, Broccoli, Courgette, Green Beans)**£6.50
 - **SAFFRON RICE D**£6.00

SALADS

- **NOURA'S FRESH HERB SALAD**£6.25
Iceberg Lettuce with a selection of fresh herbs, lemon and olive oil.
 - **FATTOUSH G**£7.50
Chopped mixed salad, lettuce, tomatoes, mint, sumac, and fried Lebanese bread
 - **LEBANESE MOUNTAIN SALAD**£7.00
Tomatoes, lettuce, cucumber, radish, lemon and olive oil
 - **TOMATO AND ONION SALAD**£6.00
Chopped fresh tomatoes with onions, dried mint and olive oil