

Abd El Wahab Sample Menu

Salads

Fattouch salad £7.50

A refreshing mix greens, tomato, cucumber, sumac & toasted bread, radish, spring onion & lemon or pomegranate molasses dressing

Tabbouleh £7

Lebanese traditional salad made of chopped parsley, tomatoes, onions, mint, bulgur, olive oil & lemon dressing

Quinoa tabbouleh £7.50

Mixed chopped parsley with cherry tomato, spring onion, mint, steamed quinoa dressed with lemon juice and olive oil

Rocca beetroot salad £6

Beetroot, onion, summac, olive oil & lemon dressing

Oriental salad £6

Lettuce, tomatoes, cucumber, radish & onions dressed in olive oil & lemon juice

Raheb salad £6

Grilled eggplant mixed with tomatoes bell pepper, mint, green onions, lemon juice & olive oil

Falafel salad £6

Fried Falafel on a selection of greens with tomato, cucumber pickles, mint & parsley topped with tarator dressing

Cold starters

Mixed pickles £5.50

A selection of our homemade pickles, makdous, cucumber pickles & olive

Hommos £6.50

Chickpeas puree mixed with sesame paste (tahini) & lemon juice

Moutabbal £7.50

Char-grilled eggplant, mixed with sesame paste (tahini) & lemon juice

Artichokes £6

Steamed artichokes with lemon oil dressing

Stuffed vine leaves £7

A tangy rice mixture with tomato, parsley, onion, mint, lemon juice & olive oil wrapped in fresh vine leaves

Okra in oil £6.50

Cooked green beans with a savory tomato sauce

Msakaa £7

Cooked eggplant with chickpeas in savory tomato sauce with onion & garlic

Hendbeh £7

Dandelion leaves cooked in olive oil & fresh onions, served with caramelized onions & lemon slices

Lentil salad £6.50

A mix of cooked lentils, rice & sautéed onions

Mhamara £8

A mix of walnut, crumbs, pomegranate molasses & chili

paste

Shanklish £8.50

*Aged pungent goat cheese served with chopped onions,
pepper, parsley & tomatoes*

Lebanese cheese £7.50

White cheese garnished with mixed vegetables

Labneh £6.50

Thick strained yogurt topped with olive oil

Labneh with garlic £7

*Thick strained yogurt mixed with fresh chopped garlic &
topped with olive oil*

Mixed vegetables £8

*A selection of fresh vegetables lettuce, tomato, cucumber,
spring onion, radish & mint*

Hot starters

Lentil soup £6.50

*Cooked orange lentils with onion, garlic & carrots in olive
oil, served with crouton & lemon wedges*

Hommos with meat & pine nuts £9.75

A bowl of Hommos paste topped with meat & pine nuts

Hommos with Pine nuts £9

A bowl of Hommos paste topped with fried pine nuts

Foul medammas £7

*A mix of cooked broad beans, chickpeas, olive oil garlic &
lemon juice topped with tomato & parsley*

Balila £7

Slow cooked chickpeas mixed with lemon juice, paprika & garlic opped with olive oil, pine nuts & cumin

Kellaj £8

Melted cheese slices with turkey ham served in grilled Arabic bread

Grilled halloumi £8.50

Freshly grilled halloumi, served with cherry tomato & mint

Pan fried eggs with kawarma meat £9

Fried eggs mixed with homemade braised minced lamb

Sojok £8.50

Sliced spicy sausages sautéed with lemon juice

Makanek 8.50

Lebanese sausages flamed with lemon juice

Chicken wings £7.50

Marinated chicken wings, fried with coriander, garlic & lemon juice

Ras asfour £10.50

Sautéed veal filet cubes with homemade lemon sauce

Chicken liver £8.50

Marinated chicken liver, sautéed with pomegranate, garlic & lemon juice

Batata kezbra £7.50

Fried potatoes mixed with chopped garlic & coriander with green chili

French fries £4.50
Falafel in pita £6.50
*Freshly fried falafel served in pita bread with tomato,
parsley, radish, pickles & tarator sauce*

Chicken shawarma in pita £7.50
*Grilled marinated chicken breast in pita with garlic
paste, lettuce & pickles*

Pastries

Cheese rolls £6.75
Cheese rolls, grilled or deep fried

Sambousik £7
*Deep fried dough stuffed with minced meat, onions &
pine nuts*

Fatayer bel fern £7
*Baked dough stuffed with spinach, onions, sumac &
tomatoes*

Kebbeh £7.50
*Deep fried kebbeh ball stuffed with minced meat, onions
& pine nuts*

Fatteh

Hommos fatteh £10.50
*Chickpeas, smothered with warm yogurt & topped with
fried bread, ghee, paprika & pine nuts*

Eggplant fatteh £12
*Fried eggplant chunks, smothered with warm yogurt &
topped with fried bread, ghee, paprika & pine nuts*

Chicken fatteh £14

A mix of chicken slices & chickpea paste, smothered with warm yogurt & topped with fried bread, ghee, paprika & pine nuts

Shrimps fatteh £17

Sautéed shrimps in tomato sauce and fried eggplant smothered with warm yogurt & topped with fried bread, ghee, paprika & pine nuts

Fish

Samkeh Harra £9.50

Spicy sesame paste mixture topped with baked fish fillet, onion, garlic, green chili, tomato & coriander

Grilled jumbo shrimps £24

Jumbo shrimps grilled & served with our special cocktail sauce

Seabass provençal £23

Grilled seabass fillet, served with roasted potato & mushroom Provençal sauce

Siyadiyeh £18.50

Cooked traditional siyadiyeh brown rice topped with poached seabass, pine nuts & caramelized onion

From the grills

Grilled lamb £19

Pieces of lamb fillet, marinated & grilled on skewers

Chich taouk £17.50

Chicken chunks marinated in lemon juice & garlic,

served on skewers, with Abd El Wahab tasty garlic sauce

*Lamb cutlets £20
Grilled marinated lamb cutlets*

*Lamb cutlets Abd El Wahab £21
Grilled marinated spicy lamb cutlets*

*Mixed grill £19
A selection of lamb, taouk & kafta grilled on skewers*

*Mixed grill Abd El Wahab £22
A selection of grilled shrimps, lamb cutlets, lamb & taouk*

*Grilled baby chicken 1/2 £18
Marinated & grilled half chicken served with our
homemade garlic sauce*

*Kafta £17.50
Minced lightly-spiced lamb with parsley, grilled on
skewers*

*Kafta ourfaliyyeh £17.50
Tomatoes, sweet peppers & minced spiced lamb, grilled
on skewers*

*Kafta khashkhash £18
Spicy minced lamb, grilled on skewers*

*Arayess kafta £9
Grilled Arabic bread stuffed with minced lamb & parsley*

*Kebbe skewers £16.50
Minced lamb mixed with bulgur & pistachio grilled on
skewers*

Ouzzi £19

Slow cooked lamb leg served with oriental rice & roasted nuts

Desserts

Nammoura bl ashta £5.50

Special nammoura served with ashta, banana & pistachio topped with sugar syrup

Tart Halawe bl chocolat £6.50

Tart served with halawe topped with chocolate sauce & served with vanilla ice cream

Maamoul flake £7

Baked maamoul dough served with ashta, sahlab ice cream & ghazel el banet

Othmalliyeh £5.50

Caramelized wheat filled with ashta cream & topped with sugar syrup

Ashtaliyeh £5.50

Mhalabieh on a bed of ashta cream topped with pistachio and sugar syrup

Ashta with banana & honey £5

Ashta cream topped with banana slices & honey

Coupe ghazel el banet £5

Ghazel el banet with sahlab ice cream, nuts & honey

Pistachio bil ghazal £6

Stuffed pistachio dough with fresh ashta, topped with sahlab ice cream & ghazel el banet

Lebanese baklawa selection £5.50
Crusty burma with nuts fingers and cashua baklawa

Abd El Wahab baklawa £6
Pistachio baklawa stuffed with ashta

Arabic ice cream £4.50 per scoop
Sahlab & traditional flavors

Fruit plate £5
Assortment of seasonal fruit selection