

# Aline Lebanese Kitchen Sample Menu

## Aperitifs

Seasonal bellini £8.5

Mulberry arak £7

Rose gin & tonic £9.5

## Nibbles

Aline's roasted nuts (vg) (gf) £4.5

Marinated olives (vg) (gf) £4.5

Crudités & tahini dip (vg) (gf) £6

Za'atar crostini & labneh £5

## Oven

Lahme Bi Ajin (df) £7  
Minced beef & lamb, tomatoes, onions and Lebanese spices

Man'ousheh (vg) £5  
Flatbread with za'atar and olive oil

Lebanese Bread £3.75  
Freshly baked to order

Fatayer sabenagh (vg) £6  
Individual pies with spinach, sumac & onion

Flat bread of the day (vg)  
Please ask our staff for today's flavour

## Cold mezze

Hommus (vg) (gf) £7

Spicy hommus (vg) (gf) £8  
Parsley, Red Chili & Spices

Hommus with meat (gf) (df) £9.75  
Hand cut lamb & pine nuts

Baba ghannouj (vg) (gf) £8  
Aubergine dip, pomegranate seeds

Tabbouleh (vg) (gf)\* £8  
Parsley, tomato, onion, bulgur, lemon, olive oil

Fattoush (vg) (gf)\* £7.75  
Mixed herbs, tomato, cucumber, onion, toasted pita, sumac & pomegranate vinaigrette

Vine leaves (vg) (gf) £6.5  
Stuffed with rice, herbs, tomato, onion, sumac

Loubieh bil zeit £7  
Green beans, tomato, onion, garlic, olive oil

Seabass tajine (gf) £12.50  
Baked seabass, lemony tahini sauce, onion & pine nuts

Moussaka (vg) (gf) £8.5  
Aubergine, chickpea, tomato, mint

Labneh (v) (gf) £6  
Strained yoghurt, olive oil

Labneh with garlic (v) (gf) £6.75  
Strained yoghurt, garlic, olive oil

### **Hot mezze**

Falafel (vg) (gf) £7.5

Cauliflower (vg) (gf) £8.5  
Tahini sauce, pomegranate seeds, Aleppo pepper

Batata harrah (vg) (gf) £7.5  
Spicy potatoes with red pepper, coriander, garlic

Halloum (v) (gf) £8.5

Fatteh (v) (gf)\* £9  
Chickpea, garlicky yoghurt, pita and pine nuts  
Add aubergine + £2

Pumpkin kibbeh (vg) £6.5  
Pumpkin and bulgur balls, stuffed with onion, spinach, chickpea, walnuts

Kibbeh (df) £6.5  
Minced lamb and bulgur balls, stuffed with lamb, onion and pine nut

Spicy shrimp (gf) (df) £11.5

Sautéed shrimp with spicy red garlic sauce

Sujuk (gf) (df) £8.5  
Sautéed spicy sausages, tomato

Jawaneh (gf) (df) £7.5  
Barbecued chicken wings

Reqaqat jibneh (v) £6.5  
Spicy cheese rolls

Foul Mdammas £6.75  
Fava beans, tomato, parsley, garlic, olive oil

### **Grill**

Each served on a bed of onion and parsley salad seasoned with sumac and rice on the side

Lamb chops (df) £19

Shish taouk (df) £17.5  
Marinated chicken kebabs

King prawns (gf) (df) £24

Lahm meshwi (df) £18  
Marinated lamb kebabs

Mixed grill (df) £21  
A selection of chicken kebabs, lamb kebabs & kafta

Kafta (df) £16.5  
Minced lamb kebabs

Seabass (gf) (df) £26  
With olive oil or tahini sauce

### **Sides**

Yoghurt, cucumber, raisins, sumac vgf £5

Mixed pickles (vg) (gf) £4.5

Lentil soup (vg) (gf) £6

Lebanese rice with vermicelli (vg) £5

Homemade garlic dip (vg) £1

Homemade chili sauce (vg) £1

## **Sweets**

Knafeh £7  
Sweet cheese pie

Baklawa df (v) £5.5

Mouhalabieh (gf) £5  
Oriental orange blossom pana cotta

Tahini affogato (gf) £7.5  
Tahini ice cream topped with espresso

Beirut Sundae £8.5  
Rose and Mastic ice cream, oriental cotton candy, loukoum, pistachio

Aline's ice creams (gf) £6  
2 scoops  
Tahini, Mastic and rose water, Pistachio  
Apricot leather & pine nuts

(vg) vegan, (v) vegetarian, (df) dairy free, (gf) gluten free, (\*gf) available upon request