



## FOOD MENU

Why not start with our mezze for the whole table to share?

When eating, Lebanese usually share 3-4 mezze dishes between 2, then enjoy charcoal grills before finishing with backlawa and Arabic kahwa or mint shay of course.

**SAHTEIN!**

("cheers" in Lebanese)

-----MEZZE-----

Mezze dips are served with a complimentary serving of khobez pitta

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| CREAMY HUMMUS (S)..... 5.95<br>Chickpeas, tahini, garlic, lemon<br>Add roasted beef shawarma +2.00   | KADIGA'S TABBOULÉ SALAD (G) 6.95<br>Parsley, mint, vine tomato,<br>brown bulgur, lemon, EVOO |
| SMOKEY MUTABAL (S)..... 6.95<br>Charcoal grilled aubergine,<br>tahini, garlic, pomegranate   | STUFFED WARAK ENAB ..... 6.25<br>Vine leaves, rice, tomato,<br>fresh mint, lemon, EVOO       |
| ZAA'TAR LABNÉ (D)..... 6.50<br>Natural cream yoghurt, cucumber,<br>mint, EVOO  | BATATA HARRA ..... 6.25<br>Spiced fried potato, coriander,<br>fresh chilli, cumin            |
| BEIRUT FATTOUSH SALAD (G)... 6.95<br>Romaine lettuce, vine tomato,<br>radish, red onion, mint,<br>pomegranate dressing, sumac<br>tossed khobez pitta | SESAME SEEDS FALAFEL (S)... 6.50<br>Chickpeas, broad beans, tahini,<br>pickled turnip        |
|  | GRILLED HALLOUMI (D)..... 7.25<br>Mint, kalamata olives, roasted<br>pepper, zaa'tar, EVOO    |

-----SIDES & EXTRAS-----

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| KHOBEZ PITTA (3 Pcs) (G)....2.95   | KABISS .....2.95<br>Pink turnips, cucumber and green<br>chilli pickles |
| BEITY RICE (G,D).....3.95<br>Fluffy vermicelli basmati rice<br>cooked in ghee    | ZEYTOUN .....3.95<br>Marinated black and green<br>Lebanese olives      |
| TATBILA .....3.95<br>Sumac spiced red onion, parsley,<br>mint, pomegranate seeds | Toum, Harissa<br>or Tahini Sauce (S).... Each 1.00                     |

---BIGGER DISHES---

- ARNABIT (S,D)..... 14.50  
Roasted cauliflower with tahini,  
harissa and sumac labné
- LEBANESE MOUSSAKA (G,D)....16.50  
Roasted aubergine with rich  
tomato ragu, chickpeas, mint with  
beity rice
- ROASTED SURREY BEEF RUMP  
SHAWARMA (S,G).....17.50  
Overnight marinated with  
baharat, sumac tabbilla salad,  
tahini, chargrilled tomato

---AL MASHWA---  
FROM THE CHARCOAL

- All dishes come with sumac  
marinated ember grilled tomato,  
long green sweet pepper and  
khobez bread
- BEIRUT MUSHAKAL (G,D)..... 20.95  
Mix of lahém meshoué, shish  
taouk and lamb kafta, toum,  
harissa, sumac tabbilla salad
- SHISH TAOUK (G,D).....15.95  
Chicken breast marinated in  
lemon, red pepper paste,  
baharat, toum with our beity  
rice
- LAMB KAFTA (G,S,D).....16.50  
Spiced minced lamb shoulder,  
onion, all spice, tahini with  
our beity rice
- LAHÉM MESHOUÉ (G,D).....18.50  
Chunks of grass-fed lamb rump  
marinated in sumac, yoghurt,  
harissa with our beity rice
- STICKY JAWANEH (G).....11.50  
Chicken wings marinated in toum,  
lemon and pomegranate molasses

LEBNANI BUSINESS  
LUNCH

Tuesday - Friday  
12.00-15.00

Khobez pitta, hummus and lamb  
kafta or shish taouk  
or arnabit (V) with our beity  
rice or Lebanese salad  
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16.50 per person/ With Lahém  
Meshoué +3.00  
ADD glass of wine +5.50  
ADD any sauce +1.00

REIGATE WRAP  
PLATTER

Tuesday - Friday  
12.00-15.00

Your choice of any wrap  
with a Lebanese salad,  
hummus and pickles  
12.95

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Lebnani food is freshly prepared  
in our kitchen every day. We only  
use the finest ingredients and  
source our meat responsibly from  
local farms in Surrey and Sussex.

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Please let us know if you have  
any allergies before ordering your  
food. We cannot guarantee there  
will be no traces of nuts or other  
allergens in our food.

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Allergens:  
D = Dairy / S = Sesame /  
G = Gluten / N = Nuts