Welcome traveller!

Our philosophy is simple: take the best quality ingredients, prepare dishes fresh to order and provide an authentic taste of Lebanon.

Similar to the tapas of Spain, mezeluri of Romania, and antipasto of Italy, the **Lebanese Mezze** is an array of small dishes served before the guests creating an array of colours, flavors, textures and aromas. This style of serving food is **typical for dining out** and **ideal for groups**. Mezze may be as simple as pickled or raw vegetables, hummus, baba ghanouj and bread, or it may become the entire meal consisting of grilled or marinated seafood, skewered meats, a variety of cooked foods and raw salads. Most of the dishes are not spicy and the selection can be tailored for each table depending on your specific requirements.

Desserts such as baklava and coffee are usually served after the meal, though there are many more options including our popular chocolate fondant, rum baba, or a selection of ice creams.

By contrast, the Lebanese **family cuisine** also offers a range of dishes such as stews or yakhnehs, which can be cooked in many forms depending on the ingredients used and are usually served with meat and rice with vermicelli. Meejana offers a number of these dishes which would typically be eaten as a main course, but can be shared as part of your mezze experience also.

We have created a handful of suggested menus for 2-4 people and will be happy to guide you through the options or even help you put together a menu for the evening if you’re uncertain where to start. If you’re happy to choose your own dishes, we recommend 2-3 mezze per person as a complete meal.

All of our dishes are prepared fresh to order and will arrive at different times; mezze are traditionally served before main dishes.
Cold Mezze & Soup

**APPETISERS**
- Selection of Premium Olives £5.00
- Selection of Mixed Nuts £5.00
- Red Peppellino Peppers w/ Cheese Medium £5.00
- Green Chilli Peppers w/ Cheese Medium £5.00

**DIPS**
- Hummus £5.75
  Puree of chickpeas with sesame paste (tahina) & lemon juice
- Hummus Beiruty £6.25
  Puree of chickpeas with hot pepper, garlic, parsley, sesame paste (tahina) & lemon juice
- Hummus Avarma £7.75
  Puree of chickpeas with lamb & pine nuts on top
- Baba Chanoush (Moutabbal) £7.00
  Puree of smoked aubergine with sesame paste (tahina) & lemon juice
- Mouhammara £7.75
  Crushed walnuts in a spicy paprika-based paste
- Laban we Khiar £5.75
  Yoghurt, cucumber & mint dip
- Labneh £5.75
  Soft cheese made from strained yoghurt. Can be served with or without garlic
- Taramasalata £5.50
  Home-made from smoked cod roe

**VEGETABLE**
- Warak Enab £5.50
  Grape vine leaves filled with rice, tomato and parsley; slow-cooked in olive oil
- Arde Chaouky £5.75
  Artichoke heart steamed with garlic, lemon & olive oil
- Bamieh £5.50
  Okra with tomato, garlic, coriander & olive oil. Can also be served hot.
- Moussakat Batenjan £7.00
  Baked seasoned aubergine cooked with tomato & chick peas. Can also be served hot.

**SALADS**
- Tabbouleh £7.50
  The famous parsley salad, with cracked wheat, onion, tomato, lemon juice and olive oil.
- Fattoush £7.75
  Mixed salad, lettuce, tomatoes, mint, sumac, onion, radish, peppers, olives & fried Lebanese bread
- Chef’s Salad £6.75
  Rocket, avocado, tomato & pomegranate seeds with Meejana House Dressing
- Meejana Potato Salad £6.50
  Potatoes, Tomatoes, Mixed peppers, Onions and delicately spiced olive oil & garlic dressing
- Tomato & Onion Salad £5.75
  Fresh tomatoes with finely chopped onions, black pepper & olive oil
- Batinjan Rahib £7.75
  Grilled aubergines, chilled, diced and mixed with tomatoes, lemon & garlic
- Shankleesh £6.75
  Aged cheese served with tomatoes, onions and thyme
- Fassoulia Salad £6.75
  Butterbeans, spring onion, garlic, lime & olive oil
- Mixed Salad £4.75
  Selection of mixed leaves with a simple dressing

**CHARCUTERIE**
- Bastorma £8.75
  Thin slices of spicy Armenian dry-cured beef

**SOUPS**
- Lentil £6
- Tomato £6
- Clear Chicken & Vermicelli £6
- Clear Shrimp & Vermicelli £8

⚠️ = Mild, ⚠️⚠️ = Medium, ⚠️⚠️⚠️ = Hot, ⚠️⚠️⚠️⚠️ = Extra Hot  🍗 = Vegan, 🌿 = Vegetarian, 🍤 = Nuts, 🍴 = Gluten, 🥛 = Dairy

Prices include VAT and are correct as of 1 Dec 2019. All dishes subject to availability. Service charge not included. For parties of 6 or more a discretionary service charge of 12½% will be added to your bill.
<table>
<thead>
<tr>
<th><strong>VEGETARIAN</strong></th>
<th><strong>MEATS</strong></th>
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</thead>
<tbody>
<tr>
<td>Fatayer</td>
<td>Samboussik Lahme</td>
</tr>
<tr>
<td>Four spinach pastry parcels (contains pine nuts)</td>
<td>Four bite size lamb pasties with pine kernels, deep fried</td>
</tr>
<tr>
<td>Rikakat Jebne</td>
<td>Kibbeh Lahme</td>
</tr>
<tr>
<td>Four filo pastry tubes filled with Haloumi cheese</td>
<td>Four lamb and cracked wheat shells filled with seasoned minced lamb &amp; pine kernels, deep fried</td>
</tr>
<tr>
<td>Falafel</td>
<td>Arayess</td>
</tr>
<tr>
<td>Four croquettes of fava beans, chickpeas, coriander, garlic &amp; sesame</td>
<td>Lebanese bread filled with seasoned minced lamb</td>
</tr>
<tr>
<td>Kellaj Jebne</td>
<td>Rikakat Bastorma</td>
</tr>
<tr>
<td>Haloumi cheese, thyme &amp; tomato grilled in Lebanese flat bread</td>
<td>4 filo pastry tubes filled with soft cheese &amp; bastorma</td>
</tr>
<tr>
<td>Grilled Haloumi</td>
<td>Djej Mekhli bel Zaatar</td>
</tr>
<tr>
<td>Haloumi cheese with olive oil &amp; herbs</td>
<td>Very lightly battered chicken with thyme, deep fried</td>
</tr>
<tr>
<td>Foul Moudammas</td>
<td>Jawaneh with Garlic</td>
</tr>
<tr>
<td>Fava beans simmered in tomato, garlic &amp; olive oil</td>
<td>Jawaneh with Tomato &amp; Coriander</td>
</tr>
<tr>
<td>Moudardara</td>
<td>Four jumbo, 3-joint chicken wings</td>
</tr>
<tr>
<td>Lentils and rice served with fried onions</td>
<td>Lahm Bel Ajine</td>
</tr>
<tr>
<td>Patata Harra</td>
<td>NG</td>
</tr>
<tr>
<td>Potatoes diced and cooked with coriander &amp; spices</td>
<td>Lebanese baked dough bases covered with spiced, minted minced lamb and finely chopped tomato</td>
</tr>
<tr>
<td>Patata we Sabanehk bel Zeit</td>
<td>Sojok</td>
</tr>
<tr>
<td>Potatoes diced and cooked with spinach &amp; spices</td>
<td>Spicy Armenian lamb sausage</td>
</tr>
<tr>
<td>Kraydes</td>
<td>Makanek</td>
</tr>
<tr>
<td>Shrimps cooked with garlic and fresh coriander.</td>
<td>Lebanese lamb sausages flambédéed in lemon</td>
</tr>
<tr>
<td>Samak Bizri</td>
<td>Chicken Liver</td>
</tr>
<tr>
<td>Deep fried whitebait</td>
<td>£6.75</td>
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<tr>
<td>Sabeedish Mekhli bel Zaatar</td>
<td>Escargots</td>
</tr>
<tr>
<td>Very lightly battered squid with thyme, deep fried.</td>
<td>Snails with garlic, coriander and butter sauce</td>
</tr>
<tr>
<td>Scallops</td>
<td>Dafadeh</td>
</tr>
<tr>
<td>Four king scallops (without roe) cooked with fennel, garlic and lemon</td>
<td>Frog’s Legs served with coriander &amp; tomato sauce</td>
</tr>
</tbody>
</table>

**DELICACIES**

Chicken Liver | £6.75
Snail liver marinated in pomegranate sauce and flambédéed in lemon & garlic

**SKEWERS**

Skewer of Lamb | £9
Skewer of Kafte (minced lamb) | £8
Skewer of Chicken | £7

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These represent a selection of dishes you would eat at home in Lebanon.

**VEGETARIAN**

- **Bamieh with Rice**  
  £14  
  Okra cooked with tomato, garlic and coriander. We can add chilli if required.

- **Musakat Batenjan with Rice**  
  £14  
  Baked seasoned aubergine cooked with tomato & chick peas. We can add chilli if required.

- **Colcassia with Rice**  
  £15  
  Taro root, spinach and delicate spices served over a bed of vermicelli rice.

**LAMB**

- **Kafte Khashkhash with Rice**  
  £16.50  
  Two minced lamb skewers in a spicy tomato sauce with sweet peppers and optionally sprinkled with pine nuts.

- **Kibbeh Labanieh with Rice**  
  £15  
  Kibbeh (lamb and cracked wheat shell filled with seasoned minced lamb & pine kernels) cooked in a minty yoghurt sauce and sprinkled with pine nuts.

- **Kibbeh Bel Synieh & Fattoush**  
  £18  
  Baked kibbeh (lamb and cracked wheat layers filled with seasoned minced lamb & pine kernels) served with a laban we khiar (yoghurt, cucumber and mint) dip and a fattoush salad.

- **Daoud Basha with Rice**  
  £16.50  
  Lebanese lamb meat balls served in a zesty tomato sauce and served with rice – we can add chilli if required.

- **Tagine Lahme**  
  £19  
  Slow cooked lamb shank in an opulent mix of exotic spices and herbs, served with couscous and optionally sprinkled with mixed nuts (almonds, etc).

- **Kharouf Ouzi**  
  £19  
  Lamb shank served with ouzi rice (delicately spiced rice with minced lamb) and vegetable gravy.

**CHICKEN**

- **Slow Cooked Baby Chicken**  
  £17  
  Whole, baby chicken lightly seasoned and slow cooked in butter under a clay press. Served with herbed potatoes and haricots verts and our new signature Lebanese herb sauce. Contains bones.

- **Djej Meejana with Saffron Rice**  
  £16.75  
  Chicken cooked in our signature 12 spice sauce

- **Djej we Sojok Tagine**  
  £15.75  
  Chicken and sojok (spicy lamb sausages) slow cooked in an exotic mix of spices and served with couscous.

- **Djej Ouzi**  
  £17  
  Delicately spiced whole baby chicken with ouzi rice (rice with minced lamb) and served with a yoghurt and mint sauce. Contains bones.

- **Djej we Colcassia**  
  £18.50  
  Chicken, taro root, spinach and delicate spices served over a bed of vermicelli rice.

**FISH & SEAFOOD**

- **Samke Tajen with Saffron Rice**  
  £19.50  
  Sea bass served with a lightly spiced sesame sauce with fried onions and optional pine nuts.

- **Samke Harra with Tomato Rice**  
  £19.50  
  Sea bass served with a Harra sauce (Tomato, peppers, & coriander) with optional pine nuts.

- **Jumbo King Prawns with Saffron Rice**  
  £21.50  
  Plain grilled or sautéed in tomato, parsley & garlic. We can add chilli to the tomato sauce if required.

- **Kraydes Meejana with Saffron Rice**  
  £17.50  
  Large shrimps cooked in our signature 12 spice sauce.

- **Seafood Yakhne with Tomato Rice**  
  £17.50  
  Squid & Shrimp cooked in a herbed tomato sauce and served with tomato rice. Can be made spicy if required.

- **Seafood Platter with Saffron Rice**  
  £21.50  
  Salmon and Scallops in saffron, dill and white wine.
Grills & Other Mains

Traditional
All of our main courses (below) are served with your choice of:

Tomato Rice • Meejana Potato Salad
Vermicelli Rice • Herbed New Potatoes • Chips
Mixed Salad • Vegetables • Couscous

These dishes are usually served on flat bread - if you are gluten intolerant, please ask us to leave this out.

Mixed Grill  £19
A selection of lamb, chicken & kafte (minced lamb) skewers gently grilled and served with chilli and garlic dipping sauces.

Shish Taouk  £15.50
Delicately marinated chicken pieces, charcoal grilled and served with a garlic dipping sauce.

Chicken Shawarma  £15.50
Shredded chicken, marinated in our secret blend of herbs and spices, sautéed and served with a garlic dipping sauce.

Kafte Meshwi  £17
Grilled minced lamb, parsley and onion skewers, served with chilli dipping sauce on the side.

Lamb Meshwi  £17
Grilled, marinated cubes of lamb, served with chilli dipping sauce on the side.

Lamb Shawarma  £16
Shredded lamb, marinated in a delicate mix of herbs and spices, sautéed and served with tahina dipping sauce.

Castaleta  £18.50
Lamb cutlets marinated with mixed herbs & charcoal grilled and served with a chilli dipping sauce.

Steak

Rib-eye Steak (Entrecôte)  £21
Fillet Steak  £25

Steak Sauces  £2.50
Meejana Signature Herb Sauce, or Pepper Sauce, or Garlic Butter

Other Sides & Extras

Basket of Bread  £2.50
First basket is complimentary when ordering dips.

Kabis (Pickled Vegetables)  £3.75
Saffron Rice with vegetables  £5.50
Tomato Rice  £4.50
Couscous  £4.00
Rice with vermicelli  £4.50
Mixed Seasonal Vegetables  £4.50
French Fries  £4.50
Fresh Chillies  £2.50
Garlic, Chilli or Tahina Sauce  £0.95
Crudités  £3.25

Allergies & Dietary Needs
We take care to separate and identify dishes with allergens, and you will see the most common ones outlined on the menu. If you have specific allergies or dietary needs, please let us know and we will accommodate and advise you where possible. A common request is to leave out the cracked wheat from the tabbouleh salad, for example.

Please note that preparing food based on special requirements may take longer than usual to avoid risk of cross-contamination.

 ordained service charge of 12.5% will be added to your bill.

= Mild,  = Medium,  = Hot,  = Extra Hot
\( \bigstar \) = Vegan,  = Vegetarian,  = Nuts, \( \bigstar \) = Gluten, \( \bigstar \) = Dairy

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For parties of 6 or more a discretionary service charge of 12.5% will be added to your bill.
"Experience Lebanon" Menus

**Ambassador**

£22.50 per person

--- for 2 ---

Hummus V
Puree of chick peas with sesame

Warak Enab V G
Stuffed vine leaves

Tabbouleh V G
Parsley, tomato & cracked wheat salad

Kibbeh N G
Lamb & Cracked Wheat Shells filled with Minced Lamb

Sabeedish Mekhli
Squid in a Delicate Thyme Batter

Falafel V
4 Chick Pea Croquettes

--- for 3, also add ---

Grilled Haloumi V D

Moutabbal V
Smoked Aubergine Puree

Makanek N
Lamb Sausages with Walnuts

--- for 4, also add ---

Arayess G
Minced Lamb in Flat Bread

Fatayer V N G
4 Spinach Parcels

Jawaneh
Chicken Wings with Coriander & Tomato Sauce

**Chef’s Table**

£24.00 per person

--- for 2 ---

Tabbouleh V G
Parsley & Cracked Wheat Salad

Hummus Awarma N D
Hummus with Sautéed Lamb & Pine Nuts

Sawat Djej
Chicken Liver in Pomegranate Sauce

Sojok D D
Spicy Lamb Sausage

Kraydes
Shrimps in Garlic & Olive Oil

Batinjan Rahib V
Grilled Aubergine with Peppers

--- for 3, also add ---

Grilled Haloumi V D

Arayess G
Minced Lamb in Flat Bread

Shankleesh V D
Aged Cheese Salad

--- for 4, also add ---

Sabeedish Mekhli
Squid in a Delicate Thyme Batter

Patata Harra D D V
Spicy Potatoes

Fattoush V G
Mixed Leaf Salad, with Radish, Onion Olives, Sumac, Tomato, Crispy Bread

N Contains Nuts
D D Medium Spiced
V Suitable for Vegetarians
"Experience Lebanon" Menus

Seafood

£25 per person

--- for 2 people ---

Kraydes
Shrimps in Olive Oil & Garlic

Taramasalata
Home-made from smoked cod roe

Tabbouleh V
Parsley & Cracked Wheat Salad

Moudardara V
Rice with Lentils & Fried Onion

Samak Bizri
Whitebait

Batinjan Rahib V
Grilled Aubergine with Peppers, Pomegranate, Sumac & Onion

--- for 3 people, also add ---

Samke Tajen
Flaked white fish in sesame sauce

Beetroot Salad V
With onions, lemon, garlic & Olive Oil

Fatayer V N G
4 Spinach Parcels

--- for 4 people, also add ---

Arde Chaouky V
Artichoke in Olive Oil & Garlic

Chef’s Salad V
Rocket, Avocado, Tomato & Pomegranate

Sabeedish Mekhli G
Battered squid with thyme, deep fried.

Vegetarian

£21.00 per person

--- for 2 people ---

Hummus V
Puree of chick peas with sesame

Tabbouleh G C
Parsley, tomato & cracked wheat salad

Fatayer V N C
4 Spinach Parcels

Patata Harra V D
Potatoes with Coriander & Chilli

Falafel V
4 Chick Pea Croquettes

Laban we Khia V D
Yoghurt, Cucumber & Mint

--- for 3 people, also add ---

Grilled Haloumi V D

Moutabbal V
Smoked Aubergine Puree

Bamieh V
Okra in a Tomato Sauce

--- for 4 people, also add ---

Warak Enab V
Stuffed Vine Leaves

Foul Moudammans V
Fava beans simmered in tomato, garlic & olive oil

Mousakaat Batinjan V
Aubergine & Chick Peas in a Rich Tomato Sauce

N Contains Nuts
V Suitable for Vegetarians
D Medium Spiced
"Experience Lebanon" Menus

A Good Meal

£29.50 per person; For 4 People

--- to start ---

Tabbouleh
V
Parsley & Cracked Wheat Salad

Hummus Awarma
Hummus with Sauteed Lamb

Arayess
Minced Lamb in Lebanese Flat Bread

Makanek
Flambéed Lamb Sausages

Falafel
Chickpea Croquettes

Fatayer
4 Spinach Parcels

Jawaneh
Chicken Wings in Tomato & Coriander

Kraydes
Shrimps in Garlic & Olive Oil

--- followed by ---

2 Mixed Grills
served with vermicelli rice, mixed vegetables or mixed salad

For Groups of 5 or More People

Celebration Mezze

£24 per person; For 5 or more people

Let our team select a range of mezze for you and your group to share.
We will put together a menu for you based on your preferences, be they spicy, vegetarian, seafood or meat. A good mix of each will be presented, something for everybody.

If you would like tea/coffee and baklava included, please add £5 per person.

Celebration Banquet

£29.50 per person; For 5 or more people

Let our team select a range of mezze for you and your group to share. This will be followed by a selection of grilled meats with rice and/or chips.

We will put together a menu for you based on your preferences, be they spicy, vegetarian, seafood or meat. A good mix of each will be presented, something for everybody.

If you would like tea/coffee and baklava included, please add £5 per person.

N Contains Nuts
D Medium Spiced
V Suitable for Vegetarians
**Desserts & Cocktails**

### Traditional

**V Baklawa**  
3.95  
Three Assorted layered pastries with mixed nuts including almonds, pistachios and pine kernels.

**V Maamoul**  
GD 3.95  
Three small shortcrust pastries filled with walnuts, dates, or pistachios.

**Selection of Four Turkish Delight**  
3.75  
Mint, Rose and Lemon mixed.

**V Knafeh bel Jebn**  
NGD 5.25  
Granulated pastry on cheese, heated until it melts, drizzled with sugar syrup and sprinkled with pistachio.

**Halva, Pistachio**  
N 2.75  
A sweet, crumbly tahini (sesame) based dessert.

**V Petit Fours**  
NGD 3.95  
Three shortbread biscuits with chocolate and pistachio.

**V Om Ali**  
NGD 6.00  
The Lebanese bread-and-butter pudding: Layered pastry in slightly spiced milk with nuts and raisins and baked in the oven.

### Cocktails

**Espresso Martini**  
8.50  
*Espresso, vodka, Kahlua, Creme de cacao*

**Rude Awakening**  
8.50  
*Espresso, Spiced Rum, Kahlua*

**Chocolate Daiquiri**  
8.50  
*Bacardi, Creme de Cacao, Lime*

**B&B**  
8.50  
*Remy Martin & Benedictine, over ice*

**Elder Statesman**  
9.50  
*Remy Martin, Fresh Lime, Honey, Cassis, Fee Brothers Bitters, Ginger Ale*

**Le Père Bis**  
9.50  
*Bowmore Single Malt, St Germain, Honey, Chamomile Tea. Our Hot Toddy.*

**Rum Baba with Ice Cream**  
GD 5.75  
Warmed rum-soaked sponge served with the ice cream or sorbet of your choice from the selection below.

**Chocolate/Orange Gateau [Gluten Free]**  
N 5.75  
Warmed and served with a raspberry sorbet. Contains almonds.

**Chocolate Fondant [Gluten Free]**  
D 5.75  
Warmed chocolate fondant served with the ice cream or sorbet of your choice from the selection below.

**Luxury Ice Creams; per scoop**  
D 2.50  
Vanilla • White Chocolate • Dark Chocolate • Salty Caramel • Rose Petal • Coconut • Pistachio

**Luxury Sorbets; per scoop**  
2.50  
Passion Fruit • Mango • Raspberry • Lemon • Cherry

### Crepes

**Crêpe Apple & Calvados**  
GD 8.00  
Cooked apples soaked in calvados

**Crêpe Suzette**  
GD 8.00  
The classic caramelized sugar, butter, orange juice, zest, and Grand Marnier, flambéed.

**Crêpe Ashta, Asal, Pistachio**  
NGD 7.00  
Lebanese whipped cream, honey and pistachio

**Crêpe Nutella**  
NGD 6.00  
Ask and we might add banana too!

**Crêpe Grand Marnier**  
GD 7.00  
A classic sweet crêpe with a kick of Grand Marnier

**Crêpe Sugar & Lemon**  
GD 5.00  
The original and some say the best.

**Crêpe Apricot, Rum & Raisin**  
GD 8.00  
Slices of apricot soaked in rum & sprinkled with raisins.

**Affogato**  
D 4.75  
Vanilla or Chocolate Ice Cream with a shot of Espresso

**Alcoholic Affogato**  
D 6.50  
A traditional affogato with a kick. As above, but with one of the following: Dark Rum • Kahlua • Tia Maria • Amaretto • Baileys Chocolat Luxe • Chilli Chocolate

**Rum Baba with Ice Cream**  
GD 5.75  
Warmed rum-soaked sponge served with the ice cream or sorbet of your choice from the selection below.

**Chocolate/Orange Gateau [Gluten Free]**  
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Vanilla • White Chocolate • Dark Chocolate • Salty Caramel • Rose Petal • Coconut • Pistachio

**Luxury Sorbets; per scoop**  
2.50  
Passion Fruit • Mango • Raspberry • Lemon • Cherry

￥ = Vegan, ￥ = Vegetarian, ￥ = Nuts, ￥ = Gluten, ￥ = Dairy

Prices correct at 1st Dec 2019. All prices include VAT. Please drink responsibly. In accordance with weight and measure act of 1995, the measure for sale of spirits used in this premises is 25ml. Doubles are available. Sweet wines 75ml.
## Digestifs, Coffee, Tea & Shisha

### Arak
- Arak Brun (Domaine Tourelles) 53% 4.50

### Sweet Wines
- **Vinoix**
  - Lebanon, NV (Macerated over Walnuts) 4.75
- Chateau Filhot; Sauternes Grand Cru France, 2000 6.75
- Fervo Refrontolo; Passito (Red) Italy, NV 5.25

### Malt Whisky
- Auchentoshan 3 Wood (Lowland) 43% 6.50
- Bowmore 12 Year Old (Islay) 40% 5.00
- Balvenie DoubleWood (Speyside) 40% 5.50
- Dalwhinnie 15 Year Old (Highland) 43% 5.00

### Whisky
- Jameson Whiskey 40% 3.50
- Johnnie Walker Red Label 40% 3.50
- Johnnie Walker Black Label 40% 4.00
- Chivas Regal 12 Year Old 40% 4.00
- Jack Daniels Whiskey 40% 3.50

### Digestifs
- Limoncello 28% 3.50
- Remy Martin VSOP Cognac 40% 6.00
- Amaretto 28% 3.00
- Baileys Irish Cream 17% 2.50
- Baileys Chocolat Luxe 15.7% 4.00
- Benedictine 40% 4.50
- Cointreau 40% 3.50
- Drambuie 40% 5.00
- Grand Marnier 40% 4.50
- Grappa 38% 3.50
- Poire Williams (Eau de Vie) 40% 7.50
- Sambuca 38% 3.00
- Tia Maria 20% 3.00
- LBV Port 20% 4.00

### Café Blanc
- “Lebanese White Coffee” 2.50
  - A tisane of hot water and distilled orange blossoms (no coffee involved). A great digestif.

### Arabic Coffee
- With or without Cardamon 2.50
  - Bitter, Medium or Sweet

### Coffee & Chocolate
- **Americano / Espresso** 3.00
- **Double Espresso / Macchiato** 3.50
- **Café Latte / Capuccino / Mocha** 3.50
- **Hot Chocolate** 3.50

### Fine Teas
- **Assam Breakfast** 3.00
- **Earl Grey** 3.00
- **Organic Green Tea** 3.00
- **Jasmine Pearls** 3.00
- **Peppermint** 3.00
- **Blackcurrant & Hibiscus** 3.00
- **Lemon Verbena** 3.00
- **Lemongrass & Ginger** 3.00
- **Chamomile** 3.00
- **Fresh Mint** 3.00
- **Whole Rose Buds** 3.50
- **Black Tea with Fresh Mint** 3.50
- **Black Tea with Rose Buds** 3.50

### Liqueur Coffee
- **Irish** (Jamesons) • **Caribbean** (Spiced Rum) 5.95
- **French** (Cognac) • **Calypso** (Tia Maria)
- **Cointreauversial** (Cointreau) • **Scottish** (Drambuie)
- **Italian** (Amaretto) • **Baileys** (Baileys)

### Shisha
- All Flavours 20.00
  - Outdoors Only • Mixes Available
  - Double Apple • Grape • Mint • Lemon • Orange • Strawberry • Coconut • Mixed Berry • Melon •

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N = Contains Nuts

Prices correct at 1st Dec 2019. All prices include VAT. Please drink responsibly. In accordance with weight and measure act of 1995, the measure for sale of spirits used in this premises is 25ml. Doubles are available. Sweet wines 75ml.