Lebanese Lunch Menu

--- Appetizers ---

- Selection of Premium Olives ⬤ £5.00
- Selection of Mixed Nuts ⬤ N £4.00
- Green Chilli stuffed w/ Soft Cheese ⬤ D £4.50
- Red Peppers stuffed w/ Soft Cheese ⬤ D £4.50

--- Soups ---

- Lentil ⬤ £6
- Tomato ⬤ £6
- Chicken & Vermicelli ⬤ G £6
- Shrimp & Vermicelli ⬤ G £7

--- Mezze Platters ---
Platters of 8 and 10 can be made vegetarian

- Platter of 6 Mezze (for 1) NGD £11
  Hummus, Moutabbal (Smoked Aubergine Dip), Tabbouleh, Falafel, Fatayer (Spinach Parcel), Rikakat Jebne (Haloumi)
- Platter of 8 Mezze (for 1) NGD £14
  Platter of 6 plus Kibbeh Lahme (Lamb & Pine Nuts), Warak Enab (Vine Leaves)
- Platter of 10 Mezze (for 1) NGD £17
- Platter of 10 Mezze (for 2) NGD £30
- Platter of 10 Mezze (for 3) NGD £45
- Platter of 10 Mezze (for 4) NGD £60
  Hummus, Moutabbal (Smoked Aubergine Dip), Tabbouleh, Falafel, Fatayer (Spinach Parcel), Rikakat Jebne (Haloumi), Kibbeh Lahme (Lamb & Pine Nuts), Warak Enab (Vine Leaves), Bamieh (Okra), Rikakat Kraydes (Shrimp in Filo Pastry)
- Meejana Mezze Grill NGD £19
  A platter of 6 vegetarian mezze accompanied by grilled chicken & kafta (minced lamb)

--- Lebanese Salads ---

- Tabbouleh ⬤ G £7.50
  The famous parsley salad, with cracked wheat, onion, tomato, lemon juice and olive oil.
- Fattoush ⬤ G £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.
- Greek Salad ⬤ D £8.50
  Feta cheese with mixed leaves.
- Batinjan Rahib ⬤ £7.75
  Grilled aubergines, chilled, diced and mixed with tomatoes, lemon & garlic.
- Tomato & Onion Salad ⬤ £5.75
  Fresh tomatoes with finely chopped onions, black pepper & olive oil.
- Fassoulia Salad ⬤ £6.75
  Butterbeans, spring onion, garlic, lime & olive oil.
- Beetroot & Rocket Salad ⬤ £6.75
  Sliced Beetroot & rocket with our house dressing.

--- Skewers ---

- Skewer of Lamb ⬤ £7.50
- Skewer of Kafte (minced lamb) ⬤ £7.50
- Skewer of Chicken ⬤ £7.00

--- Sides ---

- Basket of Bread ⬤ G £1.50
- Saffron Rice with vegetables ⬤ £5.50
- Tomato Rice ⬤ £4.50
- Rice with vermicelli ⬤ G £4.50
- Couscous ⬤ GD £4.00
- Mixed Seasonal Vegetables ⬤ £4.50
- French Fries ⬤ £3.75
- Fresh Chillies ⬤ £2.50
- Garlic, Chilli or Tahina Sauce ⬤ £1.00
- Crudités ⬤ £2.95

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- Meejana Mezze Grill NGD £19
  A platter of 6 vegetarian mezze accompanied by grilled chicken & kafta (minced lamb)

Fancy more Mezze?
Our full a la carte menu is available at lunch also.
Just ask.

If you have allergies, please discuss this with us and we will be happy to make amendments as needed.

= Mild, ⬤ = Medium, ⬤ ⬤ = Hot, ⬤ ⬤ ⬤ = Extra Hot
= Vegan, ⬤ = Vegetarian, ⬤ = Nuts, ⬤ = Gluten, ⬤ = Dairy
Prices include VAT and are correct as of 1 August 2019. All dishes subject to availability.
Lebanese Lunch Menu

--- Wraps ---

All wraps contain salad (lettuce, tomato). Lamb wraps also contain raw onion. Can be served open or without the wrap. All wraps contain gluten.

Solo = The wrap on its own  
Light = The wrap plus tabbouleh and hummus  
Meal = The wrap plus chips and salad

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<thead>
<tr>
<th></th>
<th>Solo</th>
<th>Light</th>
<th>Meal</th>
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<tbody>
<tr>
<td>Chicken Shawarma</td>
<td>£5.50</td>
<td>£10.00</td>
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<tr>
<td>Shish Taouk</td>
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<td>Kafte Meshwi</td>
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<tr>
<td>Lamb Shawarma</td>
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<td>Makanek</td>
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<td>Sojok</td>
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<tr>
<td>Chicken Liver</td>
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<td>Lisanaat</td>
<td>£6.50</td>
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<td>Falafel</td>
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<tr>
<td>Patata Harra</td>
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<tr>
<td>Ratatouille &amp; Haloumi</td>
<td>£5.50</td>
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--- Platters ---

Sojok & Patata Harra £13  
Spicy lamb sausages served with potatoes cooked with chilli and coriander

Shish Taouk & Salad £13  
4 Grilled chicken pieces served with a mixed salad

Kafta & Fattoush G £14  
Grilled kafta (skewered minced lamb with parsley and onion) served with a fattoush salad

Lamb Shawarma Platter G £15  
Lamb shawarma (sliced, marinated lamb) served with tabbouleh & hummus

Chicken Shawarma Platter G £15  
Chicken shawarma (sliced, marinated chicken) served with tabbouleh & hummus

Mixed Shawarma Platter G £15  
A plate combining both lamb and chicken shawarma & served with tabbouleh and hummus

Lamb Meshwi Platter G £16  
Lean lamb pieces grilled and served with tabbouleh and moutabbal

Mixed Grill Rapide G £16  
Grilled Kafte (minced lamb with parsley, onions and herbs) and chicken, served with tabbouleh & hummus

--- Salads ---

V Warm Goat Cheese Salad N £13.50  
Goats cheese on toasted bruschetta set on a salad of mixed leaves, balsamic, olive oil, pine nuts and raisins.

V Haloumi Salad D £12.50  
Grilled Haloumi served with a mixed salad.

Falafel Salad £12.00  
Served with a tahina (sesame) dip.

Chicken Caesar Salad GD £12.50  
Served with croutons and parmesan. No anchovies.

Warm Chicken Liver Salad £12.00  
Pan-fried chicken livers with a pomegranate sauce on a mixed leaf salad.

Sabeedish (Squid) & Rocket Salad £12.75  
A choice of deep fried squid in a delicate thyme batter G or sautéed squid with peppers.

Whitebait Salad £12.50  
Deep fried whitebait coated with corn flour, served on a blanket of lettuce.

Shrimp Salad £13.50  
Large shrimps sautéed in garlic and olive oil and served on a bed of mixed leaves.

*= Mild, **= Medium, ***= Hot, ****= Extra Hot  
V= Vegan, V= Vegetarian, N= Nuts, G= Gluten, D= Dairy

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**Lebanese Lunch Menu**

--- Daily Specials ---

**Fish & Chips**  
We know it’s quintessentially English, but sometimes you have to have what the area is famous for!

**Spaghetti Bolognese**  
An 18th century Italian classic brought up to date with a French twist. Enjoy our rich, herby, tomato sauce with minced beef.

**Spaghetti Napoletana**  
An 18th century Italian classic brought up to date with a French twist. Enjoy with our vegetarian, rich, herby, tomato sauce.

**Beef Lasagne with Salad**  
Layers of lasagne, béchamel and minced beef with herbs and spices alongside a side salad.

**King Prawn Linguine**  
King prawns cooked in a garlic butter sauce and served on a bed of tasty linguine.

--- Rotisserie ---

Our traditional free-range rotisserie chicken is roasted in our special rotisserie oven and served as a whole, half or quarter. Served with your choice of chips or salad.

<table>
<thead>
<tr>
<th>Item</th>
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<tr>
<td>Whole Chicken</td>
<td>£30</td>
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<tr>
<td>Half Chicken</td>
<td>£20</td>
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<tr>
<td>Quarter Chicken</td>
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--- Burgers ---

Served in a brioche bun [G] and with a side of French fries. Add cheese for £2.

**Classic Beef**  
Hand-made, dry-cured Irish beef with a salad topping of lettuce, onion and tomato.

**Classic Chicken**  
Escalope of chicken with a salad topping of lettuce, onion. A favourite for all ages.

**Classic Lamb**  
Minced lamb, parsley and onions with a salad topping of lettuce, onion.

--- Larger Plates ---

**Musakaat Batenjan with Rice**  
Baked seasoned aubergine cooked with tomato & chick peas. We can add chilli [to this if required.

**Bamieh with Rice**  
Okra cooked with tomato, garlic and coriander. We can add chilli [to this if required.

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

**Djej Meejana with Saffron Rice**  
Chicken marinated in our signature 12 spice sauce

**Tagine Lahme**  
Slow cooked lamb in an opulent mix of exotic spices and herbs, served with couscous and optionally sprinkled with mixed nuts (almonds, etc). Can be made spicier [if required.

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

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

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

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

**Sabeedish with Tomato Rice**  
Squid cooked in a herbed tomato sauce served with tomato rice. Can be made spicier [if required.

If you have allergies, please discuss this with us and we will be happy to make amendments as needed. Some of our platters are served on a decoration of bread (for example), so please ask us to leave this out if you are gluten intolerant.

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Juices &c

Fresh Lemonade £3.50
+ Orange Blossom (Lebanese-style) £3.75
Fresh Orange Juice £4.90
Fresh Mango Juice £4.90
Fresh Pineapple Juice £4.90
Fresh Apple Juice £4.90
Fresh Carrot Juice £4.90
Fresh Apple and Carrot Juice £4.90
+ Add Ginger to the Apple & Carrot for a Boost!
Ayran (yoghurt & mint) £3.00
Jellab (date juice cordial with pine nuts) £3.00
J2O (Apple & Mango) £3.00
J2O (Apple & Raspberry) £3.00
J2O (Orange & Passion Fruit) £3.00
Cranberry Juice (200ml) £2.00

Bergotto (Sparkling Bergamot Drink) £3.50
Fentimans Ginger Beer £3.50
Fentimans Elderflower £3.50
Appletiser, Orangina £3.00
Coke, Coke Zero, Sprite £3.00

Mineral Water (Still or Sparkling) 750ml £4.00

Shakes

Banana, Strawberry, Blueberry, £4.90
Mixed Berry, Raspberry
Or choose any flavour from our range of ice creams

Smoothies

Raspberry (Apple/Raspberry) £4.90
Berry Blue (Apple/Blueberry) £4.90
Berry Crush (Orange/Mixed Berries/Mint) £4.90
Pink Banana (Apple/Strawberries/Banana) £4.90
Mixed Berry (Apple/Mixed Berries) £4.90
Blue Banana (Apple/Blueberries/Banana) £4.90
Mango Crush (Apple/Mango/Orange/Lime) £4.90
Berry Razzle (Apple/Mixed Berries/Banana) £4.90
Tropical (Apple/Melon/Papaya/Coconut) £4.90
Flecked Mango £4.90
(Apple/Yoghurt/Mango/Blueberries)
Berry Creamy £4.90
(Apple/Yoghurt/Mixed Berries)

Beer & Cyder

Aspalls Cyder 5,0% £5.00
Becks Blue No Alcohol 0,0% £4.00
Daura Damm Gluten Free 5,4% £5.00
Beirut Beer (Pilsner) Lebanon 4,6% £4.50
Krombacher (Pilsner) Germany 4,8% £5.00
Leffe Blond (Blond Beer) Belgium 6,6% £6.00
St Stefanus (Blond Beer) Belgium 7,0% £7.00
Duvel Belgium 8,5% £8.00

A full wine and spirit list is available on request
We also serve small (125ml) and large (250ml) wines

Wine & Fizz

Champagne

125ml ½ Btl Bottle
Perrier Jouët £9.50 £27 £52

Prosecco

125ml Bottle
Prosecco di Valdobbiadene DOCG £7 £35

White

175ml 500ml Bottle
St Hillaire Chardonnay £7 £16.75 £23
Heritage; Blanc de Blanc £7.50 £18.25 £25
Blend: Sauvignon-Blanc, Chardonnay, Viognier

Ksara, Blanc de Blancs £8.50 £20.50 £28
Blend: Sauvignon Blanc, Semillon, Chardonnay

Pinot Grigio; Savian £9 £22 £30
Pinot Grigio

Trevenezie Astoria Suade £9.50 £22.75 £31
Sauvignon Blanc

Rosé

175ml 500ml Bottle
Chateau Ksara Sunset £8.50 £20.50 £28
Blend: Cabernet Franc, Syrah

Red

175ml 500ml Bottle
Heritage; Plaisir du Vin £8 £19 £26
Blend: Cabernet Sauvignon, Syrah, Cinsault
St Hilaire; Cabernet Merlot £8.50 £20.50 £28
Cabernet Sauvignon, Merlot

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