

ALINE

LEBANESE KITCHEN

Aperitifs

- Seasonal bellini 8.5
- Mulberry arak 7
- Rose gin & tonic 10.5

Oven

- Lahme Bi Ajin** DF 7.50
Minced beef & lamb, tomatoes, onions and Lebanese spices
- Man'ousheh** VG 5.5
Flatbread with za'atar and olive oil
- Lebanese Bread** 4
Freshly baked to order

Nibbles

- Mixed roasted nuts VG GF 4.75
- Marinated olives VG GF 5
- Crudités & tahini dip VG GF 6.5
- Fatayer sabenegh** VG 7
Individual pies with spinach, sumac & onion
- Flat bread of the day** VG
Please ask our staff for today's flavour

A taste of Lebanon

32.5 per person (min. 2 persons)

Our signature sharing menu of cold and hot mezze with a grill of your choice, Lebanese pastries & our homemade oriental panacotta

Cold Mezze

Hommus, fattoush, vine leaves

Hot Mezze

Falafel, reqaqaat jibneh, kibbeh

Mixed Grill

(1 skewer of your choice per person)

Shish taouk, lahm meshwi, kafta

Sweets

Baklava DF V & Mouhalabieh GF

Cold Mezze

- Hommus** VG GF 7.5
- Spicy hommus** VG GF 8.5
Parsley, Red Chili & Spices
- Hommus with meat** GF DF 11.5
Hand cut lamb & pine nuts
- Baba ghanouj** VG GF 8.5
Aubergine dip, pomegranate seeds
- Tabbouleh** VG GF* 8.75
Parsley, tomato, onion, lemon, olive oil
- Fattoush** VG GF* 8.5
Mixed herbs, tomato, cucumber, onion, toasted pita, sumac & pomegranate vinaigrette
- Vine leaves** VG GF 7
Stuffed with rice, herbs, tomato, onion, sumac
- Loubieh bel zeit** 8
Green beans, tomato, onion, garlic, olive oil
- Seabass tajine** GF 13.5
Baked seabass, lemony tahini sauce, onion & pine nuts
- Moussaka** VG GF 9.5
Aubergine, chickpea, tomato, mint
- Labneh** V GF 6.5
Strained yoghurt, olive oil
- Labneh with garlic** V GF 7
Strained yoghurt, garlic, olive oil

Hot Mezze

- Falafel** VG GF 7.95
Cauliflower VG GF 9
Tahini sauce, pomegranate seeds, Aleppo pepper
- Batata harrach** VG GF 7.5
Spicy potatoes with red pepper, coriander, garlic
- Halloum** V GF 8.95
- Fatteh** V GF* 12.5
Chickpea, garlicky yoghurt, pita and pine nuts
Add aubergine +2
- Pumpkin kibbeh** VG 8
Pumpkin and bulgur balls, stuffed with onion, spinach, chickpea, walnuts
- Kibbeh** DF 8.5
Minced lamb and bulgur balls, stuffed with lamb, onion
- Spicy shrimp** GF DF 13.5
Sautéed shrimp with spicy red garlic sauce
- Sujuk** GF DF 9.5
Sautéed spicy sausages, tomato
- Jawaneh** GF DF 8.5
Barbecued chicken wings
- Reqaqaat jibneh** V 7.5
Spicy cheese rolls
- Foul Mdammas** 7
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 22
- Shish taouk** DF 18.5
Marinated chicken kebabs
- King prawns** GF DF 24
- Lahm meshwi** DF 20.5
Marinated lamb fillet kebabs
- Mixed grill** DF 24
A selection of chicken kebabs, lamb fillet kebabs & kafta
- Kafta** DF 18.5
Minced lamb kebabs
- Seabass** GF DF 26
With olive oil or tahini sauce
- Sides**
 - Yoghurt, cucumber, raisins, sumac VG GF 6
 - Mixed pickles VG GF 5.5
 - Lentil soup VG GF 7
 - Lebanese rice with vermicelli VG 6
 - Homemade garlic dip VG 1.5
 - Homemade chili sauce VG 1.5

VG vegan, V vegetarian, DF dairy free, GF gluten free.

*GF available upon request.

Please inform a member of our staff of any food allergies.

All our meat is halal and Red Tractor assured.

A discretionary service charge of 12.5% will be added to your bill. All of the above prices are inclusive of VAT.

