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ARABIC CUISINE



COLD MEZZE

Hommos Puréeed chickpeas with garlic & lemon	◆ 3.5
Moutabel Aubergine purée with tahine and lemon	◆ 4.5
Tabouleh Chopped parsley & tomato with crushed wheat, olive oil & lemon juice	◆ 4.5
Labneh Lebanese cream cheese	◆ 4.0
Bamieh Okra cooked with garlic & onions in tomato sauce	◆ 4.0
Kabbis Assorted pickled vegetables	◆ 4.0

HOT MEZZE

Bourak Bil Jeben Feta cheese wrapped in filo pastry	◆ 4.0
Hommos Kawarmah Pureed chickpeas with garlic, lemon, pine kernels & diced lamb	5.5
Falafel Ground chickpeas & broad beans, deep fried in spices	◆ 4.0
Kibbeh Maklieh Minced lamb & pine nuts, deep fried in spices	6.0
Jawaneh Meshwiyeh Grilled chicken wings in garlic lemon & herbs	4.0
Arays Pitta bread filled with minced lamb and chopped onion, parsley, fresh pepper and mixed spices	6.5
Fatayer Spinach pie	◆ 4.0
Kellaje Hauloumi cheese filled pitta bread	◆ 6.0
Krides Meshwe Grilled king prawn served with garlic sauce	12.0
Krides Makli Pan fried king prawns with garlic, coriander and lemon juice	12.0

MAIN COURSE

Mixed grill Lamb kebab, shish taouk & kofta	12.5
Lahem Mashwi Cubes of lamb marinated in mixed Arabic spices on skewers with tomato & onion	11.0



ORIENTAL CUISINE



Shish Taouk	8.0
Boneless chicken marinated in lemon juice, grilled on skewers & served with a garlic sauce	
Keftah Meshwih	10.0
Minced lamb with spices, onions & parsley, grilled over charcoal on skewers	
Farrouj Moussahab	11.0
Boneless baby chicken grilled & served with garlic sauce	
Samakeh Harra	
Baked fish finished with Tahini sauce, fresh chilli and pine kernels	
Sea Bass	15.0
Halibut	16.0
Cod	11.0
SALADS	
Fatoush Salad	◆ 4.0
Lebanese Salad	◆ 3.5
Arabic salad	◆ 4.0
Patata Harra	◆ 3.0
APPETIZERS	
Chicken and Beef Satay	5.0
Vegetable Spring Rolls	◆ 3.0
Steamed Prawn Dumplings	4.5
Sesame Prawn Toast	6.0
Stuffed Chicken Wings	5.0
Barracuda Mixed Platter	9.0
SOUPS	
Prawns Won-Ton	4.0
Chicken And Sweetcorn	3.5
Crab And Sweetcorn	4.0
Tom Yum	◆ 4.5
Hot and Sour	◆ 3.0

◆ Indicates vegetarian dish/vegetarian option



SEAFOOD

Steamed fish with Ginger and Spring Onion, Black Bean or Light Chilli sauce, Szechwan or Sweet and Sour Sauce

Sea Bass	15.0
Halibut	16.0
Dover Sole	24.0
Fresh Crab	17.0
Prawns	14.0

MEAT

Sizzling Beef	12.0
Sliced fillet of beef in a spicy bean sauce, served on a sizzling hot plate	
Aromatic Crispy Duck	11.0
Deep fried quarter duck, taken off the bone, garnished with sliced cucumber, spring Onion and pancakes with a plum sauce	
Lamb with Ginger and Spring Onion	14.0
Sliced fillet of lamb in a ginger and spicy onion sauce	
Sweet and Sour Chicken	9.0
Diced chicken breast, deep fried in our sweet and sour sauce and garnished with pepper and onion	
Thai Green Chicken Curry	9.0
Sliced chicken poached in an authentic chilli, garlic and lemongrass paste, Finished with coconut milk	
Chicken with Cashew Nuts	10.0
Sliced chicken breast with cashew nuts and carrots in a plum and oyster sauce	
Thai Red Beef Curry	12.0
Sliced fillet of beef in our special red thai curry paste, finished in coconut milk	

SIDE ORDERS

Pak Choi	◆	4.0
Stir Fried Mixed Vegetables	◆	4.0
Chicken Chow Main Noodles		6.5
Singapore Noodles	◆	3.0
Steamed Rice	◆	2.5
Special Fried Rice		5.5
Egg Fried Rice	◆	3.0
Vegetable Fried Rice	◆	4.0

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INDIAN CUISINE



SHURUVAT ~ STARTERS

Samosa A selection of Lamb, Chicken and Vegetable samosas	◆ 4.5
Onion Bhaji Sliced onions mixed with gram flour and herbs, deep fried	◆ 3.5
Vegetable Pakora Seasonal mixed vegetables marinated in spices and mixed with ground flour	◆ 4.0

TANDOORI KHAZANA ~ BARBECUES

Tandoori Chicken Two pieces of chicken marinated overnight, cooked in a clay oven	7.0
Jhinga Rubian Jumbo prawns marinated in natural herbs, roasted in a clay oven	14.0
King Prawn Puri King Prawn, cooked onion and tomatoes, finished in a spicy dry Masala sauce. Served with deep fried puffed bread.	7.0

SAMUNDER ~ SEAFOOD SPECIALS

Goan Fish Curry Fish fillets simmered in a tangy curry sauce made from coconut milk and red Chillies. A true reflection from Goan	13.0
King Prawn Bhuna King Prawns cooked in a spicy dry Masala together with natural herbs, onion and tomato.	14.0
Shrimp Curry Shrimps together with an Onion, tomatoes, ginger and garlic sauce	7.0

SAMUNDER ~ CHICKEN & LAMB SPECIALS

Chicken Curry Tender chicken pieces cooked in a mild to medium hot sauce.	8.0
Chicken Tikka Masala Barbequed chicken morsels in an exotic butter, cream and tomato sauce.	8.0
Kashmiri Rogan Josh Plentiful bowl of the best known lamb seasoned with mountain herbs, braised in a concentrated broth and finished in a rich gravy. The classic lamb curry of Kashmir	10.0

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SABZIAN ~ VEGETARIAN

Mixed Vegetables - Dry	◆ 6.0
A selection of fresh vegetables, cooked with cumin seed, tomatoes and spices.	
Pindi Chana	◆ 5.0
Chick peas cooked in the traditional Punjabi way	
Bhindi-Do-Piaza	◆ 6.0
Fresh Okra cooked with onion, herbs and spices.	
Baigan Patiala	◆ 6.5
Butter soft cubed Aubergines cooked with onion, tomato and cashew nuts – a medium spicy sauce.	
Tarka Dal	◆ 4.5
Yellow lentils cooked with onion garlic	

CHAVAL ~ RICE SPECIALITIES

Biryani

A traditional method of cooking basmati rice, with a choice of meats, poultry, prawn or vegetables & exotic spices. Steam cooked to perfection, served with Raita - a Mughal speciality from Hyderabad.

Chicken Biryani	11.0
Lamb Biryani	10.0
Prawn Biryani	14.0

SIDE DISHES

Pilau Rice	◆ 3.5
Basmati Rice	◆ 2.0
Naan Bread	◆ 2.0
Raita	◆ 2.0
Indian Salad	◆ 3.0
Poppadom	◆ 0.60

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A LA CARTE CUISINE



STARTERS

Asparagus Spanish asparagus served hot or cold with hollandaise butter sauce or Vinaigrette	◆ 7.5
Prosciutto Wafer thin Parma ham served with melon	6.0
Smoked Salmon Scottish smoked salmon served with chopped onions and capers	8.0
King Prawns Mediterranean or fresh water prawns prepared to your specification	12.0
Snails Snails served in their shells with pernod and garlic butter	10.0
Exotic Salad Mixed exotic lettuce with avocado, asparagus and hearts of palm	◆ 9.0
Caesar Salad Cos lettuce and croutons, served with chicken or crispy bacon	◆ 9.0
Soup of the day	◆ 4.0

PASTA

Penne Arrabiata Penne with tomato, fresh basil and garlic and chilli sauce	◆ 7.5
Spaghetti Bolognese Spaghetti with minced beef, tomatoes and herbs.	8.5
Tagliatelle Alfredo Tagliatelle with mushrooms served in a white wine and cream sauce.	◆ 8.0

FISH

Dover Sole Grilled 16oz fresh Dover Sole	24.0
Cod with Olives Roasted supreme of cod, served on a bed of potato and vegetables, finished with olives and lemon sauce.	11.0
Sea Bass Grilled or pan fried 16oz fresh Sea Bass	15.0
Halibut Baked halibut steak basted with garlic, chilli and coriander	16.0
Salmon Fresh salmon supreme lightly grilled or poached in a court bouillion	9.0

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DESSERTS



MEAT

Veal	15.0
Shallow fried Dutch cushion of veal coated in bread crumbs	
Veal Cutlet	19.5
Dutch 12oz Veal cutlets, grilled or pan fried	
Lamb	18.0
Grilled British lamb cutlets garnished with flat field mushrooms and grilled tomato	
Calves Liver	14.0
Sliced Dutch calve's liver, pan fried or grilled with caramelised onions	
Fillet Steak	19.5
Grilled 8oz Aberdeen Angus fillet of beef, garnished with tomatoes and mushrooms.	
Baby Chicken	11.0
Roasted whole Poussin	

SIDE ORDERS

Selection of vegetables	◆ 2.5
Potatoes	◆ 2.0
Sauces - Please ask	2.0

DESSERTS

Sweet Trolley	◆ 3.0
A Selection of Cakes	
Dessert of the Day	◆ 3.0
Lebanese	◆ 3.5
Baklava and Coffee	
Indian	◆ 3.5
A selection of Indian sweets and coffee	
Ice-creams and Sorbets	◆ 3.0
Selection of ice-cream and sorbets	
Fruit Salad	◆ 3.0
A selection of seasonal fruit	
Mixed Fruit Platter	◆ 8.0
A platter of seasonal fruit	

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