

# M E N U



## C O L D   A N D   H O T   M E Z Z E

<b>humus</b> - creamy chickpea puree blended with lemon and tahini (vg) (gf)	5
<b>humus and meat</b> - humus topped with tender strips of lamb and olive oil (gf)	6
<b>babaganouj</b> - smoked aubergine blended with lemon and tahini (vg) (gf)	5
<b>tzatziki</b> - creamy garlic yoghurt with fresh mint and shredded cucumber (v) (gf)	5
<b>vine leaves</b> - grape leaves dipped in olive oil, stuffed with fragrant rice (vg) (gf)	5
<b>fattoush salad</b> - lebanese salad, served with crispy ribbons of flatbread (vg)	6
<b>tabbouleh salad</b> - chopped parsley, diced tomato and bulgur with a citrus kick (vg)	6
<b>halloumi</b> - golden slices of grilled halloumi cheese (v) (gf)	7
<b>arrayes and cheese</b> - seasoned mincemeat served in a grilled flatbread	8
<b>falafel</b> - homemade fried bean patties served with house tahini sauce (vg) (gf)	5
<b>boureg</b> - handmade fried rolls, filled with melted cheese and mincemeat	7.5
<b>patata harra</b> - crispy potatoes, with garlic, chilli and parsley (vg) (gf)	6
<b>sweet patata harra</b> - crispy sweet potatoes, with garlic, chilli and parsley (vg) (gf)	7
<b>tahini cauliflower</b> - crispy fried cauliflower served with house tahini sauce (vg) (gf)	5
<b>calamari</b> - squid rings fried with house batter	7

*served with flatbread*

## B B Q   G R I L L   A N D   M A I N S

<b>shish taouk</b> - garlic chicken breast pieces served with house garlic sauce	15
<b>lamb shish</b> - traditional lamb skewers served with house tzatziki dip	18
<b>kofta kebab</b> - herby mincemeat skewers served with house tahini sauce	17
<b>lamb chops</b> - barbecue lamb chops served with house tahini sauce	18
<b>mixed grill</b> - mixed platter of shish taouk, lamb shish, kofta kebab and lamb chop	20

*served with fries, rice or salad*

## W R A P S   A N D   S A L A D S

<b>chicken shawarma wrap</b> - chicken with pickles and house garlic sauce	7
<b>meat shawarma wrap</b> - lamb with parsley, salad and house tahini sauce	8
<b>vegan shawarma wrap</b> - seitan with parsley, tomato, pickles and house tahini sauce (vg)	7
<b>kofta wrap</b> - kofta skewer with salad and house tahini sauce	8
<b>chicken and halloumi wrap</b> - garlic chicken and grilled halloumi with salad	9
<b>falafel wrap</b> - falafel patties with salad, house humus and house tahini sauce (vg)	7
<b>add fries</b> - a handful of fries served alongside the wrap (vg) (gf)	2
<b>add grilled halloumi</b> - golden slices of halloumi served inside the wrap (v) (gf)	3
<b>house chicken salad</b> - garlic chicken, served with fattoush, balsamic and walnuts	11
<b>house halloumi salad</b> - grilled halloumi served with fattoush, balsamic and walnuts (v)	10

## S O U P S   A N D   S I D E S

<b>lentil soup</b> - potatoes, red lentils, onion, red pepper and garlic (vg)	5
<b>leilamezze fries</b> - crispy fries served with punchy sumac (vg) (gf)	3.5
<b>vermicelli rice</b> - freshly made rice, served with vermicelli noodles (v)	4
<b>mixed olives</b> - a selection of green and black pitted olives (vg) (gf)	3
<b>feta and olives</b> - cubes of feta cheese served with a mix of olives and oregano (v) (gf)	4
<b>zaatar, olive oil and flatbread</b> - fragrant herbs, served with olive oil and flatbread (vg)	4
<b>bamiya okra stew</b> - traditional okra tomato stew (v)	5

*Please ask our servers about current specials!*

Should you suffer from a food allergy or intolerance, please let us know before ordering. Every care is taken to avoid cross contamination in our kitchen, however, we do handle possible allergenic ingredients during preparation. Therefore, we cannot guarantee our dishes are completely free from allergens.

*Leilameze* 

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