



## SOUPS

1. LENTIL SOUP £4.00

## MEZZE & STARTERS

*Served with bread*

2. HUMMUS **V VE GF** £4.95  
Chickpeas purée, tahini, olive oil, and lemon

3. HUMMUS BEIRUTY **V VE GF** £4.99  
Chickpeas puree, tahini, lemon, chili and parsley

4. MOUTABAL (BABA GHANOUSH) **V VE GF** £5.50  
Grilled aubergine, tahini, and lemon

5. TABBOULEH **V VE GF** £5.50  
Parsley, tomato, onion, lemon, and olive oil

6. FATTOUSH **V VE** £5.00  
Lettuce, cucumber, tomatoes, radish, lemon, olive oil, fried Lebanese bread

7. WARAK INAB (DOLMA) **V VE GF** £4.75  
Stuffed Vine leaves with rice, tomato, parsley and onion

8. MOUSSAKAA BEL ZEIT **V VE GF** £5.00  
Fried Aubergines, green and red pepper, onion, chickpeas, garlic in tomato stew

9. MAKDOUS **V VE GF N** £5.50  
Baby aubergines pickled and stuffed with walnuts, garlic, and spices

10. KABIS **V VE GF** £2.50  
Mixed Mediterranean pickles

11. HUMMUS SHAWARMA  
Chickpeas puree, tahini, lemon, olive oil topped with slices of shawarma

**CHICKEN** £5.95

**LAMB** £6.50

**MIX** £6.95

12. FALAFEL **V VE GF** £4.95  
Deep fried chickpeas, broad beans, and spices

13. KIBBEH £5.50  
Deep fried Lamb and cracked wheat shell filled with minced lamb & onions

14. HALLOUMI CHEESE **V GF D** £5.50  
Grilled halloumi cheese

5. LABNEH **V GF D** £4.50  
Strained Lebanese yoghurt with dried mint

16. BAMIEH BEL ZEIT **V VE GF** £5.00  
Okra, coriander, garlic, onion in tomato stew

17. SOJUK **S** £5.00  
Lebanese spicy sausages sautéed in lemon

18. BATATA HARRA (SPICY POTATO) **V VE GF** £4.50  
Cubes of potatoes fried with fresh coriander, peppers, chili & garlic

19. FOUL MOUDAMAS **V VE GF** £4.50  
Boiled fava beans, chickpeas seasoned with tomatoes, garlic, lemon juice & olive oil

20. SAWDET DJAJ (CHICKEN LIVER) £4.50  
Marinated chicken livers sautéed in lemon, garlic and pomegranate molasses

21. CALAMARI **S** £7.25  
Sautéed squid rings in lemon, garlic, red and green pepper

22. SPICY SHRIMP **S** £8.25  
Sautéed shrimps in lemon, garlic, red and green pepper

23. Olives £ 2.50 **V VE GF**

## PASTRIES

1. CHEESE SAMBOUSSEK **V D** £5.00  
Deep fried Lebanese pastry filled with Feta cheese, Mozzarella and parsley

2. LAMB SAMBOUSSEK **V D** £5.50  
Deep fried Lebanese pastry filled with minced lamb and onions

3. ARAYES £5.50  
Charcoal grilled Lebanese bread filled with minced lamb, onions and parsley

4. KALLAJ **V D** £5.00  
Lebanese flat bread topped with halloumi cheese and dry mint

## MEZZE PLATE

1. Mezze FOR TWO: **V** £13.95  
Hummus, Labneh, Falafel, Batata Harra, cheese samboussek

2. VEGAN MEZZE Platter FOR TWO **V VE GF** £14.95  
Hummus, Moutabal, Vine leaves, batata Harra, Falafel

## MAIN COURSES

Served in a tray with side salad and bread OR as a **WRAP**

|   | Med   | Lrg    |
|---|-------|--------|
| <b>1. CHICKEN SHAWARMA</b><br>House special 100% chicken shawarma   | £6.00 | £8.00  |
| <b>2. LAMB SHAWARMA</b><br>House special 100% lamb filleted shoulder shawarma                             | £6.00 | £8.00  |
| <b>3. MIXED SHAWARMA</b><br>House special lamb & chicken shawarma   |       | £8.50  |
| <b>4. LAMB SHANK</b><br>Slow cooked lamb shank served with vermicelli RICE & LEBANESE salad               |       | £13.95 |
| <b>{- Charcoal Grilled -}</b>   |       |        |
| <b>5. SHISH TAOUK (CHICKEN SHISH)</b><br>Marinated chicken breast cubes                                   | £6.50 | £9.50  |
| <b>6. CHICKEN WINGS</b><br>Marinated chicken wings  |       | £8.00  |
| <b>7. LAMB SHISH</b><br>Marinated Lamb cubes  | £6.90 | £9.90  |
| <b>8. LAMB KAFTA</b><br>Minced lamb, onions,peppers & parsley   | £6.50 | £9.50  |
| <b>9. HALF BABY CHICKEN</b><br>Half Boneless baby chicken marinated with special spices                   |       | £7.50  |
| <b>10. LIBANO SPECIAL CHICKEN</b><br>Boneless baby chicken marinated with special spices                  |       | £12.00 |
| <b>11. MIXED GRILL</b><br>A selection of shish taouk, Lamb shish, and Lamb kafta                          |       | £13.50 |
| <b>12. LIBANO SPECIAL MIX</b><br>A selection of shish taouk, Lamb shish, Lamb kafta, and chicken shawarma |       | £19.95 |
| <b>13. LAMB CUTLETS/CHOPS</b><br>Lamb Best End seasoned with Lebanese spices served with vermicelli RICE  |       | £14.95 |

### Combo Platter £9.90

Served in a tray with side salad and bread  
Select any two for combo main

|               |                  |
|---------------|------------------|
| LAMB SHAWARMA | CHICKEN SHAWARMA |
| LAMB SHISH    | CHICKEN SHISH    |
| LAMB KAFTA    | CHICKEN WINGS    |
| HALLOUMI      |                  |

## VEGETARIAN MAIN COURSES

served with vermicelli rice, salad, and bread

- 1. MOUSAKAA BEL ZEIT V VE GF** £9.99  
Fried aubergines, green and red pepper, onion, chickpeas, garlic in tomato stew
- 2. BAMIEH BEL ZEIT V VE GF** £9.99  
Okra cooked with tomatoes, onions fresh coriander in olive oil
- 3. HALLOUMI WRAP V D** £5.95
- 4. FALAFEL WRAP V VE** £5.50
- 5. FALAFEL & HALLOUMI WRAP £ 5.95 V D**

## SHARING PLATTERS

- 1. MINI SHARING PLATTER** £21.99  
Skewer of Shish Taouk, Lamb Shish, Lamb Kafta, chicken wings served with hummus and rice
- 2. MEGA SHARING PLATTER** £39.99  
2 Skewers of Shish Taouk, 2 Skewers of Lamb Kafta, 2 skewers of chicken wings and 1 skewer of Lamb Shish, served with hummus, vine leaves, and vermicelli rice

## SEA FOOD

Served with salad, vermicelli rice, and bread

- 1. Seabass** £13.99  
Marinated sea bass
- 2. King Prawns** £15.99  
Marinated king prawns
- 3. Grilled Salmon** £13.99  
Marinated salmon

## BURGERS

Served with slices of tomato, lettuce leaves, layer of cheese, burger sauce, and chips

- 1. Single beef layer (one quarter pounder)** £6.50
- 2. Double beef burger (half pounder)** £8.50
- 3. CHICKEN BURGER** £6.50
- 4. Halloumi burger V D** £6.50
- 5. Veggie Burger V VE** £6.50

## SALADS

- 1. LEBANESE SALAD V VE GF** £4.50  
Cucumber, lettuce, radish, tomatoes, lemon, and olive oil.
- 2. CUCUMBER & YOGHURT SALAD V D GF** £ 3.50  
Yoghurt with finely cut cucumber and dried mint

## SIDE DISHES

|                             |        |
|-----------------------------|--------|
| 1. FRIES                    | £ 2.50 |
| 2. LEBANESE VERMICELLI RICE | £2.75  |
| 3. BASKET OF BREAD          | £1.50  |
| 4. GRILLED TOMATO           | £2.95  |
| 5. GRILLED MARCONI PEPPER   | £2.95  |
| 6. LIBANO GARLIC SAUCE      | £0.50  |
| 7. LIBANO CHILI SAUCE       | £0.50  |
| 8. LIBANO TAHINI SAUCE      | £0.50  |
| 9. KETCHUP                  | £0.50  |
| 10. MAYONNAISE              | £0.50  |

All foods are subject to availability. Please note that some menu items may contain nuts, dairy products, fish or glutens, if you suffer from an allergy, please ask a member of staff



[www.libanorestaurant.com](http://www.libanorestaurant.com)

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## JUICES

(FRESHLY SQUEEZED)

|                 | Med   | Lrg   |
|-----------------|-------|-------|
| LEMON WITH MINT | £3.50 | £4.50 |
| ORANGE          | £3.50 | £4.50 |
| APPLE           | £3.50 | £4.50 |
| CARROT          | £3.50 | £4.50 |

## DRINKS

|                    |           |        |
|--------------------|-----------|--------|
| 1. SOFT DRINKS     |           | £ 1.20 |
| COKE               | DIET COKE |        |
| PEPSI MAX          | FANTA     |        |
|                    | DIET 7UP  |        |
| 2. AYRAN           | £1.50     | £2.75  |
| 3. STILL WATER     | £1.20     |        |
| 4. SPARKLING WATER | £1.50     |        |

## MILKSHAKES

|                | Med   | Lrg   |
|----------------|-------|-------|
| BANANA         | £3.50 | £4.50 |
| MANGO          | £3.50 | £4.50 |
| BANANA & MANGO | £3.50 | £4.50 |

## DESSERT

|   |       |       |
|---|-------|-------|
| 1. BAKLAWA V D N  |       | £4.50 |
| Selection of miniature traditional Lebanese pastries filled with nuts and syrup |       |       |
| 2. KONAFAH V D N  |       | £5.00 |
| Akawi cheese topped with semolina served with syrup                             |       |       |
| 3. DOLCI V D N  | £1.50 | £2.50 |
| Lebanese milk pudding, topped with syrup, sprinkled with pistachios             |       |       |

V VEGETERIAN

VE VEGAN

GF GLUTEN FREE

N NUTS

S SPICY

D DAIRY