

# TAKE AWAY



## DIPS & NIBBLES

**CRUNCHY HOUSE PICKLES** | 4.5 PB GF NF

**MARINATED GREEN OLIVES** | 4.5 PB GF NF

**SEASONAL CRUDITIÉS** | 5 PB GF NF

Chef's selection for enjoying with dips

**STUFFED VINE LEAVES** | 6.5 PB GF

Lemon zest, walnuts

**HUMMUS** | 5.5 PB GF NF

Chickpeas blended w/ tahini, olive oil, lemon juice and garlic

**BABAGANOUSH** | 7 PB GF NF

Smoked aubergine w/ tahini, fresh herbs, pomegranate molasses

**MUHAMMARA** | 7.5 PB GF

Roasted red peppers blended w/ walnuts, pomegranate molasses, harissa

**CACIK** | 6 GF V NF

Thick strained yogurt, cucumber, mint, dill

**TARAMASALATA** | 6.5 PB GF

Whipped cod's roe, olive oil, cucumber, dill

## HOT MEZE

**GRILLED HALLOUMI** | 7.5 GF V NF

Olive oil, lemon, mint

**BEIRUTI FALAFEL BITES** | 7.5 PB GF NF

Crunchy pickles, fermented chilli tarator

**LAMB KIBEH** | 3.75 EACH NF

Lebanese croquettes stuffed w/ spiced lamb, sumac onions, pine nuts

**AUBERGINE KIBEH** | 3.75 EACH PB

Lebanese croquettes stuffed w/ aubergine, pomegranate molasses, walnuts

## TAKE AWAY & DELIVERY

[www.arabicaldn.slerp.com/order](http://www.arabicaldn.slerp.com/order)

PB Plant-based GF Gluten Free V Vegetarian NF Nut-free.  
All our dishes may contain nuts. If you have any allergies, please let us know.



'MEZE' is derived from the Persian word 't'maza', meaning "to savour in little bites". Our food is perfect for sharing. We recommend 3 - 4 savoury dishes per person depending on how hungry you are.

## CLAY OVEN

**FETA & SPINACH BOREGI** | 9 V NF

Crisp, buttery filo pastry stuffed w/ feta cheese and spinach. Served w/ grated tomato, cracked green olives, hot sauce

**PRAWN PIDE** | 10 V NF

Turkish pizza w/ prawns, fresh tomato sauce, baby spinach, red pepper, fennel, dill

**BABAGANOUSH MAN'OUSHEH** | 9 PB NF

Lebanese-style pizza w/ smoked aubergine, tahini, herbs, pomegranate

**MUSHROOM & TRUFFLE MAN'OUSHEH** | 9.5 V NF

Lebanese-style pizza w/ mushrooms, halloumi, ricotta, rocket, white truffle oil

## CHARCOAL GRILL

**BERBERE SPICED CAULIFLOWER** | 10 GF V

Tahini sauce, toasted seeds, pistachios, pomegranate seeds, rose petals

**LEBANESE 7 SPICE WINGS** | 8 GF NF

Garlic sauce

**FISH SHISH** | 13 GF NF

Baharat spiced cod cheeks w/ coal roasted peppers, saffron potatoes, chickpeas

**CHICKEN & PISTACHIO SHISH** | 12 GF

Chicory, fennel, orange, mint salad

**LAMB ADANA KEBAB** | 13 NF

Tahini sauce, fried aubergine, chopped salad, pickled shallots

**BEEF SHISH** | 14 GF NF

Coal roasted tomato, peppers, sumac onions

## SIDES

**BATATA HARRA** | 6 PB GF NF

Fried potatoes w/ sautéed peppers, onion, garlic, chilli, fresh coriander, lemon

**FATTOUSH** | 6.5 PB NF

Cos lettuce, radishes, cucumber, spring onion, pomegranate, fresh herbs, sumac, croutons

**TABBOULEH** | 7 PB NF

Parsley, mint, bulgur wheat, cucumber, spring onion, tomato, citrus dressing

**FETA SALAD** | 7 V GF NF

Cherry tomatoes, cucumber, Kalamata olives, red onion, barrel aged feta

**VEGETABLE MAGLOUBEH** | 8 PB GF NF

Egyptian rice, seasonal vegetables and caramelised onions infused w/ black lemons and fragrant spices

## MEAL DEALS

**MEAL FOR 1** | 19

Hummus, smoked aubergine, falafel, house pickles, 1 charcoal grill dish, fattoush salad, flatbread

**MEAL FOR 2** | 38

Hummus, smoked aubergine, tabbouleh, falafel, house pickles, 1 man'ousheh, 1 charcoal grill, 1 veg or grain, flatbreads

**MEAL FOR 4-5** | 70

3 dips with flatbreads & house pickles, 1 hot meze, 1 clay oven, 3 charcoal grill, 2 veg & grains

## EXTRAS

**HOT SAUCE** | 1 PB NF GF

**GARLIC SAUCE** | 1 GF V NF

**HAND MADE PITA BREAD** | 1.5 PB NF

**PERSIAN 'SANGAK' BREAD** | 2.5 PB NF

Whole wheat flatbread baked on pebbles

## SWEETS

**BAKLAVA SELECTION** | 5.5 V

Crisp, buttery filo w/ nuts, honey syrup

Wines selected by Zeren Wilson, from stops along the spice routes, as well as a few of our favourites from the rest of the world.

## SPARKLING WINE

**CINTILIA EXTRA DRY NV | 17**

**PENINSULA DE SETUBAL**

Portuguese grape varieties grown in Pegoes, make this charming sparkler.



## WINE

**DOMAINE DES TOURELLES WHITE 2018 | 20**

**BEKAA VALLEY, LEBANON**

Classy blend from one of Lebanon's finest wineries

**DOMAINE DES TOURELLES ROSE 2018 | 20**

**BEKAA VALLEY, LEBANON**

Pale dry rosé with a dash of Lebanese flair.

**DOMAINE DES TOURELLES RED 2016 | 20**

**BEKAA VALLEY, LEBANON**

Flagship signature wine from this famous estate.



## COCKTAILS FOR 2

**NEGRONI | 13**

Gin, Campari, Cocchi Torino, Amer Picon

**LEVANTINI | 14**

Beefeater gin, dry vermouth, Limoncello, pineapple, basil, lemon

**POMEGRANATE MARGERITA | 16**

Tapatio Tequila, Aperol, Pomegranate, citrus, vanilla syrup, pink peppercorn salt rim

## BEER 330ML CANS

**PECKHAM PILS, 4.8% | 3**

**BRICK BREWERY, LONDON**

A classic dry lager with spicy notes and a delightful citrus, floral aroma from the noble Czech hop 'Saaz'.

**PECKHAM RYE, 4.7% | 3**

**BRICK BREWERY, LONDON**

A quaffable amber ale enriched with 18% rye malts. The rich malts add a biscuit-like, caramel character which compliment the spicy, citrus, pine, floral aromas from the Chinock and Casacde hops.

**PECKHAM IPA, 6% | 3.5**

**BRICK BREWERY, LONDON**

A modern US dry hopped IPA that plays the spicy fruit notes of the Citra and Simcoe of against the resinous bitter notes of the chinook and Columbus.



## SODA'S

**LEMONADE | 4**

Lemon, cardamom syrup, orange blossom, mint, soda

**POMEGRANATE COOLER | 5**

Pomegranate, vanilla syrup, lemon, soda

**HIBISCUS QUENCHER | 4**

Steeped hibiscus flowers, rose petal syrup



## PICK UP & DELIVERY

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