

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 KX | 5.5 PB GF NF

Hummus w/ sweet peppers, red chilli, garlic, parsley, roasted spiced chickpeas

BABAGANOUSH | 7 PB GF NF

Smoked aubergine w/ tahini, fresh herbs, pomegranate molasses

FAVA | 6 PB GF NF

Warm split pea purée with olive oil, fried capers, red onion, marjoram, lemon zest

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

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,

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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 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

TABBOULEH | 7 PB NF

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

FETA SALAD | 7 V GF NF

Seasonal raw vegetables, orange blossom vinaigrette, barley rusks, feta, pistachios

VEGETABLE MAGLOUBEH | 8 PB GF NF

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