



HAËËIBI
DINE



"Our menus have been inspired by tastes from around the world, bringing together a symphony of flavors that celebrate global culinary traditions. Each dish is a journey, crafted with passion and authenticity, to transport you to the vibrant streets of the Middle East, the bustling markets of the Mediterranean, and beyond. Our dedication to quality and taste ensures that every bite is a testament to the rich, diverse cultures that inspire us. Join us in this gastronomic adventure and experience the world through the universal language of food and drink."

Habbibi Team

Bread, Dips & Nibbles

Bread with Za'atar 4

Warm, hand-crafted artisan bread dusted with fragrant Za'atar and lightly toasted.
(S, G)

Muhammara 9

Fire-roasted red peppers blended with chilli, olive oil, and toasted pecan nuts – rich, smoky, and moreish.
(TN)

Hummus 8

Velvety chickpea purée, finished with herb oil and a delicate chilli drizzle.
(S)

Mixed Olives 5

Selection of Mediterranean olives marinated with garlic, chilli, and citrus zest.

Salads

Greek Salad 13.5

Tomatoes, cucumber, olives, red onion, and capers, tossed in our house-made sumac vinaigrette and topped with barrel-aged feta.
(M)

Spicy Chicken Caesar Salad 18.5

Chargrilled spiced chicken breast, baby gem lettuce, and Parmesan, finished with house Caesar dressing and toasted croutons.
(FH, G, E, MU, CR)

Pasta

Pappardelle Beef Ragù 21

Slow-braised beef in a rich, savoury ragù, served over hand-cut ribbons of pappardelle and finished with shaved Grana Padano.
(G, M, E)

Table-Side Truffle Tagliatelle 19

Fresh tagliatelle folded through wild mushrooms and a silky truffle cream, flamboyantly finished at your table in a molten Grana Padano wheel.
(G, M, E)

Tapas

Crafted to share and savour. We recommend 2–3 dishes per guest to explore the full depth of flavour. Dishes will be served as they are prepared, in a shared, tapas-style format.

Roasted Octopus with Potatoes 13

Josper-charred octopus marinated in chilli and citrus, served with roasted potatoes, parsley, and fresh lime.
(FH, ML)

Bang Bang Chicken 13

Crispy chicken thighs dressed in house-made chilli mayo, served over an Asian-style slaw.
(G, M, E)

Beef Bao 10

Pillowy steamed bao filled with slow-braised short rib, finished with a tangy sesame slaw.
(G)

Calamari, Prawns & Seafood Tempura 17

Delicately battered prawns, calamari, and vegetables, crisp-fried and served with a silky garlic aioli.
(G, ML, FH, CR, E)

Dynamite Prawns 15.5

Crisp king prawns glazed in a spiced sriracha dressing, served with a fresh herb salad and delicate chive garnish.

(G, CR, E, M)

Aubergine Parmesan 11.5

Slow-baked aubergine layered with a rich tomato sauce and aged cheese, gratinéed until golden and bubbling.

(G, M)

Moroccan Okra Stew 12

Tender okra slow-cooked in a spiced tomato base, infused with coriander, fresh chilli, and a splash of lime.

Seared Halloumi & Muhammara 12

Chargrilled halloumi layered over a smoky red pepper muhammara, finished with toasted pecans and fresh coriander.

(TN, M)

Short Rib Zaalouk (Moroccan Style) 18

12-hour braised short rib, melt-in-the-mouth tender, served with aromatic Mediterranean vegetables in a spiced tomato base.

Asian Sweet & Spicy Wings 14

Crispy chicken wings glazed in a sticky chilli sauce, delicately infused with ginger, garlic, and warming spices.

(S)

Josper Grill

All steaks are grilled over the Josper at intense heat, locking in natural juices while delivering signature smoky depth and exceptional tenderness.

Flat Iron Steak (200g) 18

A lean, flavourful cut – grilled to a tender finish with bold, charred edges.
(M)

Black Angus Ribeye (280g) 36

Richly marbled and deeply savoury, seared over high heat for a robust, smoky crust.
(M)

Wagyu Sirloin (250g) 46

Exquisite Wagyu sirloin with exceptional marbling, fire-grilled to perfection for melt-in-the-mouth indulgence.
(M)

Wagyu Beef Fillet (255g) 90

Exceptional Wagyu fillet, simply seasoned and grilled to preserve its buttery texture and rich depth of flavour.
(M)

Lamb Cutlets (300g) 23

Tender lamb cutlets, expertly grilled over the Josper for a smoky, caramelised finish.
(M)

Slow-Braised Lamb Shank 34

Tender lamb shank, delicately perfumed with rosemary and served in a rich, mint-infused jus. Paired with velvety aligot mash for an indulgent finish.
(M)

Short Rib Zaalouk (Moroccan Style) 28.5

12-hour braised short rib, melt-in-the-mouth tender, served with aromatic Mediterranean vegetables in a spiced tomato base.
(M)

Crispy Chicken Kabsa 20

Golden Jospers-roasted chicken served over fragrant kabsa rice.
(TN)

Jumbo King Prawns al Ajillo 21

*Sizzling jumbo king prawns, seared over fire with garlic
and olive oil-served straight from the Jospers.*
(M, CR, FH, ML)

Sea Bass Fillet with Italian-Style Aubergines 21

*Delicately chargrilled sea bass fillet, served with slow-roasted aubergines in a rich,
herb-infused Mediterranean tomato sauce.*
(FH, G)

Roasted Octopus with Potatoes 22

*Jospers-charred octopus marinated in chilli and citrus,
served with roasted potatoes, parsley, and fresh lime.*
(F, CR, ML)

Tomahawk Steak (1kg) 120

*A showstopping, bone-in ribeye – fire-grilled and carved for sharing.
Recommended for two. Served with your choice of two sauces, two sides, and two nibbles.*
(M)

Chef's Mixed Grilled Platter 120

*A generous selection of house favourites: Chicken Shish, spicy hot wings, lamb racks,
Kofta kebabs, grilled vegetable skewers, and Jospers-grilled steak.
Accompanied by houmous, warm flatbread, and a trio of signature dips.*
(G, M, S, E)

Sides

Truffle Mac 'n' Cheese 6

Creamy macaroni cheese infused with black truffle and finished with a bubbling gratin top.
(M, G)

French Fries 5

Crispy hand-cut fries seasoned with Maldon salt and rosemary. Add truffle and Parmesan +£1
(M)

Kabsa Rice 6

Fragrant rice spiced with kabsa seasoning, studded with sultanas and toasted almonds.
(TN)

Josper-Roasted New Potatoes 6

Crisp-edged new potatoes tossed in garlic butter.
(M)

Mixed Vegetables 8

A medley of seasonal vegetables, gently sautéed with garlic and finished with sea salt.
(M)

Aligot Creamy Cheese Mash 6

Velvety mashed potato blended with mozzarella and Grana Padano for a silky, stretchy finish.
(M)

Sauces 3 - Mushroom sauce (M) / Green peppercorn (M) / Gravy- Jus / Chimichurri



FOOD ALLERGEN

Please inform us of any allergies when ordering.

FH - FISH / SY - SOYA BEAN / S - SESAME / SD - SUPHITE
C/G - GLUTEN / CR - CRUSTACEOUS / TN - TREENUTS
PN - PEANUTS / MU - MUSTARD / M - MILK / E - EGG
ML - MOLLUSC / LP - LUPIN



88



HAËËBI

SET MENU

THE ATLANTIS

IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM US WHEN ORDERING.

M - MILK | G - GLUTEN | E - EGG | SO - SULPHUR DIOXIDE/SULPHITE | C - CELERY | L - LUPIN | MU - MUSTARD | SY - SOYA | FH - FISH
CR - CRUSTACEAN | ML - MOLLUSCS | PN - PEANUTS | TN - TREE NUTS | S - SESAME SEEDS

Wave One

Bread with Za'atar

Warm artisan bread dusted with aromatic za'atar served with either of the following dips below (S-G)

CHOOSE 1 OF THE FOLLOWING

Muhammara

Smoky roasted peppers blended with chilli, olive oil, and pecan nuts (TN-G)

Hummus

Silky chickpea purée, finished with herb oil and chilli drizzle (S-G)

Wave Two

CHOOSE 1 OF THE FOLLOWING

Bang Bang Chicken

Juicy chicken thighs with spicy chilli mayo and a fresh Asian salad (S-G-M-E)

Dynamite Prawns

Crispy king prawn in a dynamite sauce, served with a light salad and chives (G-C-FH-E-CR)

Moroccan Okra Stew

Okra in a spiced tomato base with chilli, coriander, and a splash of lime (M)

Wave Three

CHOOSE 1 OF THE FOLLOWING

Black Angus Ribeye

Grilled over the Jospur for rich, smoky flavour, served with (M) fries & a choice of sauce

Green Peppercorn (M) - Mushroom (M) - Chimichurri - Gravy Jus (M)

Crispy Chicken Kabsa Thighs

Jospur-roasted Chicken Thighs with golden skin, served over kabsa rice (N)

Sea Bass Fillet with Italian-Style Aubergines

Chargrilled sea bass served with roasted aubergines in a Mediterranean tomato blend (FH-M)

Charbroiled Leeks & Sweet Pepper Purée

Served with a sweet and mild spiced roasted pepper purée, crumbled feta, and toasted nuts (M-TN)

BURJ AL ARAB

IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM US WHEN ORDERING.

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CR - CRUSTACEAN | ML - MOLLUSCS | PN - PEANUTS | TN - TREE NUTS | S - SESAME SEEDS

Wave One

Mixed Olives

Marinated with garlic and chilli

Bread with Za'atar

Warm artisan bread dusted with aromatic za'atar served with either of the following dips below
(S,G)

Muhammara

Smoky roasted peppers blended with chilli, olive oil, and pecan nuts
(T,N,G)

Hummus

Silky chickpea purée, finished with pomegranate seeds, herb oil and chilli drizzle
(S,G)

Wave Two

CHOOSE 1 OF THE FOLLOWING

Calamari, Prawns & Seafood Tempura

Crispy seafood and vegetables, served with garlic mayo aioli (G,C,SHELL, F)

Roasted Octopus with Potatoes

Charred Octopus in a chilli marinade, served with roasted potatoes, parsley, and lime juice (F, C, SHELL)

Dynamite Prawns

Crispy king prawns in a dynamite sauce, served with a light salad and c hives

Short Rib Zaalouk (Moroccan Style)

12-hour braised short rib, melt-in-the-mouth tender, served with Mediterranean vegetables (M)

Wave Three

CHOOSE 1 OF THE FOLLOWING

Wagyu Sirloin

Premium cut with exceptional marbling, fire-grilled to perfection served with fries & a choice of sauce (M)

Green Peppercorn (M) - Mushroom (M) - Chimichurri - Gravy Jus (M)

Lamb Cutlets

Tender and smoky, grilled for maximum flavour served with a light creamy cheese mash (M)

Sea Bass Fillet with Italian-Style Aubergines

Chargrilled sea bass served with roasted aubergines in a Mediterranean tomato blend (F, M)

Crispy Chicken Kabsa Thighs

Joseph-roasted Chicken Thighs with golden skin, served over kabsa rice (N)

Moroccan Okra Stew

Okra in a spiced tomato base with chilli, coriander, and a splash of lime (M)



Middle Eastern allure with a
touch of Dubai-inspired opulence.

HABBIBI.CO.UK

IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM US WHEN ORDERING.

M - MILK | G - GLUTEN | E - EGG | SD - SULPHUR DIOXIDE/SULPHITE | C - CELERY | L - LUPIN | MU - MUSTARD | SY - SOYA | FH - FISH
CR - CRUSTACEAN | ML - MOLLUSCS | PN - PEANUTS | TN - TREE NUTS | S - SESAME SEEDS



HAËËËË

SUNDAY ROAST

Our Dubai-Inspired Sunday Roast. Savour the perfect fusion of Middle Eastern flavours and the traditional British Sunday Roast dinner. Featuring tender, slow-cooked meats infused with aromatic regional spices, accompanied by perfectly golden roast potatoes, fresh seasonal vegetables, and a rich, indulgent gravy.

Starters

Bang Bang Chicken (S)

Juicy chicken thighs with spicy chilli mayo and a fresh Asian salad.

12

Dynamite Prawns

Prawns coated in a lime and sriracha sauce, served on a bed of crispy salad.

12

Oriental Hot & Honey Wings

Chicken wings coated in a sweet and spicy sauce, garnished with toasted sesame seeds.

11

Mains

All mains served with Yorkshire pudding, roasted potatoes, and all the trimmings, topped with rich gravy.

Roasted Prime Wagyu

Succulent, slow-roasted topside Wagyu beef, seasoned with aromatic Middle Eastern spices.

24

Sumac Roasted Chicken

Juicy roasted chicken seasoned with sumac and lemon thyme.

19

Herb Roasted Salmon

Salmon fillet coated with a mixture of breadcrumbs, fresh herbs, and lemon zest, baked until golden and served with a dill sauce.

21

Charred Aubergine (N)

Aubergine paired with smoked muhammara, grilled okra, and a toasted almond & pecan crumble.

17

SIDES

Saffron Rice (V/VG)

Fragrant saffron-infused rice, finished with parsley

6

Cheesy Cauliflower (V)

Cauliflower baked in a creamy cheese sauce, topped with breadcrumbs and extra cheese.

7

Sumac Potatoes (V/VG)

Roasted potatoes tossed with sumac, garlic, and olive oil.

6

DESSERT

Golden Passion (M,G,E)

Mango whipped ganache, mango passionfruit confit, cocoa butter coating, glazed with passionfruit.

Set on a biscuit base.

10

Habbibi's Dubai Chocolate Cake (TN, M, G, E)

A velvety, smooth pistachio cream with a crunchy kunafa mixed with a pistachio praline coated with milk chocolate.

12

FOOD ALLERGENS

G - GLUTEN / SE - SESAME / N - NUTS / C - CRUSTACEAN / E - EGGS / F - FISH / MG - MUSTARD,
M - MILK / P - PEANUTS / S - SOYA / SHELL - SHELLFISH / L - LUPINS / SU - SULPHITE



HABIBI
CHILL



Dessert Cocktails

Cocktails with an (M) icon can be made non-alcoholic.

Lemon Cheesecake 7

*Absolut Vanilla, Limoncello, Mozart White, Lemon Vanilla.
Topped with a caramel and cinnamon egg-white foam,
served with a caramelised Biscoff biscuit.*
(M,E,G,SO)

Coconut Matcha (M | 8) 11

*Bacardi Coconut, Coconut Water / Milk,
Simple Syrup, Matcha.*
(M,TN,SO)

Masala Chai Martini (M | 11) 13

*Masala chai tea, Disaronno, [Lyre's American Amaretto 0%],
Baileys (Vanilla), Cinnamon, Chai Cream, Chocolate.*
(M,TN,SO)



Tea

Served in a pot.

Habbibi Special 4

Moroccan Mint 4

Served with fresh mint and lemon slices.

Lemon & Ginger 4

Served with fresh berries.

Fruit Burst Herbal Infusion 4

Royal Mill Black Tea 4

Served with milk on the side.

Earl Grey 4

Served with milk on the side.

Masala Chai 4

Served with cinnamon and milk on the side.

Yunnan Green Tea 4



Coffee

Alternative milk options and flavoured syrups available upon request. Can be served hot or over ice.

Espresso	2.5
Double Espresso	3
Macchiato	3
Americano	3
Flat White	3.5
Cortado	3
Latte	3.5
Cappuccino	3.5
Mocha	3.5
Hot Chocolate	3
Matcha	4.5
Karak Chai	4.5

DESSERTS

Golden Passion 10

Mango whipped Ganache, mango passionfruit confit, cocoa butter coating, glazed with passionfruit. Set on a biscuit base.

(M,G,E)

Tiramisu 11

A silky, handcrafted classic made in-house and served tableside - rich, creamy and undeniably moreish.

(M,G,E)

Habbibi's Dubai Chocolate Cake 12

A velvety, smooth pistachio cream with a crunchy Kunafa mixed with a pistachio praline coated with milk chocolate.

(TN,M,G,E)

Matcha Tiramisu 13

Homemade with Matcha love and served tableside.

(M,G,E)

Burnt Basque Cheesecake 14

Inspired by the original San Sebastian recipe.

Gently scorched for a caramelised top and irresistibly creamy centre.

(M,E)



GELATO

1 scoop - 3

2 scoops - 5

3 scoops - 7

FLAVOURS:

*Vanilla, Strawberry, Chocolate,
Coffee Pistachio, Hazelnut.*

ALLERGENS

G - GLUTEN / S - SESAME / N - NUTS / E - EGGS
M - MILK / P - PEANUTS / TN - TREE NUTS / SO - SOYA

SHISHA

AL FAKHER

27

CHOOSE FROM:

Grape | Mint | Double Apple | Lemon | Orange

PREMIUM

32

CHOOSE FROM:

*Frozen Blueberry | Frozen Raspberry | Skittles
Pink Lemonade | Strawberry Mojito | IRN BRU
Rubicon | Lychee | Love 66 | Frozen Apple*

SAVACOO

39

CHOOSE FROM:

Passionnova | Magna Carta | Purple Rain

HABIBI SPECIAL

46

CHOOSE FROM:

Dubai Bling | Arabian Night | Cloud 9



CIGARS

H. Upmann Half Corona

28

Montecristo No. 4

30

Bolivar Petit Coronas

33

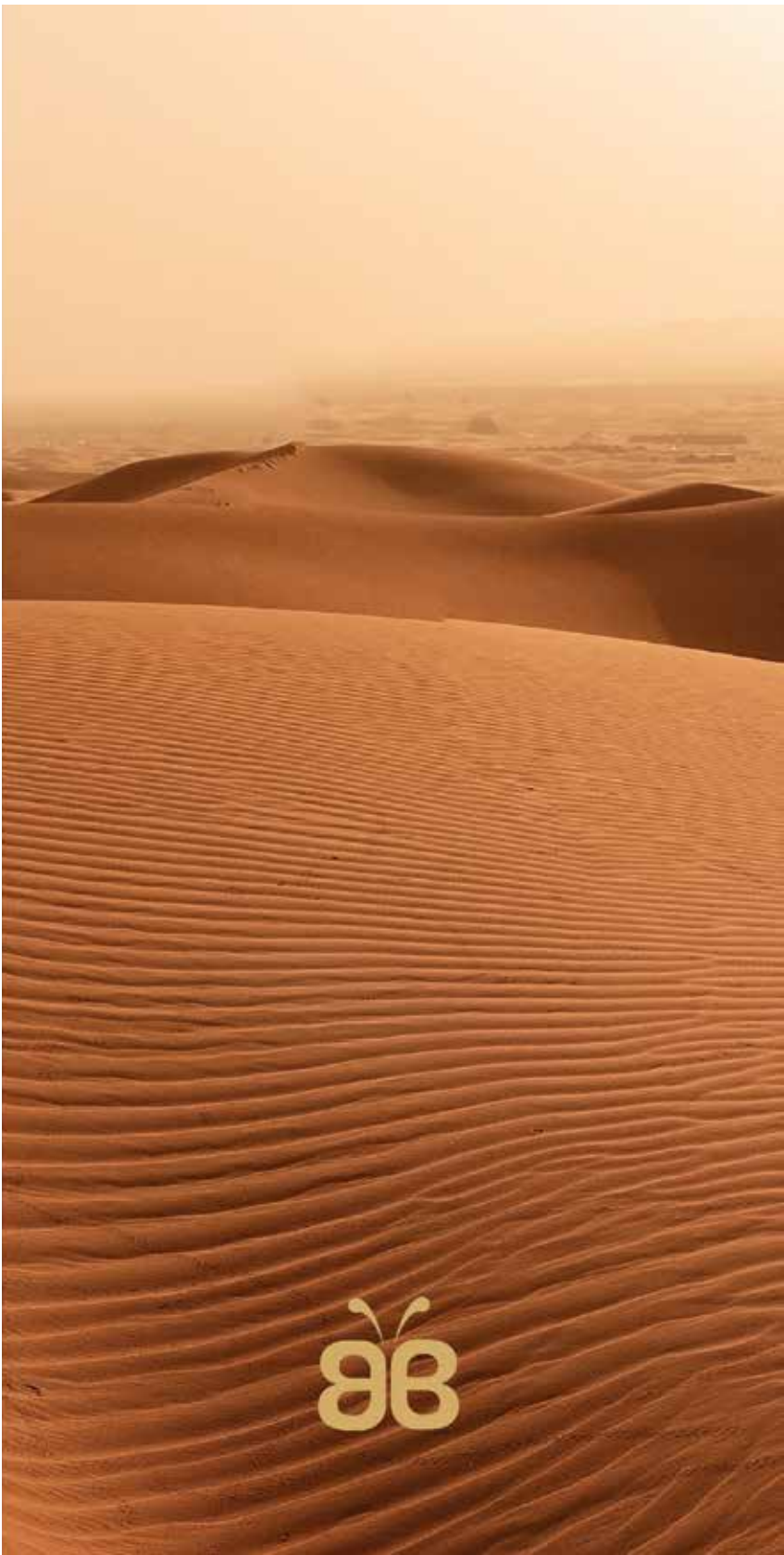
Bolivar Royal Corona

35

Bolivar Belicosos Finos

40







HAÏBIBI

Drinks Menu





Signature Mocktails

- Habbibi Martini** 7
SWEET | FRUITY | CREAMY
Lychee, Apple, Hibiscus, Peach Cream, Raspberry Dust. (E)
- Pink Mojito** 7
SUMMER FRUITS | LIGHT | FRESH | FIZZY
Fresh Mixed Berries, Cranberry, Lemon, Pomegranate, Mint, Lemonade.
- Lychee & Raspberry Smash** 7
SWEET | FRUITY | REFRESHING | FIZZY
Fresh raspberries and lychee with lemon, lavender, and topped with sparkling lemonade.
- Jannan Spritz** 9
SWEET | LIGHT | FLORAL | REFRESHING
Apple, raspberry, lemon, elderflower, homemade rose syrup, mint, and soda. Finished with 0% sparkling wine. (SD)
- Rising Harrat** 9
SWEET | TROPICAL | CREAMY | FIERY FINISH
Mango, cherry, and lime blended with ginger, cream, and 0% foamer, topped with ginger ale. (M)
- Habbibi Iced Tea** 7
LIGHT | SWEET | MINTY | REFRESHING
House-blend fruit and mint tea, with lemon, peach, elderflower, and fresh mint.
- Oasis Breeze** 9
SOUR | MINTY | REFRESHING
Lyre's White Cane 0%, fresh lemon and lime, yuzu, blue curaçao, and a hint of mint.
- Dessert Old Fashioned** 9
SMOKY | SWEET | BITTER NOTES
Black tea, Lyre's American Malt 0%, honey, cinnamon, and non-alcoholic bitters. Smoked with applewood and cinnamon for a rich finish.
- Midnight Chai** 8
SWEET | LIGHT | HERBY
Lyre's Amaretto 0%, chai, lychee, passionfruit, and orange.
- Tropic Thunder** 7
SWEET | TROPICAL | CREAMY
Mango and passionfruit blended with coconut syrup half & half. (M)
- Queen of Emerald** 7
SWEET | DRY
Melon and kiwi blended with zero-alcohol sparkling wine and edible glitter. (SD)

Signature Cocktails

Allergens highlighted in **BOLD**. Full allergen matrix available upon request.
Cocktails marked with (M) can be made non-alcoholic

- Butterfly Martini** 13
FRUITY | SLIGHTLY EARTHY | DRY
Grey Goose Strawberry & Lemongrass Vodka, Ojo de Dios Hibiscus Mezcal, dry vermouth, lychee, lemon, lavender, and foamer.
Garnished with an edible butterfly. (SD)
- Sourkey (M | 7)** 12
STRAWBERRY | SOUR
Old J Cherry Spiced Rum, Beefeater Pink Gin, Cranberry, Bristol Syrup Strawberry. Served with Edible Candy Coral.
- Spiced Pear Penicillin** 13
SMOKY | EARTHY | LIGHT SOURNESS | MILD SPICY FINISH
Laphroaig 10-Year Scotch, Woodford Reserve Bourbon, homemade spiced pear syrup, homemade ginger juice.
Smoked with cinnamon, rosemary, and oak chips.
- Champagne Colada** 12
TROPICAL | SWEET | DRY
Desi Daru Mango Vodka, mango, passionfruit, and Coconut Syrup.
Finished with Champagne. (M,SD)
- Magin Gin Garden (M | 9)** 15
SWEET | LIGHT | FLORALLY | REFRESHING | FIZZY
Cucumber-infused Hendrick's Gin, St-Germain elderflower liqueur, Supasawa, pear, jasmine, and butterfly pea flower tea.
- Candyfloss Vesper Martini** 12
SWEET | DRY | BITTER FINISH
Beefeater Grapefruit Gin, Absolut Vodka, dry vermouth, and candyfloss syrup. Served with a cloud of candyfloss. (SD)
- Fire & Rayo** 15
BOOZY | TROPICAL | SWEET | SPICY
El Rayo Tequila Blanco and Havana 7 Años Rum, shaken with apricot brandy, mango, lime, and Bristol Orgeat Syrup. Served flaming.
- Smoked Apple Margarita** 12
SMOKY | SMOOTH | NOTES OF APPLE
Ojo de Dios Mezcal and Myst Salted Caramel, shaken with Supasawa, agave, orange bitters, and apple cider. Smoked with apple and oak chips.
- Flossy Fizz** 13
DRY | FLORAL | SWEET
Havana Cuban Spiced, lychee, ginger, homemade rose syrup, fresh raspberries, and prosecco. Finished with edible glitter candyfloss. (SD)
- Colada Old Fashioned** 14
BITTER | TROPICAL
Havana Cuban Spiced, Malibu, Coconut Syrup, Angostura bitters, and lime.
- Sahara Shimmer** 12
CITRUS | SOUR | DRY
Absolut Citron, Watermelon Syrup, fresh lemon, and prosecco.
Finished with edible gold glitter. (SD)

Dessert Cocktails

Allergens highlighted in **BOLD**. Full allergen matrix available upon request.
Cocktails marked with (M) can be made non-alcoholic

Masala Chai Martini (M | 11) 13

SWEET | NUTTY | CREAMY | VANILLA | CHAI NOTES

Masala Chai Tea, Disaronno (Lyre's American Amaretto 0%), Baileys (Vanilla), Cinnamon, Chai, Cream, Chocolate. (M)

Coconut Matcha (M | 8) 11

SWEET | HERBAL | CREAMY

Malibu, coconut water/milk, simple syrup, matcha. (SY)

Lemon Cheesecake 13

SWEET | CREAMY | CITRUS

Absolut Vanilla, Limoncello, Mozart White, Lemon, Vanilla. Topped with a Caramel and Cinnamon Egg White Foam, Served with a Caramelised Biscoff Biscuit. (M,E,G)

Spritz

Other Spritz available upon request.

Habbibi Spritz 13

Our In-House Creation Offers Floral Sweetness, Bright Citrus Notes, and a Hint of Berry Tartness. Slightly Sweeter Than Other Spritz, This Delicate Cocktail Blends Raspberry, Rose, Elderflower, Lemon, and Fresh Mint to Produce a Balanced and Refreshing Beverage (SD).

Aperol Spritz 12

A Fresh Bittersweet Taste That Brightens Up Every Toast Amongst Friends. A Perfect Blend of Aperol and Sparkling Prosecco Served Over Ice, Lengthened With Soda and Garnished With a Fresh Orange Slice (SD).

Campari Spritz 12

Unique, Fresh and Sophisticated Taste, With a Distinctive Bitterness. A Perfect Blend of Campari and Sparkling Prosecco, Lengthened With Soda. Served Over Ice and Garnished With a Fresh Orange Slice (SD).

Hugo Spritz 13

A Light and Refreshing Alpine Aperitif That Blends Elderflower Liqueur With Crisp Prosecco, a Splash of Soda Water, and a Touch of Fresh Citrus. Served Over Ice and Garnished With Fragrant Mint Leaves (SD).

Beesou Honey Limoncello Spritz 12

This Golden-Hued Cocktail Offers Vibrant and Bittersweet Flavours With Bright Citrus Notes and a Touch of Floral Sweetness. Paired With Sparkling Prosecco and a Splash of Soda. Served Over Ice With a Slice of Fresh Orange (SD).

Sarti Rosa Spritz 12

A Refreshingly Fruity Aperitif With Prosecco, Sicilian Blood Orange, Mango, and Passion Fruit and Garnished With Lime (SD).

Crodino 0% Spritz 5

A Light and Refreshing Alternative Aperitif, Crodino Is a Sparkling, Bittersweet Non-Alcoholic Spritz. Served Over Ice With a Slice of Fresh Orange.

Classic Cocktails

Cocktails with an (M) icon can be made non-alcoholic.

	House	Premium
Mojito (M 8) <i>STRAWBERRY, MANGO, PASSIONFRUIT</i> White Rum, Sugar, Lime, Soda, Mint	12	14
Daiquiri <i>STRAWBERRY, MANGO, PASSIONFRUIT</i> White Rum, Sugar, Lime	12	14
Margarita <i>SPICY, TOMMYS, MEZCAL, STRAWBERRY, MANGO, PASSIONFRUIT</i> Tequila Blanco, Cointreau, Simple Syrup, Lime	12	14
Old Fashioned <i>ASK BARTENDER FOR TWISTS ON THIS CLASSIC</i> Rum/Whiskey, Simple Syrup, Bitters, Orange Zest, Smoked Upon Request	13	15
Negroni Gin, Campari, Red Vermouth	13	15
Sourz Spirit/Liquor, Lemon, Simple Syrup, Foamer	13	15
Pornstar Martini (M 9) Absolut Vanilla Vodka, Passoa, Pineapple, Passionfruit, Lime, Simple Syrup, Foamer. Accompanied by a Shot of Prosecco.	13	
French Martini <i>SWEET FRUITY VELVETY</i> Vodka, Chambord black raspberry liqueur, and fresh pineapple juice shaken until frothy.	13	
Lychee Martini (M 9) Vodka, Lychee Liqueur, Lychee, Lemon, Simple Syrup, Foamer	13	
Espresso Martini <i>ASK BARTENDER FOR TWISTS ON THIS CLASSIC</i> Absolut Vanilla Vodka, Coffee Liqueur, Coffee, Simple Syrup	13	
Caipirinha Cachaça, Lime, Demerara Sugar	12	

Soft Drinks

Other Juices available on request

	Regular	Large
Pepsi Max 0 kcal 0 kcal	3	4.50
Pepsi 121 kcal 160 kcal	3	4.50
Lemonade 96 kcal 192 kcal	3	4.50
Orange 103 kcal 205 kcal	3	4.50
Apple 129 kcal 259 kcal	3	4.50
Cranberry 56 kcal 111 kcal	3	4.50

Other Soft Drinks

Fanta 330ml		3.50
Appletiser 275ml		3.50
Red Bull 250ml		4
J2O Apple & Mango 275ml		3.50
J2O Orange & Passionfruit 275ml		3.50
J2O Apple & Raspberry 275ml		3.50
San Pellegrino Aranciata 500ml		4
San Pellegrino Limonata 500ml		4
London Essence Tonic 200ml		3
London Essence Orange & Elderflower 200ml		3
London Essence Raspberry Rose Soda 200ml		3
London Essence Ginger Beer 200ml		3
London Essence Ginger Ale 200ml		3

Tea

Served in a Pot

Habbibi Special	4
Moroccan Mint	4
<i>Served with Fresh Mint and Lemon Slices.</i>	
Yunnan Green Tea	4
Lemon & Ginger	4
<i>Served with Fresh Lemon and Ginger Slices.</i>	
Fruit Burst Herbal Infusion	4
<i>Served with Fresh Berries.</i>	
Breakfast Tea	4
<i>Served with Milk on the Side.</i>	
Royal Mill Black Tea	4
<i>Served with Milk on the Side.</i>	
Earl Grey	4
<i>Served with Milk on the Side.</i>	
Masala Chai	4
<i>Served with Cinnamon and Milk on the Side.</i>	

Coffee

Alternative milk options and flavoured syrups available upon request. Can be served hot or over ice.

Espresso	2.50
Double Espresso	3
Macchiato	3
Americano	3
Flat White	3.50
Cortado	3
Latte	3.50
Cappuccino	3.50
Mocha	3.50
Hot Chocolate	3
Matcha	4.50
Karak Chai	4.50







HAÛBIBI



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Contents

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Spirits - Gin	9
Spirits - Rum	10
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Spirits - Brandy	12
Spirits - Tequila/Mezcal	13

Wines

White Wines

	175 ml	250 ml	Bottle
Calusari Riesling, <i>Romania</i>	7.75	10.50	29.95
Bella Modella Pinot Grigio, <i>Italy</i>	8.50	11.50	32.50
Land of Plenty Marlborough Sauvignon Blanc, <i>New Zealand</i>	9.50	12.50	36
Pazo de Mirasoles Organic Albariño, <i>Spain</i>	10	13	38
Three Thieves Chardonnay, <i>USA</i>			45
Chateau Dauny Organic Sancerre, <i>France</i>			55
Goulley Organic 1er Cru Chablis, <i>France</i>			75

Wines

Red Wines

	175 ml	250ml	Bottle
Otra Tierra Merlot, <i>Chile</i>	7.75	10.50	29.95
Ai Galera Poetico, <i>Portugal</i>			33
Los Cardos Private Collection Malbec, <i>Argentina</i>	9.50	12.50	37
Solevari Reserve Pinot Noir, <i>Romania</i>	11	14.50	42
Electric Bee Primitivo, <i>Italy</i>	12	16	46
Alegro Gran Reserva Rioja, <i>Spain</i>			51
Chateau Vieux Organic Lalande de Pomerol, <i>France</i>			58
La Preare Amarone, <i>Italy</i>			65
Chateau Ka 'Fleur de Ka', <i>Lebanon</i>			86
Pierre Andre Organic Châteauneuf-du-Pape, <i>France</i>			110

Wines

Rose Wines

	175 ml	250 ml	Bottle
Cramele Recas Solara Rosé, <i>Romania</i>	9	11.50	34
Rosa de Azafran, <i>Spain</i>			37.50
Nika Tiki Sauvignon Rosé, <i>New Zealand</i>			40
Biscardo Rosapasso, <i>Italy</i>	12	16	46
Whispering Angel Provence Rosé, <i>France</i>			60

Zero Alcohol Wine

		Bottle
Libera 0% Primitivo Red, <i>Italy</i>		26
Libera 0% Pinot Grigio White, <i>Italy</i>		26
La Gioiosa 0% Sparkling, <i>Italy</i>		29.95

Wines

Champagne

	<i>Bottle</i>
Laurent Perrier Brut, <i>France</i>	75
Moët et Chandon Brut, <i>France</i>	115
Laurent Perrier Rosé, <i>France</i>	95
Ruinart Blanc de Blanc, <i>France</i>	250
Billecart Salmon Rose, <i>France</i>	170
Perrier-Jouët Belle Epoque, <i>France</i>	295
Dom Pérignon Brut, <i>France</i>	350
Krug Grande Cuvée, <i>France</i>	564
Louis Roederer Cristal, <i>France</i>	530
Armand de Brignac Ace of Spades Brut, <i>France</i>	400

Wines

Sparkling

	125 ml	Bottle
Trevisana Prosecco, <i>Italy</i>	8	35
Trevisana Prosecco Rosé, <i>Italy</i>	8	38
Salasar Carte Azur Crémant de Limoux, <i>France</i>		45

Beers & Ciders

Draught Beers

	<i>Half</i>	<i>Pint</i>
Asahi 5.2%	3.50	6.50
Peroni 5%	3.50	6.50
Yeastie Boys IPA 4.4%	3.80	6.90

Beers & Ciders

Bottled Beers 330ml

Lucky Buddha 4.8%	6
Corona 4.5%	5.50
Desperado 5.9%	5.50
Yeastie Boys IPA 4.4%	5.50
Asahi 0.0%	5.25

Bottled Ciders 500ml

Rekorderlig Apple 4.5%	6.50
Rekorderlig Strawberry & Lime 4%	6.50
Rekorderlig Mixed Berries 4%	6.50

Spirits

All spirits are served in a 50ml standard (25ml available on request)

Vodka

Absolut	8
Ciroc	10
Haku	11
Belvedere	11
Desi Daru Mango	11.50
Grey Goose	12
Belvedere 10	20

Spirits

All spirits are served in a 50ml standard (25ml available on request)

Gin

Beefeater	8	Malfy Con Arancia	8
Nordes	9	Opihr Spiced Gin	9
Brockmans	10.50	Tanqueray No.Ten	11
Silent Pool	12.50	Roku	11
Elephant Gin	15	Hendricks	10.50
Palmarae	15	Monkey 47	15

Spirits

All spirits are served in a 50ml standard (25ml available on request)

Rum

Havana	8
Kraken	10
Diplomatico Reserva	11.50
Planteray Pineapple Rum	12
Wray & Nephew	12
Ron Zacapa 23	14

Spirits

All spirits are served in a 50ml standard (25ml available on request)

Whiskey (Bourbon)

Jack Daniels	8
Makers Mark	8
Gentleman Jack	9
Buffalo Trace	9
Woodford Reserve	10.50

Whiskey (Irish)

Jamesons	8
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Whiskey (Rye)

Bulleit 95 Rye	10
Nikka from the Barrel	15

Spirits

All spirits are served in a 50ml standard (25ml available on request)

Whisky (Scotch)

Johnnie Walker Black Label	10
Laphroaig 10 Year	13
Talisker 10 Year	13
Glenglassaugh 12 Year	13.50
Lagavulin 16 Year	15

Brandy

Courvoisier	9
Hennessy	11
Remy Martin VSOP	11.50
Rémy Martin XO	50

Spirits

All spirits are served in a 50ml standard (25ml available on request)

Tequila/Mezcal

El Jimador Blanco	9	Myst Salted Caramel	9
El Rayo Blanco	10.50	Myst Coffee	9
Patrón	12	El Sueño Watermelon	9
Sphynx	19	Sombrero Mexicano Strawberry	8
Clase Azul Plata	35	Sombrero Mexicano Mango	8
Clase Azul Reposado	40	Ojo de Dios Mezcal	12
Don Julio 1942	50	Ojo de Dios Mezcal Hibiscus	12

