

Lunch Menu

CARDAMOM BUN & DATE BUTTER	
milk bun, whipped butter, date molasses	6
ZEYTUN	
taggiasche olives marinated in garlic, lebanese herbs, spice	5.5
SEA BASS NAYYE	
sea bass crudo, lime achar, chilli mabooch, pearl onion, coriander	16
TUNA TAMR-HINDI	
raw blue fin tuna, tamarind ponzu, citrus, crisp shallots	21
BEEF TARTAR	
chopped beef fillet, pickled shallot, gherkin kabees, caraway, potato crisps	19.5
ZA'ATAR	
flatbread, green za'atar, tomato salsa, parsley, mint	10
ZA'ATAR & CHEESE	
flatbread, green za'atar, akkawi cheese, tomato salsa, parsley, mint	12
DUCK MUSAKHAN	
flatbread, sumac duck confit, pine nuts, cucumber laban, pomegranate molasses	14
LAMB AJIN	
flatbread, minced lamb shoulder, chilli mabooch, mehyawa anchovy sauce, parmesan, sumac onions	16
HUMMUS	
red pepper purée, sesame, roasted garlic oil	9
BADENJAN	
burnt aubergine purée, pomegranate tahini, miso-roasted aubergine, walnuts, aleppo chilli	11.5
LABNEH KHADRA	
herb infused avocado labneh, marinated tomato & cucumber, mint, oregano, pistachio, sabzi oil	10
FETA HARRA	
whipped feta, chilli, chives, spiced crisps, aleppo oil	10.5
MUSHROOM KUBBE	
burghul dumplings, seasonal mushrooms, Syrian 7-spice crema, pine nuts	10
KUBBE LAHAM	
lamb and burghul fried dumplings, pine nuts, yoghurt tahini	12.5
JIBNA CROQUETTES	
kataifi, akkawi, black truffle honey, parmesan cream	12
HUMMUS SHORT RIB	
slow cooked beef short rib, pomegranate molasses, pine nuts	15.5
HUMMUS SUJOUK	
minced lamb, sujouk spices	14
JAWANEH	
chicken wings, grilled, garlic, chilli, coriander toum	13
PRAWN HAMSA	
prawns in olive oil, roasted garlic, chilli, baharat samak, coriander	14
KIBDA	
chicken livers, caramalised onions, pomegranate molasses, brioche, peanut dukka, parmesan	11
HALLOUMI	
hot honey, zereshk, pistachio bakhsam	11.5
FALAFEL	
miso-tahini, crudités, pickled chilli	11

TAMUR SALAD	
majdool dates, spinach, shallot, pecan, tahini soy, date molasses	12
FATTOUSH	
baby gem, mint, parsley, marinated cucumber & tomato, pomegranate, spring onion, radish, pomelo, pita	11
TAMATIM SALAD	
heritage tomatoes, pickled shallot, sumac, lime achar, cumin, oregano	10
BASTERMA ROCKET SALAD	
london cured beef, laban salsa verde, parmesan, marinated tomato	13
KABAB LAHAM	
minced beef and lamb kababs with mint and light spices, lime achar, sabzi crème fraîche	21
SIRLOIN LUMEE	
wagyu, black lime, tamarind, garlic chive, pickled shallot	55
RIYASH	
lamb chops, sabzi crème fraîche, vine leaves tabboule	32
LAMB AWSAL	
lamb rump, grilled, light harissa marinade, oregano, rosemary, laban salsa verde	29
TAWOOK	
garlic & thyme chicken, shallot-garlic crisp, pistachio bakhsam, toum	23
MUSAHAB	
boneless chicken thighs, grilled, red pepper purée, fennel salad	25
SEA BASS TAHINI	
sea bass fillet, arabian fish baharat, citrus tahini, samphire,	25
SEAFOOD DHAL CURRY	
king prawns, cod, clams, red lentil bisque, curry leaves, coriander, dill	27
MARAMIYA MUSHROOMS	
hen of the woods, sage, date glaze, peanut dukka	17

MANDI	25	MACHBUS	25
smoked bukhari rice, braised lamb shoulder, crisp shallots, tomato daqoos, braising jus		prawn rice pilaf infused with onions, coriander, dried lime, tomato daqoos	

KHUBUZ	3.5	RUZ ZA'FARAN	6.5
bread basket, sesame flatbread, pita		buttery saffron rice	
WHITE RUZ	5	BATATA MASH	7
aromatic steamed basmati rice		potato purée whipped with labneh	
		BATATA HARRA	7.5
		potato, garlic, chilli, coriander toum	

Noreen

All prices are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill.

Due to the nature of our kitchen and the ingredients we use, we cannot guarantee that any of our dishes are free from allergens. our menu items may contain or come into contact with common allergens, including gluten, sesame, and nuts. if you have any dietary requirements or allergies, please speak to a member of the team before placing your order.

Dinner Menu

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BEEF TARTAR	
chopped beef fillet, pickled shallot, gherkin kabees, caraway, potato crisps	19.5
HUMMUS	
red pepper purée, sesame, roasted garlic oil	9
BADENJAN	
burnt aubergine purée, pomegranate tahini, miso-roasted aubergine walnuts,aleppo chilli	11.5
LABNEH KHADRA	
herb infused avocado labneh, marinated tomato & cucumber, mint, oregano, pistachio, sabzi oil	10
FETA HARRA	
whipped feta, chilli, chives, spiced crisps, aleppo oil	10.5
MUSHROOM KUBBE	
burghul dumplings, seasonal mushrooms, Syrian 7-spice crema, pine nuts	10
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slow cooked beef short rib, pomegranate molasses, pine nuts	15.5
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chicken wings, grilled, garlic, chilli, coriander toum	13
PRAWN HAMSA	
prawns in olive oil, roasted garlic, chilli, baharat samak, coriander	14
KIBDA	
chicken livers, caramalised onions, pomegranate molasses, brioche, peanut dukka, parmesan	11
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hot honey, zereshk, pistachio bakhsam	11.5
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miso-tahini, crudités, pickled chilli	11

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london cured beef, laban salsa verde, parmesan, marinated tomato	13
GIANT COUSCOUS SHORT RIB	
moghrabieh pasta pearls, beef short ribs, shallot, spinach	25
KABAB LAHAM	
minced beef and lamb kababs with mint and light spices, lime achar, sabzi crème fraîche	21
SIRLOIN LUMEE	
wagyu, black lime, tamarind, garlic chive, pickled shallot	55
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MARAMIYA MUSHROOMS	
hen of the woods, sage, date glaze, peanut dukka	17
MANDI	
smoked bukhari rice, braised lamb shoulder, crisp shallots, tomato daqoos, braising jus	25

BONE-IN RIBEYE	500gm	SEA BREAM	
grilled, roasting jus, za'atar chimichurri	65	whole butterflied, "masgouf" grilled, harissa butter lemon sauce	40

KHUBUZ		BATATA MASH	
bread basket, sesame flatbread, pita	3.5	potato puree whipped with labneh	7
WHITE RUZ		ASPARAGUS	
aromatic steamed basmati rice	5	grilled, date glaze, crisp shallots	8.5
RUZ ZA'FARAN		TENDERSTEM BROCCOLI	
buttery saffron rice	6.5	grilled, tahini soy, sesame seeds	7.5
BATATA HARRA			
potato, garlic, chilli, coriander toum	7.5		

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Dessert Menu

KUNAFI

kataifi pastry, pistachio creux and akkawi cheese filling, pistachio da'okia, mistika ice cream, hibiscus-orange blossom syrup

12

TAMUR-O-HARDA

warm sticky date cake, tahini parfait, yansoon, ma'amool biscuit, majdool dates, levant cream

10

CHOCOLATE TAHINI BOOZA

chocolate tahini ice cream, tahini cream, toasted sesame

9

MISTIKA BOOZA

mastic flavoured ice cream, sesame halwa fairy floss, pistachio

9

ROSE BOOZA

rose ice cream, pistachio brittle

9

DIGESTIF

Amaro - Montenegro	12
Remy Martin VSOP	14
Hennessey XO	40

DESSERT WINES

	75ML	Bottle
SAUTERNES 'LES Juges' CHATEAU LES MIGNETS Golden and luscious with honey, apricot, and citrus. Elegant and balanced.	13	59
RECIO TO 'DELLA VALPOLICELLA' CLASSICO, MONTE FAUSTINO, VENETO Sweet red with ripe cherry, fig, and cocoa. Rich and velvety.	15	88
TOKAJI 'ASZU' 5 PUTTONYOS, CHATEAU PAJZOS, TOKAJI Intensely sweet and vibrant. Orange peel, honey, and dried apricot with lively acidity.	19	115

TEA

TEA SELECTION

Arabic Black with Cardamom/ English Breakfast/ Earl Grey
Peppermint/ Fresh/Mint/ Camomile

5

KARAK CHAI

lightly spiced milk tea, slow brewed

8

MOROCCAN TEA

sweetened green leaf tea with fresh mint

7

COFFEE

ESPRESSO BAR

Espresso 3.5 / Double Espresso 4.5 / Macchiato 5 /
Americano 4.5 / Flat White 5 / Latte 5 / Cappuccino 5.

Optional: oat or almond milk

ARABIAN COFFEE

lightly roasted with a strong saffron and cardamom aroma

7.5

LEVANTINE COFFEE

dark roasted with light spice notes, brewed and
sweetened on order

5.5

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WINE BY THE GLASS

SPARKLING

125ml

Prosecco Spumante Brut, Vignetti Le Monde, Friuli Grave, ITALY 12.5

A dry, crisp Prosecco from northeastern Italy with bright notes of green apple, pear, and citrus

Rathfinny "Classic Cuvee" Vintage, UK 17

An English sparkling wine from Sussex, made in the traditional method. Aromas of orchard fruit, brioche, and a fine mousse

Moet et Chandon Brut Imperial, FRANCE 20.5

Iconic Champagne with fine bubbles, fresh citrus, green apple, and brioche

Moet et Chandon Brut Rose, FRANCE 22

Vibrant and elegant with wild strawberry, raspberry, and rose petals

ROSÉ & ORANGE

175ml

Bastion de la Cite Rose, Lorgueil, Languedoc, FRANCE 12.5

Fresh and dry with notes of wild strawberries, citrus, and a hint of Mediterranean herbs

Muscat Blanc 'Mesas' Angus Paul, Stellenbosch (orange), SOUTH AFRICA 15

An orange wine from South Africa. Floral, aromatic, with textured notes of apricot and orange peel

M de Minuty Rose, Maison Minuty, Cotes de Provence, FRANCE 19.5

Classic Provençal rosé, pale, dry, and elegant. Notes of wild strawberry, citrus, and herbs

WHITE

175ml

Pecorino, Tor Del Colle, Terre di Chieti, ITALY 10

Crisp and aromatic with notes of lemon, white peach, and herbs, fresh, mineral

Catarratto, Contrade Bellusa, Sicily, ITALY 12.5

Native Sicilian variety offering ripe stone fruits, citrus, and a hint of bitter almond

Sauvignon Blanc, Turning Heads, Marlborough, NEW ZEALAND 14.5

Classic New Zealand Sauvignon, pungent passionfruit, lime zest, and cut grass

Azal, AB Valley, Vinho Verde, PORTUGAL 15.5

Lively and refreshing with light spritz, lime, green apple, and saline minerality

Albarino, Pazos de Mirasoles, La Mancha, SPAIN 16

Spanish Albariño from inland. Juicy with stone fruits and a vibrant finish

Chardonnay, Vergelegen Estate, Stellenbosch, SOUTH AFRICA 17

South African Chardonnay with richness and finesse. Stone fruits, citrus, and well-integrated oak influence

RED

175ml

Cabernet Sauvignon, Los Caminos, Central Valley, CHILE 10

Ripe blackcurrant, spice, and soft tannins

Salice Salentino Riserva, Il Tauro, Puglia, ITALY 12.5

Southern Italian red from Negroamaro grapes. Rustic, earthy, with dried fruit and herbal complexity

Grenache Syrah, Tranquille Pinard, Rhone Vin de France, FRANCE 13.5

A soft, juicy blend typical of southern France. Ripe red fruit, black pepper, smooth

Malbec, Patagonia Select, Familia Schroeder, Patagonia, ARGENTINA 15.5

High-altitude Argentine Malbec. Bold, structured with black fruit, violets, and a touch of oak

Chianti Superiore, Castello del Trebbio, Tuscany, ITALY 17.5

Sangiovese-based with sour cherry, dried herbs, and firm tannins, fresh and savory

Jeune de Musar, Bekaa Valley, LEBANON 19

Youthful and juicy red from the Musar family. Red cherry, spice, and earthy undertones

SWEET

75ml

Sauternes 'Les Juges' Chateau Les Mignets, FRANCE 13

Golden and luscious with honey, apricot, and citrus. Elegant and balanced

Recioto 'Della Valpolicella' Classico, Monte Faustino, Veneto, ITALY 15

Sweet red with ripe cherry, fig, and cocoa. Rich and velvety.

Tokaji 'Aszu' 5 Puttonyos , Chateau Pajzos, Tokaji, HUNGARY 19

Intensely sweet and vibrant. Orange peel, honey, and dried apricot with lively acidity

WINE BY THE BOTTLE

SPARKLING

Prosecco Spumante Brut, Vignetti Le Monde, 63 Friuli Grave, ITALY

A dry, crisp Prosecco from northeastern Italy with bright notes of green apple, pear, and citrus

Thomson & Scott Naughty Alcohol Free, 68 GERMANY

An alcohol-free sparkling wine made from organic Chardonnay. Fresh and crisp, with green apple, citrus, and a dry, elegant finish

Rathfinny "Classic Cuvee" Vintage, UK 88

An English sparkling wine from Sussex, made in the traditional method. Aromas of orchard fruit, brioche, and a fine mousse

Moet et Chandon Brut Imperial, FRANCE 99

Iconic Champagne with fine bubbles, fresh citrus, green apple, and brioche

Moet et Chandon Brut Rose, FRANCE 115

Vibrant and elegant with wild strawberry, raspberry, and rose petals

Ruinart Blanc de Blanc, FRANCE 180

Pure Chardonnay, elegant, crisp and refined with notes of citrus, white flowers, and brioche

ROSÉ & ORANGE

Bastion de la Cite Rose, Lorgery, Languedoc, 55 FRANCE

Fresh and dry with notes of wild strawberries, citrus, and a hint of Mediterranean herbs

Muscat Blanc 'Mesas' Angus Paul, 64 Stellenbosch (orange), SOUTH AFRICA

An orange wine from South Africa. Floral, aromatic, with textured notes of apricot and orange peel

Moschofilero 'Little Ark Rose' Lantides 66 Estate, Northern Peloponnese, GREECE

Aromatic and fresh with rose petal, citrus, and red berry notes. Light, floral, and delicately crisp

M de Minuty Rose, Maison Minuty, Cotes de 78 Provence, FRANCE

Classic Provençal rosé, pale, dry, and elegant. Notes of wild strawberry, citrus, and herbs

M de Minuty Rose, Maison Minuty, Cotes de 147 Provence - Magnum, FRANCE

Pure Chardonnay, elegant, crisp and refined with notes of citrus, white flowers, and brioche

WHITE

- Pecorino, Tor Del Colle, Terre di Chieti, ITALY** 43
Crisp and aromatic with notes of lemon, white peach, and herbs, fresh, mineral
- Catarratto, Contrade Bellusa, Sicily, ITALY** 50
Native Sicilian variety offering ripe stone fruits, citrus, and a hint of bitter almond
- Sauvignon Blanc, Turning Heads, Marlborough, NEW ZEALAND** 63
Classic New Zealand Sauvignon, pungent passionfruit, lime zest, and cut grass
- Gewurztraminer Reserva, Paraiso Sur, Central Valley, CHILE** 63
Floral and exotic with lychee, rose, and ginger spice. Slightly off-dry and aromatic
- Azal, AB Valley, Vinho Verde, PORTUGAL** 63
Lively and refreshing with light spritz, lime, green apple, and saline minerality
- Albarino, Pazos de Mirasoles, La Mancha, SPAIN** 71
Spanish Albariño from inland. Juicy with stone fruits and a vibrant finish
- Malagousia Assyrtiko 'Little Ark' Lantides Estate, Northern Peloponnese, GREECE** 75
Floral and textured with peach and citrus, crisp acidity and a mineral edge
- Pinot Grigio, Kaltern, Alto Adige, ITALY** 76
Fresh and alpine, showing pear, apple, and subtle herbs
- Chardonnay, Vergelegen Estate, Stellenbosch, SOUTH AFRICA** 79
South African Chardonnay with richness and finesse. Stone fruits, citrus, and well-integrated oak influence
- Xarel-Lo, Finca Canvalles, Penedes, SPAIN** 79
Zesty and mineral-driven with lemon, fennel, and green apple. Dry and refreshing
- Riesling 'Pur Granite' Domaine Jean-Baptiste Adam, Alsace, FRANCE** 85
Dry Alsace Riesling with precision and minerality. Citrus peel, white flowers
- Jeune de Musar White, Bekaa Valley, LEBANON** 86
Vibrant and textured, showing pear, peach, citrus zest, and subtle spice. Fresh yet complex, with a crisp finish
- Sancerre 'Calcaire' Domaine Andre Neveu, FRANCE** 88
Elegant Loire Valley Sauvignon. Flinty, grassy, and citrusy with a cool, chalky structure

WINE BY THE BOTTLE

WHITE

- Massaya Blanc, Bekaa Valley, LEBANON** 92
Textured and aromatic, with a blend with local and French varieties. Peach, spice, and Mediterranean herbs
- Chateau Musar Estate White, Bekaa Valley, LEBANON** 140
An aged white blend with oxidative character. Notes of nuts, dried fruit, honey, and spice
- Meursault, Domaine Jean Pascal, Burgundy, FRANCE** 173
Rich, buttery, and refined. Notes of toasted hazelnut, ripe citrus, and creamy oak

RED

- Cabernet Sauvignon, Los Caminos, Central Valley, CHILE** 43
Ripe blackcurrant, spice, and soft tannins
- Salice Salentino Riserva, Il Tauro, Puglia, ITALY** 52
Southern Italian classic from Negroamaro grapes. Rustic and warming with dried cherry, earth, and spice
- Bobal, Bodegas Cepa de Pelayo, Manchuela, SPAIN** 60
Vibrant and juicy with red berry fruit, floral notes, and a fresh finish
- Grenache Syrah, Tranquille Pinard, Rhone Vin de France, FRANCE** 65
A soft, juicy blend typical of southern France. Ripe red fruit, black pepper, smooth
- Nemea Agiorgitiko 'Ergo Red' Lantides Estate, Northern Peloponnese, GREECE** 72
Smooth and juicy, with ripe cherry, plum, and a touch of warm spice
- Primitivo Doppio Passo, Puglia, ITALY** 74
Rich and velvety with semi-dried grapes. Ripe plum, fig, and dark chocolate
- Chianti Superiore, Castello del Trebbio, Tuscany, ITALY** 74
Sangiovese-based with sour cherry, dried herbs, and firm tannins, fresh and savory
- Malbec 'Patagonia Select' Familia Schroeder, Patagonia, ARGENTINA** 75
Elegant and smooth, with dark fruit, floral notes, and a touch of spice.
- Rioja Alavesa, 'Too Mahats' Hontza, Basque Country, SPAIN** 77
Modern Rioja style with red berries, earth, and a mineral edge

Pinot Noir, Chalk Hill, Sonoma Coast, USA 79
Elegant and expressive with cherry, raspberry, and forest floor

Chateau Peybonhomme Les Tours, Cotes du Blaye, Bordeaux, FRANCE 79
Biodynamic Bordeaux blend. Black fruit, cedar, and fine structure

Jeune de Musar, Bekaa Valley, LEBANON 81
Youthful and juicy red from the Musar family. Red cherry, spice, and earthy undertones

Merlot Reserve, Vergelegen Estate, Stellenbosch, SOUTH AFRICA 82.5
Smooth with plum, mocha, and spice. Oak-aged and well-structured

Hochar Pere et Fils, Bekaa Valley, LEBANON 99
From Château Musar. Rustic yet elegant with dried fruits, cedar, and Mediterranean spice

Beaune 1er Cru 'Clos du Roy' Domaine Isabelle Doudet, Burgundy, FRANCE 141
Elegant silky tannins, red cherry, and a hint of forest floor

Chateau Musar, Gaston Hochar, Bekaa Valley, LEBANON 144
Complex, evolving notes of dried fruit, leather, spices, and a long finish

Barolo, Serralunga d'Alba, Rivetto, Piedmont, ITALY 168
Bold and structured with notes of rose, cherry, and spice. Classic with firm tannins and depth

SWEET

Sauternes 'Les Juges' Chateau Les Mignets, FRANCE 59
Golden and luscious with honey, apricot, and citrus

Recioto 'Della Valpolicella' Classico, Monte Faustino, Veneto, ITALY 88
Sweet red with ripe cherry, fig, and cocoa

Tokaji 'Aszu' 5 Puttonyos, Chateau Pajzos, Tokaji, HUNGARY 115
Intensely vibrant with orange peel, honey, and dried apricot with lively acidity

SPIRITS

VODKA (50ml)

Ketel One	10.5
Tito's	11.5
Belvedere	14
Ciroc	15.5
Stolichnaya Elit	17

WHISKEY (50ml)

Makers Mark	15
Woodford Reserve	17.5
Hibiki	24

MALT WHISKY (50ml)

Glenmorangie 10 yr	15.5
Ardberg 10 yr	17.5
The Balvenie 12 yr	19
Macallan 12 yr	23

COGNAC & BRANDY

Remy Martin VSOP	14
Hennessey XO	40

TEQUILA & MEZCAL (50ml)

Tapatio Blanco	10.5
Patron Silver	18
Madre Joven Ensamble (Mezcal)	19
Patron Reposado	20
Casamigos Reposado	20
Patron Anejo	22
Don Julio Anejo	23
Clase Azul Reposado	49
Don Julio 1942	59

RUM (50ml)

Doorly's 3 yr	12
Wray and Nephew	13
Havana Club 7yr	13.5

GIN (50ml)

Beefeater	10
Bombay Sapphire	11
Malfy Pink	12
Hendricks	15
Tanqueray 10	16
Gin Mare	18
Monkey 47	19
Palmarae	19

ARAK

Elite Arak	35
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A traditional Lebanese anise-flavored spirit, triple-distilled from grapes and infused with green anise.

BEERS & CIDERS

Almaza Pilsner	6	Orbit nico	7.5
Lucky Saint (NON ALC)	6.5	Noam Bevarian beer	7.5
Aspalls Cider	7		

SOFTS

SOFT DRINKS

Coke	3
Diet Coke	3

WATER (700ml bottle)

Eira Still	6.5
Eira Sparkling	6.5

MIXERS

Soda	3
Tonic	3
Tonic Light	3

Lemonade	3
Ginger Ale	3

COCKTAILS

CHILLED SHAI 12

Noreen tea blend, cold brewed with seasonal fruits & sumac, blanco tequila

Zero Alcohol

Noreen tea blend, cold brewed with seasonal fruits & sumac

ARABIC COFFEE MARTINI 13

Arabic coffee, vodka, date molasses, salep, spices

Zero Alcohol

Arabic coffee, date molasses, salep, spices

BLACK LIME & MANGO SHARBAT 13

Black lime & mango cordial, white rum, Campari

Zero Alcohol

Black lime & mango cordial, Botivo non-alcoholic aperitivo

SOUR CHERRY CLUB 14

Sour cherry yogurt, gin, white vermouth, rose water, lemon

Zero Alcohol

Sour cherry yogurt, Lyre's non-alcoholic gin, rose water, lemon

LUMEE FIZZ 13

Noreen lemon vodka, mastic resin, preserved lemon, lemonade

Zero Alcohol

Roots Divino Bianco, mastic resin, preserved lemon, lemonade

MULBERRY JULEP 15

Tahini washed bourbon, mulberry molasses, walnut bitters, lots of mint

Zero Alcohol

Smoked black sesame tea, mulberry molasses, walnut bitters, lots of mint

BARBERRY NEGRONI

Single 15 / Sharing 62

Orange blossom gin, Noreen barberry vermouth, Campari

Zero Alcohol

Orange blossom non-alcoholic gin, Noreen barberry vermouth, non-alcoholic aperitivo

NOREEN ARAK GIMLET

Single 15 / Sharing 62

Lebanese Arak, Blevedere vodka, lime & mint cordial, cold brew jasmine tea

POMEGRANATE SPRITZ

Single 15 / Sharing 62

Sage, pomegranate Aperol, bubbles

Zero Alcohol

Sage, pomegranate non-alcoholic aperitivo, bubbles

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