

# 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 bburghul 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, crudité, 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

smoked bukhari rice, braised lamb shoulder, crisp shallots, tomato daqoos, braising jus

25

## MACHBUS

prawn rice pilaf infused with onions, coriander, dried lime, tomato daqoos

25

## KHUBUZ

bread basket, sesame flatbread, pita

3.5

## RUZ ZA'FARAN

buttery saffron rice

6.5

## WHITE RUZ

aromatic steamed basmati rice

5

## BATATA MASH

potato purée whipped with labneh

7

## BATATA HARRA

potato, garlic, chilli, coriander toum

7.5

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.

*Noreen*

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

# Dinner Menu

CARDAMOM BUN & DATE BUTTER		TAMUR SALAD
milk bun, whipped butter, date molasses	6	majdool dates, spinach, shallot, pecan, tahini soy, date molasses 12
ZEYTUN		FATTOUSH
taggiasche olives marinated in garlic, lebanese herbs, spices	5.5	baby gem, mint, parsley, marinated cucumber & tomato, pomegranate, spring onion, radish, pomelo, pita 11
SEA BASS NAYYE		TAMATIM SALAD
sea bass crudo, lime achar, chilli mabooch, pearl onion, coriander	16	heritage tomatoes, pickled shallot, sumac, lime achar, cumin, oregano 10
TUNA TAMR-HINDI		BASTERMA ROCKET SALAD
raw blue fin tuna, tamarind ponzu, citrus, crisp shallots	21	london cured beef, laban salsa verde, parmesan, marinated tomato 13
BEEF TARTAR		
chopped beef fillet, pickled shallot, gherkin kabees, caraway, potato crisps	19.5	
HUMMUS		Giant COUSCOUS SHORT RIB
red pepper purée, sesame, roasted garlic oil	9	moghribieh pasta pearls, beef short ribs, shallot, spinach 25
BADENJAN		KABAB LAHAM
burnt aubergine purée, pomegranate tahini, miso-roasted aubergine walnuts, aleppo chilli	11.5	minced beef and lamb kababs with mint and light spices, lime achar, sabzi crème fraîche 21
LABNEH KHADRA		SIRLOIN LUMEE
herb infused avocado labneh, marinated tomato & cucumber, mint, oregano, pistachio, sabzi oil	10	wagyu, black lime, tamarind, garlic chive, pickled shallot 55
FETA HARRA		RIYASH
whipped feta, chilli, chives, spiced crisps, aleppo oil	10.5	lamb chops, sabzi crème fraîche, vine leaves tabboule 32
MUSHROOM KUBBE		LAMB AWSAL
burghul dumplings, seasonal mushrooms, Syrian 7-spice crema, pine nuts	10	lamb rump, grilled, light harissa marinade, oregano, rosemary, laban salsa verde 29
KUBBE LAHAM		TAWOOK
lamb and burghul fried dumplings, pine nuts, yoghurt, tahini	12.5	garlic & thyme chicken, shallot-garlic crisp, pistachio bakhsam, toum 23
JIBNA CROQUETTES		MUSAHAB
kataifi, akkawi, black truffle honey, parmesan cream	12	boneless chicken thighs, grilled, red pepper puree, fennel salad 25
HUMMUS SHORT RIB		SEA BASS TAHINI
slow cooked beef short rib, pomegranate molasses, pine nuts	15.5	sea bass fillet, arabian fish baharat, citrus tahini, samphire, roasted garlic 25
HUMMUS SUJOUK		SEAFOOD DHAL CURRY
minced lamb, sujouk spices	14	king prawns, cod, clams, red lentil bisque, curry leaves, coriander, dill 27
JAWANEH		MARAMIYA MUSHROOMS
chicken wings, grilled, garlic, chilli, coriander toum	13	hen of the woods, sage, date glaze, peanut dukka 17
PRAWN HAMSA		MANDI
prawns in olive oil, roasted garlic, chilli, baharat samak, coriander	14	smoked bukhari rice, braised lamb shoulder, crisp shallots, tomato daqoos, braising jus 25
KIBDA		
chicken livers, caramalised onions, pomegranate molasses, brioche, peanut dukka, parmesan	11	
HALLOUMI		BONE-IN RIBEYE 500gm
hot honey, zereshk, pistachio bakhsam	11.5	grilled, roasting jus, za'atar chimichurri 65
FALAFEL		SEA BREAM
miso-tahini, crudités, pickled chilli	11	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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*Noreen*

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# Dessert Menu

## KUNAFA

kataifi pastry, pistachio cremeux and akkawi cheese filling, pistachio d'akia, 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
Hennessy 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
RECIOTO '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

## 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

### KARAK CHAI

lightly spiced milk tea, slow brewed

8

### ARABIAN COFFEE

lightly roasted with a strong saffron and cardamom aroma

7.5

### MOROCCAN TEA

sweetened green leaf tea with fresh mint

7

### LEVANTINE COFFEE

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

5.5

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# WINE BY THE GLASS

## SPARKLING

175ml

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

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, Loreril, Languedoc, 12.5  
FRANCE

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

Muscat Blanc 'Mesas' Angus Paul, 15

Stellenbosch (orange), SOUTH AFRICA

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, 14.5  
Marlborough, NEW ZEALAND

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, 16  
SPAIN

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

Chardonnay, Vergelegen Estate, 17  
Stellenbosch, SOUTH AFRICA

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**

13.5

**Vin de France, FRANCE**

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

**Malbec, Patagonia Select, Familia**

15.5

**Schroeder, Patagonia, ARGENTINA**

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

**Chianti Superiore, Castello del Trebbio,**

17.5

**Tuscany, ITALY**

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  
Fruili Grave, ITALY

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

Thomson & Scott Noughty 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, Loreril, 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

<b>Pecorino, Tor Del Colle, Terre di Chieti, ITALY</b>	43
Crisp and aromatic with notes of lemon, white peach, and herbs, fresh, mineral	
<b>Catarratto, Contrade Bellusa, Sicily, ITALY</b>	50
Native Sicilian variety offering ripe stone fruits, citrus, and a hint of bitter almond	
<b>Sauvignon Blanc, Turning Heads, Marlborough, NEW ZEALAND</b>	63
Classic New Zealand Sauvignon, pungent passionfruit, lime zest, and cut grass	
<b>Gewurztraminer Reserva, Paraiso Sur, Central Valley, CHILE</b>	63
Floral and exotic with lychee, rose, and ginger spice. Slightly off-dry and aromatic	
<b>Azal, AB Valley, Vinho Verde, PORTUGAL</b>	63
Lively and refreshing with light spritz, lime, green apple, and saline minerality	
<b>Albarino, Pazos de Mirasoles, La Mancha, SPAIN</b>	71
Spanish Albariño from inland. Juicy with stone fruits and a vibrant finish	
<b>Malagousia Assyrtiko 'Little Ark' Lantides Estate, Northern Peloponnese, GREECE</b>	75
Floral and textured with peach and citrus, crisp acidity and a mineral edge	
<b>Pinot Grigio, Kaltern, Alto Adige, ITALY</b>	76
Fresh and alpine, showing pear, apple, and subtle herbs	
<b>Chardonnay, Vergelegen Estate, Stellenbosch, SOUTH AFRICA</b>	79
South African Chardonnay with richness and finesse. Stone fruits, citrus, and well-integrated oak influence	
<b>Xarel-Lo, Finca Canvalles, Penedes, SPAIN</b>	79
Zesty and mineral-driven with lemon, fennel, and green apple. Dry and refreshing	
<b>Riesling 'Pur Granite' Domaine Jean-Baptiste Adam, Alsace, FRANCE</b>	85
Dry Alsace Riesling with precision and minerality. Citrus peel, white flowers	
<b>Jeune de Musar White, Bekaa Valley, LEBANON</b>	86
Vibrant and textured, showing pear, peach, citrus zest, and subtle spice. Fresh yet complex, with a crisp finish	
<b>Sancerre 'Calcaire' Domaine Andre Neveu, FRANCE</b>	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	
Hochchar 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 Hochchar, 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	Eira Still	6.5
Diet Coke	3	Eira Sparkling	6.5

## MIXERS

Soda	3	Lemonade	3
Tonic	3	Ginger Ale	3
Tonic Light	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

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.

*Noreen*

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