

Sheikh Al-Mandi

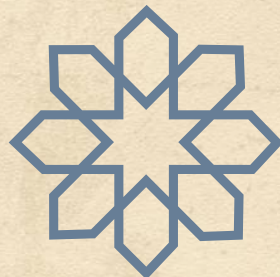


شيخ المندي



Sheikh Al-Mandi

Born in the Arabian Peninsula — now lost in Paddington



Sheikh

Pronunciation: /ʃeɪk/ (shayk)

noun.

Sheikh: a title given to a man of high rank, respect, or authority, especially in Arab societies; often used for a tribal leader, elder, or religious figure.



Mandi

Pronunciation: mæn.di/ (MAN-dee)

noun.

A traditional dish from the Arabian Peninsula, consisting of rice, meat (usually lamb or chicken), and a blend of spices, typically cooked together to give a rich, smoky flavor.

شيخ

النطق : (شيخ) /ʃeɪk/

اسم

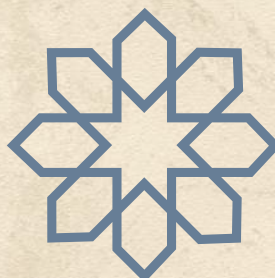
رجل ذو مكانة عالية أو احترام في المجتمع، وغالبًا ما يكون زعيم قبيلة أو شخصية دينية أو كبير في السن

مندي

النطق : (مَنْدي) /mæn.di/

اسم

طبق تقليدي من شبه الجزيرة العربية يتكون من الأرز واللحم (غالبًا لحم غنم أو دجاج) ويُطهى مع التوابل بطريقة تعطيه نكهة مميزة



قائمة الطعام

تم إعداد قائمة الطعام بعناية لتضم مجموعة من الأطباق العربية التراثية المستوحاة من المطبخ الأصيل في جنوب الجزيرة العربية، وعلى رأسها المندي، الذي يُعد من أشهر الأطباق التقليدية في اليمن والمملكة العربية السعودية. يعود هذا الطبق إلى تقاليد عريقة في الطهي باستخدام الحطب وطرق الدفن الحار، ما يمنحه نكهته المميزة التي تناقلتها الأجيال عبر الزمن.

Menu

The menu has been carefully crafted to feature a selection of traditional Arabic dishes inspired by the authentic cuisine of the southern Arabian Peninsula. At the heart of it is mandi, one of the most renowned traditional dishes in Yemen and Saudi Arabia. This dish originates from time-honored cooking methods using firewood and underground heat techniques, giving it its distinctive flavor that has been passed down through generations.



STARTERS

Arabic Salad

a vibrant, refreshing, and finely chopped vegetable and feta cheese salad staple in Middle Eastern cuisine.

Hummous

A smooth and creamy blend of chickpeas, tahini, lemon juice, and garlic, finished with extra virgin olive oil. Served with freshly baked bread for a classic and flavorful starter.

Chips

Yougert Salad

Yougert and Cucumber

Beef Samosa

3 piece

Chicken Samosa

3 piece

Vegan Samosa

3 piece

Farmouzah

3 piece

Farmouzah - A traditional dish made with tender lamb, slow-cooked with aromatic spices and served with a rich, flavorful sauce. A comforting and hearty meal that brings authentic flavors to your table.

Mento

3 piece

A traditional dish made with delicate steamed dumplings filled with seasoned minced meat and onions, served with a rich sauce for a tender, flavorful, and satisfying experience. A classic dish full of authentic taste.

المقبلات

سلطة عربية

حمص

بطاطس

سلطة زبادي

سمبوسة لحم ٣ قطع

سمبوسة دجاج ٣ قطع

سمبوسة خضار ٣ قطع

فرموزه ٣ قطع

منتو ٣ قطع



BREAKFAST

الفطور

Al-Sheikh Plate	£ 7	طبق الشيخ
Beans	£ 7	فول
Al-shikh Beans	£ 9	فول الشيخ
Liver	£ 7	كبدة
Yemeni-style sautéed Beef	£ 9	مقلقل لحم
Bean stew	£ 5.5	فاصوليا
Sunny-side up eggs	£ 5	بيض عيون
Shakshuka	£ 7	شكشوكه
Shakshuka Lahsa	£ 8	شكشوكه لحسه
Falfel 5 Piece	£ 4	فلافل 5 قطع



SIGNATURE BREAKFASTS

Full English Breakfast 850 kcal **£9.95**
(Eggs, sausage, bacon, beans, tomato, mushrooms, toast)

Salmon & Avocado Tartine 450 kcal **£9.75**
Smashed avocado & smoked salmon on sourdough.

Traditional Shakshuka 410 kcal **£9.95**
Poached eggs in spiced tomato sauce with bread.



EGGS BENEDICT

Grilled Turkey Bacon 520 kcal **£8.95**
With crispy turkey bacon.

Crushed Avocado 510 kcal **£6.95**
With seasoned crushed avocado..

Smoked Salmon 540 kcal **£7.95**
With sliced smoked salmon

Eggs Florentine 450 kcal **£6.95**
With sliced smoked salmon

SCRAMBLED EGGS

**Plain Omelette
or Scrambled Eggs** 350 kcal **£5.50**
Classic three-egg served with bread

Cheddar Cheese 430 kcal **£6.25**

Cheese & Turkey Bacon 460 kcal **£8.50**

Cheese & Tomato 450 kcal **£6.50**

Cheese & Mushroom 460 kcal **£6.75**

Cheese & Spinach 440 kcal **£6.50**

Cheese, Mushroom & Spinach 480 kcal **£6.95**



CROQUES

Croque Monsieur 650 kcal **£8.95**

Turkey ham, gruyere, & béchamel.

Croque Madame 740 kcal **£8.95**

Croque Monsieur topped with a fried egg.



FRENCH TOAST & PANCAKES & CREPES

Nutella 650 kcal **£7.50**

Golden Syrup 520 kcal **£7.25**

Strawberry 410 kcal **£6.95**

Banana 450 kcal **£6.95**

Nutella, Strawberry, Banana 850 kcal **£8.50**

Golden Syrup, Strawberry, Banana 720 kcal **£8.25**



BOWLS & FRUITS

Fruit Cup

Fresh strawberries and bananas.

120 kcal **£4.50**

Granola

Crunchy granola, yogurt, and honey.

380 kcal **£6.50**

Porridge

Crunchy granola, yogurt, and honey.

250 kcal **£5.95**



BEVERAGES

Fresh Orange Juice

£5.50

Lemon Mint Refresher

£5.50

Espresso

Single **£1.50** / double **£2.25**

Americano

£3.50

Cappuccino

£3.95

Latte

£3.95

Flat White

£4.25



MUTABQ

مطبق

Chicken Mutabaq	£ 7	مطبق دجاج
Beef Mutabaq	£ 7.5	مطبق لحم
Vegetarian Mutabbaq	£ 6	مطبق خضار
Liquid Cheese Mutabaq	£ 8	مطبق جبنة سائلة
Mix Cheese Mutabaq	£ 8	مطبق مكس أجبان
Nuttella Mutabaq	£ 7	مطبق نوتيلا
Cream Mutabaq	£ 8	مطبق قشطة
Banana Mutabaq	£ 6.5	مطبق موز
Nuttella Banana Mutabaq	£ 7.5	مطبق نوتيلا موز
Mozzarella Cheese Mutabaq	£ 8	مطبق جبن موزريلا
Cheddar Cheese Mutabaq	£ 8	مطبق جبنة شيدر
White Cheese Mutabaq	£ 8	مطبق جبنة بيضاء



MAINS

الأطباق الرئيسية

MEAT

اللحوم

Lamb Mandi 750-850 kcal per serving	£ 17	لحم مندي
Slow-cooked to fall-off-the-bone perfection using traditional underground smoking techniques. Served over a bed of fragrant, subtly spiced premium Kamran basmati rice.		
Lamb Haneeth 800-950 kcal per serving	£ 17	لحم حنيذ
A classic delicacy of intensely flavorful lamb, slow-roasted to lock in moisture. Served with aromatic, extra-long grain Kamran rice.		
Lamb Bukhari 750-900 kcal per serving	£ 17	كبسة لحم
Tender lamb served over vibrant, richly spiced Kamran rice, cooked with sweet grated carrots, plump raisins, and a hint of tomato.		
Kabsa Lamb 800-900 kcal per serving	£ 17	لحم بخاري
A hearty, deeply flavorful dish featuring lamb simmered in a spiced tomato broth, served over Kamran rice infused with black lime, cinnamon, and cardamom, finished with toasted nuts.		
Fahsa 550-650 kcal per serving	£ 12.5	فحسه
A fiercely flavorful, bubbling clay pot of shredded, slow-cooked lamb stew, heavily spiced and topped with a traditional whipped fenugreek (hilibah) glaze. Served piping hot.		
Borma 450-600 kcal per serving	£ 12.5	برمه لحم
A comforting, deeply nourishing lamb broth slowly simmered in a traditional stone pot. The meat is incredibly tender, swimming in a subtly spiced, restorative soup.		
Zurbian 850-950 kcal per serving (Available on Saturday)	£ 17	زربيان
A fragrant, specialty dish from Aden. Tender lamb and soft potatoes are slow-cooked together in a rich blend of smoked spices, yogurt, and saffron-infused rice.		
Oqda 600-750 kcal per serving	£ 15	عقدة لحم
Meaning "the knot," this is a hearty, stir-fried dish of shredded lamb intricately woven with fresh vegetables, rich tomatoes, and traditional Yemeni spices.		
Salta 450-550 kcal per serving	£ 12.5	سلته
A beloved national classic. A rich, bubbling meat and root vegetable broth served in a stone pot, crowned with a vibrant layer of whipped fenugreek (hilibah).		
Quarter Lamb 3,000-3,750 kcal (Serves 3-5)	£ 85	ربع ذبيحة
A generous, shareable portion of our premium slow-roasted lamb, accompanied by a large serving of aromatic basmati rice. Perfect for groups.		
Half Lamb 6,000-7,500 kcal (Serves 7-10)	£ 155	نص ذبيحة
A spectacular sharing centerpiece. A half-lamb, marinated in rich traditional spices and slow-cooked until incredibly tender, served over a large platter of rice.		
Whole Lamb 12,000-15,000 kcal (Serves 15-20)	£ 299	ذبيحة كاملة
The ultimate majestic feast for grand occasions. A whole, slow-roasted lamb offering a variety of tender cuts, served over a massive bed of our signature spiced rice.		

ADDITIONAL

Bread Molouah ✦ Tawah ✦ Tamees £ 3.5

Rice Mandi ✦ Bukhari ✦ Kabsa £ 5

Extra Lamb for £10 Extra Chicken for £8

MAINS

الأطباق الرئيسية

CHICKEN

دجاج

Chicken Mandi

700-850 kcal per serving

£ 15

دجاج مندي

Tender, half-chicken marinated in our signature blend of authentic Yemeni spices and gently slow-roasted to achieve that distinctive, smoky flavor with perfectly crisped skin. Served resting on a bed of fluffy, fragrant Kamran basmati rice.

Chicken Bukhari

750-900 kcal per serving

£ 15

دجاج بخاري

Succulent, spice-rubbed chicken served over vibrant Kamran basmati rice that has been richly flavored with sweet grated carrots, plump roasted raisins, and a hint of tomato. A beautifully aromatic and hearty classic.

Yemeni Madbi Chicken

650-800 kcal per serving

£ 15

دجاج مظبي

A traditional specialty featuring a tender half-chicken marinated in aromatic spices and expertly grilled over searing stones to achieve a beautiful, smoky char and crisp skin. Served over a generous bed of fluffy, gently spiced Kamran basmati rice.

Chicken Kabsa

700-850 kcal per serving

£ 16

كبسة دجاج

Tender chicken simmered in a robust, spiced tomato broth, served over premium Kamran basmati rice infused with black lime, cinnamon, and cardamom. Finished with a scattering of toasted nuts for the perfect crunch.

Chicken Oqda

500-650 kcal per serving

£ 14

عقدة دجاج

Meaning "the knot," this vibrant and comforting dish features tender, shredded chicken intricately stir-fried, onions, fresh vegetables, and traditional Yemeni spices, alongside our premium Kamran basmati rice.

FISH

سمك

Grilled Fish

450-600 kcal (Fish only) / 750-900 kcal (Served with Kamran rice)

£ 17

سمك مشوي

expertly butterflied and marinated in a vibrant blend of authentic Yemeni spices, garlic, and fresh herbs. Char-grilled to a beautiful, smoky finish with tender, flaky meat on the inside. Served our signature Kamran basmati rice.

Fried Fish

600-800 kcal (Fish only) / 900-1,150 kcal (Served with Kamran rice)

£ 17

سمك مقلي

A whole fish, marinated in vibrant coastal spices and expertly fried to a perfect golden crunch. The outside is beautifully crispy, while the meat inside remains perfectly tender and flaky. Served with our premium Kamran basmati rice.

Kids Meal

£ 8

وجبة الأطفال

golden chicken nuggets or a mild, mini portion of our signature chicken. Served with your choice of crispy fries or our fluffy Kamran basmati rice, and accompanied by a refreshing fruit juice.

مشروبات DRINKS

FRESH FRUIT

Lemon & Mint
Orange Juice
Banana Milkshake
Avocado
Mix Fruit Cocktail
Mango Juice
Gee Juice
Sheikh Juice

عصيرات طازجة

ليمون نعناع
عصير برتقال
موز حليب
افوكادو
كوكتيل فواكه
مانجو
عصير جي
عصير الشيخ

SOFT DRINKS

Coka cola
Sprit
Fanta
Pepsi
Mirand Citrus
Mirand Orange
Shani

مشروبات غازية

كوكل كولا
سبرايت
فانتا
بيبسي
ميرندا حمضيات
ميرندا برتقال
شاني

HOT DRINKS

مشروبات ساخنة

Red Tea	£ 2.5	شاي عادي
Karak Tea	£ 3	شاي كرك
Milk and Tea	£ 3	شاي حليب
Dallah Arabic Coffe	£ 12	دلة قهوة عربي
Dallah Tea	£ 13 £ 10	براد شاي
Dallah Tea	£ 16 £ 13	براد كرك كبير



DESSERT

التحلية

Regular Masoob

Freshly mashed bread, ripe bananas blended into a rich, traditional Yemeni delight. Served warm

£ 6

معصوب عادي

Cream Masoob

Freshly mashed bread, ripe bananas, and cream blended into a rich, traditional Yemeni delight. Served warm

£ 7

معصوب قشطة

Cream Honey Masoob

Freshly mashed bread, ripe bananas, cream and honey blended into a rich, traditional Yemeni delight. Served warm

£ 8

معصوب قشطة عسل

Al-Shekih Masoob

Freshly mashed bread, ripe bananas, cream, honey blended and nuts into a rich, traditional Yemeni delight. Served warm

£ 11

معصوب الشيخ

Cream Arika

Freshly baked bread blended with premium dates, finished with rich fresh cream. dessert that's warm, sweet, and irresistibly creamy.

£ 7

عريكة قشطة

Cream Honey Arika

Freshly baked bread blended with premium dates, finished with rich fresh cream and pure honey for an authentic dessert that's warm, sweet, and irresistibly creamy.

£ 8

عريكة قشطة عسل

Al-Shekih Arika

Freshly baked bread blended with premium dates, finished with rich fresh cream, pure honey and dates for an authentic dessert that's warm, sweet, and irresistibly creamy.

£ 11

عريكة الشيخ





Thank you

