



Nan bread



Cold Mezza

- 1 **Hummous** ✓ *(fresh nan bread included)* حمص £3.95
A smooth blend of chickpeas, sesame paste & lemon juice, drizzled with olive oil
- 2 **Beetroot Hummous** ✓ *(fresh nan bread included)* حمص بالشعيريات £4.95
Beetroot hummous with sesame paste & lemon juice, drizzled with olive oil
- 3 **Spicy Hummous** ✓ *(fresh nan bread included)* حمص حار £4.95
Spicy hummous with sesame paste & lemon juice, drizzled with olive oil
- 4 **Baba Ganoush** ✓ *(fresh nan bread included)* بابا غنوج £3.95
Garnished with olive oil, sesame paste & lemon juice, drizzled with puree of grilled eggplant, parsley and yogurt
- 5 **Tziki (yoghurt)** ✓ *A Greek and Turkish mezza or appetizer, cool and creamy cucumber dip flavoured with garlic and mint* تزيكي £3.95
- 6 **Warak Ineb** ✓ ورق عنب £3.95
Stuffed grape vine leaves, filled with rice, tomatoes
- 7 **Tabbouleh** ✓ تبولة £4.95
A Levantine Middle Eastern salad traditionally made of bulgur, tomatoes, finely chopped parsley, and onion, seasoned with olive oil and lemon dressing
- 8 **Fatoush Salad** ✓ سلطة فتوش £4.95
Fresh mixed salad with bright dressing and pieces of crisp pita bread
- 9 **Cheese Salad** ✓ سلطة جبن £3.95
Shredded cheddar cheese, tomatoes, and onions, fresh olive oil, olive oil and lemon dressing
- 10 **Lona Mixed Salad** ✓ لونا مشكلا £3.95
Lona mixed salad with bright dressing and pieces of crisp pita bread
- 11 **Lona Mixed Olives** ✓ لونا زيتون مشكلا £3.95
Lona mixed Mediterranean olives
- 12 **Lona Mixed Mezza** ✓ *(14 Mezza)* لونا مزة مشكلا £12.95
*Beetroot Hummous, Avocado Hummous, *(fresh nan bread included)* Hummous, Tziki, Baba Ganoush, Tabbouleh, Vine Leaves and Lona mix olive*
- 13 **Jumbo Mixed Mezza** ✓ *(14 Mezza)* مزة مشكلا كبير £16.95
*Hummous, Spicy Hummous, Fatoush, *(fresh nan bread included)* Avocado Hummous, Beetroot Hummous, Tziki, Cheese Boursin, Mashed & Souped, Baba Ganoush, Sherry Rubia and mix olive, Vegetable Boursin, Tabbouleh*

Soups

- 14 **Lentil Soup** ✓ *(fresh nan bread included)* شوربة العدس £3.95
Flavoured with warm spices, then blended to a velvety smooth texture