

ARABESQUE

Welcome

The countries bounded by the Mediterranean Sea produce some of the finest food there is to offer. They have provided us with a vast and wonderful repertoire of recipes, ancient and new, respect for such good food is celebrated in this restaurant.

SINCE 1999

Soups 4.00

1. *Lentil / Chicken / Vegetables / Tomato*

Vegetarian Mezza 4.50

2. ***Hummus***
 Chickpea puree with tabini and lemon juice
3. ***Baba Ghanouj***
 Grilled aubergine mixed with tabini and lemon juice
4. ***Tabouleh***
 Parsley salad with tomatoes, fresh mint, bulgur wheat, onions, lemon juice and olive oil
5. ***Warak Enab (Vine Leaves)***
 Filled with rice, parsley, onion, cooked in olive oil and lemon juice
6. ***Falafel***
 Lovely spicy fritters of chickpeas, parsley, garlic, shallow deep fried
7. ***Fattoush***
 Yellow and green peppers, tomatoes, cucumber, toasted Lebanese bread, parsley and mint topped with olive oil
8. ***Greek salad with Feta Cheese***
 Classic Greek salad with tomatoes, cucumbers, red onions, green peppers, stoned kalamata olives, fresh mint, lemon juice and olive oil

9. **Jajeek (Tzatziki)**
Refreshing natural Greek yoghurt with diced cucumber and olive oil

10. **Fatayer Spinach e³ Halloumi Cheese**
Little pastry filled with spinach or halloumi cheese

11. **Kallaje**
Halloumi cheese grilled on Lebanese flat bread with mint, tomatoes and olive oil

12. **Grilled Haloumi Cheese**

13. **Lebnab**
Strained yoghurt garnished with mint and olive oil

14. **Foul Mudamas**
Fava beans simmered in garlic lemon juice and olive oil

15. **Batata Harra**
Cubes of potatoes sautéed with garlic, coriander, sweet pepper and chilli

16. **Tarmasalata**
Smoked cod roe caviar

17. **Bathenjan El Rabib**
Smoked aubergine mixed with lemon, onions, garlic, red and green peppers topped with olive oil

Non-Vegetarian 5.25

18. Fried Squid

Lightly coated and seasoned squid

19. Lebanese Kibbeh

Lebanese speciality of minced lamb and bulgur wheat with parsley, onions and pine nuts

20. Potato Kibbeh

Like the Lebanese kibbeh but the patties made of a delectable mashed potatoes, parsley and mixed spices

21. Hot & Spicy Chicken Wings

22. Lamb Sambousak

Homemade pastry filled with lamb, parsley, onions and mixed spices

23. Meatballs

Delicious spicy and garlicky lamb balls

24. Soujok

Home made spicy sausages satéed in olive oil, tomatoes lemon juice

25. Kraydes Crevettes

Pan fried Mediterranean prawns with garlic and lemon juice

26. ***Chicken Liver***

Marinated chicken liver sautéed with lemon and coriander, garlic and olive oil

27. ***Arayes***

Lebanese bread filled with seasoned minced lamb, tomatoes and pine nuts

28. ***Arabesque Arayes***

29. ***Hummus Awarma***

Hummus topped with lamb shawarma

30. ***Hummus Beiruti***

Hummus blended with green chillies, parsley and garlic

Mega Mezza 52.00

Selection of 16 hot and cold starters, serve 3-4 persons

Pre Theatre Menu 14.00

Choose any 4 of:

- *Hummus / Baba Ghanouge / Taboulab / Jajeek / Falafel / Tarmasalata / Fatoush / Wark enab*
- *Chips or Rice*

And one of:

- *Chicken Taouk (marinated chicken cubes)*
- *Lamb Cubes*
- *Lamb/Chicken Shawarma*
- *Minceɗ Lamb kebab*
- *Chicken Wings (6 pieces)*
- *Lamb Chops (5 pieces)*

Chargrills 12.00

(All served with chips or rice and salads)

31. ***Shish Taouk***
Boneless chicken cubes marinated in lemon juice and olive oil
32. ***Duck Fillets***
Marinated duck fillet with coriander yoghurt and herbs
33. ***Peri-Peri Chicken***
Succulent chicken breast marinated in our freshly prepared peri-peri sauce
34. ***Chicken and Chorizo Kebab***
Marinated in olive oil skewered with smoked chorizo
35. ***Boneless baby Chicken***
Marinated in olive oil and fresh herb
36. ***Chicken Shawarma***
Roasted slices of marinated chicken
37. ***Lamb Cubes***
Tender lamb cubes chargrilled with tomato and onion
38. ***Lamb Chops***
Four lamb chops served with salads
39. ***Mince Lamb Kebab***
Grilled on a skewer with tomato and onion
40. ***Lamb Shawarma***
Roasted slices of marinated lamb

BBQ Mixxgrill 14.50

Skewer of Chicken Cubes, Minced kebab, Lamb Cubes and Lamb Chops served with salads, rice or chips

Fish 14.00

(All served with Basmati rice and salads)

41. **Silver Trout**
Marinated with saffron and garlic
42. **Seabass**
43. **Salmon fillet**

Vegetarian Dishes 14.00

Vegetarian Selection of mezzes

44. *Falafael, Hommas, Taboulah, 2 Fatayer, Vine Leaves and Jajeek*

Mediterranean Stuffed Vegetables

45. *Peppers, Aubergine, Courgette, Vine Leaves and Onion stuffed with mildly spicy rice served with salad*

Tabzi and Rice

46. *Layers of Potatoes, Aubergine, Peppers, Mushroom, Courgette, Onion and Tomato served with rice & salad*

Spinach Stew and Rice

47. *Fresh Spinach in rich Tomato sauce, Red Kidney Beans and herbs*

Children Menu 4.95

48. *Meatballs with Chips and salads*
49. *Organic Pasta in Tomato sauce topped with Parmesan Cheese*
50. *Lamb or Chicken Wrap served with salads*
51. *Beef burger and Chips*

Desserts 3.50

- *Ice Cream (Chocolate or Vanilla)*
- *Baklawa with Honey*
- *Halwa with date syrup and pistachio*
- *Apple pie*

Beverages (pot for one) 2.50

- *Moroccan mint tea*
- *Chai tea with cardamom*
- *Saffron tea*
- *Cinnamon tea*
- *Turkish coffee*
- *Coffee Latte, American, Espresso, Cappuccino*

Freshly Squeezed Juices 3.50

- *Orange juice*
- *Apple juice*
- *Carrot juice*
- *Beetroot juice*

Other drinks

- *Fresh Minted Lemonade 2.95*
- *Pomegranate juice 2.95*
- *Drinking yogurt 2.00*
- *Coke / D Coke / Sprite / Fanta 1.50*

Minerals

Elderflower sparkling 5.00 (Bottle 75cl)
Still Water 1.00 / 3.00
Sparkling Water 1.00 / 3.00