



Al Phoenix

Food Menu



Cold Mezza

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| 1. Hommus (V)(GF) £7.00
<i>Chickpea puree with tahini, lemon & olive oil</i> | 8. Labneh bil Zaatar (GF) (D) £6.50
<i>Strained yoghurt with Lebanese zaatar, mint, pomegranate, cucumber & olive oil</i> |
| 2. Hommus (Avocado) £7.25
(V)(GF)(N)
<i>Chickpea puree with tahini, avocado, rocket, lemon, olive oil & roast pine nuts</i> | 9. Shankleesh (GF) (D) £7.50
<i>Aged cheese with Lebanese zaatar & chili on a bed of tomato, onion, parsley & olive oil</i> |
| 3. Hommus Beiruti (V) (GF) £7.25
<i>Chickpea puree with tahini, chili, parsley, mixed pepper, lemon & olive oil</i> | 10. Warak Enab (GF) (V) £7.50
<i>Vine leaves lled with rice, tomato & parsley cooked in olive oil</i> |
| 4. Hommus Al Phoenix £7.50
(V)(GF)(N)
<i>Chickpea puree with tahini, roast fig, roast walnut, pomegranate, fresh figs, lemon & olive oil</i> | 11. Mouhamara (V) (N) £8.50
<i>Blended mixed roast nuts, roast peppers, breadcrumbs, chili & olive oil</i> |
| 5. Hommus Awarma (GF)(N) £7.75
<i>Chickpea puree with tahini, sautéed lamb fillet & roast pine nuts</i> | 12. Raheb Aubergine (V) (GF) £7.00
<i>Char-grilled aubergine, tomato, parsley, mint, pepper, lemon juice & olive oil</i> |
| 6. Moutabal Batinjan (V)(GF) £7.00
<i>Char-grilled aubergine with tahini, pomegranate, lemon & olive oil</i> | 13. Fattoush (V) £7.25
<i>Mixed garden salad with crispy Lebanese bread, sumac, lemon, pomegranate & olive oil</i> |
| 7. Batinjan Ajami (V)(N) £7.50
<i>Char-grilled aubergine with tahini, topped with grilled aubergine, roast walnuts, pomegranate molasses & olive oil</i> | 14. Tabbouleh (V) (G) £7.00
<i>Salad of parsley, tomato, spring onion, lemon, mint, Burghole & olive oil</i> |
| | 15. Kabis and Olives (V) (GF) £5.00
<i>Mixed pickles and marinated olives</i> |



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| 16. Mana'eesh Zaatar (V) £6.00
<i>Lebanese-style pizza topped with wild thyme, zaatar, roasted sesame & olive oil</i> | 17. Halloumi & Mouhamara £8.50
<i>Lebanese-style pizza topped with Mouhamara, grilled halloumi, fresh basil, chili, molasses, roasted pine nuts & olive oil</i> |
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Hot Mezza

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| 18. Soujok bil Banadoura £7.50
<i>Sautéed spicy lamb sausage with tomato, lemon juice, pomegranate & olive oil</i> | 26. Kellage Halloumi (D) £8.50
<i>Grilled Lebanese bread filled with halloumi cheese, tomato, zaatar, basil & olive oil</i> |
| 19. Makanek (N) £7.50
<i>Flambéed lamb sausage with pomegranate molasses, diced potato, pine nuts & lemon juice</i> | 27. Falafel (V) £7.50
<i>Fava bean & chickpea croquettes served with tahini sauce</i> |
| 20. Sawdat Djaj £7.25
<i>Sautéed chicken livers with garlic, zaatar, lemon juice, pomegranate molasses</i> | 28. Lamb Kebbeh (N) £7.50
<i>Cracked wheat shell filled with minced lamb, aromatic herbs & pine nuts</i> |
| 21. Sawdat Djaj bil Karaz £7.50
<i>Sautéed chicken liver pie with cherry sauce</i> | 29. Lamb Sambousik (N) (D) £6.75
<i>Pastry filled with seasoned minced lamb, aromatic herbs & pine nuts</i> |
| 22. Moussaka (V) £7.50
<i>Casserole of aubergine cooked with tomato sauce, mixed peppers, chickpeas perfumed with fresh basil & olive oil</i> | 30. Cheese Rakakat (D) £6.75
<i>Filo Pastry filled with mixed cheese & fresh thyme</i> |
| 23. Samake Harra (N) £8.50
<i>Baked fresh cod fillet on a bed of Beiruti spicy tomato & pepper sauce, fresh coriander & pine nuts</i> | 31. Halloumi (D) £8.00
<i>Grilled halloumi with zaatar, tomato, cucumber & olive oil</i> |
| 24. Batata Harra bil Kouzbara £6.50
<i>Sautéed potato with fresh coriander, chili, garlic & olive oil</i> | 32. Jawaneh £7.00
<i>Marinated chicken wings with fresh thyme, garlic & lemon juice</i> |
| 25. Arayess (N) £7.75
<i>Grilled Lebanese bread filled with minced lamb, chili, tahini sauce & roast pine nuts</i> | |



Fish & Seafood Mezza

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| 33. Bizri
<i>Fried, crispy whitebait served with tahini sauce</i> | £7.50 | 37. Tripoli Scallops
<i>Seared scallops on a bed of spicy tomato sauce, fresh coriander, sumac & toasted sesame seeds</i> | £9.00 |
| 34. Calamari & Padron Pepper
<i>Fried, crispy calamari served with tartar sauce</i> | £8.50 | 38. Byblos Octopus (N)
<i>Marinated char-grilled octopus on a bed of avocado hummus, roast pine nuts, pomegranate & olive oil</i> | £9.00 |
| 35. Sesame Prawns
<i>Sesame coated prawns served with sweet chili sauce</i> | £8.50 | | |
| 36. Hommus Prawns
<i>Sautéed prawns, fresh chili, fresh coriander, lemon juice, pomegranate & olive oil</i> | £8.50 | | |



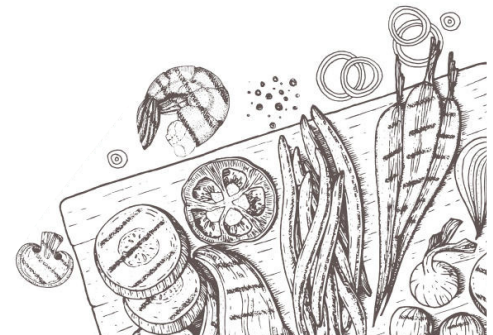
Chef's Favorites

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| 53. Fattah Prawns (D) (N)
<i>Creamy garlic yoghurt with toasted bread topped with sautéed prawns, chili, roasted pine nuts & olive oil</i> | £13.50 | 54. Fattah Chicken (D) (N)
<i>Creamy garlic yoghurt with toasted bread, cooked chickpeas, grilled marinated chicken & roasted pine nuts</i> | £12.00 |
| 55. Al-Phoenic Salad (D)
<i>Roast vegetables, grilled halloumi, feta cheese, zaatar, sumac, pomegranate & olive oil</i> | £12.50 | | |



Char-grilled / Main Course

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| 39. Lamb Meshwi
<i>Marinated lamb fillet served with grilled tomato & Phoenician fries</i> | £18.50 | 47. Farouj Meshwi
<i>Marinated baby chicken with fresh thyme & lemon served with Phoenician fries</i> | £18.00 |
| 40. Lamb Kafta
<i>Seasoned minced lamb with onion, parsley & aromatic spices served with grilled tomato & Phoenician fries</i> | £18.00 | 48. Lamb Five Spices
<i>Slow-cooked lamb fillet, oriental five spices, chestnut mushroom, shallot & served with mashed carrot potato</i> | £19.00 |
| 41. Kastaletta
<i>Marinated lamb chops & fresh herbs served with Phoenician fries</i> | £21.00 | 49. Siyadiéh (GF) (N)
<i>Baked fresh cod fillet with lemon juice, olive oil & cumin served with brown rice & topped with crispy tobacco onion & pine nuts</i> | £19.50 |
| 42. Shawarma
<i>Slices of roast lamb or chicken served with Phoenician fries</i> | £17.00 | 50. King Prawns (GF)
<i>Char-grilled King Prawns marinated in lemon and herbs served with brown rice</i> | £22.00 |
| 43. Mixed Grill
<i>Selection of lamb Meshwi, Kafta, Shish Taouk</i> | £19.00 | 51. Veg-Vegan (V)
<i>Casserole of Moussaka with vermicelli rice</i> | £17.50 |
| 44. Kharouf (GF)(N)
<i>Roasted lamb shanks, fresh herb, roasted mixed nuts served with oriental rice & gravy sauce</i> | £21.00 | 52. Chicken Tajine with Olives
<i>Sautéed chicken filet with fresh ginger, garlic, shallot, olives, lemon & Ras al Hanout spices served with couscous & caramelized onions & golden raisins.</i> | £19.00 |
| 45. Kebab Al Phoenic
<i>Grilled kebab wrap with Lebanese markouk bread on a bed of yoghurt tahini & grilled aubergine topped with spicy sauce & roast pine nuts</i> | £19.00 | | |
| 46. Shish Taouk
<i>Marinated chicken with fresh thyme & wild zaatar served with Phoenician fries</i> | £18.00 | | |



Set Menus

60. Business Lunch Platter - £15.00

Monday to Friday (12:00 – 16:00)

*Hommus, Moutabal, Tabbouleh, Falafel, Grilled Tomato,
Lamb Sambousik, Lamb Kafta skewer & Tahini sauce*

61. Beirut City - £35.00

(Min 4) Per Person

*Hommus, Moutabal Batinjan, Fattoush, Labneh bil Zaatar, Falafel,
Lamb Sambousik, Batata Harra, Calamari, Makanek /
Mixed Grill & Phoenician Fries*

Mixed Grill:

Taouk, Lamb Kafta & Lamb Meshwi

62. Al Phoenic - £40.00

(Min 4) Per Person

*Hommus, Moutabal Ajami, Tabbouleh, Warak Enab, Lamb Kebbeh,
Falafel, Cheese Rakakat, Batata Harra, Calamari, Soujouk /
Mixed Grill, Chicken Shawarma & Phoenician Fries*

Mixed Grill:

Taouk, Lamb Kafta, Lamb Meshwi & Chicken Shawarma

All set menus are served
with complimentary desserts



Side Dishes

56. Vermicelli Rice (GF)	£5.00
57. Phoenician Fries	£5.00
58. Sweet Potato Fries (GF)	£6.00
59. Roast Vegetables (V)	£5.50



Please advise your server of any special dietary
requirements including intolerances & allergies
*Sesame / Nuts / Dairy / Gluten / Vegetarian
/ Chili / Celery / Crustaceans*

A service charge of 12.5% will be added to your bill.



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