



*Al Phoenic*

LEBANESE RESTAURANT

*Takeaway Menu*

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**46 - 54 BATTERSEA - BRIDGE ROAD**  
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## Cold Mezza

1. Hommus (V)(GF) £6.50  
*Chickpea puree with tahini, lemon & olive oil*
2. Hommus (Avocado) (V) (GF)(N) £6.75  
*Chickpea puree with tahini, avocado, rocket, lemon, olive oil & roast pine nuts*
3. Hommus Beiruti (V) (GF) £6.75  
*Chickpea puree with tahini, chili, parsley, mixed pepper, lemon & olive oil*
4. Moutabal Batinjan (V) (GF) £6.75  
*Char-grilled aubergine with tahini, pomegranate, lemon & olive oil*
5. Labneh bil Zaatar (GF) (D) £6.25  
*Strained yoghurt with Lebanese zaatar, mint, pomegranate, cucumber & olive oil*
6. Shankleesh (GF) (D) £7.50  
*Aged cheese with Lebanese zaatar & chili on a bed of tomato, onion, parsley & olive oil*
7. Warak Enab (GF) (V) £7.00  
*Vine leaves filled with rice, tomato & parsley cooked in olive oil*
8. Mouhamara (V) (N) £8.00  
*Blended mixed roast nuts, roast peppers, breadcrumbs, chili & olive oil*
9. Raheb Aubergine (V) (GF) £6.75  
*Char-grilled aubergine, tomato, parsley, mint, pepper, lemon juice & olive oil*
10. Fattoush (V) £7.25  
*Mixed garden salad with crispy Lebanese bread, sumac, lemon, pomegranate & olive oil*
11. Tabbouleh (V) (G) £7.00  
*Salad of parsley, tomato, spring onion, lemon, mint, Burghole & olive oil*
12. Kabis and Olives (V) (GF) £4.50  
*Mixed pickles and marinated olives*

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## Hot Mezza

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|--|-------|
| 13. Soujok bil Banadoura   | £7.00 |
| <i>Sautéed spicy lamb sausage with tomato, lemon juice, pomegranate &amp; olive oil</i>                                    |       |
| 14. Makanek (N)  | £7.00 |
| <i>Flambéed lamb sausage with pomegranate molasses, diced potato, pine nuts &amp; lemon juice</i>                          |       |
| 15. Sawdat Djaj  | £7.00 |
| <i>Sautéed chicken livers with garlic, zaatar, lemon juice, pomegranate molasses</i>                                       |       |
| 16. Moussaka (V)   | £7.00 |
| <i>Casserole of aubergine cooked with tomato sauce, mixed peppers, chickpeas perfumed with fresh basil &amp; olive oil</i> |       |
| 17. Batata Harra bil Kouzbara  | £6.00 |
| <i>Sautéed potato with fresh coriander, chili, garlic &amp; olive oil</i>  |       |
| 18. Arayess (N)  | £7.50 |
| <i>Grilled Lebanese bread filled with minced lamb, chili, tahini sauce &amp; roast pine nuts</i>                           |       |
| 19. Samake Harra (N)   | £8.00 |
| <i>Baked fresh cod fillet on a bed of Beiruti spicy tomato &amp; pepper sauce, fresh coriander &amp; pine nuts</i>         |       |
| 20. Falafel (V)  | £7.00 |
| <i>Fava bean &amp; chickpea croquettes served with tahini sauce</i>  |       |
| 21. Lamb Kebbeh (4 Pcs) (N)  | £6.75 |
| <i>Cracked wheat shell filled with minced lamb, aromatic herbs &amp; pine nuts</i>   |       |
| 22. Lamb Sambousik (5 Pcs) (N) (D)   | £6.50 |
| <i>Pastry filled with seasoned minced lamb, aromatic herbs &amp; pine nuts</i>   |       |
| 23. Cheese Rakakat (5 Pcs) (D)   | £6.75 |
| <i>Filo Pastry filled with mixed cheese &amp; fresh thyme</i>  |       |
| 24. Halloumi (5 Pcs) (D)   | £7.50 |
| <i>Grilled halloumi with zaatar, tomato, cucumber &amp; olive oil</i>  |       |
| 25. Jawaneh  | £6.50 |
| <i>Marinated chicken wings with fresh thyme, garlic &amp; lemon juice</i>  |       |

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## *Fish & Seafood Mezza*

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|---|-------|
| 26. Bizri   | £7.00 |
| <i>Fried, crispy whitebait served with tahini sauce</i>   |       |
| 27. Calamari & Padron Pepper                              | £8.00 |
| <i>Fried, crispy calamari served with tartar sauce</i>    |       |
| 28. Sesame Prawns (4 pcs)                                 | £8.00 |
| <i>Sesame coated prawns served with sweet chili sauce</i> |       |

## *House Specials*

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|--|-------|
| 29. Fattah Chicken (D) (N)   | £9.50 |
| <i>Creamy garlic yoghurt with toasted bread, cooked chickpeas, grilled marinated chicken &amp; roasted pine nuts</i> |       |
| 30. Al-Phoenic Salad (D)   | £9.75 |
| <i>Roast vegetables, grilled halloumi, feta cheese, zaatar, sumac, pomegranate &amp; olive oil</i>                   |       |
| 31. Calamari Salad   | £9.50 |
| <i>Lebanese garden salad topped with crispy, fried calamari, pomegranate, sumac, lemon &amp; olive oil</i>           |       |

## *Side Dishes*

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|-----------------------------|-------|
| 32. Vermicelli Rice (GF)    | £4.50 |
| 33. Phoenician Fries        | £4.50 |
| 34. Sweet Potato Fries (GF) | £5.00 |
| 35. Greek Salad (D)         | £6.00 |
| 36. Roast Vegetables (V)    | £5.00 |

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## Wraps

37. Lamb Meshwi £7.50  
*Grilled marinated lamb fillet, hommus, tomato, parsley & pickles*
38. Kafta Meshwi £7.00  
*Seasoned minced lamb with onion, parsley, tomato, hommus & pickles*
39. Shish Taouk £7.00  
*Marinated chicken with fresh thyme, wild zaatar, garlic sauce, tomato & pickles*
40. Shawarma Lamb £7.25  
*Slices of roast lamb, onion, parsley, tomato, pickles & tartar sauce*
41. Shawarma Chicken £7.00  
*Slices of roast chicken, garlic sauce, pickles & tomato*
42. Mixed Shawarma £7.50  
*Slices of roast lamb & chicken, garlic sauce, tomato, parsley & pickles*
43. Soujouk £7.00  
*Sautéed spicy sausage with lemon, garlic sauce, tomato & pickles*
44. Makanek £7.00  
*Sautéed mini Lebanese sausage with lemon, hommus, tomato & pickles*
45. Chicken Liver £7.00  
*Sautéed marinated chicken liver with lemon, garlic sauce, tomato & pickles*
46. Falafel £6.50  
*Deep fried fava beans & fine herbs, croquette with tahini sauce, parsley, tomato & pickles*
47. Grilled Halloumi £7.50  
*Halloumi cheese, tomato, cucumber, fresh mint, zaatar & pesto sauce*
48. Halloumi & Falafel £7.75  
*Halloumi cheese, falafel, tomato, baby rocket, cucumber & tahini sauce*
49. King Prawns £8.50  
*Sautéed seasoned king prawn with fresh coriander, tomato, avocado hommus & fresh lemon*
50. Manakeesh Zaatar £5.00  
*Lebanese-style pizza topped with zaatar, cucumber, tomato & fresh mint*

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## Char-grilled / Main Course

51. Lamb Meshwi £17.50  
*Marinated lamb fillet served with grilled tomato  
& Phoenician fries*
52. Lamb Kafta £17.00  
*Seasoned minced lamb with onion, parsley & aromatic  
spices served with grilled tomato & Phoenician fries*
53. Kastaletta £20.00  
*Marinated lamb chops & fresh herbs  
served with Phoenician fries*
54. Shawarma £17.00  
*Slices of roast lamb or chicken served with Phoenician fries*
55. Mixed Grill £18.50  
*Selection of lamb Meshwi, Kafta, Shish Taouk*
56. Shish Taouk £17.50  
*Marinated chicken with fresh thyme & wild zaatar  
served with Phoenician fries*
57. Farouj Meshwi £18.00  
*Marinated baby chicken with fresh thyme & lemon  
served with Phoenician fries*
58. King Prawns (GF) £22.00  
*Char-grilled King Prawns marinated in lemon and herbs  
served with brown rice*
59. Veg-Vegan (V) £16.50  
*Casserole of Moussaka with vermicelli rice*
60. Chicken Tajine with Olives £17.50  
*Sautéed chicken fillet with fresh ginger, garlic, shallot, olives,  
lemon & Ras al Hanout spices served with couscous &  
caramelized onions & golden raisins*
61. Siyadiéh (GF)(N) £19.00  
*Baked fresh cod fillet with lemon juice, olive oil & cumin  
served with brown rice & topped with crispy tobacco onion  
& pine nuts*
62. Kharouf (GF)(N) £19.00  
*Roasted lamb shanks, fresh herb, roasted mixed nuts  
served with oriental rice & gravy sauce*

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## *Dessert Menu*

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|--|-------|
| 63. Riz bil Haleeb (D) (N)   | £6.00 |
| <i>Lebanese rice pudding flavored with rose water, pistachio &amp; strawberry</i>  |       |
| 64. Mouhalabieh (D)(N)   | £6.00 |
| <i>Milk Pudding with orange blossom water &amp; Mistika topped with Raspberry curd, grilled marshmallows &amp; pistachio</i> |       |
| 65. Knefeh (D) (N)   | £7.00 |
| <i>Delicate, crunchy Knefeh crust with a layer of cheese drizzled with Atar syrup &amp; topped with pistachio</i>            |       |
| 66. Baklava (N)  | £6.50 |
| <i>An assortment of mixed baklava</i>  |       |

## *Cold Drinks*

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|---------------|-------|
| 67. Cola      | £2.00 |
| 68. Diet Cola | £2.00 |
| 69. 7up       | £2.00 |

## *Fresh Drinks*

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|-----------------------------|-------|
| 70. Orange Juice            | £5.00 |
| 71. Fresh Lebanese Lemonade | £5.00 |

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