



Al Phoenic

LEBANESE RESTAURANT

Takeaway Menu

020 7924 1986

07 507 511 344

**46 - 54 BATTERSEA - BRIDGE ROAD
S W 1 1 3 A G**

**info@alphoenic.co.uk
alphoenic.co.uk**

Cold Mezza

1. Hommus (V)(GF) £7.50
Chickpea puree with tahini, lemon & olive oil
2. Hommus Beiruti (V) (GF) £8.00
Chickpea puree with tahini, chili, parsley, mixed pepper, lemon & olive oil
3. Moutabal Batinjan (V) (GF) £8.00
Char-grilled aubergine with tahini, pomegranate, lemon & olive oil
4. Labneh bil Zaatar (GF) (D) £7.00
Strained yoghurt with Lebanese zaatar, mint, pomegranate, cucumber & olive oil
5. Shankleesh (GF) (D) £8.00
Aged cheese with Lebanese zaatar & chili on a bed of tomato, onion, parsley & olive oil
6. Warak Enab (GF) (V) £8.25
Vine leaves filled with rice, tomato & parsley cooked in olive oil
7. Mouhamara (V) (N) £9.00
Blended mixed roast nuts, roast peppers, breadcrumbs, chili & olive oil
8. Raheb Aubergine (V) (GF) £8.25
Char-grilled aubergine, tomato, parsley, mint, pepper, lemon juice & olive oil
9. Fattoush (V) £8.50
Mixed garden salad with crispy Lebanese bread, sumac, lemon, pomegranate & olive oil
10. Tabbouleh (V) (G) £8.50
Salad of parsley, tomato, spring onion, lemon, mint, Burghole & olive oil
11. Al Phoenic Salad (D) £12.50
Roast vegetables, grilled halloumi, feta cheese, zaatar, sumac, pomegranate & olive oil
12. Kabis and Olives (V) (GF) £5.50
Mixed pickles and marinated olives

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Hot Mezza

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| 13. Soujok bil Banadoura | £8.50 |
| <i>Sautéed spicy lamb sausage with tomato, lemon juice, pomegranate & olive oil</i> | |
| 14. Mekanek (N) | £8.50 |
| <i>Flambéed lamb sausage with pomegranate molasses, diced potato, pine nuts & lemon juice</i> | |
| 15. Sawdat Djaj | £7.75 |
| <i>Sautéed chicken livers with garlic, zaatar, lemon juice, pomegranate molasses</i> | |
| 16. Moussaka (V) | £8.50 |
| <i>Casserole of aubergine cooked with tomato sauce, mixed peppers, chickpeas perfumed with fresh basil & olive oil</i> | |
| 17. Batata Harra bil Kouzbara | £7.50 |
| <i>Sautéed potato with fresh coriander, chili, garlic & olive oil</i> | |
| 18. Arayess (N) | £9.50 |
| <i>Grilled Lebanese bread filled with minced lamb, chili, tahini sauce & roast pine nuts</i> | |
| 19. Samake Harra (N) | £9.00 |
| <i>Baked fresh cod fillet on a bed of Beiruti spicy tomato & pepper sauce, fresh coriander & pine nuts</i> | |
| 20. Falafel (V) | £8.00 |
| <i>Fava bean & chickpea croquettes served with tahini sauce</i> | |
| 21. Lamb Kebbeh (4 Pcs) (N) | £8.50 |
| <i>Cracked wheat shell filled with minced lamb, aromatic herbs & pine nuts</i> | |
| 22. Lamb Sambousik (5 Pcs) (N) (D) | £6.50 |
| <i>Pastry filled with seasoned minced lamb, aromatic herbs & pine nuts</i> | |
| 23. Cheese Rakakat (5 Pcs) (D) | £8.25 |
| <i>Filo Pastry filled with mixed cheese & fresh thyme</i> | |
| 24. Halloumi (5 Pcs) (D) | £9.00 |
| <i>Grilled halloumi with zaatar, tomato, cucumber & olive oil</i> | |
| 25. Jawaneh | £8.00 |
| <i>Marinated chicken wings with fresh thyme, garlic & lemon juice</i> | |
| 26. Fateh Chicken (D) (N) | £12.50 |
| <i>Creamy garlic yoghurt with toasted bread, cooked chickpeas, grilled marinated chicken & roasted pine nuts</i> | |

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Fish & Seafood Mezza

27. Bizri £9.00

Fried, crispy whitebait served with tahini sauce

28. Calamari & Padron Pepper £10.00

Fried, crispy calamari served with tartar sauce

29. Sesame Prawns (4 pcs) £10.00

Sesame coated prawns served with sweet chili sauce

Side Dishes

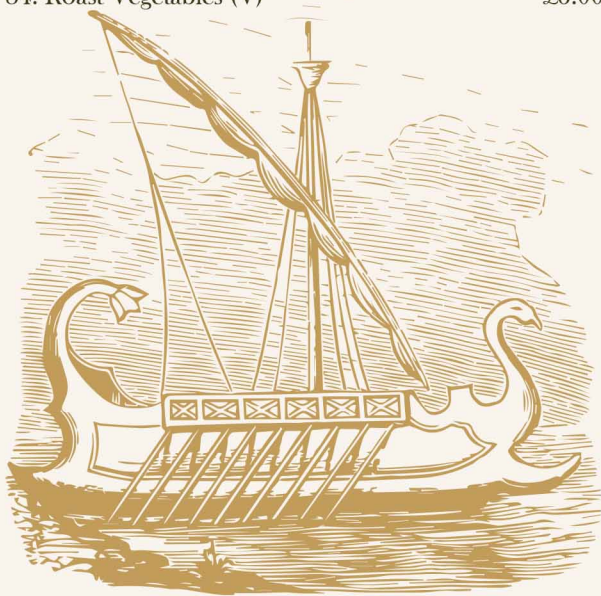
30. Vermicelli Rice (GF) £5.00

31. Phoenician Fries £5.50

32. Sweet Potato Fries (GF) £6.00

33. Greek Salad (D) £7.50

34. Roast Vegetables (V) £6.00



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Wraps

35. Lamb Meshwi £8.50
Grilled marinated lamb fillet, hommus, tomato, parsley & pickles
36. Kafta Meshwi £8.50
Seasoned minced lamb with onion, parsley, tomato, hommus & pickles
37. Shish Taouk £8.50
Marinated chicken with fresh thyme, wild zaatar, garlic sauce, tomato & pickles
38. Shawarma Lamb £8.50
Slices of roast lamb, onion, parsley, tomato, pickles & tartar sauce
39. Shawarma Chicken £8.00
Slices of roast chicken, garlic sauce, pickles & tomato
40. Mixed Shawarma £8.50
Slices of roast lamb & chicken, garlic sauce, tomato, parsley & pickles
41. Soujouk £8.50
Sautéed spicy sausage with lemon, garlic sauce, tomato & pickles
42. Mekanek £8.50
Sautéed mini Lebanese sausage with lemon, hommus, tomato & pickles
43. Chicken Liver £8.00
Sautéed marinated chicken liver with lemon, garlic sauce, tomato & pickles
44. Falafel £7.50
Deep fried fava beans & fine herbs, croquette with tahini sauce, parsley, tomato & pickles
45. Grilled Halloumi £8.00
Halloumi cheese, tomato, cucumber, fresh mint, zaatar & pesto sauce
46. Halloumi & Falafel £8.50
Halloumi cheese, falafel, tomato, baby rocket, cucumber & tahini sauce
47. King Prawns £9.50
Sautéed seasoned king prawn with fresh coriander, tomato, avocado hommus & fresh lemon
48. Manakeesh Zaatar £6.00
Lebanese-style pizza topped with zaatar, cucumber, tomato & fresh mint

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Char-grilled / Main Course

49. Lamb Meshwi £19.00
*Marinated lamb fillet served with grilled tomato
& Phoenician fries*
50. Lamb Kafta £18.50
*Seasoned minced lamb with onion, parsley & aromatic
spices served with grilled tomato & Phoenician fries*
51. Kastaletta £22.50
*Marinated lamb chops & fresh herbs
served with Phoenician fries*
52. Shawarma £19.00
Slices of roast lamb or chicken served with Phoenician fries
53. Mixed Grill £20.50
Selection of lamb Meshwi, Kafta, Shish Taouk
54. Shish Taouk £18.50
*Marinated chicken with fresh thyme & wild zaatar
served with Phoenician fries*
55. Farouj Meshwi £21.00
*Marinated baby chicken with fresh thyme & lemon
served with Phoenician fries*
56. King Prawns (GF) £23.50
*Char-grilled King Prawns marinated in lemon and herbs
served with brown rice*
57. Veg-Vegan (V) £18.50
Casserole of Moussaka with vermicelli rice
58. Chicken Tajine with Olives £20.50
*Sautéed chicken fillet with fresh ginger, garlic, shallot, olives,
lemon & Ras al Hanout spices served with couscous &
caramelized onions & golden raisins*
59. Siyadiéh (GF)(N) £21.00
*Baked fresh cod fillet with lemon juice, olive oil & cumin
served with brown rice & topped with crispy tobacco onion
& pine nuts*
60. Kharouf (GF)(N) £21.00
*Roasted lamb shanks, fresh herb, roasted mixed nuts
served with oriental rice & gravy sauce*

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Dessert Menu

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| 61. Riz bil Haleeb (D) (N) | £6.00 |
| <i>Lebanese rice pudding flavored with rose water, pistachio & strawberry</i> | |
| 62. Mouhalabieh (D)(N) | £6.00 |
| <i>Milk Pudding with orange blossom water & Mistika topped with Raspberry curd, grilled marshmallows & pistachio</i> | |
| 63. Knefeh (D) (N) | £7.00 |
| <i>Delicate, crunchy Knefeh crust with a layer of cheese drizzled with Atar syrup & topped with pistachio</i> | |
| 64. Baklava (N) | £7.00 |
| <i>An assortment of mixed baklava</i> | |

Cold Drinks

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| 65. Cola | £2.00 |
| 66. Diet Cola | £2.00 |
| 67. 7up | £2.00 |

Fresh Drinks

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| 68. Orange Juice | £5.00 |
| 69. Fresh Lebanese Lemonade | £5.00 |

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