



*Al Phoenix*

FOOD MENU

COLD MEZZA

1. Hommus (V, GF) £8.25

Chickpea puree with tahini, lemon & olive oil.
2. Hommus Avocado £8.50

(V, GF, N)  
Chickpea puree with tahini, avocado, rocket, lemon, olive oil & roast pine nuts.
3. Hommus Beiruti (V, GF) £8.50

Chickpea puree with tahini, chili, parsley, mixed pepper, lemon & olive oil.
4. Hommus Al Phoenic £9.00

(V, GF, N)  
Chickpea puree with tahini, roast fig, roast walnut, pomegranate, fresh figs, lemon & olive oil.
5. Hommus Awarma £9.75

(GF, N)  
Chickpea puree with tahini, sautéed lamb fillet & roast pine nuts.
6. Moutabal Batinjan £9.00

(V, GF)  
Char-grilled aubergine with tahini, pomegranate, lemon & olive oil.
7. Batinjan Ajami (V, N) £9.50

Char-grilled aubergine with tahini, topped with grilled aubergine, roast walnuts, pomegranate molasses & olive oil.
8. Labneh bil Zaatar £7.75

(GF, D)  
Strained yoghurt with Lebanese zaatar, mint, pomegranate, cucumber & olive oil.
9. Shankleesh (GF, D) £8.75

Aged cheese with Lebanese zaatar & chili on a bed of tomato, onion, parsley & olive oil.
10. Warak Enab (V, GF) £8.50

Vine leaves lled with rice, tomato & parsley cooked in olive oil.
11. Mouhamara (V, N) £9.75

Blended mixed roast nuts, roast peppers, breadcrumbs, chili & olive oil.
12. Raheb Aubergine (V, GF) £8.50

Char-grilled aubergine, tomato, parsley, mint, pepper, lemon juice & olive oil.
13. Fattoush (V) £8.75

Mixed garden salad with crispy Lebanese bread, sumac, lemon, pomegranate & olive oil.
14. Tabbouleh (V, GF) £9.00

Salad of parsley, tomato, spring onion, lemon, mint, Burghole & olive oil
15. Kabis and Olives (V, GF) £6.00

Mixed pickles and marinated olives.

AL FOURN

16. Mana’eesh Zaatar (V) £6.75

Lebanese-style pizza topped with wild thyme, zaatar, roasted sesame & olive oil.
17. Halloumi & Mouhamara £10.75

Lebanese-style pizza topped with Mouhamara, grilled halloumi, fresh basil, chili, molasses, roasted pine nuts & olive oil.

HOT MEZZA

18. Soujok bil Banadoura £9.00

Sautéed spicy lamb sausage with tomato, lemon juice, pomegranate & olive oil.
19. Makanek (N) £9.00

Flambéed lamb sausage with pomegranate molasses, diced potato, pine nuts & lemon juice.
20. Sawdat Djaj £8.00

Sautéed chicken livers with garlic, zaatar, lemon juice, pomegranate molasses.
21. Sawdat Djaj bil Karaz £8.50

Sautéed chicken liver pie with cherry sauce.
22. Moussaka (V) £8.50

Casserole of aubergine cooked with tomato sauce, mixed peppers, chickpeas perfumed with fresh basil & olive oil.
23. Samake Harra (N) £9.50

Baked fresh cod fillet on a bed of Beiruti spicy tomato & pepper sauce, fresh coriander & pine nuts.
24. Batata Harra bil Kouzbara £7.75

Sautéed potato with fresh coriander, chili, garlic & olive oil.
25. Arayess (N) £9.75

Grilled Lebanese bread filled with minced lamb, chili, tahini sauce & roast pine nuts.
26. Kellage Halloumi (D) £9.50

Grilled Lebanese bread filled with halloumi cheese, tomato, zaatar, basil & olive oil.
27. Falafel (V) £8.50

Fava bean & chickpea croquettes served with tahini sauce.
28. Lamb Kebbeh (N) £9.00

Cracked wheat shell filled with minced lamb, aromatic herbs & pine nuts.
29. Lamb Sambousik (V, D) £9.00

Pastry filled with seasoned minced lamb, aromatic herbs & pine nuts.
30. Cheese Rakakat (D) £9.00

Filo Pastry filled with mixed cheese & fresh thyme.
31. Halloumi (D) £9.50

Grilled halloumi with zaatar, tomato, cucumber & olive oil.
32. Jawaneh £8.50

Marinated chicken wings with fresh thyme, garlic & lemon juice.



FISH & SEAFOOD MEZZA

33. Bizri£9.50

Fried, crispy whitebait served with tahini sauce.
34. Calamari & Padron Pepper£10.75

Fried, crispy calamari served with tartar sauce.
35. Sesame Prawns£10.75

Sesame coated prawns served with sweet chili sauce.
36. Hommus Prawns£10.75

Sautéed prawns, fresh chili, fresh coriander, lemon juice, pomegranate & olive oil.
37. Tripoli Scallops£11.50

Seared scallops on a bed of spicy tomato sauce, fresh coriander, sumac & toasted sesame seeds.
38. Byblos Octopus (N)£11.50

Marinated char-grilled octopus on a bed of avocado hommus, roast pine nuts, pomegranate & olive oil.

CHEF’S FAVORITES

33. Fattah Prawns£15.50

Creamy garlic yoghurt with toasted Lebanese bread topped with sauteed prawns, chili, roasted pine nuts & olive oil.
34. Fattah Chicken£14.50

Creamy garlic yoghurt with toasted Lebanese bread, cooked chickpeas, grilled marinated chicken & roasted pine nuts.
35. Fattah Bizri£15.50

Creamy garlic yoghurt with toasted Lebanese bread topped with deep-fried whitebait, fresh coriander, chilli and roasted pine nuts.
36. Fattah Aubergine£14.50

Creamy garlic yoghurt with toasted Lebanese bread topped with fried aubergine, mint parsley and roasted pine nuts.
37. Al-Phoenic Salad£13.50

Roast vegetables, grilled halloumi, feta cheese, zaatar, sumac, pomegranate & olive oil.

SIDE DISHES

53. Vermicelli£5.00

54. Rice£5.75

55. Phoenician Fries£6.00
56. Sweet Potato Fries£6.50

57. Roast Vegetables£6.50

58. Yoghurt & Cucumber£6.50

CHAR-GRILLED / MAIN COURSE

38. Lamb Meshwi£19.50

Marinated lamb fillet served with grilled tomato & Phoenician fries.
39. Lamb Kafta£19.00

Seasoned minced lamb with onion, parsley & aromatic spices served with grilled tomato & Phoenician fries.
40. Kastaletta£22.00

Marinated lamb chops & fresh herbs served with Phoenician fries.
41. Mixed Grill£21.00

Selection of Lamb Meshwi, Kafta, Shish Taouk.
42. Kharouf£23.00

Roasted lamb shanks, fresh herbs, roasted mixed nuts served with oriental rice & gravy sauce.
43. Kebab Al Phoenic£21.00

Grilled kebab wrap with Lebanese markouk bread on a bed of yoghurt tahini & grilled aubergine topped with spicy sauce & roast pine nuts.
44. Shish Taouk£19.00

Marinated chicken with fresh thyme & wild zaatar served with Phoenician fries.
45. Farouj Meshwi£23.00

Marinated baby chicken with fresh thyme & lemon served with Phoenician fries.
46. Lamb Five Spices£23.00

Slow-cooked lamb fillet, oriental five spices, chestnut mushroom, shallot & served with mashed carrot potato.
47. Siyadieh£22.50

Baked fresh cod fillet with lemon juice, olive oil & cumin served with brown rice & topped with crispy tobacco onion & pine nuts.
48. King Prawns£25.50

Char-grilled King Prawns marinated in lemon and herbs served with brown rice.
49. Veg-Vegan£19.75

Casserole of Moussaka with vermicelli rice.
50. Chicken Tajine£22.50

Sauteed chicken fillet with fresh ginger, garlic, shallot, olives, lemon & Ras al Hanout spices served with couscous & caramelized onions & golden raisins.
51. Loup de Mer Fillet£24.50

Pan-fried seabass, roasted almonds, capers, fresh lemon juice, butter emulsion, pomegranate.
52. Quails Al Phoenic£24.00

Roasted fresh quails & figs, walnut sauce served with freekeh.

# SET MENUS

Business Lunch Platter  
**Monday to Friday (12:00 – 16:00)**  
Hommus, Moutabal, Tabbouleh, Falafel, Lamb Sambousik  
& one of Lamb Kafta, Lamb Meshwi, Shish Taouk.  
£18.75

60. Beirut City  
Fattoush, Hommus, Moutabal, Falafel, Lamb Sambousik,  
Batata Harra, Soujouk bil Banadoura.  
£42.00

**Mixed Grill:**  
Taouk, Lamb Kafta & Lamb Meshwi.

61. Al Phoenic  
Tabbouleh, Hommus, Batinjan Ajami, Falafel, Cheese Rakakat,  
Lamb Sambousik, Moussaka, Mekanek, Calamari with Padron Peppers.  
£47.00

**Mixed Grill:**  
Taouk, Lamb Kafta, Lamb Meshwi & Chicken Shawarma.

Beirut City & Al Phoenic Set Menus  
are served with complimentary desserts.

# DESSERTS

62. Knefeh £7.50  
Delicate, crunchy Knefeh crust with a layer of  
cheese drizzled with Atar syrup & topped with pistachio.

63. Baklava £7.50  
Assortment of flaky phyllo pastry with honey syrup  
and blended nuts.

64. Riz bil Haleeb £6.00  
Lebanese rice pudding flavored with rose water,  
pistachio and strawberry.

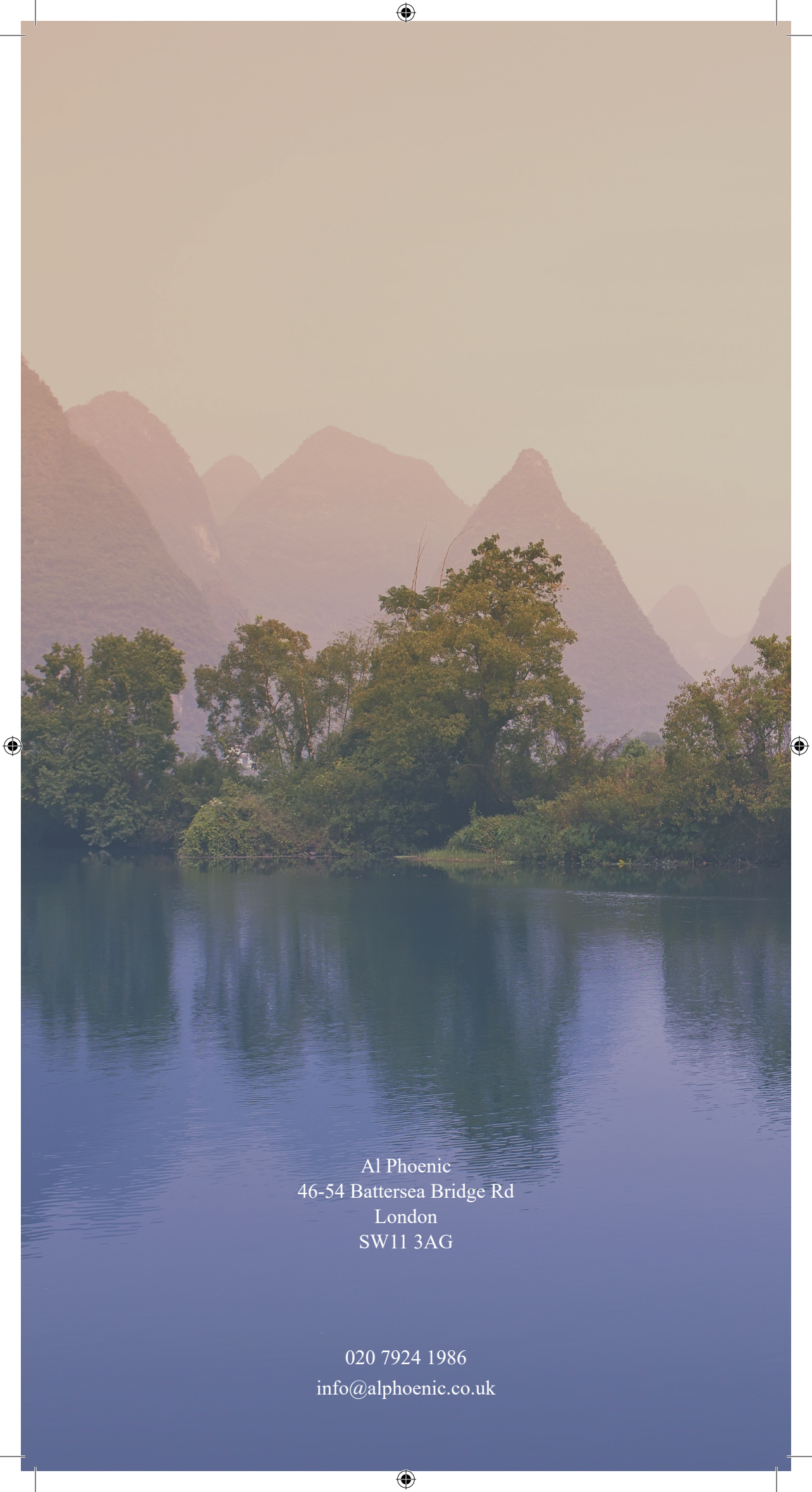
65. Mouhalabieh £6.00  
Milk pudding flavored with orange blossom water.

66. Ossmalieh £6.75  
Crunchy vermicelli pastry filled with Ashta cream,  
dressed in syrup & pistachio.

67. Sticky Toffee Pudding & Vanilla Gelato £7.00

68. Brownie & Vanilla Gelato £7.00

69. Gelato (2 Scoops) £6.50



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