



Al Phoenic

FOOD MENU

COLD MEZZA

1. Hommus (V, GF) £8.50
Chickpea puree with tahini, lemon & olive oil.

2. Hommus Avocado (V, GF) £9.00
Chickpea puree with tahini, avocado, rocket, lemon & olive oil.

3. Hommus Beiruti (V, GF) (£) £8.75
Chickpea puree with tahini, chili, parsley, mixed pepper, lemon & olive oil.

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

5. Hommus Awarma (GF, N) £10.00
Chickpea puree with tahini, sautéed lamb fillet & roast pine nuts.

6. Moutabal Batinjan (V, GF) £9.25
Char-grilled aubergine with tahini, pomegranate, lemon & olive oil.

7. Batinjan Ajami (V, N) £9.75
Char-grilled aubergine with tahini, topped with grilled aubergine, roast walnuts, pomegranate molasses & olive oil.

8. Labneh bil Zaatar (GF, D) £8.50
Strained yoghurt with Lebanese zaatar, mint, pomegranate, cucumber & olive oil.

9. Tabbouleh (V, GF) £9.75
Salad of parsley, tomato, spring onion, lemon, mint, Burghole & olive oil

10. Fattoush (V) £9.75
Mixed garden salad with crispy Lebanese bread, sumac, lemon, pomegranate & olive oil.

11. Raheb Aubergine (V, GF) £8.75
Char-grilled aubergine, tomato, parsley, mint, pepper, lemon juice & olive oil.

12. Warak Enab (V, GF) £9.00
Vine leaves lled with rice, tomato & parsley cooked in olive oil.

13. Mouhamara (V, N) £9.75
Blended mixed roast nuts, roast peppers, breadcrumbs, chili & olive oil.

14. Shankleesh (GF, D) £9.50
Aged cheese with Lebanese zaatar & chili on a bed of tomato, onion, parsley & olive oil.

15. Kabis and Olives (V, GF) £6.00
Mixed pickles and marinated olives.

HOT MEZZA

16. Soujok bil Banadoura (GF) (£) £9.50
Sautéed spicy lamb sausage with tomato, lemon juice, pomegranate & olive oil.

17. Mekanek (GF, N) £9.50
Flambéed lamb sausage with pomegranate molasses, diced potato, pine nuts & lemon juice.

18. Sawdat Djaj £9.50
Sautéed chicken livers with garlic, zaatar, lemon juice, pomegranate molasses.

19. Sawdat Djaj bil Karaz £10.75
Sautéed chicken liver with cherry sauce.

20. Moussaka (V, GF) £9.00
Casserole of aubergine cooked with tomato sauce, mixed peppers, chickpeas perfumed with fresh basil & olive oil.

21. Samake Harra (GF, N) (£) £10.75
Baked fresh cod fillet on a bed of Beiruti spicy tomato & pepper sauce, fresh coriander & pine nuts.

22. Batata Harra (V, GF) (£) £8.00 bil Kouzbara
Sautéed potato with fresh coriander, chili, garlic & olive oil.

23. Arayess (N) (£) £12.00
Grilled Lebanese bread filled with minced lamb, chili, tahini sauce & roast pine nuts.

24. Kellage Halloumi (D, N) £11.50
Grilled Lebanese bread filled with halloumi cheese, tomato, zaatar, basil & olive oil.

25. Halloumi & Mouhamara (GF) £12.50
Lebanese-style pizza topped with Mouhamara, grilled halloumi, fresh basil, chili, molasses, roasted pine nuts & olive oil.

26. Falafel (V) £9.50
Fava bean & chickpea croquettes served with tahini sauce.

27. Lamb Kebbeh (N) £9.75
Cracked wheat shell filled with minced lamb, aromatic herbs & pine nuts.

28. Lamb Sambousik (D, N) £9.00
Pastry filled with seasoned minced lamb, aromatic herbs & pine nuts.

29. Cheese Rakakat (D) £9.00
Filo Pastry filled with mixed cheese & fresh thyme.

30. Halloumi (D, GF) £9.75
Grilled halloumi with zaatar, tomato, cucumber & olive oil.

31. Jawaneh (GF) £8.50
Marinated chicken wings with fresh thyme, garlic & lemon juice.

FISH & SEAFOOD MEZZA

32. Bizri

£9.75

Fried, crispy whitebait served with tahini sauce.
33. Calamari & Padron Pepper

£11.50

Fried, crispy calamari served with tartar sauce.
34. Sesame Prawns

£12.00

Sesame coated prawns served with sweet chili sauce.
35. Hommus Prawns (GF) 🌶️

£10.75

Sautéed prawns, fresh chili, fresh coriander, lemon juice, pomegranate & olive oil.
36. Tripoli Scallops (GF) 🌶️

£11.75

Seared scallops on a bed of spicy tomato sauce, fresh coriander, sumac & toasted sesame seeds.
37. Byblos Octopus (GF, N) 🌶️

£12.50

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

CHEF’S FAVORITES

38. Fatteh Prawns (N,D) 🌶️

£17.50

Creamy garlic yoghurt with toasted Lebanese bread topped with sauteed prawns, chili, roasted pine nuts & olive oil.
39. Fatteh Chicken (N,D)

£16.50

Creamy garlic yoghurt with toasted Lebanese bread, cooked chickpeas, grilled marinated chicken & roasted pine nuts.
40. Fatteh Bizri (N,D) 🌶️

£16.50

Creamy garlic yoghurt with toasted Lebanese bread topped with deep-fried whitebait, fresh coriander, chilli and roasted pine nuts.
41. Fatteh Aubergine (N,D) 🌶️

£16.00

Creamy garlic yoghurt with toasted Lebanese bread, cooked chickpeas topped with fried aubergine and roasted pine nuts.
42. Al-Phoenic Salad (GF, D)

£14.50

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

SIDE DISHES

43. Vermicelli Rice (GF)

£5.75
44. Phoenician Fries (GF)

£6.00
45. Sweet Potato Fries (GF)

£6.50
46. Roast Vegetables (GF)

£6.50
47. Yoghurt & Cucumber (D)

£6.50

CHAR-GRILLED / MAIN COURSE

48. Lamb Meshwi (GF)

£22.00

Marinated lamb fillet served with grilled tomato & Phoenician fries.
49. Lamb Kafta (GF)

£21.00

Seasoned minced lamb with onion, parsley & aromatic spices served with grilled tomato & Phoenician fries.
50. Shish Taouk (GF)

£21.00

Marinated chicken with fresh thyme & wild zaatar served with Phoenician fries.
51. Mixed Grill (GF)

£24.50

Selection of Lamb Meshwi, Kafta, Shish Taouk.
52. Farouj Meshwi (GF)

£24.00

Marinated baby chicken with fresh thyme & lemon served with Phoenician fries.
53. Kastaletta (GF)

£24.50

Marinated lamb chops & fresh herbs served with Phoenician fries.
54. Grilled Veal Cutlet

£28.00

Seasoned veal chops perfumed with fresh herbs, roast walnut and paprika butter served with Phoenician Fries
55. Kebab Al Phoenic (N) 🌶️

£23.00

Grilled kebab wrap with Lebanese markouk bread on a bed of yoghurt tahini & grilled aubergine topped with spicy sauce & roast pine nuts.
56. Kharouf (GF, N)

£24.50

Roasted lamb shanks, fresh herbs, roasted mixed nuts served with oriental rice & gravy sauce.
57. Siyadiieh (N)

£24.00

Baked fresh cod fillet with lemon juice, olive oil & cumin served with brown rice & topped with crispy tobacco onion & pine nuts.
58. King Prawns (GF)

£26.00

Char-grilled King Prawns marinated in lemon and herbs served with brown rice.
59. Loup de Mer Fillet (GF, N)

£25.50

Pan-fried seabass, roasted almonds, capers, fresh lemon juice, butter emulsion, pomegranate.
60. Chicken Tajine with Olives (GF)

£23.50

Sauteed chicken filet with fresh ginger, garlic, shallot, olives, lemon & Ras al Hanout spices served with couscous & caramelized onions & golden raisins.
61. Veg-Vegan (GF)

£19.75

Casserole of Moussaka with vermicelli rice.

GF - Gluten Free / N - Nut Free / D - Dairy Free / 🌶️ - Spicy

SET MENUS

62. Business Lunch Platter - £19.50 per head

Monday to Friday (12:00 – 16:00)

Hommus, Moutabal, Tabbouleh, Falafel, Lamb Sambousik
& choice of a skewer: Lamb Kafta, Lamb Meshwi or Shish Taouk

63. Beirut City - £40.00 per head, Min 4

Hommus, Fattoush, Moutabal, Falafel, Lamb Sambousik,
Batata Harra, Soujouk bil Banadoura

Sharing Platter Mixed Grill:

Taouk, Lamb Kafta & Lamb Meshwi.

64. Al Phoenic - £47.00 per head, Min 4

Hommus, Tabbouleh, Batinjan Ajami, Falafel, Cheese Rakakat,
Lamb Sambousik, Warak Enab, Makanek, Calamari with Padron Peppers

Sharing Platter Mixed Grill:

Shish Taouk, Lamb Kafta & Lamb Meshwi

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

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Al Phoenic
46-54 Battersea Bridge Rd
London, SW11 3AG

020 7924 1986
info@alphoenic.co.uk