



Al Phoenic

LEBANESE RESTAURANT

Takeaway Menu

020 7924 1986

**46-54 BATTERSEA - BRIDGE ROAD
SW11 3AG**

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Cold Mezza

1. Hommus (V) (GF) £8.50
Chickpea puree with tahini; lemon & olive oil
2. Hommus Beiruti (V) (GF) £9.00
Chickpea puree with tahini; chilli, parsley, mixed pepper, lemon & olive oil
3. Moutabal Batinjan (V) (GF) £9.25
Char-grilled aubergine with tahini, pomegranate, lemon & olive oil
4. Labneh Bil Zaatar (V) (D) £8.50
Strained yoghurt with Lebanese zaatar, mint, pomegranate, cucumber & olive oil
5. Tabbouleh (V) (G) £9.75
Salad of parsley, tomato, spring onion, lemon, mint, Burghole & olive oil
6. Fattoush (V) £10.50
Mixed garden salad with crispy Lebanese bread, sumac, lemon, pomegranate & olive oil
7. Raheb Aubergine (V) (GF) £9.00
Char-grilled aubergine, tomato, parsley, mint, pepper, lemon juice & olive oil
8. Warak Enab (V) (GF) £9.50
Vine leaves filled with rice, tomato & parsley cooked in olive oil
9. Mouhamara (V) (N) £10.50
Blended mixed roast nuts, roast peppers, breadcrumbs, chilli & olive oil
10. Shankleesh (D) (GF) £9.75
Aged cheese with Lebanese zaatar & chilli on a bed of tomato, onion, parsley & olive oil
11. Kabis and Olives (V) (GF) £6.50
Mixed pickles and marinated olives

Hot Mezza

12. Soujouk Bil Banadoura £10.00
Sautéed spicy lamb sausage with to Inato, lemon juice, pomegranate & olive oil
13. Makanek (N) £10.00
Flambéed lamb sausage with pomegranate molasses, diced potato, pine nuts & lemon juice
14. Sawdat Djaj £9.50
Sauteed chicken livers with garlic, zaatar, lemon juice, pomegranate molasses
15. Moussaka (V) £9.50
Casserole of aubergine cooked with tomato sauce, mired peppers, chickpeas perfumed with fresh basil & olive oil
16. Batata Harra bil Kouzbara £9.00
Sautéed potato with fresh coriander, chilli, garlic & olive oil
17. Arayess (N) £11.00
Grilled Lebanese bread filled with minced lamb, chilli, tahini sauce & roast pine nuts
18. Kellage Halloumi £12.00
Grilled Lebanese bread filled with halloumicheese, tomato, zaatar, basil & olive oil.
19. Falafel (V) £10.00
Fava bean & chickpea croquettes served with tahini sauce
20. Lamb Kebbeh (N) £10.00
Pastry filled with seasoned minced lamb, aromatic herbs & pine nuts
21. Lamb Sambousik (4 Pcs) (N) (D) £10.00
Filo Pastry filled with mixed cheese & fresh thyme
22. Cheese Rakakat (4 Pcs) (D) £9.50
Filo Pastry filled with mixed cheese & fresh thyme
23. Halloumi (D) £11.00
Grilled halloumi with zaatar, tomato, cucumber & olive oil
24. Jawaneh £9.50
Marinated chicken wings with fresh thyme, garlic & lemon juice
25. Fattch Chicken (D) (N) £17.00
Creamy garlic yoghurt with toasted bread, cooked chickpeas, grilled marinated chicken & roasted pine nuts

Fish & Seafood Mezza

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| 26. Bizri | £10.00 |
| <i>Fried, crispy whitebait served with tahini sauce</i> | |
| 27. Calamari & Padron Pepper | £12.50 |
| <i>Fried, crispy calamari served with tartar sauce</i> | |
| 28. Sesame Prawns (4Pcs) | £12.50 |
| <i>Sesame coated prawns served with sweet chilli sauce</i> | |

Side Dishes

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| 29. Vermicelli Rice (GF) | £6.50 |
| 30. Phoenician Fries | £6.50 |
| 31. Sweet Potato Fries (GF) | £6.50 |
| 32. Roast Vegetables (V) | £7.50 |
| 33. Greek Salad (D) | £8.50 |
| 33. Yoghurt & Cucumber | £7.50 |

Wraps

34. Lamb Meshwi £9.75
Grilled marinated lamb fillet, hommus, tomato, parsley & pickles
35. Kafta Meshwi £9.75
Seasoned minced lamb with onion, parsley, tomato, hummus & pickles
36. Shish Taouk £9.75
Marinated chicken with fresh thyme, wild zaatar, garlic sauce, tomato & pickles
37. Shawarma Lamb £9.75
Slices of roast lamb, onion, parsley, tomato, pickles & tartar sauce
38. Shawarma Chicken £9.75
Slices of roast chicken, garlic sauce, pickles & tomato
39. Mixed Shawarma £10.00
Slices of roast lamb & chicken garlic sauce, tomato, parsley & pickles
40. Soujouk £9.75
Sautéed spicy sausage with lemon, garlic sauce, tomato & pickles
41. Makanek £9.75
Sautéed mini Lebanese sausage with lemon, hommus, tomato & pickles
42. Chicken Liver £9.75
Sautéed marinated chicken liver with lemon, garlic sauce, tomato & pickles
43. Falafel £9.50
Deep fried Java beans & fine herbs, croquette with tahini sauce, parsley, tomato & pickles
44. Halloumi £10.00
Halloumi cheese, tomato, cucumber, fresh mint, zaatar & pesto sauce
45. Halloumi & Falafel £10.50
Halloumi cheese, Falafel, tomato, baby rocket, cucumber & tahini sauce
46. King Prawns £11.00
Sautéed seasoned king prawn with fresh coriander, tomato, avocado hommus & fresh lemon

Char-Grilled / Main Course

47. Lamb Meshwi £21.00
Marinated lamb fillet served with grilled tomato & Phoenician fries
48. Lamb Kafta £21.00
Seasoned minced lamb with onion, parsley & aromatic spices served with grilled tomato & Phoenician fries
49. Shish Taouk £21.00
Marinated chicken with fresh thyme & wild zaatar served with Phoenician fries
50. Mixed Grill £23.00
Selection of lamb Meshwi, Kafta, Shish Taouk
51. Poussin £23.00
Marinated baby chicken with fresh thyme & lemon served with Phoenician fries
52. Kastaletta £24.00
Marinated lamb chops & fresh herbs served with Phoenician fries
53. Kharouf £24.50
Roasted lamb shanks, fresh herb, roasted mixed nuts served with oriental rice & gravy sauce
54. Shawarma Chicken £22.00
Slices of roast chicken served with Phoenician fries
55. Shawarma Lamb £22.00
Slices of roast lamb served with Phoenician fries
56. King Prawns (GF) £26.00
Char-grilled King Prawns marinated in lemon and herbs served with brown rice
57. Siyadih (GF) (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. Veg-Vegan (V) £20.00
Casserole of Moussaka with vermicelli rice

Dessert

59. Knefeh (Cold) (D) (N) £9.50
*Delicate, crunchy Knefeh crust with a layer of cheese
drizzled with Atar syrup & topped with pistachio*
60. Baklava (N) £7.50
An assortment of mixed baklava
61. Riz bil Haleeb (D) (N) £6.00
*Lebanese rice pudding flavoured with rose water,
pistachio & strawberry*
62. Mouhalabieh (D) (N) £6.00
*Milk Pudding with orange blossom water & Mistika
topped with Raspberry curd, grilled marshmallows
& pistachio*

Fresh Juices

63. Fresh Orange Juice £6.00
64. Fresh Lebanese Lemonade £6.00
65. Soft Drinks £3.50

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

