



Al Phoenic

FOOD MENU

Minimum spend of £25 Per Head

COLD MEZZA

1. **Hommus (V, GF) £9.00**
Chickpea puree with tahini, lemon & olive oil.
2. **Hommus Beiruti (V, GF) £9.50**
Chickpea puree with tahini, chili, parsley, lemon & olive oil.
3. **Hommus Al Phoenic (V, GF, N) £10.75**
Chickpea puree with tahini, roast fig, roast walnut, pomegranate, fresh figs, lemon & olive oil.
4. **Hommus Awarma (GF, N) £11.50**
Chickpea puree with tahini, sautéed lamb fillet & roast pine nuts.
5. **Black Truffle Hommus (GF, N) £13.50**
Chickpea purée with tahini, lemon, black truffle paste & olive oil
6. **Moutabal Batinjan (V, GF) £10.00**
Char-grilled aubergine with tahini, pomegranate, lemon & olive oil.
7. **Batinjan Ajami (V, N) £10.75**
Char-grilled aubergine with tahini, topped with grilled aubergine, roast walnuts, pomegranate molasses & olive oil.
8. **Labneh bil Zaatar (GF, D) £9.00**
Strained yoghurt with Lebanese zaatar, mint, pomegranate, cucumber & olive oil.
9. **Tabbouleh (V) £10.50**
Salad of parsley, tomato, spring onion, lemon, mint & olive oil
10. **Fattoush (V) £12.00**
Mixed garden salad with crispy Lebanese bread, sumac, lemon, pomegranate & olive oil.
11. **Raheb Aubergine (V, GF) £9.75**
Char-grilled aubergine, tomato, parsley, mint, pepper, lemon juice & olive oil.
12. **Warak Enab (V, GF) £10.50**
Vine leaves filled with rice, tomato & parsley cooked in olive oil.
13. **Mouhamara (V, N) £11.50**
Blended mixed roast nuts, roast peppers, breadcrumbs, chili & olive oil.
14. **Shankleesh (GF, D) £10.75**
Aged cheese with Lebanese zaatar & chili on a bed of tomato, onion, parsley & olive oil.
15. **Kabis and Olives (V, GF) £7.50**
Mixed pickles and marinated olives.

HOT MEZZA

16. **Soujok bil Banadoura (GF) £11.00**
Sautéed spicy lamb sausage with tomato, lemon juice, pomegranate & olive oil.
17. **Makanek (GF, N) £11.00**
Flambéed lamb sausage with pomegranate molasses, diced potato, pine nuts & lemon juice.
18. **Sawdat Djaj £10.50**
Sautéed chicken livers with garlic, zaatar, lemon juice, pomegranate molasses.
19. **Moussaka (V, GF) £10.50**
Casserole of aubergine cooked with tomato sauce, mixed peppers, chickpeas perfumed with fresh basil & olive oil.
20. **Batata Harra (V, GF) £9.50 bil Kouzbara**
Sautéed potato with fresh coriander, chili, garlic & olive oil.
21. **Arayess (N) £13.00**
Grilled Lebanese bread filled with minced lamb, chili, tahini sauce & roast pine nuts.
22. **Kellage Halloumi (D, N) £13.50**
Grilled Lebanese bread filled with halloumi cheese, tomato, zaatar, basil & olive oil.
23. **Halloumi & Mouhamara (D, N) £15.50**
Lebanese-style pizza topped with Mouhamara, grilled halloumi, fresh basil, fresh chili, molasses & olive oil.
24. **Falafel (V) £10.75**
Fava bean & chickpea croquettes served with tahini sauce.
25. **Lamb Kebbeh (N) £11.00**
Cracked wheat shell filled with minced lamb, aromatic herbs & pine nuts.
26. **Lamb Sambousik (D, N) £10.50**
Pastry filled with seasoned minced lamb, aromatic herbs & pine nuts.
27. **Cheese Rakakat (D) £10.50**
Filo Pastry filled with mixed cheese & fresh thyme.
28. **Halloumi (D, GF) £11.50**
Grilled halloumi with zaatar, tomato, cucumber & olive oil.
29. **Jawaneh (GF) £9.50**
Marinated chicken wings with fresh thyme, garlic & lemon juice.

GF - Gluten Free / N - Contains Nuts / D - Contains Dairy / 🌶️ - Spicy

FISH & SEAFOOD MEZZA

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| 30. Bizri | £11.50 | 33. Tripoli Scallops (GF) 🍴 | £15.50 |
| Fried, crispy whitebait served with tahini sauce. | | Seared scallops on a bed of spicy tomato sauce, fresh coriander, sumac & toasted sesame seeds. | |
| 31. Calamari & Padron Pepper | £13.50 | 34. Byblos Octopus (GF, N) 🍴 | £15.50 |
| Fried, crispy calamari served with tartar sauce. | | Marinated char-grilled octopus on a bed of avocado hommus, roast pine nuts, pomegranate & olive oil. | |
| 32. Sesame Prawns | £13.50 | | |
| Sesame coated prawns served with sweet chili sauce. | | | |
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CHEF'S FAVOURITES

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| 35. Fattah Prawns (N, D) 🍴 | £21.50 | 37. Fattah Aubergine (N, D) 🍴 | £19.50 |
| Creamy garlic yoghurt with toasted Lebanese bread topped with sauteed prawns, chili, roasted pine nuts & olive oil. | | Creamy garlic yoghurt with toasted Lebanese bread, cooked chickpeas topped with fried aubergine and roasted pine nuts. | |
| 36. Fattah Chicken (N, D) | £19.50 | | |
| Creamy garlic yoghurt with toasted Lebanese bread, cooked chickpeas, grilled marinated chicken & roasted pine nuts. | | | |
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SIDE DISHES

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| 38. Vermicelli Rice (GF) | £6.50 | 41. Roast Vegetables (GF) | £7.50 |
| 39. Phoenician Fries (GF) | £6.50 | 42. Yoghurt & Cucumber (D) | £7.00 |
| 40. Sweet Potato Fries (GF) | £6.50 | | |
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CHAR-GRILLED / MAIN COURSE

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| 43. Lamb Meshwi (GF) | £23.00 | 51. Kebab Al Phoenic (N) 🍴 | £24.50 |
| Marinated lamb fillet served with grilled tomato & Phoenician fries. | | Grilled kebab wrap with Lebanese markouk bread on a bed of yoghurt tahini & grilled aubergine topped with roast pine nuts. | |
| 44. Lamb Kafta (GF) | £22.00 | 52. Kharouf (GF, N) | £26.00 |
| Seasoned minced lamb with onion, parsley & aromatic spices served with grilled tomato & Phoenician fries. | | Roasted lamb shanks, fresh herbs, roasted mixed nuts served with oriental rice & gravy sauce. | |
| 45. Shish Taouk (GF) | £22.00 | 53. Siyadih (N) | £26.00 |
| Marinated chicken with fresh thyme & wild zaatar served with Phoenician fries. | | Baked fresh cod fillet with lemon juice, olive oil & cumin served with brown rice & topped with crispy tobacco onion & pine nuts. | |
| 46. Mixed Grill (GF) | £24.50 | 54. King Prawns (GF) | £28.00 |
| Selection of Lamb Meshwi, Kafta, Shish Taouk. | | Char-grilled King Prawns marinated in lemon and herbs served with brown rice & tartar sauce. | |
| 47. Poussin (GF) | £24.50 | 55. Loup de Mer Fillet (GF, N) | £26.50 |
| Marinated, boneless baby chicken with fresh thyme & lemon served with Phoenician fries. | | Pan-fried seabass, roasted almonds, capers, fresh lemon juice, butter emulsion, pomegranate. | |
| 48. Kastaletta (GF) | £26.50 | 56. Veg-Vegan (GF) | £23.50 |
| Marinated lamb chops & fresh herbs served with Phoenician fries. | | Casserole of Moussaka with vermicelli rice. | |
| 49. Lamb Five Spices | £25.00 | | |
| Slow-cooked lamb fillet, oriental five spices, chestnut mushroom, shallot & served with mashed carrot potato. | | | |
| 50. Grilled Veal Cutlet | £28.00 | | |
| Seasoned veal chops perfumed with fresh herbs and Zaatar butter served with Phoenician Fries. | | | |
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SET MENUS

60. Business Lunch Platter - £22.50 per head

Tuesday to Friday (12:00 – 16:00)

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

61. Beirut City - £46.00 per head, Min 4

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

Sharing Platter Mixed Grill:

Taouk, Lamb Kafta & Lamb Meshwi.

62. Al Phoenic - £50.00 per head, Min 4

Hommus, Tabbouleh, Batinjan Ajami, Warak Enab, Falafel, Cheese Rakakat,
Lamb Sambousik, 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.

A discretionary 12.5% service charge will be added onto the bill.

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