

Curated Selections

All selections are designed for two people to share.

Mixed Dips m s tn p g v

A selection of classic Lebanese dips including silky hummus, smoky baba ghanouj, nutty muhammara and refreshing cucumber and mint labneh.

Mezze Selection s g c

A vibrant selection of Lebanese mezze including hummus, baba ghanouj, batata harra, falafel and traditional kibbeh.

Vegetarian Mezze Selection s g c v vg

A colourful vegetarian selection featuring hummus, baba ghanouj, batata harra, falafel and pumpkin kibbeh.

Set Menu

Grilandia Sharing Experience

A journey through Lebanese cuisine, featuring all the dishes below, taking guests to the heart of Lebanon. Minimum 2 guests.

Mezze:	Cold:	Hot:		
	Hummus	s v vg	Kibbeh	g
	Baba Ghanouj	s v vg	Falafel	s c v vg
	Fattoush	g s v vg	Grilled Halloumi	m s v
			Fresh Bread	g v vg
Main Course:	Shish Taouk			
	Lamb Kafta			
	Lamb Tekka			
Sides:	Oriental Rice v vg			
	Hand-Cut Potato Chips v vg			
Dessert:	Baklawa g tn m p v			
	Basboussa g m v			

Set Menu

Vegetarian Sharing Experience

Fresh, colourful and full of flavour, this vegetarian spread includes everything below, showcasing the very best of Lebanon's garden-grown classics. Minimum 2 guests.

Mezze:	Cold:	Hot:
	Hummus s v vg	Pumpkin Kibbeh g v vg
	Baba Ghanouj s v vg	Falafel s c v vg
	Fattoush g s v vg	Grilled Halloumi m s v
		Batata Harra v vg 🌶
		Fresh Bread g v vg

Main Course:	Musakaa m v
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Sides:	Oriental Rice v vg
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Dessert:	Baklawa g tn m p v
	Basboussa g m v

Set Menu

Seafood Sharing Experience

Fresh, flavourful, beautifully grilled, this seafood spread includes everything below, showcasing the very best of Lebanon's coastal flavours. Minimum 2 guests.

Mezze:	Cold:	Hot:
	Hummus s v vg	Seafood Kibbeh g cr
	Baba Ghanouj s v vg	Grilled Halloumi m s v
	Tabbouleh g v vg	Batata Harra v vg 🌶
		Fresh Bread g v vg

Main Course:	Grilled Seabass Fillet f
	Grilled King Prawns cr

Sides:	Oriental Rice v vg
	Hand-Cut Potato Chips v vg

Dessert:	Baklawa g tn m p v
	Basboussa g m v

Cold Mezze

Marinated Olives v vg

Green and black olives marinated with herbs and olive oil.

Hummus s v vg

Silky chickpea purée blended with tahini, lemon and olive oil.

Baba Ghanouj s v vg

Smoky chargrilled aubergine blended with tahini, garlic and lemon, finished with pomegranate and olive oil.

Labneh m s v

Homemade strained yoghurt, mixed with dried mint, topped with zaatar, sesame and extra virgin olive oil.

Warak Enab v vg

Tender vine leaves stuffed with rice, parsley and herbs, finished with lemon and pomegranate molasses.

Muhammara g tn p v vg 🌶

A spicy, rich roasted red pepper dip blended with walnuts, olive oil and pomegranate molasses.

Soups

Chicken Soup c g

Comforting chicken broth with root vegetables, vermicelli and herbs.

Lentil Soup v vg

Creamy slow-cooked lentils and root vegetables, flavoured with cumin, turmeric and olive oil.

Mini Pastries

Lamb Sambousek g

Crescent-shaped pastry, stuffed with minced lamb, onions and Mediterranean spices.

Cheese Sambousek m s g v

Crescent-shaped pastry, stuffed with halloumi, feta, mozzarella and zaatar.

Spinach Fatayer g v vg

Triangular-shaped pastry, stuffed with flavoured spinach, sumac, lemon and red onion.

Feta & Mozzarella Spring Rolls m g v

Crisp filo rolls, filled with feta, mozzarella and Mediterranean herbs, served with sweet chilli sauce.

Hot Mezze

Falafel s c v vg

Golden chickpea croquettes with herbs and spices, served with tahini.

Batata Harra v vg 🌶️

Crispy diced potatoes tossed with garlic, coriander and Lebanese spices.

Grilled Halloumi m s v

Grilled halloumi served with tomato, cucumber, zaatar and olive oil.

Halloumi Sticks m g v

Golden fried halloumi fingers with a crisp coating served with sweet chilli sauce.

Kibbeh g

Crisp lamb and bulgur parcels filled with spiced minced lamb and caramelised onion.

Pumpkin Kibbeh g v vg

Crisp pumpkin and bulgur shells filled with spinach and caramelised onions.

Seafood Kibbeh cr g

Deep-fried seafood and cracked wheat quenelles, stuffed with caramelised onion, prawns, chilli flakes and lemon.

Hummus Awarma s tn

Silky hummus topped with pan-sautéed diced lamb, toasted pine nuts and a finish of olive oil.

Sujuk 🌶️

Spiced lamb mini sausage, pan-sautéed with tomatoes, and warming Lebanese spices.

Arayes g

Chargrilled flatbread with spiced lamb, parsley and onion.

Musakaa m v

Baked aubergine, peppers and chickpeas in a rich tomato sauce, finished with melted cheese.

Grills

Shish Taouk

Marinated chicken fillet skewers, chargrilled, served with oriental rice, homemade garlic and chilli sauces.

Lamb Kafta

Chargrilled minced lamb skewers with parsley and aromatic spices, served with oriental rice, homemade garlic and chilli sauces.

Lamb Tekka

Chargrilled marinated lamb fillet cubes, served with oriental rice, homemade garlic and chilli sauces.

Chicken Wings

Chargrilled chicken wings served with oriental rice, homemade garlic and chilli sauces.

Mixed Grill

A generous platter of lamb kafta, lamb tekka and shish taouk, served with oriental rice, homemade garlic and chilli sauces.

Kashkash Kafta

Chargrilled minced lamb skewers, on a bed of spiced tomato and herbs sauce, served with oriental rice, homemade garlic and chilli sauces.

Baby Chicken

Whole boneless marinated chicken, chargrilled and served with oriental rice, homemade garlic and chilli sauces.

Lamb Cutlets

Marinated lamb cutlets, chargrilled, served with sumac hand-cut chips, homemade garlic and chilli sauces.

Grilled Chicken Fillet c

Chargrilled marinated chicken fillet, served with oriental rice and mushroom gravy.

Ribeye Steak c

Chargrilled ribeye steak served with hand-cut chips and mushroom sauce.

House Specialities

Musakaa With Rice m v

Baked aubergine and chickpeas in a rich tomato sauce, finished with melted cheese and served with oriental rice.

Lamb Shank c

Slow braised lamb shank, cooked with aromatic spices, served with mushroom gravy sauce and oriental minced lamb rice.

Fish & Seafood

Calamari ml g e mu
Crispy fried squid served with tartar sauce.

Prawns Provençal cr
Sautéed prawns with tomato, garlic, fresh chilli and lemon juice.

Grilled Salmon Fillet f
Chargrilled salmon served with oriental rice.

Grilled Seabass Fillet f
Chargrilled seabass fillet served with oriental rice.

Grilled King Prawns cr
Jumbo prawns chargrilled with lemon butter served with oriental rice.

Salads

Tabbouleh g v vg
Finely chopped parsley, mint, tomato, onion and bulgur, dressed with lemon and olive oil.

Fattoush g s v vg
Crisp romaine, rocket, tomato, cucumber, radish and peppers tossed with toasted zaatar bread and pomegranate dressing.

Mixed Garden Salad v vg
Fresh garden greens with cucumber, tomato, peppers and rocket, dressed with lemon, olive oil and pomegranate.

Feta Salad m v
Crisp cucumber, tomato, red onion and olives with creamy feta, dressed with olive oil, lemon and dried mint.

Halloumi Salad m s v
Grilled halloumi served over fresh green leaves, finished with zaatar, lemon and olive oil dressing.

Chicken Salad e m
Chargrilled chicken served over fresh garden greens with Caesar dressing.

Halloumi & Chicken Salad e m
A hearty salad of grilled chicken and halloumi over crisp greens with Caesar dressing.

Sides

Fresh Lebanese Bread g v vg

Fresh Lebanese bread, served warm for sharing.

Hand-Cut Potato Chips v vg

Hand-cut potato chips, crisp and golden.

Oriental Rice v vg

Fragrant oriental rice.

Oriental Minced Meat Rice

Oriental rice with seasoned minced meat and delicate spices.

Sautéed Vegetable

Garlic and butter sautéed carrot, courgette and peppers.