

Ô Gourmet Libanais

Soups

- 1 Chicken soup **G** £8.50 شوربة دجاج
2 Lentil soup **V** £8.50 شوربة عدس

Salads

- 3 Fattoush **V G** £10.50 فتوش
Mixed green salad with tomato, cucumber, onion, radish, & toasted pitta bread, tossed with lemon juice, olive oil, sumac & pomegranate molasses
4 Ô Gourmet **V** £10.50 سلطة اوغرمي
Chopped lettuce, tomato, cucumber, green & red peppers, fresh thyme, tossed with olive oil & lemon juice
5 Feta cheese salad **V M** £12.00 سلطة جبنة الفيتا
Feta cheese with cucumber, tomato & lettuce, tossed with olive oil & lemon juice
6 Cucumber yoghurt salad **V M** £9.00 سلطة خيار ولبن
Yoghurt with diced cucumber & dried mint

Cold Mezza


- 7 Hummus **V S** £9.00 حمص بالطحينة
Puree of chickpeas, tahini & lemon juice
8 Moutabal **V S** £10.00 متبل
Puree of grilled aubergine, tahini, lemon juice & garlic
9 Hummus beiruty **V** £10.00 حمص بيروتي
Puree of chickpeas mixed with hot pepper, chopped parsley & garlic
10 Tabbouleh **V G** £10.00 تبولة
Chopped parsley, mint, onion & tomato mixed with cracked wheat, tossed with lemon juice & olive oil
11 Warak inab **V** £11.00 ورق عنب
Vine leaves filled with parsley, mint, tomato, onion & rice
12 Labneh **M** £9.00 لبننة
Strained yoghurt & dried mint
13 Makdouse **V N** £12.00 باذنجان مكدوس
Pickled baby aubergine filled with walnuts & spices
14 Muhamara **V G N** £12.00 محمرة
Fried walnuts, pine nuts, almonds, pistachios & breadcrumbs crushed with dried herbs & mild red chillies
15 Mousakaa **V** £11.00 مسقعة
Baked aubergine, chickpeas, onion & garlic with tomato sauce
16 Bamieh b'zeit **V** £10.50 بامية بالزيت
Okra cooked with tomato, onion, fresh coriander & olive oil
17 Foul moukala **V** £10.50 فول موكالا
Green broad beans fried with garlic & coriander
18 Loubieh b'zeit **V** £10.50 لوبية بالزيت
French green beans cooked with tomato, onions, garlic & olive oil
19 Shankleesh **V M N** £12.00 شنكليش
Aged cheese with thyme served with finely chopped tomatoes, onions, parsley & olive oil

Hot Mezza

- 20 Ô Gourmet baked eggs **E** £15.50 بيض اوغرمي
Eggs with soujouk baked in our Valoriani oven
21 Hummus awarmah **N S** £14.50 حمص قاورما
Puree of chickpeas, tahini & lemon juice, topped with marinated fried diced meat
22 Falafel **V S** £9.50 فلافل
A deep-fried mixture of ground chickpeas & broad beans tossed in spices with sesame seeds & served with tarator sauce
23 Foul mudamas **V** £9.50 فول مدمس
Boiled broad beans & chickpeas served with tomato, chopped parsley, olive oil & lemon juice
24 Spicy potato **V** £10.00 بطاطا حرة
Diced potatoes fried with garlic, coriander, onion & green peppers tossed with hot spices
25 Moujaddara **V** £10.00 مجردة
Cooked lentils with rice topped with caramelized onion
26 Chicken wings £10.00 جوانح دجاج
Grilled chicken wings marinated in lemon juice, garlic & coriander
27 Soujouk £12.00 سجق بالبنندورة
Pan-fried homemade spicy lamb sausages with tomato
28 Chicken liver £12.00 سودة دجاج
Marinated chicken liver flambéed in lemon & pomegranate molasses
29 Halloumi meshwe **V M** £12.00 جبنة حلوم مشوية
Grilled halloumi cheese
30 Lamb sambusek **G** £10.50 سمبوسك لحمة
Fried sambusek pastry filled with lamb mince & onion
31 Cheese sambusek **V G M** £10.50 سمبوسك جبنة
Fried sambusek pastry filled with mixed cheese
32 Spinach fatayer **V G** £10.50 فطاير سبانخ
Baked small pastry triangles filled with spinach, onion & sumac
33 Kibbeh maklieh **G** £13.00 كبة مقلية
Deep-fried minced meat & cracked wheat paste, filled with lamb mince & onion
34 Samke harra **F** £16.00 سمكة حرة
Fish ratatouille with tomato, green & red peppers, onion & coriander

Dish of the day £22.00
Please ask a member of staff

Halal / Please note: We are using nuts in our kitchen and we can not guarantee that our food is nuts free

V Vegetarian / **G** Gluten / **C R** Crustaceans / **E** Eggs / **F** Fish / **L** Lupin / **M** Milk / **N** Nuts / **P** Peanuts / **S** Sesame / **S O** Soya /  Spicy

Lebanese Cuisine

Bakery

- 35 Mana'eesh zaatar **V G S** £8.50 مناقيش زعتر
Baked pastry topped with thyme, sumac & sesame seeds
- 36 Mana'eesh zaatar Ô Gourmet **V G S** £10.00 اوغرمي زعتر
Baked pastry topped with thyme, sumac & sesame seeds topped with cucumber, tomato, mint, olives & lettuce
- 37 Kalaj Ô Gourmet **V G M** £12.00 اوغرمي كلاج
Baked pastry topped with halloumi cheese & tomato
- 38 Mana'eesh cheese **V G M S** £11.00 مناقيش جبنة
Baked pastry topped with cheese & sesame seeds
- 39 Lahem-bil'ajeen **G N** £12.00 لحم بالعجين
Baked pastry topped with lamb mince, tomato, onion & pine nuts
- 40 Arayes **G N** £13.00 عرايس
Baked pastry topped with seasoned lamb mince with parsley & pine nuts

Charcoal Grill

- 41 Mixed grill £28.00 مشاوي مشكلة
A selection of charcoal grilled kafta, taouk, lamb fillet served with grilled tomato & garlic dip
- 42 Shish taouk skewers £24.00 شيش طاووق
Charcoal grilled marinated chicken cubes with garlic dip
- 43 Kafta skewers £24.00 كفته مشوي
Charcoal grilled minced lamb with onion & chopped parsley
- 44 Lahem meshwe £27.00 لحم مشوي
Charcoal grilled marinated lamb fillet cubes served with grilled tomato & onion
- 45 Baby chicken £27.00 فروج مسحوب
Charcoal grilled baby chicken served with garlic dip
- 46 Lamb cutlet £29.00 ريش غنم
Charcoal grilled marinated lamb cutlets served with grilled tomato & onion
- 47 Shawarma chicken platter £24.00 شاورما دجاج
Roasted thin slices of marinated chicken served with garlic sauce & pickles

Cold Drinks

- Still water (small) £3.50 مياه معدنية صغيرة
- Still water (large) £7.00 مياه معدنية كبيرة
- Sparkling water (small) £4.00 مياه غازية صغيرة
- Sparkling water (large) £8.00 مياه غازية كبيرة
- Soft drinks £3.50 مشروبات غازية
- Ayran (yoghurt drink) £6.00 لبن عيران
- Juice £6.00 عصير
- Lemonade £6.00 ليمونادة

Veg. Main Courses

- 48 Mousakaa b'zeit with rice **V** £24.00 مسقعة مع رز
Baked aubergine, chickpeas, onion & garlic with tomato sauce served with rice
- 49 Loubieh b'zeit with rice **V** £24.00 لوبية مع رز
French green beans cooked with tomato, onions, garlic & olive oil served with rice
- 50 Bamieh b'zeit with rice **V** £24.00 بامية مع رز
Okra cooked with tomato, onion, fresh coriander & olive oil served with rice

Fish

- 51 Sea bass **F** £30.00 سمك لقر
Grilled sea bass marinated with chef's spices
- 52 Grilled prawns **C R** £36.00 قريدس مشوي

Sides

- 53 White rice **V** £8.00 أرز ابيض
- 54 Vermicelli rice **V G** £8.50 أرز بالشعيرية
- 55 French fries **V** £6.00 بطاطا مقلية


Desserts

- 56 Assorted baklawa **G N** £10.00 بقلوة
Traditional Lebanese pastries filled with nuts & syrup
- 57 Mohallabieh **V G M** £8.50 مهلبية
Lebanese milk pudding
- 58 Namooora **V G** £8.50 نمورة
Lebanese coconut & samolina cake
- 59 Knafeh biljiben **V G M** £12.00 كنافة بالجبن
A Lebanese cheese topped with a layer of shredded wheat served with rosewater syrup

Hot Drinks

- Lebanese coffee £5.00 قهوة لبنانية
- Café latte £4.50 لاتيه
- Espresso £4.25 اسبريسو
- Cappuccino £4.50 كابوتشينو
- Hot chocolate £4.50 شراب الشوكولا
- English tea £4.50 شاي
- Mint tea £5.00 شاي ننعن

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