

# Ô Gourmet Libanais

## Soups

- 1 Chicken soup **G** £6.50 شوربة دجاج  
2 Lentil soup **V** £6.50 شوربة عدس

## Salads

- 3 Fattoush **V G** £7.50 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** £7.50 سلطة اوغرمي  
Chopped lettuce, tomato, cucumber, green & red peppers, fresh thyme, tossed with olive oil & lemon juice  
5 Feta cheese salad **V M** £8.70 سلطة جبنة الفيتا  
Feta cheese with cucumber, tomato & lettuce, tossed with olive oil & lemon juice  
6 Cucumber yoghurt salad **V M** £6.50 سلطة خيار ولبن  
Yoghurt with diced cucumber & dried mint

## Cold Mezza

- 7 Hummus **V S** £6.90 حمص بالطحينة  
Puree of chickpeas, tahini & lemon juice  
8 Moutabal **V S** £7.50 متبل  
Puree of grilled aubergine, tahini, lemon juice & garlic  
9 Hummus beiruty **V** £7.50 حمص بيروتي  
Puree of chickpeas mixed with hot pepper, chopped parsley & garlic  
10 Tabbouleh **V G** £7.50 تبولة  
Chopped parsley, mint, onion & tomato mixed with cracked wheat, tossed with lemon juice & olive oil  
11 Warak inab **V** £7.50 ورق عنب بالزيت  
Vine leaves filled with parsley, mint, tomato, onion & rice  
12 Labneh **M** £7.00 لبننة  
Strained yoghurt & dried mint  
13 Makdouse **V N** £8.75 باذنجان مكدوس  
Pickled baby aubergine filled with walnuts & spices  
14 Muhamara **V G N** £8.75 محمرة  
Fried walnuts, pine nuts, almonds, pistachios & breadcrumbs crushed with dried herbs & mild red chillies  
15 Mousakaa **V** £7.50 مسقعة  
Baked aubergine, chickpeas, onion & garlic with tomato sauce  
16 Bamieh b'zeit **V** £7.50 بامية بالزيت  
Okra cooked with tomato, onion, fresh coriander & olive oil  
17 Foul Moukala **V** £7.50 فول موكالا  
Green broad beans fried with garlic & coriander  
18 Loubieh b'zeit **V** £7.50 لوبية بالزيت  
French green beans cooked with tomato, onions, garlic & olive oil  
19 Shankleesh **V M N** £8.50 شنكليش  
Aged cheese served with finely chopped tomatoes, onions, parsley & olive oil

## Hot Mezza

- 20 Ô Gourmet baked eggs **E** £10.00 بيض اوغرمي  
Eggs with soujouk baked in our Valoriani oven  
21 Hummus awarmah **N S** £10.00 حمص قاورما  
Puree of chickpeas, tahini & lemon juice, topped with marinated fried diced meat  
22 Falafel **V S** £7.00 فلافل  
A deep-fried mixture of ground chickpeas & broad beans tossed in spices with sesame seeds & served with tarator sauce  
23 Foul mudamas **V** £7.00 فول مدمس  
Boiled broad beans & chickpeas served with tomato, chopped parsley, olive oil & lemon juice  
24 Spicy potato **V** £7.00 بطاطا حرة  
Diced potatoes fried with garlic, coriander, onion & green peppers tossed with hot spices  
25 Moujaddara **V** £7.00 مجردة  
Cooked lentils with rice topped with caramelized onion  
26 Chicken wings £7.00 جوانح دجاج  
Grilled chicken wings marinated in lemon juice, garlic & coriander  
27 Soujouk £8.75 سجق بالبندورة  
Pan-fried homemade spicy lamb sausages with tomato  
28 Chicken liver £7.75 سودة دجاج  
Marinated chicken liver flambéed in lemon & pomegranate molasses  
29 Halloumi meshwe **V M** £8.50 جبنة حلوم مشوية  
Grilled halloumi cheese  
30 Lamb sambusek **G** £7.50 سمبوسك لحمة  
Fried sambusek pastry filled with lamb mince & onion  
31 Cheese sambusek **V G M** £7.50 سمبوسك جبنة  
Fried sambusek pastry filled with mixed cheese  
32 Spinach fatayer **V G** £7.50 فطاير سبانخ  
Baked small pastry triangles filled with spinach, onion & sumac  
33 Kibbeh maklieh **G** £8.75 كبة مقلية  
Deep-fried minced meat & cracked wheat paste, filled with lamb mince & onion  
34 Samke harra **F** £10.00 سمكة حرة  
Fish ratatouille with tomato, green & red peppers, onion & coriander

## Dish of the day

£18.00  
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** £6.00 مناقيش زعتر  
Baked pastry topped with thyme, sumac & sesame seeds
- 36 Mana'eesh zaatar Ô Gourmet **V G S** £7.50 اوغرمي زعتر  
Baked pastry topped with thyme, sumac & sesame seeds topped with cucumber, tomato, mint, olives & lettuce
- 37 Kalaj Ô Gourmet **V G M** £8.75 اوغرمي كلاج  
Baked pastry topped with halloumi cheese, & tomato
- 38 Mana'eesh cheese **V G M S** £7.00 مناقيش جبنة  
Baked pastry topped with cheese & sesame seeds
- 39 Lahem-bil'ajeen **G N** £7.75 لحم بالعجين  
Baked pastry topped with lamb mince, tomato, onion & pine nuts
- 40 Arayes **G N** £8.75 عرايس  
Baked pastry topped with seasoned lamb mince with parsley & pine nuts

## Charcoal Grill

- 41 Mixed grill £21.85 مشاوي مشكلة  
A selection of Charcoal grilled kafta, taouk, lamb fillet served with grilled tomato & garlic dip
- 42 Shish taouk skewers £18.50 شيش طاووق  
Charcoal grilled marinated chicken cubes with garlic dip
- 43 Kafta skewers £18.50 كفته مشوي  
Charcoal grilled minced lamb with onion & chopped parsley
- 44 Lahem meshwe £20.75 لحم مشوي  
Charcoal grilled marinated lamb fillet cubes served with grilled tomato & onion
- 45 Baby chicken £20.75 فروج مسحوب  
Charcoal grilled Baby chicken served with garlic dip
- 46 Lamb cutlet £21.50 ريش غنم  
Charcoal grilled marinated lamb cutlets served with grilled tomato & onion
- 47 Shawarma chicken platter £18.50 شاورما دجاج  
Roasted thin slices of marinated chicken served with garlic sauce & pickles

## Cold Drinks

- Still water (small) £3.00 مياه معدنية صغيرة
- Still water (large) £6.00 مياه معدنية كبيرة
- Sparkling water (small) £3.25 مياه غازية صغيرة
- Sparkling water (large) £6.50 مياه غازية كبيرة
- Soft drinks £3.00 مشروبات غازية
- Ayran (yoghurt drink) £5.00 لبن عيران
- Juice £5.00 عصير
- Lemonade £5.00 ليمونادة

## Veg. Main Courses

- 48 Mousakaa b'zeit with rice **V** £18.50 مسقعة مع رز  
Baked aubergine, chickpeas, onion & garlic with tomato sauce served with rice
- 49 Loubieh b'zeit with rice **V** £18.50 لوبية مع رز  
French green beans cooked with tomato, onions, garlic & olive oil served with rice
- 50 Bamieh b'zeit with rice **V** £18.50 بامية مع رز  
Okra cooked with tomato, onion, fresh coriander & olive oil served with rice

## Fish

- 51 Sea bass **F** £22.50 سمك لقر  
Grilled sea bass marinated with chef's spices
- 52 Grilled prawns **C R** £25.50 قريدس مشوي

## Sides

- 53 White rice **V** £6.00 أرز ابيض
- 54 Vermicelli rice **V G** £6.00 أرز بالشعيرية
- 55 French fries **V** £5.00 بطاطا مقلية


## Desserts

- 56 Assorted baklawa **G N** £7.00 بقلاوة  
Traditional Lebanese pastries filled with nuts & syrup.
- 57 Mohallabieh **V G M** £6.00 مهلبية  
Lebanese milk pudding
- 58 Namooora **V G** £6.00 نمورة  
Lebanese coconut & samolina cake
- 59 Kashtalia **V G M** £7.00 قشنتليه  
Lebanese cream pudding

## Hot Drinks

- Lebanese coffee £4.00 قهوة لبنانية
- Café latte £3.50 لاتيه
- Espresso £3.25 اسبريسو
- Cappuccino £3.50 كابوتشينو
- Hot chocolate £3.50 شراب الشوكولا
- English tea £3.50 شاي
- Mint tea £4.00 شاي نعنec

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