

## Cold Meze

- 1. Homos (V)** £5  
Chickpeas puree with sesame paste and lemon juice
- 2. Moutabal baba ganouj (V)** £6  
Grilled aubergine puree mixed with sesame paste and lemon juice
- 3. Tabouleh (V)** £6  
Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice and olive oil
- 4. Warak Inab Dolma (V)** £6  
Vine leaves filled with rice, tomato, parsley, mint and onion cooked in lemon juice and olive oil
- 5. Rahib (V)** £6  
Grilled aubergine with tomato, onion, green and red peppers, parsley  
**And mint topped with fresh pomegranate**
- 6. Mouhamara (v)** £7  
Mixed Mediterranean spicy nuts with olive oil

## Hot Meze

- 1. Homos Awarma** £7  
Chickpeas puree with sesame paste, lemon juice and olive oil dressing topped with diced marinated lamb
- 2. Kibbeh** £6  
Deep fried lamb meatball - mixed with cracked wheat and onions, filled with sautéed mince meat and onions
- 3. Falafel (v)** £6  
Deep fried broad beans and fine croquettes served with tahini sauce
- 4. Foul Moudamas (v)** £6  
Boiled broad beans seasoned with garlic, lemon juice and olive oil
- 5. Batata Harra (v)** £5  
Cubes of potato sautéed with garlic, coriander, sweet pepper and chilli
- 6. Grilled Halloumi** £6  
Grilled halloumi cheese (v)
- 7. Jawaneh** £5  
Charcoal grilled marinated chicken wings served with garlic sauce.

Some dishes may contain nuts and dairy products.

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| <b>8. Sojuk</b>  | <b>£5</b> |
| Home made Lebanese spicy sausages sautéed in lemon   |           |
| <b>9. Makenek</b>  | <b>£5</b> |
| Home made Lebanese mini sausages flambéed with butter and lemon juice  |           |
| <b>10. Chicken Liver</b>   | <b>£6</b> |
| Marinated chicken liver sautéed with pomegranate sauce and lemon juice.  |           |
| <b>11. Fattet homos b'laban</b>  | <b>£8</b> |
| Layers of boiled chickpeas, lamb cubes, toasted bread and crushed garlic, topped with yoghurt and pine kernels |           |
| <b>12. Al Khayma Arayes</b>  | <b>£6</b> |
| Gilled Lebanese bread filled with sesame mince lamb  |           |
| <b>13. Al Khayma Kallaj (v)</b>  | <b>£6</b> |
| Grilled Lebanese bread filled with halloumi cheese and dried mint  |           |

### **Salad**

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| <b>1. Al Khayma Salad (v)</b>   | <b>£5</b> |
| Lettuce, tomato, cucumber, parsley, mint, onions, radish and fine Lebanese spices with lemon juice and olive oil dressing |           |
| <b>2. Fattoush (v)</b>  | <b>£5</b> |
| Lettuce, tomato, cucumber, mint, onion, radish, sumac and toasted Lebanese bread with lemon, pomegranate and oil dressing |           |
| <b>3. Cucumber and yoghurt salad (v)</b>  | <b>£4</b> |
| Yoghurt with finely cut cucumber and dried mint   |           |
| <b>4. Tomato and onion salad (V)</b>  | <b>£4</b> |
| Fresh tomato with finely chopped parsley, onion and dried mint in lemon juice and olive oil.                              |           |
| <b>5. Rockets Salad (v)</b>   | <b>£5</b> |
| Fresh rockets with tomato, parsley, fresh mint, lemon juice and olive oil   |           |

## Soups

- 1. Shorbat Addas (Lentil soup) (v) £5**  
Finely selected lentil cooked in cumin and olive oil served with toasted Lebanese bread and lemon
- 2. Chicken soup £5**  
Cream of chicken bullions

## Al Khayma Platters

(All platters served with fresh salad, Rice or Chips)

- 1. Chicken and lamb Platter for 2 £32 for 4 £54**  
Lamb chops, lamb shish, chicken shish, kofta and shawarma
- 2. Seafood Platter for 2 £42 for 4 £68**  
Salmon Fillets, red mullet, sea bass, rice with shrimps and homos
- 3. Vegetarian Platter for 2 £25 for 4 £40**  
Falafel, batata harra, Mousakaa, grilled halloumi, homos, baba ganouj

## Charcoal grilled and main course

- 1. Lahem meshwi £14**  
Charcoal grilled tender cubes of specially prepared lamb
- 2. Shish Tawook £12**  
Charcoal grilled skewers of marinated chicken cubes served with garlic sauce
- 3. Kafta Meshwi £14**  
Charcoal grilled skewers of sesame mince lamb with parsley and onion

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| <b>4. Mixed grill</b>   | <b>£18</b> |
| Charcoal grilled skewers of sesame mince lamb, marinated lamb and chicken cubes served with garlic sauce              |            |
| <b>5. Kafta khosh-khash</b>   | <b>£16</b> |
| Charcoal grilled skewers of mince lamb served on a bed of spicy sauce   |            |
| <b>6. Lamb chops</b>  | <b>£14</b> |
| Special prepared lamb chops grilled and served with chips   |            |
| <b>7. Farnouj mousakhab</b>   | <b>£14</b> |
| Charcoal grilled boneless baby chicken served with garlic sauce ad chips.   |            |
| <b>8. Al Khayma Roast Lamb</b>  | <b>£15</b> |
| Chunk of lamb marinated in special herbs and spices, served with season rice,   |            |
| <b>9. Al Khayma Steak (250g)</b>  | <b>£24</b> |
| Grilled marinated sliced beef or lamb topped with seasoned dressing served With mashed potatoes and vegetables        |            |
| <b>10. Tajine</b>   | <b>£14</b> |
| <b>Specially prepared and marinated lamb cubes and fresh vegetables in Smoked sauce served with couscous or rice.</b> |            |
| <b>11. Quails</b>   | <b>£15</b> |
| Quails grilled or fried marinated in lemon juice served with garlic sauce   |            |
| <b>12. Lamb Shawarma</b>  | <b>£14</b> |
| <b>Finely cut and marinated lamb with onion, tomato and special sauce.</b>  |            |
| <b>13. Chicken Shawarma</b>   | <b>£14</b> |
| <b>Sliced of marinated chicken with garlic and lemon sauce</b>  |            |
| <b>14. Mousakaa</b>   | <b>£12</b> |
| <b>(v)</b>  |            |
| <b>Grilled aubergine with chickpeas topped with tomato and onion slices in tomato sauce served with rice.</b>         |            |

### **Burgers**

(All burgers are served with chips)

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|---|-----------|
| <b>1. Al Khayma burger</b>  | <b>£9</b> |
| Fresh homemade lamb burger with caramelised onions and tomato topped with egg and cheese. |           |

**2. Al Khayma Chicken burger** \$7  
Grilled chicken breast burger with tomato, lettuce and chef's special sauce

**3. Al Khayma Falafel Burger (v)** £7  
**Fried falafel topped with grilled halloumi and salad**

### wraps

All wraps are served with chips

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|---------------------|----|
| 1. Chicken Shawarma | £7 |
| 2. Lamb Shawarma    | £7 |
| 3. Mixed Shawarma   | £8 |
| 4. Halloumi (v)     | £7 |
| 5. Falafel (v)      | £7 |

## 9

### Fish and Seafood

**1. Sea bass**  
Fresh seasoned sea bass, grilled served with tahini sauce and vegetables £12

**2. Al Khayma Samke Marra**  
Grilled wild sea bass topped with a spicy tomato, onion and pepper £14

**3. King prawns**  
Fresh king prawns grilled or sautéed served with the chef's special sauce £18

**4. Salmon Fillets**  
Grilled salmon fillets served with mash potatoes and vegetables £16

**5. Red Mullet** £16  
Deep fried marinated fresh red mullet served with tajine or spicy sauce £16

### Side orders

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|-----------------------------------|-----------|----|
| 1. Lebanese rice (v)              | £3        |    |
| 2. Rice with meat                 | £4        |    |
| 3. alkayma chips with zaatar (v)  |           | £3 |
| <b>4. melted cheesy chips (v)</b> | <b>£5</b> |    |
| 5. Fresh Naan (v)                 | £1        |    |
| 6. Garlic Naan (v)                | £2        |    |

### *desserts*

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|---|-----------|
| <b>1. Lebanese rice pudding</b>                                       | <b>£5</b> |
| Traditional rice dessert with rose water                              |           |
| <b>2. Khafeh (V)</b>  | <b>£6</b> |
| Cream cheese topped of with semolina served with syrup                |           |
| <b>3. Baklawa</b>   | <b>£5</b> |
| Selection of traditional Lebanese pastries filled with nuts and syrup |           |
| <b>4. Fresh fruit platter</b>   | <b>£6</b> |
| A selection of seasonal fresh fruits                                  |           |
| <b>5. Hot Chocolate Fudge Cake</b>                                    | <b>£6</b> |
| With Vanilla Ice Cream  |           |
| 6. Fresh Home made cake (please ask for details)                      | £6        |
| 7. Ice cream  | £6        |

### *Fresh Juices*

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|-------------------------------|---------------|
| 1. Carrot                     |               |
| 2. Orange                     |               |
| 3. Pineapple                  |               |
| 4. Grapefruit                 |               |
| 5. Melon                      |               |
| 6. Mango                      | all juices £4 |
| 7. Fresh lemonade (shikanjvi) |               |
| 8. Pomegranate                |               |
| 9. Apple                      |               |
| 10. Watermelon                |               |
| 11. Cranberry                 |               |
| 12. Red Grape                 |               |
| 13. Peach                     |               |

### *Mixed Juices*

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|------------------------------|--------------------|
| 1. Apple, Orange and Carrot  |                    |
| 2. Strawberry and Kiwi       |                    |
| 3. Orange and Carrot         |                    |
| 4. Apple and Carrot          |                    |
| 5. Apple, Carrot and Ginger  | All mix juices £ 5 |
| 6. Strawberry and Watermelon |                    |

7. Cucumber and Kiwi
8. Special Green Juice for diabetics (Celery, Lime, Bitter Gourd, Apple)
9. Apple, Mint, Spinach, Lime and Cucumber
10. Strawberry, Blueberry, Raspberry and Apple
11. Strawberry, Apple, Mango and Raspberry
12. Kiwi, Pear and Apple
13. Cranberry, Carrot and Apple
14. Strawberry, Grape and Orange
15. Apricot, Peach and Grape

### **Mocktails**

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|---|-----------|
| <b>1. Lebanese cocktail</b>   | <b>£6</b> |
| Mix of fresh fruit and fresh juice topped with fresh cream, honey and pistachio           |           |
| <b>2. Mojito</b>  | <b>£5</b> |
| Mix of fresh mint, sugar, zesty lime and sparkling water                                  |           |
| <b>3. Pink lady</b>   | <b>£6</b> |
| Mix of lychee, cranberry, lime and sparkling water  |           |
| <b>4. Treasure Hunt</b>   | <b>£6</b> |
| Mango, guava and lime juice with a hint of ginger beer                                    |           |
| <b>5. Berry blast</b>   |           |
| A blend of fresh berries, lemon juice, cranberry juice and a touch of sugar syrup         |           |
| <b>6. Lavender Lemonade</b>   | <b>£7</b> |
| Dried lavender combined with a touch of honey, lemon and lime                             |           |
| <b>7. Al Khayma Wild Fizz</b>   | <b>£7</b> |
| A mix of lemon, lime, mango, pineapple shaken with iced cool, fresh mint, sparkling water |           |
| <b>8. Go Crazy</b>  | <b>£7</b> |
| Lemon, pomegranate, cinnamon, soda, honey and a touch of fresh mint                       |           |
| <b>9. Berry Iced Tea</b>  | <b>£6</b> |
| Infused with fresh peaches finished with a touch of orange blossom water                  |           |
| <b>10. Daiquiri</b>   | <b>£6</b> |
| <b>Strawberry, bubblegum, lime, lychee, banana</b>  |           |

### **Milkshakes**

1. Banana
2. Mango
3. Strawberry
4. Avocado
5. Dates and Almond

All milkshakes £5

And a range of chocolate shakes:

Oreo, Snickers, Kinder Bueno, Twirl, Bounty, Kit Kat, Ferrero Roche, Milky way, Twix.

### **Soft Drinks**

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| 1. Coke            | £1.90 |
| 2. Diet Coke       | £1.90 |
| 3. 7Up             | £1.90 |
| 4. Fanta           | £1.90 |
| 5. J20             | £2.50 |
| 6. Red Bull        | £3.00 |
| 7. Spring Water    | £2.50 |
| 8. Sparkling Water | £3.00 |
| 9. AYRAN           | £2.00 |

### **Hot Drinks**

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|----------------------|-------|
| 1. Tea               | £2    |
| 2. Lebanese Coffee   | £3    |
| 3. Cappuccino        | £3    |
| 4. Latte             | £3    |
| 5. Mocha             | £3    |
| 6. Macchiato         | £3    |
| 7. Americano         | £3    |
| 8. Espresso          | £2    |
| 9. Hot chocolate     | £3    |
| 10. Mint Tea Pot     | £3.50 |
| 11. Green Tea Pot    | £3.50 |
| 12. Cinnamon tea pot | £3.50 |
| 13. Cardamom tea pot | £3.50 |

