

A

ALINE

*of Lebanon*

Lunch & Dinner

Aperitifs	Seasonal Bellini	8.5
	Arak and Plum	7
	Thyme and Rose Gin & Tonic	9

Nibbles	Aline's Roasted Nuts	3.5
	Marinated Lebanese Olives	4
	Crudités with Green Tahini Dip	6
	Crostini Labneh and Za'atar	4
	Lentil Soup	6.5

Oven	Lebanese Pita	4
	Man'ousheh Individual Flat Breads topped with Za'atar and Olive Oil	5
	Sfiha Small Pies with Lamb, Tomato, Onion and Pine Nuts	6
	Fatayer Sabenagh Individual Pies with Spinach, Sumac, Onion and Pine Nuts	5

Grill <i>All grilled over charcoal</i>	Shish Taouk Marinated Chicken Kebabs	16.5
	Lahm Meshwi Marinated Beef Kebabs	17
	Kafta Minced Lamb Kebabs	16.5
	Lamb Chops	18
	Mixed Grill A selection of Chicken Kebabs, Lamb Kebabs & Kafta	20.50
	King Prawns	24
	Sea Bass With Olive Oil or Tahini Sauce	23

*All of the above served on a bed of onion and parsley  
salad seasoned with sumac and rice on the side*

Sides	Yoghurt, Mint, Cucumber	4.5
	Tomato, Cucumber and Onion Salad	4.5
	Za'atar chips	4
	Mixed pickles	4

Mezze	Hommus (v)	6.5
	<i>Add Parsley, Jalapeño &amp; Spices</i>	7.5
	<i>Add Hand Cut Lamb &amp; Pine Nuts</i>	9.75

Baba Ghannouj (v)	7.75
Aubergine Dip, Pomegranate Seeds	

Tabbouleh (v)	7.75
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Fattoush (v)	7.5
Mixed Herbs, Tomato, Cucumber, Onion, Toasted Pita, Sumac & Pomegranate vinaigrette	

Labneh (v)	6
Strained Yoghurt, Olive Oil	

Vine Leaves (v)	6
Stuffed with Rice, Herbs, Tomato, Onion, Sumac	

Reqaqat Jibneh	6.5
Spicy Cheese Rolls	

Falafel (v)	6.75
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Kibbeh	6
Minced Lamb and Burghul Balls, Stuffed with Lamb, Onion and Pine Nut	

Pumpkin Kibbeh (v)	6
Pumpkin and Burghul Balls, Stuffed with Onion, Chickpea, Walnuts and Pine Nuts	

Sujuk	8.5
Sautéed Spicy Sausages, Tomato	

Batata Harrah (v)	7.5
Spicy Potatoes with Red Pepper, Coriander, Garlic	

Fatteh (v)	9
Chickpea, Yoghurt, Pan-Fried Lebanese Pita and Pine Nuts	

Cauliflower Shawarma	8
Tahini Sauce, Pomegranate Seeds, Aleppo Pepper	

Fish Tajine	10.5
Baked Seabass, Lemony Tahini Sauce, Onion and Pine Nuts	

Spicy Shrimp	9.5
Sautéed Shrimp with Spicy Red Garlic Sauce	

Sawda Djaj	7.75
Sautéed Chicken Livers seasoned with Lemon and Pomegranate Syrup	

Jawaneh	7.5
Barbecued Chicken Wings	

## A TASTE OF LEBANON

£37.5pp (min. 2 persons)

*Our signature  
sharing menu of  
cold and hot mezze,  
a grill of your choice,  
Lebanese pastries and  
one of our homemade  
ice creams.*

### COLD MEZZE:

Hommus  
Fattoush  
Vine Leaves  
Labneh

### HOT MEZZE

Falafel  
Reqaqat Jibneh  
Kibbeh  
Jawaneh

### MAIN:

Mixed Grill  
2 skewers

### SWEET:

Baklava  
Almond, Pistachio, Pine Kernels Pastries

Aline's Homemade Ice Cream:  
Tahini, Mastic and Rose Water, Apricot Leather  
and Pine Nuts, Pistachio