

ALINE

LEBANESE KITCHEN

Aperitifs

Seasonal bellini 8.5

Mulberry arak 7

Rose gin & tonic 9.5

Oven

Lahme Bi Ajin DF 7

Minced beef & lamb, tomatoes, onions and Lebanese spices

Man'ousheh VG 5

Flatbread with za'atar and olive oil

Lebanese Bread 3.75

Freshly baked to order

Nibbles

Aline's roasted nuts VG GF 4.5

Marinated olives VG GF 4.5

Crudités & tahini dip VG GF 6

Za'atar crostini & labneh 5

Fatayer sabenegh VG 6

Individual pies with spinach, sumac & onion

Flat bread of the day VG

Please ask our staff for today's flavour

A taste of Lebanon

30.75 per person (min. 2 persons)

Our signature sharing menu of cold and hot mezze with a grill of your choice, Lebanese pastries & our homemade oriental panacotta

Cold Mezze

Hommus, fattoush, vine leaves

Hot Mezze

Falafel, reqaqaat jibneh, kibbeh

Mixed Grill

(1 skewer of your choice per person)

Shish taouk, lahm meshwi, kafta

Sweets

Baklava DF V & Mouhalabieh GF

Cold Mezze

Hommus VG GF 7

Spicy hommus VG GF 8

Parsley, Red Chili & Spices

Hommus with meat GF DF 9.75

Hand cut lamb & pine nuts

Baba ghannouj VG GF 8

Aubergine dip, pomegranate seeds

Tabbouleh VG GF* 8

Parsley, tomato, onion, bulgur, lemon, olive oil

Fattoush VG GF* 7.75

Mixed herbs, tomato, cucumber, onion, toasted pita, sumac & pomegranate vinaigrette

Vine leaves VG GF 6.5

Stuffed with rice, herbs, tomato, onion, sumac

Loubieh bil zeit 7

Green beans, tomato, onion, garlic, olive oil

Seabass tajine GF 12.50

Baked seabass, lemony tahini sauce, onion & pine nuts

Moussaka VG GF 8.5

Aubergine, chickpea, tomato, mint

Labneh V GF 6

Strained yoghurt, olive oil

Labneh with garlic V GF 6.75

Strained yoghurt, garlic, olive oil

Hot Mezze

Falafel VG GF 7.5

Cauliflower VG GF 8.5

Tahini sauce, pomegranate seeds, Aleppo pepper

Batata harrah VG GF 7.5

Spicy potatoes with red pepper, coriander, garlic

Halloum V GF 8.5

Fatteh V GF* 9

Chickpea, garlicky yoghurt, pita and pine nuts
Add aubergine +2

Pumpkin kibbeh VG 6.5

Pumpkin and bulgur balls, stuffed with onion, spinach, chickpea, walnuts

Kibbeh DF 6.5

Minced lamb and bulgur balls, stuffed with lamb, onion and pine nut

Spicy shrimp GF DF 11.5

Sautéed shrimp with spicy red garlic sauce

Sujuk GF DF 8.5

Sautéed spicy sausages, tomato

Jawaneh GF DF 7.5

Barbecued chicken wings

Reqaqaat jibneh V 6.5

Spicy cheese rolls

Foul Mdammas 6.75

Fava beans, tomato, parsley, garlic, olive oil

Grill

Each served on a bed of onion and parsley salad seasoned with sumac and rice on the side

Lamb chops DF 19

Shish taouk DF 17.5

Marinated chicken kebabs

King prawns GF DF 24

Lahm meshwi DF 18

Marinated lamb kebabs

Mixed grill DF 21

A selection of chicken kebabs, lamb kebabs & kafta

Kafta DF 16.5

Minced lamb kebabs

Seabass GF DF 26

With olive oil or tahini sauce

Sides

Yoghurt, cucumber, raisins, sumac VG GF 5

Mixed pickles VG GF 4.5

Lentil soup VG GF 6

Lebanese rice with vermicelli VG 5

Homemade garlic dip VG 1

Homemade chili sauce VG 1

VG vegan, V vegetarian, DF dairy free, GF gluten free.

*GF available upon request.

Please inform a member of our staff of any food allergies.

All our meat is halal and Red Tractor assured.

A discretionary service charge of 12.5% will be added to your bill. All of the above prices are inclusive of VAT.

*“And in winter, when you draw the wine, let
there be in your heart a song for each cup.”*

The Prophet by Khalil Gibran