

## **LUNCH TAPAS**

choose 3 for 14

LAZEEZ FALAFEL (V) Two falafels with tahini

LAZEEZ HOUMOUS (V) Houmous served with warm flatbread

HOUMOUS SHAWARMA

Houmous topped with warm chicken shawarma slices

MOUSSAKA (V)

Aubergine, chickpeas, onion & tomato casserole

VINE LEAVES (V) Stuffed with rice, tomato & parsley

PATATA HARRA (V) Spicy sautéed potatoes

MOUTABAL (V)

Roasted aubergine puree, tahini, lemon juice, topped with pomegranate seeds

BEIRUTI HOUMOUS (V)

Our homemade houmous with freshly chopped green chillies

SAMBOUSEKH CHEESE (V)

Deep-fried Lebanese pastry stuffed with cheese

CHICKEN SHAWARMA

Marinated, spiced, chicken slices

## **BRUNCH**

**DESI BREAKFAST 11** 

Masala chana (chickpea curry) served with parathas

LAZEEZ OMELETTE 10

Za'atar spiced omelette, served with tomatoes and cucumber salad garnish ADD SUJUK SAUSAGES 2.5 ADD SPICY POTATOES 2

**FUL MEDAMES 8** 

Mashed fava beans & chickpeas, lemon juice, garlic, chillies, parsley, tomato, served with warm flatbread SHAKSHUKA 14

Eggs poached in a spiced red pepper, chillies and tomato sauce.

**CRUSHED AVOCADO HOUMOUS** EGGS ON TOAST 13

Avocado houmous topped with poached or fried or scrambled eggs, chilli, coriander on toast

CINNAMON CREAM FRENCH TOAST 9.5

Sweet battered brioche slices served with seasonal fruits, yogurt and cinnamon cream

### **LUNCH WRAPS**

All served with side salad & houmous dip

**CHICKEN SHISH TAOUK 12.5** 

Marinated chicken breast (lemon, yogurt, spices), salad tomato, pickle, garlic sauce

HALLOUMI & FALAFEL 11.5

Grilled halloumi, falafel, tomato, cucumber pickle & tahini

KAFTA 13

Minced lamb, parsley, onion, tahini sauce, pickles & houmous FALAFEL 11

Fresh falafels, tomato, cucumber pickle & tahini

CHICKEN SHAWARMA 12

Roasted marinated chicken, tomato, salad, pickles, garlic sauce

SPICY KAFTA 13

Minced lamb, red onion, parsley, chopped chillies, chilli sauce









## LUNCH AND BRUNCH MENUS SERVED: MONDAY - FRIDAY 11am-3pm

#### **DESSERTS**

All desserts use nuts as an ingredient

KUNAFA 12

Traditional dessert with kataifi and akawi cheese

HALVA & TAHINI BROWNIE 10

Indulgent chocolate brownie

CHEESECAKE 11

Strawberry or Caramel crunch

LEBANESE BAKLAVA 9.5

Traditional Lebanese sweets filled with nuts and honey

**KUNAFA CUPCAKE 10.5** 

Traditional sweet mini kunafa with akawi cheese

# SOFT DRINKS

RED BULL (250ml) COCA COLA (330ml) DIET COKE (330ml) COKE ZERO (330ml) SPRITE (330ml) STILL WATER (330ml / 750ml) SPARKLING WATER (330ml / 750ml)

## JUICE (250ML)

STRAWBERRY & MANGO

LEMON AND MINT

6 APPLE

6

**ORANGE** 6

ICED COFFEE

ICED LATTE/AMERICANO ADD CREAM/SYRUP 1

#### KARAK TEA

TEA POT SMALL\*

TEA POT LARGE\* TURKISH COFFEE

served with Dates

\* Ask waiter for tea selection. All pot of teas served with fresh Lebanese Baklava

# HOT DRINKS

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15.5	HOT CHOCOLATE	7
9.5	TAHINI HOT CHOCOLATE	9
16	with toasted crushed almonds & cream	
13	LATTE	6
	CAPPUCCINO	6
	FLATWHITE	7
ot of klava	AMERICANO	5
	ESPRESSO SINGLE	5
	ESPRESSO DOUBLE	5

All our meat is halal
I (v) Vegetarian
15% Service Charge will be added to the final bill
Please respect poverty in the world, ask your waiter for take-away container for any food you have left over. Supporting The Felix Project since 2016.