

Beer

The Kernel Pale Ale	4.95
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Whites

Heredad de Tejada Rioja Blanco 2016, Spain	25.00
Grillo Grillo IGT Antonino Caravaglio 2015, Sicily	27.00
Pedrai Nuragus Santadi 2016, Sardinia	32.00
Riesling Urstük Trocken Paulinshof 2016, Germany	42.00
Ixsir Altitude Beqaa Valley 2016, Lebanon	47.00
Sancerre Cuvée Insolite Domaine Franck Millet, Loir 2015, France	65.00

Water & Sodas

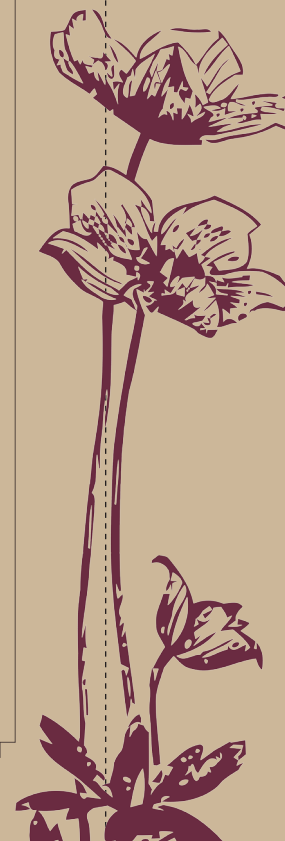
Still water small/large	2.50 / 4.95
Sparkling water small/large	2.50 / 4.95
Coke, Diet Coke	3.95
Square Root seasonal soda	4.00
Lemonade	4.00

Reds

de Gras Camènére Reserva 2016, chile	25.00
Vino Rosso Piemonte Maggior Gorzano, Carlin de Paolo Piedmont, Italy	26.00
Dolcetto del Monferatto DOC Celso Zero, Cascina Boccaccio 2015, Italy	33.00
Auriel Barbera del Monferrato DOC 2012, Italy	43.00
Ixsir Altitude Beqaa Valley 2012, Lebanon	47.00
Rocca Rubia Carignano del Sulcis Riserva Santadi 2014, Sardinia	50.00
The Dead Arms Shiraz d'Arenberg 2014, South Australia	76.00



Takeaway



Khubus

Plain 3.00 Za'atar 4.00
Mahyawa 5.00

Salads

Quinoa tabbouleh 8.50

Quinoa, lettuce, mixed herbs, cucumber, tomato, pomegranate rubies & walnuts, dressed with balsamic & pomegranate molasses

Afnanetoo 9.00

Aubergine, cherry tomatoes, potato shoestrings & Romaine with tahini dressing

Chef's salad 8.50

Our chef's choice of seasonal ingredients

Starters

Mathrooba 7.95

Chicken, cracked wheat, tomato & spinach stew, served with goat ghee

Kaskhe bademjoon 8.50

Roaya's famous 'Eggplant Explosion' Aubergine layered with caramelised onions, walnuts & whey sauce

Kofta 9.50

Grilled lamb kofta served with creamed potato, cherry molasses & pine nuts

Warak enab 7.95

Vine leaves filled with rice, tomatoes & herbs, simmered with olive oil & lemon

Baba's tikka & hummus 8.50

Hummus with chargrilled lamb tikka & pine nuts

Ch'bood Deyay 7.95

Chicken livers sautéed with masala & vine leaves, served with khubus

Main

Margoog khethra 14.50

Slow-cooked seasonal vegetable stew with khubus dumplings

Mozat laham 26.50

Braised lamb shank served with pine nuts, rosemary & vermicelli

Sabzi 15.50

Iranian stew of herbs & kidney beans, served with saffron rice (with lamb 20.50)

Machbous Deyay 19.50

The national dish of Bahrain: an aromatic chicken pilaf

Tahcheen 21.50

Saffron rice cake, layered with jewel spiced chicken, pine nuts, barberries & served with yogurt

Accompaniments

Mabouch 1.50

Mixed herb rice 4.50

Saffron rice 4.50 Vermicelli 4.50

Garden salad 4.50

