

# ALINE

LEBANESE KITCHEN

## Aperitifs

- Seasonal bellini 9.5
- Mulberry arak 8
- Rose gin & tonic 11.5
- Orange blossom Negroni 12

## Oven

- Lahme Bi Ajin DF 8.50**  
Minced beef & lamb, tomatoes, onions and Lebanese spices
- Man'ousheh VG 6.5**  
Flatbread with za'atar and olive oil
- Lebanese Bread 4.5**  
Freshly baked to order
- Nibbles**
- Mixed roasted nuts VG GF 5.5
- Marinated olives VG GF 6
- Crudités & tahini dip VG GF 7.5
- Fatayer sabenegh VG 7.75**  
Individual pies with spinach, sumac & onion
- Flat bread of the day VG**  
Please ask our staff for today's flavour

## Cold Mezze

- Hommus VG GF 8.25**
- Spicy hommus VG GF 9**  
Parsley, Red Chili & Spices
- Hommus with meat GF DF 12.5**  
Hand cut lamb & pine nuts
- Moutabal Baba ghannouj VG GF 9.5**  
Aubergine dip, pomegranate seeds
- Tabbouleh VG GF\* 9.50**  
Parsley, tomato, onion, lemon, olive oil
- Fattoush VG GF\* 9**  
Mixed herbs, tomato, cucumber, onion, toasted pita, sumac & pomegranate vinaigrette
- Vine leaves VG GF 8**  
Stuffed with rice, herbs, tomato, onion, sumac
- Loubieh bel zeit 9**  
Green beans, tomato, onion, garlic, olive oil
- Seabass tajine GF 14.5**  
Baked seabass, lemony tahini sauce, onion & pine nuts
- Moussaka VG GF 10.5**  
Aubergine, chickpea, tomato, mint
- Labneh V GF 7.5**  
Strained yoghurt, olive oil
- Labneh with garlic V GF 8**  
Strained yoghurt, garlic, olive oil

## Hot Mezze

- Falafel VG GF 8.75**  
Tahini sauce, pomegranate seeds, Aleppo pepper
- Cauliflower VG GF 10**  
Tahini sauce, pomegranate seeds, Aleppo pepper
- Batata harrah VG GF 8**  
Spicy potatoes with red pepper, coriander, garlic
- Halloum V GF 9.5**
- Fatteh V GF\* 13.5**  
Chickpea, garlicky yoghurt, pita and pine nuts  
Add aubergine +2
- Pumpkin kibbeh VG 9**  
Pumpkin and bulgur balls, stuffed with onion, spinach, chickpea, walnuts
- Kibbeh DF 9.5**  
Minced lamb and bulgur balls, stuffed with lamb, onion
- Spicy shrimp GF DF 14.5**  
Sautéed shrimp with spicy red garlic sauce
- Sujuk GF DF 10.5**  
Sautéed spicy sausages, tomato
- Jawaneh GF DF 9.5**  
Barbecued chicken wings
- Reqaqat jibneh V 8.5**  
Spicy cheese rolls
- Foul Mdammas 9**  
Fava beans, tomato, parsley, garlic, olive oil

## A taste of Lebanon

35 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, reqaqat jibneh, kibbeh

### Mixed Grill

(1 skewer of your choice per person)

Shish taouk, lahm meshwi, kafta

### Sweets

Baklava DF V & Mouhalabieh GF

## Grill

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

- Lamb chops DF 24**
- Shish taouk DF 19.5**  
Marinated chicken kebabs
- Lahm meshwi DF 22**  
Marinated lamb fillet kebabs
- Kafta DF 20**  
Minced lamb kebabs
- Mixed grill DF 25**  
A selection of chicken kebabs, lamb fillet kebabs & kafta
- King prawns GF DF 26**
- Seabass GF DF 28**  
With olive oil or tahini sauce
- Sides**
- Yoghurt, cucumber, raisins, sumac VG GF 7
- Mixed pickles VG GF 6.5
- Lentil soup VG GF 7.75
- Lebanese rice with vermicelli VG 6.5
- Homemade garlic dip VG 1.75
- Homemade chili sauce VG 1.75

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.

