

## COLD-STARTERS & SALADS

**Tabouleh** تبولة 3.5  
Fragrant Levantine salad made with chopped parsley, cracked wheat (Bulgur), tomatoes and spring onions. Finished with a lemon and olive oil vinaigrette.

**Fattoush** فتوش 3.5  
Gem lettuce, tomatoes, mint and parsley, with toasted pita bread, fresh pomegranate and sumac dressing.

**Rocket & Pomegranate Salad** 3.5  
**سلطة جرجير بالرمان** NEW  
Wild rocket salad and pomegranate kernels salad, topped with a sweet and sour pomegranate vinaigrette.

**Aubergine Salad** 4.5  
**سلطة باذنجان** NEW

**Beetroot Starter** 3.5  
**سلطة شوندر بالليمون** NEW  
Diced beetroot with parsley and lemon juice dressing

### Cold-Mezze Sharing Platter مشكل مقبلات

Large, starters sharing-platter, with Hummus, Baba Ghanouj, Tabouleh, Fattoush and Tzatziki  
14.5

**Hummus** حمص 3.5  
Smooth and rich chickpea purée with tahini and lemon juice. Prepared according to Iraqi recipe.

**Baba Ghanouj** بابا غنوج 3.5  
Smoked aubergine, puréed and prepared with tahini and fresh lemon juice.

**Tzatziki** جاجيك 3.5  
**Mixed Iraqi Pickles** 2.5  
**طرشي عراقي مشكل**

**Iraqi Pickles in Anba Sauce** 2.5  
**طرشي بالعنبه**

**Olives** زيتون مشكل 2.5

Prices include 20% VAT.  
A 10% discretionary service charge will be added to your bill.

Some of our dishes may contain allergens (such as eggs, nuts, gluten, and milk). We advise you to speak with a member of staff if you have any food allergies or intolerances.

## HOT-STARTERS

### Hot-Mezze Sharing Platter

#### مشكل مقبلات

A large platter made for sharing. Contains kibbeh, falafel, shawarma  
14.5

<b>Grilled Kibbeh</b> 5 كبة مشوية	<b>Batata Harreh</b> 4 ✓ بطاطا حارة
<b>Kibbeh Mousel</b> 7 كبة موصل	Sautéed, chilli-spiced potatoes, with coriander and lemon juice
<b>Lebanese Kibbeh</b> 4 كبة طرابلسية	<b>Grilled Halloumi</b> 4.5 ✓ حلومي مشوي
<b>Kibbeh Halab</b> 4 كبة حلب	<b>Sautéed Lamb Liver</b> 6.5 كبد مقلي POPULAR
<b>Mixed Kibbeh</b> 4 كبة مشكلة	<b>Falafel &amp; Hummus</b> 7 ✓ فلافل و حمص
<b>Sambousak</b> 4 سمبوسك	<b>Falafel</b> 3 ✓ فلافل
Lamb / Vegetable ✓ / Cheese ✓	<b>Arayes</b> 4.5 NEW عرايس
	<b>Iraqi Chilli Fry</b> 7 جلفراي NEW

## HOT FROM THE OVEN

<b>Lahm-B'ajin</b> 3 لحم بعجين	<b>Manaqeesh</b> مناقيش ✓
Oven baked thin and crispy dough topped with a spiced mix of ground lamb, herbs, chopped tomatoes and bell peppers.	<b>Za'tar (thyme)</b> زعتر 3
<b>Lahm-B'ajin &amp; Eggs</b> 4 لحم بعجين بالبيض	<b>Spinach</b> سبانخ 3
<b>Tomatoes, Cheese &amp; Olives Pizza</b> 3.5 ✓ بيتزا بالجبن، طماطم و الزيتون	<b>Cheese</b> جبن 3
	<b>Mix any two toppings</b> 3.5 مشكل مناقيش

## MAIN COURSES

Complementary lentil soup is served with every main course. If you wish to order non-main course menu items and would still like our lentil soup then it will be charged separately on your bill.

## OUR SIGNATURE GRILLED MEATS

<b>مشاوي مشكلة</b>	
<b>Single Mixed Grill</b> 13 Three skewers (Lamb Kabab, Chicken Ta'ouq, and Lamb Shish). Served with salad, grilled onions and tomatoes	
<b>Sharing Mixed Grill</b> 22 Six skewers (Lamb Kabab, Chicken Ta'ouq, and Lamb Shish), and Lamb Shawarma. Served with salad, grilled onions and tomatoes	
<b>The BIG Grill</b> with LAMB CHOPS 33 Six skewers (Lamb Kabab, Chicken Ta'ouq, and Lamb Shish), with Lamb and Chicken Shawarma, and Lamb Chops. Served with salad, grilled onions and tomatoes	

### Shawarma كص

Our Shawarma is prepared daily from lamb shoulders / chicken thighs. We leave the meats to rest for 24 hours in our signature marinade.

Each morning we let our Shawarma slowly cook for at least 90 minutes before we start serving it.

Shawarma is served with fresh salad and Tanoor bread. Choose rice or chips, instead of salad, if you prefer.

<b>Lamb / Chicken</b> 8
<b>Mixed Lamb &amp; Chicken</b> 8.5

## GRILLED SEA BASS

### سمك مسكوف

Charcoal-grilled sea bass. Sourced daily from local fish mongers. Served with fresh salad and Tanoor bread. Choose rice or chips, instead of salad, if you prefer.

12

## GRILLED LAMB

<b>Lamb Chops</b> ضلوع مشوية 13 Grilled lamb chops served with salad, grilled onions and tomatoes.
<b>Lamb Shish</b> تكة لحم 11 Grilled lamb cubes served with salad, grilled onions and tomatoes.
<b>Lamb Kabab</b> كباب لحم 8.5 Grilled lamb kofte served with salad, grilled onions and tomatoes.

## CHICKEN

<b>Chicken Ta'ouq</b> 8.5 (طاووق) تكة دجاج Marinated, grilled chicken cubes served with salad.
<b>فروج مسحب</b> POPULAR 1/2 Grilled Chicken 7.5 Grilled Chicken 11
<b>Chicken Escalope</b> 7.5 اسكالوب دجاج

## IRAQI HOME COOKING

<b>Lamb Quzi</b> 12 قوزبي عراقي و مرق Traditional Arabic dish; slow cooked, tender and succulent lamb shank or neck served with fragrant basmati rice, decorated with vermicelli, raisins and nuts. Complemented with your choice of stew.	<b>Iraqi Chicken Biryani</b> 13 برياني دجاج
<b>Tashreeb</b> 10 تشريب لحم بالطماطم ونومي بصره	<b>Dlaimeya</b> 15 دلماية Tender lamb neck with rice, spread over freshly baked Tanoor bread soaked with lamb broth. Topped with vermicelli, raisins, and nuts.
<b>Rice with Stew</b> 7 تمن و مرق	<b>Falafel &amp; Hummus</b> 7 ✓ فلافل و حمص Crispy falafel fried to order. Prepared according to traditional Iraqi recipe, served with hummus and warm bread.

**Iraqi Prawn Biryani** 12.5  
مطبق روبيان مع مرق

**Iraqi Lamb Biryani** 13  
برياني لحم

**DOLMA** دولمة  
Now served daily  
12

## WEEKEND SPECIALS

باجة، شوربة و كبة حامض  
**Parta Palau, Pacheh, & more**  
On weekends we also prepare additional speciality dishes.  
Please ask about this weekend's special dishes

## LAMB BURGER

Lamb Burger & Chips	7
+ add cheddar cheese	50 pence

We bake our own buns, and our lamb burgers are made in-house from tender British lamb, mixed with subtle spices.

## SIDES

Potato Chips بطاطا مقلية	2.5
Lentil Soup شوربة عدس	3
Rice رز	3
Pickles طرشبي	1.5
Iraqi Samoon صمون	50 pence
Tanoor Bread خبز تنور	1
Butter Naan خبز تنور بالزبد والسمن	2.5
Tanoor Bread with Fresh Mint & Sesame Seeds	3
خبز تنور بالنعناع والسمن	

## STEWES

Tabasi (Aubergine) مرقعة تبسيب	4
Bamia (Okra) مرقعة بامية	4
Fasolya (Beans) مرقعة فاصوليا يابسة	4

## SMOOTHIES

Red Berries Mix	4
Mango & Strawberry	4
Mango	4

## FRESH AYRAN YOGHURT

PREPARED FRESH, DAILY

شراب لبن عراقي

Glass	1.5
Jug	4

## SANDWICHES

Lamb / Chicken Shawarma كس	5	Grilled Lamb Kofte	5
Our signature sandwich. Gourmet slices of grilled lamb or chicken topped with freshly chopped salad, Iraqi pickles and a drizzle of tahini sauce.		كباب عراقي مشوي	
Chicken Shish تكة دجاج طاووق	5	Grilled ground lamb mixed with fresh herbs in a sandwich topped with fresh salad, sumac and pickles.	
Marinated, grilled chicken cubes with salad, Iraqi pickles and tahini sauce.		Falafel فلافل و عنبية	4
Lamb Shish تكة لحم	6	Crispy falafel fried to order. Prepared according to traditional Iraqi recipe and topped with a drizzle of tangy Anba sauce and fresh salad.	
Grilled lamb cubes topped with salad, Iraqi pickles and tahini sauce.		Grilled Halloumi حلومي مشوي	4.5
		Halloumi cheese, lebaneh & zaatar, olives, cucumber, tomato, fresh mint.	

## DESSERT

Daatli داطلي	5.5	Iraqi K'nafa كنافة على الطريقة العراقية	
Tahini & Date Syrup (Dibs & Rashi) دبس و راشي	3.5	Personal	5
Dates Kleicha كليچه عراقيه بالتمر	3.5	Large	12

## MOCKTAILS

Mango Mojito	4
Strawberry Mojito	4
Lemon & Lime	4
Al Enam's Sunrise	4
Strawberry Daiquiri	4

## MILKSHAKES

Oreo / Strawberry / Banana / Peanut Butter / Kitkat / Mars / Ferrero Rocher / Snickers / Lion / Bounty / Twix / Kinder Bueno / Nutella	3.5
----------------------------------------------------------------------------------------------------------------------------------------	-----

## FRUIT JUICE

Lemon & Mint	3.5
Orange	3.5
Strawberry	3.5
Mango	4
Carrot	3.5
Orange & Carrot	3.5
Sweet Melon	3.5

## COLD DRINKS

Soft Drinks (can)	1.25
Fruit Juice (bottle / carton)	1
Ayran Yoghurt	1.5
Still Water	1
Sparkling Water	1

## BREAKFAST

Breakfast is served daily, between 9.30 am and 1 pm

## SWEET & AUTHENTIC

Iraqi Kahi & Qaymer كاهي و كيمر	9
Thick, buffalo cream (Qaymer) with Kahi (layered, crispy pastry drenched in syrup).	
Al Enam Breakfast Platter صحن فطور الأنعام	6.5
Halloumi cheese, lebaneh & zaatar, olives, cucumber, tomato, fresh mint.	
Iraqi Kahi كاهي	6.5
Oven baked, thinly folded layers of crispy pastry drenched in sugar syrup.	
Tahini & Date Syrup (Dibs & Rashi) دبس و راشي	3.5
Served with freshly-baked Tanoor bread.	

## HOT DRINKS

Iraqi Cardamom Tea	1.5
Mint Tea	1.5
Green Tea	1.5
Moroccan Green Tea	1.5
English Breakfast Tea	1.5
Turkish Coffee	2
Café Latte	2.5
Cappuccino	2.5
Café Americano	2
Double Espresso	2
Hot Chocolate	2

## HEARTY & SAVOURY

Pastorma & Eggs باسطرمة و بيض	6.5	Tomatoes with Eggs طماطم بالبيض	5
Authentic fried, Iraqi sausages complemented with two fried eggs. Served with Tanoor bread		Eggs (Fried or Omelette) بيض مقلي	4
Baggileh B'il-Dihn تشريب باقلاء بالبيض و الدهن	6.5	Fül Midammis فول مدمس	4.5
Sautéed Lamb Liver كبد مقلي	6.5	Hearty, Egyptian breakfast dish; stew of warmed fava beans mixed with olive oil and lemon juice.	
Makhlama Omelette مخلمة	7	Iraqi Lamb Chilli Fry جلفراي	7
Rich omelette, with ground, sautéed lamb, onions, tomatoes, parsley, and green pepper.			
Mushroom Omelette بيض مع الفطر	5.5	NEW Shakshuka شكشوكة	6.5
Omelette with sautéed green & red peppers, onions, and mushrooms. Seasoned with salt and pepper.		Eggs, poached in spiced tomato sauce	

## HOT FROM THE OVEN

Lahm-B'ajin لحم بعجين	3	Manaqeesh مناقيش	
Oven baked thin and crispy dough topped with a spiced mix of ground lamb, herbs, chopped tomatoes and bell peppers.		Za'tar (thyme) زعتر	3
Lahm-B'ajin & Eggs لحم بعجين بالبيض	4	Spinach سبانغ	3
		Cheese جبن	3
Tomatoes, Cheese & Olives Pizza بيتزا بالجبن، طماطم و الزيتون	3.5	Mix any two toppings مشكل مناقيش	3.5

Prices include 20% VAT. A 10% discretionary service charge will be added to your bill.

Some of our dishes may contain allergens (such as eggs, nuts, gluten, and milk). We advise you to speak with a member of staff if you have any food allergies or intolerances.