

## COLD-STARTERS & SALADS

- Tabouleh** تبولة 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 5  
Gem lettuce, tomatoes, mint and parsley, with toasted pita bread, fresh pomegranate and sumac dressing.
- Rocket & Pomegranate Salad** 5  
**سلطة جرجير بالرمون**  
Wild rocket salad and pomegranate kernels salad, topped with a sweet and sour pomegranate vinaigrette.
- Aubergine Salad** 5.5  
**سلطة باذنجان**
- Stuffed Vine Leave** 7.5 **NEW**  
**ورق عنب بالزيت**
- Beetroot Starter** 5  
**سلطة شوندر بالليمون**  
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

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- Hummus** حمص 5  
Smooth and rich chickpea purée with tahini and lemon juice. Prepared according to Iraqi recipe.
- Baba Ghanouj** بابا غنوج 5  
Smoked aubergine, puréed and prepared with tahini and fresh lemon juice.
- Tzatziki** جاجيك 5
- Labneh** لبنه 4.5
- Mixed Iraqi Pickles** 4  
**طرشي عراقي مشكل**
- Iraqi Pickles in Anba Sauce** 4  
**طرشي بالعنبه**
- Olives** زيتون مشكل 4
- Side Salad** خضروات مشكله 4  
Fresh salad without dressing; rocket, raddish, olives, tomatoes and cucumber. A perfect side dish with Lahm-B'ajin

## HOT-STARTERS

### Hot-Mezze Sharing Platter

#### مشكل مقبلات

A large platter made for sharing. Contains mixed kibbeh, falafel, onion rings, sambousek

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|---|--|
| <b>Grilled Kibbeh</b> 6<br>كبة مشوية            | <b>Batata Harreh</b> 6.5 <b>✓</b><br>بطاطا حارة<br>Sautéed, chilli-spiced potatoes, with coriander and lemon juice |
| <b>Kibbeh Mousel</b> 8.5<br>كبة موصل            | <b>Grilled Halloumi</b> 5.5 <b>✓</b><br>حلومي مشوي   |
| <b>Lebanese Kibbeh</b> 6<br>كبة طرابلسية        | <b>Sautéed Lamb Liver</b> 8<br>كبد مقلي <b>POPULAR</b>   |
| <b>Kibbeh Halab</b> 6<br>كبة حلب                | <b>Falafel &amp; Hummus</b> 8.5 <b>✓</b><br>فلافل و حمص  |
| <b>Mixed Kibbeh</b> 6<br>كبة مشكله              | <b>Falafel</b> 4.5 <b>✓</b><br>فلافل   |
| A portion of Lebanese Kibbeh, and Kibbeh Halab  | <b>Arayes</b> 5 <b>🍷</b><br>عرايس  |
| <b>Kibbeh Baghileh</b> 6 <b>✓</b><br>كبة باقلاء | Grilled pita bread with spiced lamb filling  |
| <b>Sambousak</b> 6<br>سمبوسك                    | <b>Iraqi Chilli Fry</b> 8<br>جلفراي  |
| Lamb / Vegetable <b>✓</b> / Cheese <b>✓</b>     | Diced lamb sautéed with potatoes, onions, pepper, tomatoes, and spices   |

## HOT FROM THE OVEN

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|---|--|
| <b>Lahm-B'ajin</b> 4<br>لحم بعجين   | <b>Manaqeesh</b> مناقيش <b>✓</b>             |
| 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 4                 |
| <b>Lahm-B'ajin &amp; Eggs</b> 5.5<br>لحم بعجين بالبيض   | <b>Spinach</b> سبانخ 4                       |
|   | <b>Cheese</b> جبن 4                          |
| <b>Tomatoes, Cheese &amp; Olives Pizza</b> 5 <b>✓</b><br>بيتزا بالجبن، طماطم و الزيتون                              | <b>Mix any two toppings</b> 5<br>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 additionally on your bill

## OUR SIGNATURE GRILLED MEATS

- مشاوي مشكله**
- Single Mixed Grill** 15  
Three skewers (Lamb Kabab, Chicken Ta'ouq, and Lamb Shish). Served with salad, grilled onions and tomatoes
- Sharing Mixed Grill** 33  
Six skewers (Lamb Kabab, Chicken Ta'ouq, and Lamb Shish), and Lamb Shawarma. Served with salad, grilled onions and tomatoes
- The BIG Grill** **with LAMB CHOPS** 45  
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

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

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|---------------------------------|----|
| <b>Lamb / Chicken</b>           | 10 |
| <b>Mixed Lamb &amp; Chicken</b> | 11 |

## GRILLED SEA BASS

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.

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## GRILLED LAMB

- Kabab Erbil** كباب اربيل 12 **NEW**  
Our speciality, extra tender Erbil-style lamb kabab, served with salad, grilled onions and tomatoes.

- Lamb Chops** ضلوع مشوية 16  
Grilled lamb chops served with salad, grilled onions and tomatoes.

- Lamb Shish** تكة لحم 15  
Grilled lamb cubes served with salad, grilled onions and tomatoes.

- Lamb Kabab** كباب لحم 10  
Grilled lamb kofte served with salad, grilled onions and tomatoes.

## CHICKEN

- Chicken Ta'ouq** 10  
**طاووق (تكة دجاج)**  
Marinated, grilled chicken cubes served with salad.

- فروج مسحب** **POPULAR**  
**1/2 Grilled Chicken** 8  
**Grilled Chicken** 12

## IRAQI HOME COOKING

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|--|---|
| <b>Lamb Quzi</b> 14<br><b>قوزبي عراقبي و مرق</b>   | <b>Iraqi Chicken Biryani</b> 14<br><b>برياني دجاج</b>   |
| 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>Chicken Quzi</b> 14<br><b>قوزبي دجاج</b>   |
| <b>Tashreeb</b> 13<br><b>تشريب لحم بالطماطم ونومي بصره</b>   | <b>Dlaimeya</b> 15<br><b>دلیمية</b>   |
|  | Tender lamb neck with rice, spread over freshly baked Tanoor bread soaked with lamb broth. Topped with vermicelli, raisins, and nuts. |
| <b>Iraqi Prawn Biryani</b> 14<br><b>مطبق روبيان مع مرق</b>   | <b>Iraqi Lamb Biryani</b> 14<br><b>برياني لحم</b>   |

### Dish of the Weekend

طبق السبت و الأحد

Please ask your waiter for details

### دولمة

Now served daily

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## LAMB BURGER

Lamb Burger & Chips	8.5
+ 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	3.5
Lentil Soup شوربة عدس	3
Rice رز	3
Iraqi Samoon صمون	50 pence
Tanoor Bread خبز تنور	1
Butter Naan خبز تنور بالزبد والسمسم	2.5
Tanoor Bread with Fresh Mint & Sesame Seeds خبز تنور بالنعناع والسمسم	3

## STEWES

Tabasi (Aubergine) مرقة تبسي	5.5
Bamia (Okra) مرقة بامية	5.5
Fasolya (Beans) مرقة فاصوليا يابسة	5.5

## SMOOTHIES

Red Berries Mix	4
Mango & Strawberry	4
Mango	4

## SANDWICHES

Our sandwiches are now served with potato chips

Lamb / Chicken Shawarma كس	8.5	Grilled Lamb Kofte كباب عراقي مشوي	8.5
Our signature sandwich. Gourmet slices of grilled lamb or chicken topped with freshly chopped salad, Iraqi pickles and a drizzle of tahini sauce		Grilled ground lamb mixed with fresh herbs in a sandwich topped with fresh salad, sumac and pickles.	
Chicken Shish تكة دجاج طاووق	8.5	Falafel فلافل و عنبه	8.5
Marinated, grilled chicken cubes with salad, Iraqi pickles and tahini sauce.		Crispy falafel fried to order. Prepared according to traditional Iraqi recipe and topped with a drizzle of tangy Anba sauce and fresh salad.	
		Grilled Halloumi حلومي مشوي	8.5

## DESSERT

Znud El'sit زنود الست	NEW	Iraqi K'nafa كنافه على الطريقة العراقية	
Five pieces	7.5	Personal	6
		Large	13
Dihinia Dessert حلوة الدهين		Kataifi K'nafa with Cream and Nutellea	NEW
Personal	7	اصابع كنافه بالفشة	7.5
Large	13		

## FRESH AYRAN YOGHURT

PREPARED FRESH, DAILY

شرباب لبن عراقي	
Glass	1.5
Jug	4.5

## MILKSHAKES

Oreo / Strawberry / Peanut Butter / Nutella	4.5
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## FRUIT JUICE

Lemon & Mint	4
Orange	4
Strawberry	4
Mango	4

## COLD DRINKS

Soft Drinks (can)	2.25
Fruit Juice (bottle / carton)	1
Ayran Yoghurt	1.5
Still Water	1.5
Sparkling Water	1.5

## BREAKFAST

Breakfast is served daily, between 10 am and 2 pm

## SWEET & AUTHENTIC

Iraqi Kahi & Qaymer كاهي و كيمر	12
Thick, buffalo cream (Qaymer) with Kahi (layered, crispy pastry drenched in syrup).	
Al Enam Breakfast Platter صحن فطور الأنعام	8
Halloumi cheese, lebneh & 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	4
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	3
Café Latte	3
Cappuccino	3
Café Americano	2
Double Espresso	2
Hot Chocolate	3

## HEARTY & SAVOURY

Pastorma & Eggs باسطرمة و بيض	8	Eggs (Fried or Omelette) بيض مقلي	4
Authentic fried, Iraqi sausages complemented with two fried eggs. Served with Tanoor bread		Fül Midammis فول مدمس	6.5
Baggileh B'il-Dihn تشريب باقلاء بالبيض و الدهن	8	Hearty, Egyptian breakfast dish; stew of warmed fava beans mixed with olive oil and lemon juice.	
Sautéed Lamb Liver كبد مقلي	8	Iraqi Lamb Chilli Fry جلفراي	8
Makhlama Omelette مخلمة	8	Rich omelette, with ground, sautéed lamb, onions, tomatoes, parsley, and green pepper.	
		Shakshuka شكشوكة	7
		Eggs, poached in spiced tomato sauce	

## HOT FROM THE OVEN

Lahm-B'ajin لحم بعدين	4	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	4
Lahm-B'ajin & Eggs لحم بعدين بالبيض	5.5	Spinach سبانغ	4
		Cheese جبن	4
Tomatoes, Cheese & Olives Pizza بيتزا بالجبن، طماطم و الزيتون	5	Mix any two toppings مشكل مناقيش	5