

..... **Special Night / Date Night**

SET MENU 1

for minimum 2 people £55

STARTERS

Liban hummus v

Homemade hummus with fresh pitta

Fattoush (g)

Lettuce, tomato, cucumber, parsley, mint, onion, radish, summac, Lebanese bread

Liban kellaj (g,d) v

Charcoal grilled Lebanese bread, halloumi cheese, mint

Falafel v (g,n,d)

Chickpeas & broad beans, served with tahina & garlic sauce

Patata harra v (g,n,d)

Served with spicy fried potatoes, coriander, chili, lemon sauce, onion, garlic

MAINS

Moussaka v (g,n,d)

Served with Lebanese rice, aubergines, chickpeas, tomato sauce, onion, garlic

Lebanese Mint Tea and Baklava (g,n,d)

SET MENU 2

(Served with Lebanese rice) for a minimum of 2 people £60

STARTERS

Liban hummus v

Homemade hummus with fresh pitta

Fattoush (g) v

Lettuce, tomato, cucumber, parsley, mint, onion, radish, summac, Lebanese bread

Liban arayes (g,d)

Baked Lebanese bread, minced lamb, parsley, onion

Falafel v (g,d)

Chickpeas & broad beans, served with tahina & garlic sauce

Patata harra (g,n,d) v

Served with spicy fried potatoes, coriander, chili, lemon sauce, onion, garlic

MAINS

Mixed grill (g)

Kafta, lamb meshawi and shish taouk, two chicken wings

Lebanese Mint Tea and Baklava (g,n,d)

..... **Indian Set Menu**

SET MENU 1 - Vegetarian

Minimum 2 people £55

STARTERS

Avocado Papdi Chaat (g,n,d)

Spicy avocado indian flat tacos topped with tangy tamarind chutney

SPDP (Sev Puri Dahi Puri) (g,n,d)

Spiced sprouts and potato mix in puffed puri, laced with sweet yoghurt and chutney

Achari Paneer Tikka (d)

Cottage cheese chargrilled in pickling spices

Punjabi Samosa Chana Chaat (g,n,d)

Crispy veggie samosa with spicy chickpeas, sweet yoghurt and chutney

MAINS

Makhani Paneer (n,d)

Cottage cheese stir fried, chilly ginger sauce

SIDES

Jeera Rice (g)

Cumin and fresh coriander, rice stir fry

Crackling Chilly & Lime Potato (g,n,d)

Crispy potatoes tossed in a delicious tangy and spicy sauce

Plain Naan (g,d)

DESSERT

Gulab Jamun and ice cream (g,n,d)

SET MENU 2

Minimum 2 people £60

STARTERS

Avocado Papdi Chaat (g,n,d)

Spicy avocado indian flat tacos topped with tangy tamarind chutney

SPDP (Sev Puri Dahi Puri) (g,n,d)

Spiced sprouts and potato mix in puffed puri, laced with sweet yoghurt and chutney

Soola Chicken Tikka (d)

Fiery spiced traditional chicken tikka, not for the faint hearted

Punjabi Samosa Chana Chaat (g,n,d)

Crispy veggie samosa with spicy chickpeas, sweet yoghurt and chutney

MAINS

Chicken Makhani (n,d)

Smoked chicken stir fried in a chilly and ginger sauce

SIDES

Crackling Chilly & Lime Potato (g,n,d)

Crispy potatoes tossed in a delicious tangy and spicy sauce

Jeera Rice (g)

Cumin and fresh coriander, rice stir fry

Plain Naan (g,d)

DESSERT

Gulab Jamun and ice cream (g,n,d)



————— **M E N U** —————

#LIBLIFE

AUTUMN & WINTER 2020

Our food is made daily using only fresh ingredients, most importantly we use Lebanese ingredients where available, from olive oil & herbs to tahini, our Lebanese halloumi & yoghurt. That's why we are so different, our chefs make everything especially for you, and are always working on improving and creating new dishes & tastes at Liban tapas

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TAPAS

Cold

- Avocado hummus v** 7.95
Our homemade hummus blended with avocado
- Truffle oil hummus v** 9.95
Our homemade hummus blended with truffle oil
- Liban Beirut hummus v** 7.20
Homemade hummus with fresh chillies
- Vine leaves v** 6.95
Stuffed with rice, tomato, parsley
- Motabaal fresh pomegranate v** 6.95
Fresh roasted aubergines diced in olive oil
- Moussaka v (g)** 6.95
Roasted fresh aubergine with chick peas and mix peppers in a tomato sauce
- Liban hummus v** 6.95
Homemade hummus with fresh pitta

Cold Tapas From The East

- Poppadom & Chutney Tray (g,n,d)** 3.70
Assorted fried papad with mint & mango chutney
- Avocado Papdi Chaat (g,n,d)** 7.40
Spicy avocado indian flat tacos topped with tangy tamarind chutney
- SPDP (Sev Puri Dahi Puri) (g,n,d)** 6.95
Spiced sprouts and potato mix in puffed puri, laced with sweet yoghurt and chutney
- Punjabi Samosa Chana Chaat (g,n,d)** 7.40
Crispy veggie samosa with spicy chickpeas, sweet yoghurt and chutney

Hot

- Hummus chicken shawarma (d)** 9
Homemade hummus topped with chicken shawarma
- Beirut calamari (g,n,d)** 9
Deep fried fresh calamari in panko crumbs served with tartar sauce
- Liban kellaj v (g,d)** 8
Charcoal grilled Lebanese bread, halloumi cheese, mint
- Liban arayes (g,d)** 8
Baked Lebanese bread, minced lamb, parsley, onion
- Fatayer spinach v (g,n,d)** 8
Lebanese pastry, spinach, onion, olive oil, sumac, pine nuts
- Grilled halloumi cheese v (d)** 9
Halloumi (contains milk), tomato, cucumber & watermelon
- Soujok (g,n,d)** 9
Spicy sausages, butter, lemon
- Jawaneh meshwi (g,n,d)** 8.5
Grilled chicken wings marinated in Lebanese dressing
- Kibbeh (g,n,d)** 9.5
Deep fried lamb balls, cracked wheat, onions, sautéed mince & pine nuts
- Liban falafel (g,n,d)** 7.5
Large fresh falafel
- Cheese spring rolls v (g,n,d)** 8
Lebanese pastry, stuffed with cheese
- Patata harra v (g,n,d)** 8
Spicy fried potatoes, coriander, chilli, lemon sauce

Hot Tapas From The East

- Soola Chicken Tikka (d)** 13.00
Fiery spiced traditional chicken tikka, not for the faint hearted
- Lamb Samosa Fingers (g,n,d)** 7.50
Spicy lamb mince and green peas rolled in a pastry
- Achari Paneer Tikka (d)** 9.50
Cottage cheese chargrilled in pickling spices
- Chicken Lollypop (g,n,d)** 8.25
Juicy chicken wings in a crisp batter, indo sichuan sauce
- Poky Fried Prawns (g,n,d)** 9.95
Golden fried prawns, an indian zinger fry, chilly mayo
- Bullet Beetroot (g,n,d)** 7.50
Crumb fried spicy beetroot dumplings, onion seeds

SIDES

- Halloumi fries (g,n,d)** 6
(halloumi contains milk)
- Truffle oil fries v (g,n,d)** 6
- Fries v (g,n,d)** 4
- Rice v (g)** 4
- Crackling Chilly & Lime Potato (g,n,d)** 6.95
Crispy potatoes tossed in a delicious tangy & spicy sauce
- Cucumber Raita (g,d)** 3.50
Perfect coolant with yoghurt to match any biryani
- Jeera Rice (g)** 3.90
Cumin & fresh coriander, rice stir fry
- Tandoori Roti (g,d)** 2.50
- Plain Naan (g,d)** 2.50
- Garlic Naan (g,d)** 2.95
- Chilli Cheese Naan (g,d)** 3.25

SALADS

- Shish Taouk and Avocado Salad (d)** 10.5
Charcoal grilled chicken with mix salad and fresh avocado
- Falafel Salad v (g,n,d)** 9.5
Fresh falafel with mixed salad
- Grilled Halloumi Salad v (g,d)** 10.5
Grilled halloumi cheese (halloumi contains milk), rocket leaves, lettuce, house dressing & watermelon
- Fattoush v (g)** 8.5
Lettuce, tomato, cucumber, parsley, mint, onion, radish, summac, Lebanese bread
- Tabbouleh v** 8.5
Parsley, mint, onion, tomato, crushed wheat
- Chilli Chicken Avocado Salad (d)** 9.5
Grilled chicken tikka with fresh spicy avocado salad

MAINS

- Vegetarian plate v (g,n,d)** 16.95
Hummus, motabaal, tabbouleh, falafel
- Kafta** 16.50
Charcoal grilled skewers of seasoned minced lamb with onion & parsley
- Spicy kafta** 17.50
Charcoal grilled skewers of seasoned minced lamb with onion & parsley, chilli and herbs
- Moussaka v (g,n,d)** 14.95
Served with Lebanese rice, aubergines, chickpeas, tomato sauce, onion, garlic
- Mixed grill (g)** 23
Kafta and shish taouk, lamb chop, two chicken wings
- Beirut burger with fries (g,n,d)** 13
Lamb/chicken (contains cheese)
- Halloumi Falafel Burger (g,n,d)** 12.50
with fries
- Libani (g,n,d) v** 16.95
Fattoush, Falafel, Beirut hummus, halloumi
- Chicken shawarma (g,d)** 16.50
Marinated chicken with herbs and spices
- Shish taouk (d)** 16.50
Charcoal grilled chicken
- Sea Bass 22**
Fresh caught Sea Bass grilled, served with baby roast potato, stir fried vegetables
- Charcoal Grilled baby chicken** 16.50
- Lamb chops** 19.50
Marinated and seasoned lamb chops with side garnish
- From The East**
- Zesty Chicken Naanza (g,n,d)** 11.95
Modern take on pizza naan, loaded with fingerlicking chicken tikka, peppers and onion, caramelised tomato sauce
- Peppy Paneer Naanza (g,n,d)** 10.95
A veggie version loaded with melting soft indian ricotta, peppers, onion and caramelised tomato sauce
- Delhi Butter Chicken (n,d)** 14.50
Tandoori chicken thigh in a rich, smokey and spicy tomato sauce
- Punjabi Shank Roganjosh** 17.50
Lamb shank in a robust sauce, meat lovers paradise
- Hyderabadi Biryani (d)** 15.95
Tender lamb steamed with basmati rice and spices
- Dal Makhani (d)** 7.50
Luxurious black lentil cooked overnight to get that richness right
- Chulhe De Chane** 9.45
Old school classic recipe of chickpeas cooked with authentic spices
- Makhani Paneer (n,d)** 11.95
Cottage cheese stir fried, chilly ginger sauce



12.5% Service Charge will be added to the final bill
v = Vegetarian | n = Contains Nuts or Seeds | g = Contains Gluten | d = Contains Dairy
Ask the waiter for gluten free/dairy free/nut free option | **Please let us know if you have any allergies**