

SOUP

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| 1 | Creamy Chicken Soup | شورية دجاج | £5.50 |
| 2 | Lentil Soup V | شورية عدس | £5.50 |

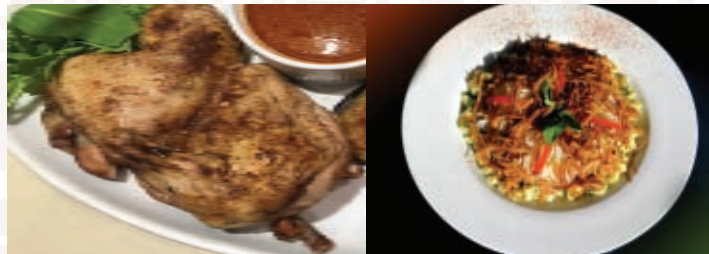


COLD MEZZ

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| 3 | Hoummos V | حمص | £6.70 |
| Purée of chickpeas, tahini & lemon. | | | |
| 4 | Hoummos Beurity V | حمص بيروتى | £6.90 |
| Purée of chickpeas mixed with hot pepper, chopped parsley & garlic. | | | |
| 5 | Moutabal V | متبل | £6.70 |
| Purée of grilled aubergine, tahini, lemon, garlic & topped with pomegranate seeds. | | | |
| 6 | Tabbouli V | تبولة | £7.00 |
| Chopped parsley, mint, onion & tomato mixed with cracked wheat, lemon & olive oil. | | | |
| 7 | Fattoush V | فتوش | £7.00 |
| Mixed green salad with tomato & toasted pitta bread, tossed with vinegar & olive oil. | | | |
| 8 | Stuffed Vine Leaves V | ورق عنب بالزيت | £6.70 |
| Vine leaves filled with parsley, mint, tomato, onion & rice | | | |
| 9 | Labneh V | لبنة او لبنة مع الفوم | £6.70 |
| Strained yoghurt with cucumber & mint garlic optional | | | |
| 10 | Muhamara V N | محمرة | £7.50 |
| Fried walnuts, pine nuts, almonds, pistachios & breadcrumbs crushed with dried herbs & mild red chilli. | | | |
| 11 | Tomato & Onion Salad V | سلطة بندورة وبصل | £5.90 |
| Chopped tomato with red onion, olive oil & lemon juice dressing. | | | |
| 12 | Spicy Arabic Salad V | سلطة عربية حارة | £5.90 |
| Finely chopped cucumber tomato onion with green chilli & dressing. | | | |
| 13 | Cucumber Yoghurt Salad V | سلطة خيار ولبن | £5.90 |
| Yoghurt with diced cucumber & dried mint. | | | |
| 14 | Beetroot Rocket V | سلطة شمندر | £5.90 |
| Beetroot, wild rocket with extra virgin olive oil & lemon dressing. | | | |
| 15 | Chicken Caesar salad | سلطة دجاج سيزر | £8.50 |
| Chicken, lettuce & croutons dressed with parmesan cheese, & caesar dressing. | | | |

HOT MEZZ

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| 16 | Hoummos N
(Awarmah or Shawarma) | حمص شاورما او قاورما | £7.50 |
| Hoummos topped with fried diced lamb & nuts or with shawarma | | | |
| 17 | Falafel Al Basha (Taamia) V | فلافل | £6.70 |
| A mixture of ground broad beans tossed in spices & deep-fried, served with tartar sauce. | | | |
| 18 | Foul Mudamas V | فول مدمس | £6.50 |
| Boiled broad beans & chickpeas served with tomato, chopped parsley, olive oil, pomegranate & lemon juice. | | | |
| 19 | Spicy Potato (Batata Harra) V | بطاطا حارة | £6.70 |
| Diced potatoes fried with garlic, coriander & hot peppers. | | | |
| 20 | Moussaka V | مسقعة | £6.70 |
| Cooked aubergine, chickpeas, onion & garlic with tomato sauce. | | | |
| 21 | Bamia bel zait V | بامية بالزيت | £6.70 |
| Cooked in olive oil with fresh coriander leaves, garlic, tomato & chilli. | | | |
| 22 | Chicken Wings (Jawanih) | جوانج دجاج | £6.90 |
| Sautéed in olive oil and marinated in lemon juice, garlic & coriander. | | | |
| 23 | Soujouk | سجق | £7.50 |
| Pan-fried homemade spicy lamb sausages with tomato. | | | |



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| 24 | Kibbe N | كبة مقلية | £7.50 |
| Crushed wheat stuffed with minced meat & pine nuts. | | | |
| 25 | Chicken Liver | سودة دجاج | £7.50 |
| Marinated chicken liver flambéed in lemon & pomegranate molasses. | | | |
| 26 | Halloumi Mashouq V | جبنة حلوم مشوية | £6.90 |
| Grilled halloumi cheese | | | |
| 27 | Makarona Beshamel | معكرونة بالبشاميل | £7.50 |
| Penne pasta with bechamel sauce & minced lamb | | | |

SEAFOOD STARTERS

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| 28 | Calamari | كلاماري | £7.25 |
| Deep-fried squid with seafood sauce | | | |
| 29 | Tiger Prawns | روبيان مقلي | £8.90 |
| Deep-fried breaded tiger prawns with seafood sauce | | | |

PASTRIES

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| 30 | Cheese Rekakat V | رقاقات جبن | £6.50 |
| Deep-fried samosa filled with mixed cheeses | | | |
| 31 | Lamb Sambusek | سمبوسك لحم | £6.50 |
| Deep-fried samosa filled with lamb mince & onion. | | | |
| 32 | Arayes Al Basha N | عرايس الباشا/حواوشي | £7.90 |
| Seasoned lamb mince with parsley & nuts, charcoal-grilled in pitta bread. | | | |
| 33 | Mana eesh Zaatar V | مناقيش زعتر | £6.00 |
| Baked pastry topped with thyme, sumac & sesame seeds | | | |
| 34 | Mana eesh Halloumi V | مناقيش جبنة حلوم | £6.50 |
| Baked pastry topped with halloumi cheese & sesame seeds | | | |
| 35 | Spinach Fatayer V N | فطائر سبانخ | £6.50 |
| Baked small pastry triangles filled with spinach, onion, sumac & nuts. | | | |

CHARCOAL GRILLED DISHES

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| 36 | Mixed Meat Grill | مشاوي مشكلة | £21.00 |
| A selection of kafta taouk, lamb fillet & lamb cutlet served with grilled tomato & garlic dip. | | | |
| 37 | Sish Taouk Skewers | شيش طاووق | £16.90 |
| Marinated chicken breast cubes with garlic dip | | | |
| 38 | Kafta Skewers | كفته مشوي | £16.70 |
| Minced Lamb with onion & chopped parsley | | | |
| 39 | Kafta Khoshkhash | كفته خشخاش | £16.70 |
| Minced lamb, chopped parsley & onion, grilled on-skewer served on a bed of spicy tomato sauce. | | | |
| 40 | Lamb Fillet Skewers | لحم مشوي | £18.50 |
| Marinated lamb cubes served with grilled tomato | | | |
| 41 | Lamb Cutlet | كستلاته غنم | £18.00 |
| Lamb cutlets served with grilled tomato & onion | | | |
| 42 | Baby Chicken | فروج مشوي | £16.90 |
| Baby chicken served with garlic dip | | | |

SHAWARMA PLATTERS

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| 43 | Shawarma Chicken | شاورما دجاج | £17.00 |
| Slices of marinated chicken roasted on a skewer | | | |
| 44 | Shawarma lamb | شاورما لحم | £18.00 |
| Slices of marinated lamb roasted on a skewer | | | |



COOKING DISHES

- 45 Okra (With Lamb) بامية باللحم £17.00
Okra, lamb cubes, onions & garlic, cooked in tomato sauce, served with vermicelli rice.
- 46 VEG. Okra بامية بالزيت £14.00
Okra, onions & garlic, cooked in tomato sauce, served with vermicelli rice.
- 47 Kibbeh Labanieh كبة باللبن £17.00
Kibbeh cooked with yoghurt & topped with garlic & coriander, served with white rice.
- 48 Shish Barak شيش برك £16.00
Pastry filled with lamb mince, pine nuts & onions, cooked in yoghurt, topped with coriander & garlic, served with white rice.
- 49 Chicken Magbous مجبوس دجاج £22.00
Roasted marinated chicken, served with mixed spice rice, & topped with nuts & raisins.
- 50 Chicken Biryani براني دجاج £21.00
Rice-based dish cooked with vegetables & spices, topped with chicken breast, caramelized onion, raisins & nuts, served with spicy vegetable sauce
- 51 Lamb Biryani براني لحم £22.00
Rice-based dish cooked with vegetables & spices, topped, caramelized onion, raisins & nuts, served with spicy vegetable sauce.
- 52 Jumbo Shrimp Biryani براني روبيان £23.00
Rice-based dish cooked with vegetables & spices, topped, caramelized onion, raisins & nuts, served with spicy vegetable sauce.
- 53 Maahashy Maasry محاشي مصرية £19.00
Mixed vegetables stuffed with rice, coriander, dill & spices
- 54 Koshary Maasry كشري مصري £12.00
Rice, lentils & marconi served with spicy tomato sauce & fried onions.
- 55 Potato Marak مرق بطاطا باللحم مع الارز £19.00
Fresh tomato based stew with potato & diced lamb served with rice.
- 56 Mix Veg Marak مرق خضار باللحم مع الارز £19.00
Fresh tomato based stew with mixed vegetables & diced lamb served with rice.
- 57 Chicken Curry كاري دجاج £17.00
Spiced chicken cubes simmered in herb-rich onion-tomato gravy served with rice.
- 58 Lamb Shoulder (For 2-3 People) كتف غنم £65.00
Roasted lamb shoulder, served with rice & special gravy sauce, on spiced tomato rice & topped with nuts & raisins

FISH

- 59 Syadyet Samak صيادية سمك £21.00
Seasoned sea bass fillet grilled, served with tahine sauce & rice.
- 60 Jumbo Shrimp روبيان مقللي او مشوي £26.00
Grilled or fried shrimps served with saffron rice & mild spicy sauce

- 61 Sea bass سمك سي باس £23.00
Grilled sea bass fish served with rice
- 62 Zebeedi سمك زبيدي مقللي او مشوي £21.00
Fried or grilled silver pomfret served with chips or rice

SIDE DISHES

- 63 Steamed rice رز بخاري £4.90
- 64 Vermicelli Rice رز بالشعيرية £4.90
- 65 Biryani Rice رز برياني £4.90
- 66 Kabsa Rice رز كيسه £4.90
- 67 Saffron Rice رز بالزعفران £4.90

DESSERT

- 68 Om Ali ام علي £6.50
Egyptian bread pudding with milk cream & topped with nuts.
- 69 Lokaymat (Awamat) لقيمات £6.50
Traditional deep fried dough balls soaked in honey
- 70 Aasidah عصيدة £6.50
Dates cooked with flour sugar and ghee butter served warm
- 71 Namoura (Bas Bousa) بسبوسة £6.50
Traditional semolina baked with coconut & nuts, soaked in honey.
- 72 Muhallabiah مهلبية £6.50
Milk pudding with rosewater, pistachio & syrup.
- 73 Rice Pudding رز بالحليب £6.50
- 74 Halawet El-Jiben حلاوة الجبن £6.50
A delectable Arabic dessert made from rolls of soft, sweet cheese stuffed with clotted cream, & crowned with pistachios & rose petal jam & drizzled with syrup flavored with orange blossom & rose water.
- 75 Knafeh كتافه بالجبن £6.50
Traditional dessert made with baked phyllo (Knafeh dough) layered with mild cheese, pistachio & drizzled with syrup & rose water

CHAPATTI OR PARATHA

- 76 Chapatti or Paratha Plain شاباتي او باراتا £3.00
With any of the Following Fillings we add £1.00 Each
- Kheema كيما
Chips Oman بطاطا عمان
Chocolate شوكولا
- Falafel فلافل
Shawarma شاورما
Halloumi Cheese جبنة حلوم
Honey or Sugar عسل او سكر

PLEASE NOTE

suitable for Vegetarians V - Contains Nuts N - Spicy S



AL BASHA

Middle-Eastern Food مأكولات عربية وخليجية

TAKE AWAY MENU

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