Hadia Lebanese Restaurant



Special Menu

Stantens

LENTIL SOUP

Glossy red onions laced with cumin and a swirl of fairly traded bouillon-organic olive oil

CHICKEN SOUP

Chicken Bouillon And Seasonal Vegetables With Arabic Noodles.[G]

HOUMOUS

Vegetarian. A Lebanese favourite made with chickpea pureé, sesame seed paste. Lemon juice and fairly traded organic olive oil[S]

MOUTABAL BABA GANOUJ

Vegetarian. Charcoal-grilled aubergines with sesame seed paste, garlic, and lemon juice.[S] [V]

CALAMARE

Fried in light tempura-style batter, served with homemade sauce

FELAFEL

Satisfying deep-fried chickpeas, onion, parsley, and garlic[S] [V]

SPICY POTATOES

Cubes of potatoes sautéed with garlic, coriander, chilli, and red pepper.[V]

HALLOUMI CHEESE

Grilled or Fried Segments of Halloumi with Dried Mint.[M]

FATTOUSH SALAD

A hearty salad of lettuce, cucumber, onions, tomatoes, green & red peppers, parsley, and pomegranate with flash-fried pitta bread squares tossed in a lemon, sumac, and olive oil dressing [G] [V]

Main Course

CHOOSE 1 SIDE

SIRLOIN STEAK

Seasoned and charcoal grilled

LAMB CHOPS

Marinated lamb chops, charcoal grilled

LAMB SHANK STEW

Slow Cooked Lamb Shank In Tomato Sauce With Onion, Red Peppers, Courgette, And Mushrooms.

MIXED GRILL

Flame Grilled Skewers Of Seasoned Minced Lamb, Marinated Lamb And Chicken Cubes, Served With Sauce And Lebanese Bread

LAMB SHISH

Flame Grilled Tender Cubes Of Specially Prepared Lamb, Served With Sauce And Lebanese Bread

CHICKEN SHISH

Flame-grilled Marinated Chicken Cubes, Served With Sauce And

CHICKEN TAGINE

Slow Cooked Chicken With Onion, Olives, Carrots In A Savoury Sauce

GRILLED SEABASS

Whole seabass seasoned and charcoal-grilled

Vegetarian Option

MOUJADARA WITH SALAD

Lentils cooked with rice, caramelised onions, and extra virgin oil, served with tomatoes and onion salad

MOUSAKAA B'ZEIT (AUBERGINE STEW)

Vegetarian. Roasted Aubergines Baked With Tomatoes, Chick Peas, Onions And Spices.

LOUBIEH B'ZEIT (GREEN BEANS STEW)

Vegetarian. Delicious Fresh Green Beans Cooked With Tomatoes, Onions, Garlic, And Olive Oil.

HAZELNUT & PISTACHIO CHOCOLATE

Moist, individual slices of rich chocolate cake, filled with a layer of pistachio. Each slice is dipped in a milk chocolate and chopped hazelnut coating, then decorated with pieces of pistachio, a drizzle of chocolate sauce, and a white chocolate button

CHOCOLATE FUDGE

Moist chocolate sponge cake, with a fudge icing layer. Covered in chocolate fudge icing with a hand-decorated spiral design.



CHICKEN KABSA

Roast chicken with rice and vegetables

ROAST LAMB LEG

with special rice 24 HR NOTICE

Book early until Nov 30 welcome

If you have food allergy or a special dietary requirement, please inform a member of our staff before you place your order.



APPETIZERS

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Lentil Soup

glossy red onions laced with cumin and a swirl of fairly traded bouillon organic olive oil

Chicken Soup

chicken bouillon and seasonal vegetables with arabic noodles

Houmous

made with chickpea, sesame paste , lemon juice and fairly traded organic olive oil

Moutabal Baba Ganoui

charcoal grilled aubergines with sesame paste, garlic and lemon juice

Felafel

satisfying deep fries chickpeas, onion, parsley and garlic

Spicy Potato

cubes of potatoes sauteed with garlic, corriander chilli and red pepper

Halloumi Cheese

grilled or fried segments of halloumi with dried mint

Fattoush Salad

lettuce, cucumbers, onions, tomatoes, green and red peppers, parsley and pomegranate with flash pitta bread squares tossed in lemon sumac and olive oil dressing

DESSERTS

topped with icecream

- -Chocolate Fudge Cake
- -Pistachio Baklava

🔻 - Hazelnut & Pistachio Chocolate Cake

MAIN COURSE

Choose one side

Chicken Tagine

slow cooked with onions, carrots in a savoury sauce

Chicken Shish

charcoal-grilled marinated chicken cubes

1/2 Boneless Chicken

charcoal-grilled half baby boneless chicken

Lamb Kafta Meshwi

flame-grilled skewers of seasoned minced lamb with onions and parsley served with sauce and lebanese bread

Lamb Shank Stew

slow cooked with cube of lamb, tomatoes, onion soup and coriander

Mixed Grill

charcoal grilled of seasoned minced lamb, marinated lamb and chicken cubes (1 skewer each)

Salmon Fillet

fresh salmon fillet seasoned and charcoal-grilled

VEGETARIAN OPTION:

Green Beans Stew

cooked with tomatoes, onions, garlic and olive oil

Mousakaa B'zeit Stew

roasted aubergines baked with tomatoes, chickpeas, onions and spices

£24.99

IF YOU HAVE ANY FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF OUR STAFF BEFORE YOU PLACE YOUR ORDER, THANKYOU