

ATTENTION FOOD ALLERGENS CONTAINED IN OUR INGREDIENTS.
Certain dishes in our menu contain nuts, dairy, gluten, and other allergens.
If you require any information or advice about specific ingredients that you may be allergic to,
please inform us when placing your order if you have any allergies.

Noura Belgravia
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www.noura.co.uk



suggested menus

Today's specials

Minimum 2 people (price per person)

- | | |
|---|-------|
| Express Menu <small>G S N D</small> | 24.50 |
| <ul style="list-style-type: none">• Selection of 6 mezze• Mixed grill (Kafta and Shish Taouk 2 skewers) | |
| Traditional Menu <small>G S N D</small> | 28.50 |
| <ul style="list-style-type: none">• Selection of 8 mezze• Mixed grill (Kafta and Shish Taouk 2 skewers)• (A traditional vegetarian option is also available) | |
| Light Menu with Dessert <small>G S N D</small> | 32.00 |
| <ul style="list-style-type: none">• Selection of 6 mezze• Mixed grill (Kafta and Shish Taouk 2 skewers)• Lebanese desserts• Coffee | |
| Vegetarian Menu with Dessert <small>V G S N D</small> | 38.00 |
| <ul style="list-style-type: none">• Selection of 8 mezze• Bamieh, Loubieh, or Mousakaat with rice• Lebanese desserts | |
| Noura Menu <small>G S N D</small> | 40.00 |
| <ul style="list-style-type: none">• Selection of 8 mezze• Mixed grill (Lamb, Kafta and Shish Taouk 3 skewers)• Lebanese desserts, home-made ice cream• Coffee | |
| Gourmet Menu <small>G S N D</small> | 45.00 |
| <ul style="list-style-type: none">• Selection of 10 mezze• Main course of your choice• Lebanese desserts, home-made ice cream• Coffee | |
| Pre-Theatre Menu <small>G S N D</small> | 19.50 |
| available from 4.00 pm to 7.30 pm daily | |
| <ul style="list-style-type: none">• Platter of 3 mezze: Hoummos, Fattoush, Kebbeh• Dish of the day or mixed grill (Kafta and Shish Taouk 2 skewers) | |
| Today's Lunch <small>G S N D</small> | 24.50 |
| available from 11.30 am to 6.30 pm daily (except Sunday) | |
| <ul style="list-style-type: none">• Platter of 5 mezze: Hoummos, Moutabbal, Tabbouleh, Vine leaves, Falafel• Dish of the day or mixed grill (Kafta and Shish Taouk 2 skewers)• Coffee | |

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**Selected platters available from 12.00 pm to 6.00 pm daily
(except Sunday)**

selected platters




















SELECTION OF MEZZE 🍷 G S	15.50
<i>Platter of 5 mezze: Hoummos, Moutabbal, Tabbouleh, Falafel and Loubieh bel Zeit</i>	
LARGE SELECTION OF MEZZE 🍷 G S N	17.25
<i>Platter of 7 mezze: Hoummos, Moutabbal, Tabbouleh, Falafel, Loubieh bel Zeit, Kebbeh and Vine leaves</i>	
VEGETARIAN SELECTION OF MEZZE 🍷 G S	17.00
<i>Platter of 7 mezze: Hoummos, Moutabbal, Tabbouleh, Vine leaves, Loubieh bel zeit, Fatayer, Falafel</i>	
LAMB CHAWARMA - HOUMMOS OR SALAD S	18.75
<i>Slices of marinated lamb roasted on a skewer served with Hoummos or Salad</i>	
CHICKEN CHAWARMA - TABBOULEH OR RICE G S D	18.75
<i>Slices of marinated chicken roasted on a skewer, served with Tabbouleh or Rice</i>	
MIXED CHAWARMA - TABBOULEH & HOUMMOS G S	20.50
<i>Slices of marinated lamb and chicken roasted on a skewer, served with Tabbouleh and Hoummos</i>	
CHARCOAL GRILLED LAMB - HOUMMOS OR SALAD S	19.50
<i>Skewered lamb, charcoal grilled, served with Hommos or Salad</i>	
SHISH TAOUK - SALAD	18.75
<i>Skewers of marinated chicken, charcoal grilled, served with crisp mixed salad</i>	
GRILLED KAFTA - FATTOUSH G	18.75
<i>Skewered minced lamb with parsley and onion, charcoal grilled, served with Fattoush salad</i>	
MIXED GRILL - HOUMMOS AND TABBOULEH G S	21.75
<i>Selection of lamb, Kafta and Shish Taouk served with Hoummos and Tabbouleh</i>	
MIXED FISH D	19.00
<i>Mixed fish (Salmon & Cod) baked served with Saffron rice</i>	

HOUMMOS	<i>puree of chickpeas with sesame oil and lemon</i>
MOUTABBAL	<i>puree of grilled aubergine with sesame seed oil and lemon juice</i>
TABBOULEH	<i>parsley, crushed wheat, tomatoes, onion, lemon juice, olive oil</i>
FATAYER	<i>baked spinach with onion and pine kernels in pastry parcels</i>
FALAFEL	<i>bean croquettes chickpeas, garlic and sesame oil</i>
LOUBIEH BEL ZEIT	<i>green beans cooked with tomatoes and olive oil</i>
FATTOUSH	<i>mixed salad, lettuce, tomatoes, mint, sumak, onion and fried Lebanese bread</i>
KEBBEH	<i>lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried</i>
CHEESE SAMBOUSSIK	<i>cheese rissole</i>
VINE LEAVES	<i>grape vine leaves filled with rice, tomato and parsley cooked in olive oil</i>

All prices are inclusive of VAT and exclusive of a discretionary 12.5% service charge














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cold mezze

HOUMMOS  S	6.75
<i>Puree of chickpeas with sesame oil and lemon</i>	
HOUMMOS BEIRUTY  S	7.25
<i>Puree of chickpeas with garlic, parsley, sesame oil and lemon</i>	
WARAKENAB VINE LEAVES  G	6.75
<i>Vine leaves filled with rice, tomato and parsley cooked in olive oil</i>	
LOUBIEH BEL ZEIT 	6.50
<i>Green beans cooked with tomato, garlic, onion and olive oil</i>	
BAMIEH BEL ZEIT 	6.50
<i>Okra cooked with tomato, coriander, garlic, onion and olive oil</i>	
MOUSAKAAT BATENJAN 	6.75
<i>Baked seasoned aubergine cooked with tomato garlic, onion and chickpeas</i>	
SHANKLEESH  D	7.50
<i>Aged cheese with thyme served with finely chopped tomatoes, onions, parsley and olive oil</i>	
LABNEH  D	6.00
<i>White cream cheese made from curdled milk, garlic and thyme optional</i>	
TABBOULEH  G	7.75
<i>Finely chopped parsley, tomatoes, onion, lemon juice and olive oil, mixed with cracked wheat</i>	
FATTOUSH  G	7.50
<i>Chopped mixed salad, lettuce, tomatoes, mint, sumak, and fried Lebanese bread</i>	
MOUTABBAL  S	7.75
<i>Puree of grilled smoked aubergine with sesame seed oil and lemon juice</i>	
MOUJADDARA 	6.75
<i>Puree of lentils and rice with seared onion topping</i>	
MUDARDARA 	6.50
<i>Cooked lentils and rice served with fried onions</i>	
BATRAKH	13.00
<i>Sliced Boutargue fish roe with garlic and olive oil</i>	
HOUMMOS AWARMA S N	9.75
<i>Puree of chickpeas served with minced marinated lamb</i>	
HOUMMOS CHAWARMA S	9.75
<i>Puree of chickpeas served with sliced marinated lamb</i>	
SAMKE HARRA	8.25
<i>Fish ratatouille with tomato, hot green pepper, red pepper, onion and coriander</i>	
BASTORMA	8.25
<i>Thin slices of spicy smoked beef</i>	
MUHAMMARA  N	8.25
<i>Finely blended mixed nuts, spices and olive oil</i>	
BATINJAN MAKDOUS  N	6.25
<i>Baby aubergines pickled and stuffed with walnut and garlic</i>	
BATINJAN EL RAHIB 	7.75
<i>Finely chopped grilled aubergines, green peppers lemon juice and garlic</i>	
BELGHARI CHEESE  D	5.75
<i>Bulgarian cheese</i>	
KASHKAWAL CHEESE  D	6.75
<i>Greek cheese made from sheep's milk.</i>	
KABIS 	4.75
<i>Mixed pickles</i>	

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HOUMMOS BALILA 	6.75
<i>Boiled chickpeas, lemon, garlic and olive oil served hot</i>	
FOUL MOUDAMMAS 	6.75
<i>Fava beans simmered in tomatoes, garlic and olive oil</i>	
FATAYER  G N	6.75
<i>Baked spinach with onions and pine kernels in pastry parcels</i>	
SFEEHA G N	6.75
<i>Small Lebanese pie, seasoned minced lamb, tomato, onions and pine kernels</i>	
SAMBOUSSIK G N	6.75
<i>Deep-fried lamb rissole pastry with pine kernels</i>	
CHEESE SAMBOUSSIK  G D	6.75
<i>Deep-fried cheese rissole pastry with herbs</i>	
KEBBEH G N	6.75
<i>Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried</i>	
CHEESE RIKAKAT  G D	6.75
<i>Filo pastry filled with mixed cheese, deep fried</i>	
FALAFEL  S	6.75
<i>Deep-fried bean croquettes chickpeas, garlic and sesame oil</i>	
MANA'EESH  G S	4.00
<i>Thyme and sesame seed herb pizza with olive oil</i>	
CHEESE MANA'EESH  G S D	4.75
<i>Lebanese cheese pizza</i>	
LAHM BI AJINE G N	5.50
<i>Lebanese pizza, topped with seasoned minced lamb, tomato, onions and pine kernels</i>	
SOJOK	7.50
<i>Fried spicy lamb sausage</i>	
SOJOK WITH EGGS	8.50
<i>Fried spicy lamb sausage with eggs</i>	
MAKANEK N	7.50
<i>Flambéed lamb sausages in lemon</i>	
SAWDAT DJAJ	7.50
<i>Marinated chicken livers flambéed in lemon</i>	
JAWANEH	7.75
<i>Chicken wings marinated in lemon and garlic, charcoal grilled or fried</i>	
GRILLED KELLAJ  G D	8.75
<i>Lebanese bread filled with halloumi cheese and tomatoes, charcoal grilled</i>	
ARAYESS G N	9.50
<i>Lebanese bread filled with seasoned minced lamb and pine kernels, charcoal grilled</i>	
SPICY POTATOES 	7.50
<i>Potatoes diced and cooked with onion, red and green peppers, coriander, garlic and spices</i>	
KELLAJ SHANKLEESH  G D	8.75
<i>Lebanese bread filled with aged cheese, thyme, tomatoes, onion and parsley, charcoal grilled</i>	
POTATOES KEBBEH  G N	6.75
<i>Mashed potatoes and cracked wheat shell filled with walnut, onion and green pepper</i>	
GRILLED HALLOUMI CHEESE  D	8.50
<i>Grilled Cypriot Cheese</i>	

main courses

LAHM MESHWI <i>Two skewers of lamb cubes, marinated and charcoal grilled</i>	17.00
KAFTA MESHWIYEH <i>Two skewers of minced lamb skewers with parsley and onions, charcoal grilled</i>	16.25
SHISH TAOUK <i>Two skewers marinated chicken breast cubes, charcoal grilled</i>	16.75
KAFTA TARATOR <small>S N</small> <i>Minced lamb, charcoal grilled, topped with pureed sesame and lemon sauce</i>	16.75
KAFTA KORFALYEH <small>N</small> <i>Minced lamb with tomatoes, charcoal grilled</i>	17.50
KAFTA KHASHKHASH <small>N</small> <i>Minced lamb with spicy tomato sauce, charcoal grilled</i>	16.75
MIXED GRILL <i>Selection of three skewers : Lamb, Shish Taouk and Kafta</i>	20.75
KEBBEH ISTANBOULIYEH <small>G N</small> <i>Skewers of minced lamb and cracked wheat filled with nuts and mint (a bit spicy)</i>	16.75
KEBBEH BISSAYNIYEH <small>G N</small> <i>Baked minced lamb and cracked wheat layers filled with seasoned minced lamb and pine kernels</i>	16.50
CASTALETA GHANAM <i>Marinated lamb cutlets, charcoal grilled</i>	17.75
LAMB CHAWARMA <i>Slices of marinated lamb roasted on a skewer</i>	16.50
CHICKEN CHAWARMA <i>Slices of marinated chicken roasted on a skewer</i>	16.50
MIXED CHAWARMA <i>Slices of marinated lamb and chicken roasted on a skewer</i>	17.75
FARROUJ MESHWI <i>Half a boneless marinated chicken, charcoal grilled</i>	17.75
LOUBIEH WITH RICE <small>V G D</small> <i>Green beans cooked with tomato, served with vermicelli rice</i>	13.75
BAMIEH WITH RICE <small>V G D</small> <i>Okra cooked with tomato and coriander, served with vermicelli rice</i>	13.75
MUSAKAAT BATENJAN WITH RICE <small>V G D</small> <i>Baked seasoned aubergine cooked with tomato and chickpeas, served with vermicelli rice</i>	13.75
LOUBIEH WITH LAMB AND RICE <small>G D</small> <i>Green beans cooked with lamb and tomato served with vermicelli rice</i>	17.75
BAMIEH WITH LAMB AND RICE <small>G D</small> <i>Okra cooked with lamb and tomato served with vermicelli rice</i>	17.75


FISH

DOVER SOLE <i>Baked or fried</i>	24.75
SEA BASS <i>Baked and served with olive oil or Tahineh sauce</i>	24.50
RED MULLET <i>Fried and served with Tahineh sauce and fried bread</i>	20.50
KING PRAWNS <small>D</small> <i>Grilled or fried in coriander, tomato, parsley and garlic served with Saffron rice</i>	27.25
MIXED FISH <small>D</small> <i>Mixed fish (Salmon & Cod) baked served with Saffron rice</i>	19.00







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SOUP

LENTIL 	5.50
VEGETABLES 	5.50
CHICKEN <small>G D</small>	5.50

SIDE DISHES

PLAIN BOILED RICE  <small>D</small>	5.75
VERMICELLI RICE  <small>G D</small>	6.25
TOMATO RICE 	6.00
FRENCH FRIES 	5.50
RICE WITH MINCED LAMB <small>N D</small>	6.50
STEAMED VEGETABLES <small>(Carrots, Broccoli, Courgette, Green Beans)</small> 	6.50
SAFFRON RICE  <small>D</small>	6.00

SALADS

NOURA'S FRESH HERB SALAD 	6.25
<i>Iceberg Lettuce with a selection of fresh herbs, lemon and olive oil.</i>	
FATTOUSH  <small>G</small>	7.50
<i>Chopped mixed salad, lettuce, tomatoes, mint, sumac, and fried Lebanese bread</i>	
LEBANESE MOUNTAIN SALAD 	7.00
<i>Tomatoes, lettuce, cucumber, radish, lemon and olive oil</i>	
TOMATO AND ONION SALAD 	6.00
<i>Chopped fresh tomatoes with onions, dried mint and olive oil</i>	

DESSERTS

BAKLAWA <small>(6 pieces) G N D</small>	5.75
<i>Layered pastries with almonds, pistachios or pine kernels</i>	
OSSMALLIEH <small>(per portion) G N D</small>	6.25
<i>Caramelised wheat filled with ashta clotted cream</i>	
MOUHALLABIEH <small>(per portion) N D</small>	4.75
<i>Lebanese Pudding</i>	
MAAMOUL <small>(per portion) G N D</small>	4.75
<i>Assorted shortcrust pastries filled with walnut, pistachios, dates or almonds</i>	
HALAWET EL JEBN <small>(4 pieces) N D</small>	6.00
<i>Cheese roll filled with ashta clotted cream served with syrup</i>	
ATAYEF <small>D</small>	6.00
<i>Lebanese blinis filled with ashta clotted cream served with syrup</i>	
KNAFEH BEL JEBN	6.50
<i>Granulated pastry on melted cheese served warm with syrup</i>	
AISH EL SARAYA <small>G N D</small>	5.75
<i>Caramelised bread pudding with ashta clotted cream</i>	
KARABEEJ HALABI <small>(per portion) G N D</small>	5.25
<i>Shortcrust pastries filled with Pistachios and served with meringue cream</i>	
HOME MADE ICE CREAMS <small>N D</small>	6.50
<i>Milk and orange blossom, ashta clotted cream, strawberry, mango, pistachio, chocolate, rose-water and lemon</i>	
SCOOP OF ICE CREAM	3.00
FRUIT SALAD <small>(per portion)</small>	5.50
<i>Seasonal Fruit Salad</i>	
FRUIT PLATTER <small>(per portion)</small>	7.50
<i>Seasonal Fruit Platter</i>	

COFFEE, TEA AND TISANE

LEBANESE COFFEE	2.75
ESPRESSO	2.75
DOUBLE ESPRESSO	4.00
COFFEE	2.75
DECAFFEINATED COFFEE	3.00
CAPPUCCINO _D	3.75
LATTE _D	3.75
ORANGE BLOSSOM COFFEE	2.75
DARJEELING, EARL GREY	2.75
MINT TEA	3.00
ICED TEA	4.00
VERBENA TEA	2.75
HOT CHOCOLATE _D	4.00

DRINKS

FRESHLY SQUEEZED ORANGE JUICE	4.00
GRAPEFRUIT	3.00
MANGO	3.00
APPLE	3.00
PINEAPPLE	3.00
TOMATO	3.00
FRUIT COCKTAIL	3.50
AYRAN YOGHURT DRINK _D	3.00
JELLAB <i>Date syrup with pine kernels. N S</i>	3.00
SOFT DRINKS	3.50
STILL or SPARKLING WATER (33cl)	2.50
STILL or SPARKLING WATER (75cl)	4.00

BEERS

ALMAZA	4.50
HEINEKEN	4.50
BECKS	4.50
NON- ALCOHOLIC BEER	4.00

ARAK

ARAK (per glass)	5.75
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WINE

HOUSE WHITE / RED / ROSÉ (per glass)	5.75
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Please ask to see our extensive wine list with selected wines, champagnes and spirits from around the world.

