

## Cold Mezze

<b>HOUMMOS</b> <span>✓ S</span>	6.00
<i>Puree of chickpeas with sesame oil and lemon</i>	
<b>HOUMMOS BEIRUTY</b> <span>✓ S</span>	6.00
<i>Puree of chickpeas with garlic, parsley, sesame oil and lemon</i>	
<b>WARAKENAB VINE LEAVES</b> <span>✓ G</span>	6.00
<i>Vine leaves filled with rice, tomato and parsley cooked in olive oil</i>	
<b>LOUBIEH BEL ZEIT</b> <span>✓</span>	6.50
<i>Green beans cooked with tomato, garlic, onion and olive oil</i>	
<b>BAMIEH BEL ZEIT</b> <span>✓</span>	6.50
<i>Okra cooked with tomato, coriander, garlic, onion and olive oil</i>	
<b>MOUSAKAAT BATENJAN</b> <span>✓</span>	6.50
<i>Baked seasoned aubergine cooked with tomato garlic, onion and chickpeas</i>	
<b>LABNEH</b> <span>✓ D</span>	6.00
<i>White cream cheese made from curdled milk, garlic and thyme optional</i>	
<b>TABBOULEH</b> <span>✓ G D</span>	6.25
<i>Finely chopped parsley, tomatoes, onion, lemon juice and olive oil, mixed with cracked wheat</i>	
<b>FATTOUSH</b> <span>✓ G</span>	6.50
<i>Chopped mixed salad, lettuce, tomatoes, mint, sumac, and fried Lebanese bread</i>	
<b>MOUTABBAL</b> <span>✓ S</span>	6.25
<i>Puree of grilled smoked aubergine with sesame seed oil and lemon juice</i>	
<b>MOUJADDARA</b> <span>✓</span>	6.00
<i>Puree of lentils and rice with seared onion topping</i>	
<b>MUDARDARA</b> <span>✓</span>	6.00
<i>Cooked lentils and rice served with fried onions</i>	
<b>HOUMMOS CHAWARMA</b> <span>S</span>	7.50
<i>Puree of chickpeas served with sliced marinated lamb</i>	
<b>BATINJAN EL RAHIB</b> <span>✓</span>	6.00
<i>Finely chopped grilled aubergines, green peppers lemon juice and garlic</i>	

## Hot Mezze

<b>HOUMMOS BALILA</b> <span>✓</span>	6.00
<i>Boiled chickpeas, lemon, garlic and olive oil served hot</i>	
<b>FOUL MOUDAMMAS</b> <span>✓</span>	6.50
<i>Fava beans simmered in tomatoes, garlic and olive oil</i>	
<b>FATAYER</b> <span>✓ G N</span>	5.50
<i>Baked spinach with onions and pine kernels in pastry parcels</i>	
<b>SFEEHA</b> <span>G N</span>	5.50
<i>Small Lebanese pie, seasoned minced lamb, tomato, onions and pine kernels</i>	
<b>SAMBOUSSIK</b> <span>G N</span>	5.50
<i>Deep-fried lamb rissole pastry with pine kernels</i>	
<b>CHEESE SAMBOUSSIK</b> <span>✓ G D</span>	5.50
<i>Deep-fried cheese rissole pastry with herbs</i>	
<b>KEBBEH</b> <span>G N</span>	5.50
<i>Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried</i>	
<b>FALAFEL</b> <span>✓ S</span>	5.50
<i>Deep-fried bean croquettes chickpeas, garlic and sesame oil</i>	
<b>MANA'EESH</b> <span>✓ G S</span>	4.50
<i>Thyme and sesame seed herb pizza with olive oil</i>	
<b>LAHM BI AJINE</b> <span>G N</span>	4.50
<i>Lebanese pizza, topped with seasoned minced lamb, tomato, onions and pine kernels</i>	
<b>SOJOK</b>	6.50
<i>Fried spicy lamb sausage</i>	
<b>MAKANEK</b> <span>N</span>	6.50
<i>Flambéed lamb sausages in lemon</i>	
<b>SAWDAT DJAJ</b>	6.50
<i>Marinated chicken livers flambéed in lemon</i>	
<b>SPICY POTATOES</b> <span>✓</span>	6.00
<i>Potatoes diced and cooked with onion, red and green peppers, coriander, garlic and spices</i>	
<b>POTATOES KEBBEH</b> <span>✓ G N</span>	5.50
<i>Mashed potatoes and cracked wheat shell filled with walnut, onion and green pepper</i>	
<b>GRILLED HALLOUMI CHEESE</b> <span>✓ D</span>	6.50
<i>Grilled Cypriot Cheese</i>	

**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 contact us when placing your order if you have any allergies.  
 G = Gluten • N = Nuts • S = Seeds • D = Dairy

All prices are subject to a 10% eat in.

## Main Courses

<b>DISH OF THE DAY</b>	10.50
<b>SELECTION OF MEZZE</b> <span>✓ G S</span>	11.75
<i>Platter of mezze: Hoummos, Moutabbal, Tabbouleh, Falafel and Loubieh bel zeit</i>	
<b>LARGE SELECTION OF MEZZE</b> <span>✓ G S N</span>	12.95
<i>Platter of mezze: Hoummos, Moutabbal, Tabbouleh, Falafel, Loubieh bel zeit, Kebab and Vine leaves</i>	
<b>VEGETARIAN SELECTION OF MEZZE</b> <span>✓ G S</span>	12.95
<i>Platter of 7 mezze: Hoummos, Moutabbal, Tabbouleh, Vine leaves, Loubieh bel zeit, Fatayer, Falafel</i>	
<b>LAMB CHAWARMA, HOUMMOS OR SALAD</b> <span>S</span>	14.50
<i>Slices of marinated lamb roasted on a skewer served with Hoummos or Salad</i>	
<b>CHICKEN CHAWARMA, TABBOULEH OR RICE</b> <span>G S D</span>	14.50
<i>Slices of marinated chicken roasted on a skewer, served with Tabbouleh or Rice</i>	
<b>SHISH TAOUK - SALAD</b>	14.50
<i>Skewers of marinated chicken, charcoal grilled, served with crisp mixed salad</i>	
<b>GRILLED KAFTA - FATTOUSH</b> <span>G</span>	14.50
<i>Skewered minced lamb with parsley and onion, charcoal grilled, served with Fattoush salad</i>	
<b>MIXED GRILL - HOUMMOS AND TABBOULEH</b> <span>G S</span>	15.50
<i>Selection of lamb, Kafta and Shish Taouk served with Hoummos and Tabbouleh</i>	

## Salads

<b>TOMATO AND ONION SALAD</b> <span>✓</span>	6.50
<i>Chopped fresh tomatoes with onions, dried mint and olive oil</i>	
<b>ROCKET SALAD</b> <span>✓</span>	6.50
<i>Rocket salad leaves with fresh tomatoes and chopped onion.</i>	
<b>FATTOUSH</b> <span>✓ G</span>	6.50
<i>Chopped mixed salad, lettuce, tomatoes, mint, sumac, and fried Lebanese bread</i>	
<b>LEBANESE MOUNTAIN SALAD</b> <span>✓</span>	6.50
<i>Tomatoes, lettuce, cucumber, radish, lemon and olive oil</i>	
<b>NOURA AVOCADO, MOZZARELLA SALAD</b> <span>✓ G</span>	8.50
<i>Chunks of ripe avocado and fresh mozzarella with rocket salad and lemon dressing</i>	
<b>NOURA BEETROOT SALAD</b> <span>✓ G</span>	8.50
<i>Finely sliced beetroot served with rocket salad and lemon dressing</i>	
<b>NOURA AVOCADO ROCKET SALAD</b> <span>✓ G</span>	8.50
<i>Chunks of ripe avocado with rocket salad and lemon dressing</i>	
<b>NOURA HALLOUMI SALAD</b> <span>✓ D G</span>	8.95
<i>Tomatoes, lettuce, cucumber, radish, parsley, rocket, sweetcorn, grilled halloumi, olive oil, lemon juice and pesto</i>	
<b>NOURA CHICKEN SALAD</b> <span>G</span>	8.95
<i>Tomatoes, lettuce, cucumber, radish, parsley, rocket, sweetcorn, shish taouk skewer, olive oil, lemon juice and pesto</i>	

## Soup

<b>LENTIL</b> <span>✓</span>	4.50
<b>VEGETABLES</b> <span>✓</span>	4.50
<b>CHICKEN</b> <span>G D</span>	4.50

## Sub Rolls

<b>CHICKEN MOZZARELLA PESTO ROLL</b> <span>G D</span>	6.00
<i>served on a seed topped deli roll</i>	
<b>SMOKED SALMON AND CREAM CHEESE</b> <span>G D</span>	6.75
<i>served on a seed topped deli roll</i>	

## Sandwiches

SANDWICHES SERVED IN LEBANESE BREAD

<b>LAMB CHAWARMA</b> <span>G</span>	5.40
<i>Slices of marinated lamb roasted on a skewer</i>	
<b>CHICKEN CHAWARMA</b> <span>G</span>	5.40
<i>Slices of marinated chicken roasted on a skewer</i>	
<b>MIXED CHAWARMA</b> <span>G</span>	7.50
<i>Slices of marinated lamb and chicken roasted on a skewer</i>	
<b>KAFTA MESHWIYEH</b> <span>G</span>	5.40
<i>Minced lamb with parsley and onions, charcoal grilled</i>	
<b>SHISH TAOUK</b> <span>G</span>	5.40
<i>Marinated skewer of chicken breast cubes, marinated and charcoal grilled</i>	
<b>FALAFEL</b> <span>✓ G S</span>	5.40
<i>Deep-fried bean croquettes, chickpeas, garlic and sesame oil</i>	
<b>SPICY POTATO</b> <span>✓ G</span>	5.40
<i>Potatoes diced and cooked with onion, red and green peppers, coriander, garlic and spices</i>	
<b>SAWDAT DJAJ</b> <span>G</span>	5.40
<i>Marinated chicken livers flambéed in lemon juice</i>	
<b>SOJOK</b> <span>G</span>	5.40
<i>Fried spicy lamb sausages</i>	
<b>MAKANEK</b> <span>G</span>	5.40
<i>Flambéed lamb sausages in lemon juice</i>	
<b>KASHKAWAL CHEESE</b> <span>✓ G D</span>	5.40
<i>Greek cheese made from sheep's milk</i>	

## Mood of the Month

Noura is happy to share new creative ideas with you, Enjoy!

<b>TANNOUR ZATAR + LABNEH</b> <span>✓ G S</span>	9.50
<i>Labneh and thyme Toasted with tomato's, cucumber and olives on the side £9.50</i>	
<b>TANNOUR OMELETTE</b> <span>✓ G</span>	9.50
<i>Cheese omelette, Toasted, with tomato's, tomato's, cucumber, olives and Mayo on the side</i>	
<b>TANNOUR FALAFEL WRAP</b> <span>✓ G S</span>	9.50
<i>Falafel, lettuce, parsley, tomato's, turnip, sesame sauce, toasted with chilli, parsley, Pickles and sesame sauce on the side</i>	
<b>TANNOUR TAOUK</b> <span>G D</span>	9.50
<i>Barbecue chicken, cheese and sweet corn with cucumber, olives and cream cheese on the side</i>	
<b>TANNOUR SOJOK</b> <span>G D</span>	9.50
<i>Spicy lamb sausage, melted cheese, toasted with tomatoes, cucumber and olives on the side</i>	
<b>TANNOUR DOUBLE CHEESE</b> <span>G D</span>	9.50
<i>Halloumi, Kashkaval cheese, toasted with tomatoes, cucumber and olives on the side</i>	
<b>MINI NOURA DELIGHT</b> <span>G</span>	17.50
<i>Selection of 6 mini Lebanese Mezzes (3 hot mezzes &amp; 3 cold mezzes) perfect if you are watching your weight!!</i>	
<b>MAXI NOURA DELIGHT</b> <span>G</span>	28.95
<i>Selection of 10 mini Lebanese Mezzes (5 hot mezzes &amp; 5 cold mezzes) perfect if you are NOT watching your weight!!</i>	



### MINI NOURA MEZZE AND BOTTLE OF WINE

£36

A selection of 3 hot mezze and 3 cold mezze and a bottle of white wine, Chateau Khoury Reve Blanc.

Follow us on Instagram @nouradeli



**1. SELECTION OF MEZZE** *V G S* 11.75

Platter of 6 mezze:

Hoummos, Moutabbal, Tabbouleh, Fatayer, Falafel and Loubieh bel zeit

**2. LARGE SELECTION OF MEZZE** *V G S N* 12.95

Platter of 7 mezze:

Hoummos, Moutabbal, Tabbouleh, Falafel, Loubieh bel zeit, Kebbeh and Vine leaves

**3. LAMB CHAWARMA - HOUMMOS or RICE** 14.50

Slices of marinated lamb roasted on a skewer served with Hoummos or Rice



**4. CHICKEN CHAWARMA - TABBOULEH** 14.50

Slices of marinated chicken roasted on a skewer, served with Tabbouleh

**5. MIXED CHAWARMA - TABBOULEH & HOUMMOS** 15.50

Slices of marinated lamb and chicken roasted on a skewer, served with Tabbouleh and Hoummos

**6. VEGETARIAN SELECTION OF MEZZE** *V G S* 12.95

Platter of 8 mezze:

Hoummos, Moutabbal, Tabbouleh, Vine leaves, Loubieh bel zeit, Fatayer, Falafel, Cheese Samboussik



**4 IN 1 LOVER** 13.95

4 IN 1 WRAP PLUS 3 SIDE DISHES

Selection of any wrap  
with any 3 side Mezzes  
(Tannour or Lebanese Bread)



**7. SHISH TAOUK - SALAD** 14.50

Skewers of marinated chicken, charcoal grilled, served with crisp mixed salad

**8. GRILLED KAFTA - FATTOUSH** *G* 14.50

Skewered minced lamb with parsley and onion, charcoal grilled, served with Fattoush salad

**9. SOUJOUK, MAKANEK, HOUMMOUS and PICKLES** 14.50

Fried spicy sausages, served with hoummos and pickles

**10. MIXED GRILL - TABBOULEH & HOUMMOS** 15.50

Selection of Lamb Kafta and Shish Taouk, served with tabbouleh and hoummos

## Sweet Temptations

**HALAWET EL JEBN** (4 pieces) *N D* 6.50

Cheese roll filled with ashta clotted cream served with syrup

**BAKLAWA** (6 pieces) *G N D* 4.75

Layered pastries with almonds, pistachios or pine kernels

**OSSMALLIEH** (per piece) *G N D* 2.50

Caramelised wheat filled with ashta clotted cream

**MOUHALLABIEH** (per portion) *N D* 4.75

Lebanese Pudding

**MILK PUDDING** (per portion) *N D* 4.50

**MAAMOUL** (per portion) *G N D* 4.75

Assorted shortcrust pastries filled with walnut, pistachios, dates or almonds

**ATAYEF** *D* 6.00

Lebanese blinis filled with ashta clotted cream served with syrup

**KNAFEH BEL JEBN** 6.50

Granulated pastry on melted cheese served warm with syrup

**HOME MADE ICE CREAMS** *N D* 6.50

Ashta clotted cream, strawberry, mango, pistachio, chocolate, and rose-water

**FRUIT SALAD** (per portion) 5.50

Seasonal Fruit Salad

**FRUIT PLATTER** (per portion) 7.50

Seasonal Fruit Platter

## Fresh Juices

**FRESH ORANGE JUICE** 4.25

**FRESH MANGO JUICE** 4.25

**FRESH PINEAPPLE JUICE** 4.25

**FRESH APPLE JUICE** 4.25

**FRESH CARROT JUICE** 4.25

**FRESH STRAWBERRY JUICE** 4.25

**FRESH MELON JUICE** 4.25

**FRESH GINGER SHOT** 4.25

**FRESH WATERMELON JUICE** 4.25

**FRESH LEMONADE (MINT)** 4.25

**FRESH FRUIT SALAD** 4.25

**FRESH BEETROOT, CUCUMBER, GINGER JUICE** 5.25

**FRESH BEETROOT, CARROT, APPLE JUICE** 5.25

## Soft Drinks

**AYRAN YOGHURT DRINK** *D* 3.50

**JELLAB** *Date syrup with pine kernels. S N* 3.00

**SOFT CARBONATED DRINKS** 1.99

**STILL or SPARKLING WATER (33cl)** 2.50

**STILL or SPARKLING WATER (75cl)** 4.50

## Coffee, Tea & Tisane

**ESPRESSO** 1.90

**DOUBLE ESPRESSO** 2.95

**COFFEE LATTE** *D* 2.95

**BLACK COFFEE** 2.95

**CAPPUCCINO** *D* 2.95

**HERBAL TEA** 2.75

**MINT TEA** 3.95

**LEBANESE COFFEE** 3.95

**HOT CHOCOLATE** *D* 2.95

**KARAK (TEA + EVAPORATED MILK + CARDAMOM)** 7.50

**KARAK (TWO CUPS)** 10.00

All prices are subject to a 10% eat in.