REDA'S
A TASTE OF LEBANON

COLD MEZZE

HUMMUS (v)(ve) 7.0
A creamy blend of chickpeas, tahini, lemon juice and garlic

BEIRUTI HUMMUS (v)(ve) 7.75
A zesty, spicy twist on classic hummus, a creamy blend of chickpeas, tahini, garlic, lemon juice, fresh hot chillies, olive oil and parsley

BABA GHANOUSH (v)(ve) 8.0
A purée of smoked aubergine mixed with tahini, topped with pomegranate seeds and a drizzle of olive oil

FATTOUSH SALAD (v)(ve) 8.0
A fresh salad of lettuce, mint, cucumber, onions, radishes, and mixed peppers served with crispy Lebanese bread

TABBOULEH (v)(ve) 8.5
Finely chopped parsley, tomatoes, onions, mint, lemon juice and olive oil

MEDITERRANEAN FETA SALAD (v) 8.75
Feta cheese, tomatoes, cucumber, onion, mint, olives, lemon juice and olive oil

STUFFED VINE LEAVES (v)(ve) 8.75
Grape leaves stuffed with a mixture of rice, herbs, tomato and Lebanese spices

HOT MEZZE

FALAFEL (v)(ve) 7.5
Crispy golden chickpea, sesame seed, and fava bean croquettes served with tahini sauce

GRILLED HALLOUMI CHEESE (v) 8.75
With thyme and sesame seeds

KEBBEH 8.25
Deep-fried minced lamb croquettes mixed with bulgur wheat and onions

CHEESE AND ZAATAR ROLL (v) 8.0
Crispy Lebanese pastry filled with a savoury mix of halloumi, feta, fresh parsley and zaatar

LAMB ROLL 8.25
Crispy Lebanese pastry filled with spiced minced lamb and fresh parsley

SPINACH FATAYER (v) 8.0
Crispy Lebanese pastry stuffed with seasoned spinach, onions and sumac

AUBERGINE MOUSSAKA (v) 8.0
Stewed aubergine with tomatoes, onions and chickpeas

BAMIA (OKRA STEW) (v)(ve) 8.0
Tender okra stewed in rich tomato sauce with onions and fresh coriander

MARINATED CHICKEN WINGS 8.75
Served with garlic sauce

MEZZE PLATTERS

Subject To Availability

VEGETARIAN MEZZE PLATTER (v) 15.0
Hummus, Baba Ghanoush, salad, cheese rolls, falafel and vine leaves

MIXED MEZZE PLATTER 17.5
Hummus, Baba Ghanoush, salad, lamb rolls, kebbeh and vine leaves

GRILLED MAINS

Served with fragrant rice, and a refreshing salad

BONELESS SUCCULENT CHICKEN 17.75
Chargrilled and marinated, served with homemade garlic sauce

SHISH TAOUK (GRILLED CHICKEN CUBES) 16.75
Chargrilled tender chunks of marinated chicken served with homemade garlic sauce

LAMB KOFTA 16.0
Chargrilled, marinated lamb mince served with tahini sauce

MIXED GRILL 16.95
A mix of lamb kofta and chicken shish taouk

GRILLED SEABASS FILLET 20.75
Marinated and served with lemon and garlic

GRILLED SALMON FILLET 20.75
Marinated in Lebanese herbs and spices

SPICY AUBERGINE STEW WITH LAMB 16.5
Aubergine cooked with lamb, chickpeas, tomatoes, onions and fresh coriander

GRILLED PLATTERS

DESIGNED FOR TWO TO SHARE

Served with fragrant rice, and a refreshing salad

CHICKEN PLATTER 32.75
A generous sharing platter of mixed chicken taouk, chargrilled boneless chicken, and chicken wings with homemade sauces

REDA'S PLATTER 37.75
A generous sharing platter of mixed chargrilled shish taouk, chicken wings, and lamb kofta with homemade sauces

Please advise us of any allergies or special dietary requirements.

VEGAN AND VEGETARIAN MAINS

GRILLED HALLOUMI CHEESE (v) 15.75
Served with grilled courgettes, peppers, fragrant rice and a fresh salad

AUBERGINE STEW WITH RICE (v)(ve) 15.0
Aubergine cooked with tomatoes, onions, peppers and chickpeas

SIDES

SAFFRON RICE (v)(ve) 6.75

CUCUMBER YOGHURT AND PITTA BREAD (v) 6.75

BATATA HARRA (v)(ve) 7.5
Spicy potatoes sautéed with chilli, thyme and fresh coriander

FRIES (v)(ve) 5.0

EXTRAS

ALL 1.25

HOMEMADE GARLIC SAUCE

HOMEMADE CHILI SAUCE

HOMEMADE TAHINI

BASKET OF PITA BREAD

SOMETHING SWEET

BAKLAVA (v) 6.75
Layered filo pastry with chopped nuts, sweetened with syrup

KNAFEH (v) 8.0
A traditional Arabic dessert made with spun kataifi pastry soaked in sweet syrup, layered with sweetened white cheese and pistachios

THE SHIP
FREE HOUSE