

# ROYÂ

MAZZEH ♦ BAR ♦ GRILL

Welcome to ROYÂ. Here, we believe that cooking has no boundaries – only the passion behind it truly matters. On this menu, you'll discover a blend of timeless classics, cherished family recipes passed through generations, and bold new creations from our talented chefs, all inspired by the rich, vibrant flavours of the Middle East.



Each dish is crafted for sharing, arriving as soon as it's ready, to create a continuous, delightful experience. We recommend selecting 2-3 plates Pp to truly savour the journey.

## DIPS

### ROYÂ Dipping Platter 16

A dipping platter with Hummus, Ezme, Olive & pistachio dip and Muhammara served with a freshly baked Persian 'barbari' bagel. ○

### Olive & Pistachio Dip 7.95

Olives, pistachio, yoghurt and feta whipped into a creamy dip. ●○

### Hummus 6.95

Beaten chickpeas with lemon, olive oil, tahini & paprika. ●○○

### Ezme 6.95

Chopped tomatoes, chilli, garlic, herbs, pomegranate molasses. ●○○

### Muhammara 6.95

Roasted Aleppo peppers with garlic, pomegranate & walnuts. ○●

### Smoked Aubergine Hummus 8.95

Hummus, smoked aubergine, caramelised onion, aleppo chilli butter & pine nuts. ○●

## MAZZEH

### Harrisa Cauliflower 7.95

Smoky, spicy grilled and roasted harrisa cauliflower with labneh, chickpeas, pinenuts & pickled shallots. ○

### Turkish Cigars 8.95

Fried pastries with feta, spinach and Persian dates served with a honey & thyme glaze. ○

### Harrisa and Garlic Prawns 11.95

Tiger prawns marinated in Harissa, lemon zest, garlic & herbs (In the shell). ●

### Green Beans bil Zayt 7.95

Green beans cooked in tomato, onion, garlic, olive oil, herbs. ●○○

### Balal 8.95

Spicy, smoky charred corn ribs sprinkled with dukkah & Persian Feta. ○

### Tahchin Arancini 8.95

Golden fried crispy tahchin rice, mozzarella, barberries, saffron tomato sauce & pistachio almond dust. ○

### Cesar Salad 7.95

Little gem, tahini Caesar yoghurt dressing, flatbread shards, Parmesan & lemon. ○

### Watermelon Salad 8.95

Watermelon, crisp lettuce, radish, toasted walnuts, shaved Persian feta, extra virgin olive oil. ●○

### Cucumber Salad 6.95

Crushed cucumber and radish, pomegranate, mint, sumac, sesame & verjuice ●○○

### Batata Harra 6.95

Double cooked baby potatoes seasoned with coriander, garlic, chilli flakes and served with tomato & garlic sauce.

### Add Feta 1.95 ●○

### Meatballs 8.95

Stuffed beef meatballs, with dried apricots, barberries, walnuts simmered in a saffron tomato sauce. ●

## TACOS / LOGHME

### Shawarma Tacos 8.95

Lamb or chicken grilled shredded Shawarma with tomato, onion, pickles, harissa mayo & sesame.

### Mushroom Tacos 8.95

Grilled oyster mushroom, green peppers, pickled shallot, shirazi herb dressing & crumbled feta. ○

### Kotlet 8.95

Crispy beef kotlet, tomato, onion, chilli sauce herbs & sumac.

### Potato Tacos 8.95

Crispy potato, smoked corn, roasted chickpeas, herbs & harrisa mayo. ○

### Short Rib Taco 9.95

Slow braised short rib, hummus, radish caramelised onion & chilli butter.

## GRILL

All our kebab dishes are grilled on a real charcoal fire and served with pickles, grilled tomato and chilli.

### Kebab Torsh 18.95

Succulent lamb fillet kebab marinated in pomegranate molasses, walnut paste & herbs. ●

### Spicy Chicken Tawook 17.95

Lebanese spiced chicken thigh kebab with lemon zest, garlic mayo & sumac. ●

### Joojeh Kebab 17.95

Persian spiced chicken breast fillet marinated in lemon, saffron and olive oil with grilled peppers & onions. ●

### Koubideh Kebab 17.95

The classic Persian minced lamb kebab cooked on charcoal and served with Persian saffron rice. ●

### Iskander Steak 24.95

8oz Rump steak marinated in Turkish spices grilled to your liking and served with a grilled tomato sauce. ●

### Lamb Chops 24.95

Tender Persian marinated lamb chops with a 'Shirazi' chimichurri oil. ●

### Oyster Mushrooms Kebab 14.95

Sumac spiced oyster mushrooms grilled on charcoal and served with a spicy date and red pepper sauce. ●○

### Mini Kebab Platter 39.95

2 skewers of Koubideh kebab, Chicken Tawook, Kebab Torsh, served with grilled tomato, peppers, naan, rice and garlic mayo, chilli sauce & house pickles.

## BAKED

Traditional Middle Eastern style sourdough 7" Pideh.

### Lahmacun 13.95

Turkish spiced ground beef, onions, tomatoes, parsley & mozzarella.

### Pesteh 12.95

Tomato, onions, pistachio, rosemary, chilli oil & mozzarella. ○

### Aubergine & Goat's Cheese 12.95

Smoked aubergine, walnuts, goats cheese, basil & mozzarella. ○

### Short Rib 12.95

Braised short rib, caramelised onion, hot honey pine nuts & mozzarella.

### Stuffed Crust Sucuk Sausage 13.95

Garlic Sucuk sausage, chilli, onion seeds & aleppo pepper mayo.

## SIDES

Naan Bread 2.50 ○●

Garlic Naan 3.25 ○●

Persian 'Barbari' Bagel 4.95 ○

Saffron Rice 5.95 ●○○

'Albaloo' Sweet & Sour

Cherry Rice 7.95 ●○○

## SAUCES 1.50 each

/ Fermented Chilli

/ Sweet Date & Red Pepper

/ Garlic Mayo

/ Saffron, Dill & Lemon

/ Harissa Hot Honey

/ Tahini Ranch



Please scan the QR code to view our other Menu's and allergen sheet:

/ Vegan / Gluten Free / Kids



● Gluten Free ○ Vegetarian ◎ Vegan