

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.



PRE THEATRE

Served from: **2:30-5:30pm Monday-Friday**
+ table reserved for 1hr 30mins

DIPS

Labneh

Strained garlic yoghurt with roasted tomato, chives and seaweed caviar. ●○

Hummus

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

MAZZEH

Turkish Cigars

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

Batata Harra

Double cooked baby potatoes seasoned with coriander, garlic, chilli flakes and lebanese garlic mayo. ●○

Harrisa Cauliflower

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

Harrisa and Garlic Prawns

Tiger prawns marinated in harrisa, garlic and herbs (In the shell). ●

Very Spicy Fattoush

Lettuce, tomatoes, cucumbers, green onions, radishes, and peppers with a spicy pomegranate vinaigrette. ○

Beetroot & Burrata

Maple roasted beetroot, Burrata cheese, fennel seeds, pistachio and crispy chickpeas. ●○

Short Rib Hummus

Creamy hummus with braised lamb shank, gravy, black truffle oil & Parmigiano-Reggiano. ○●

Basarma

A hearty blend of roasted tomatoes, aubergine, garlic and onions. ●○

Mouhamara

Roasted Aleppo peppers with garlic, pomegranate molasses and walnuts. ○●

Falafel

Beetroot hummus, falafel, roasted chickpeas, herbs and tahini ranch. ●○

Tahchin Arancini

Golden fried, filled with rice, mozzarella and barberries, served on a caramelised tomato saffron sauce with a pistachio & almond dust. ○

Inspired by the famous Persian tahchin.

Oyster Mushroom Kebab

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

Date & Apple Salad

Shredded white cabbage, lettuce, apple, radish and dates with yoghurt dressing, toasted seeds and a drizzle of sticky date molasses. ●○

Meatballs

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

Balal

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

Shawarma Tacos

Lamb, Chicken or Mushroom grilled Shawarma with lebanese bread, tomato, pickles & aleppo pepper mayo & sesame.

MAINS

Kebab Torshe

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

Joojeh Kebab

Persian chicken breast fillet marinated in olive oil, lemons, and spices with Grilled peppers and onion. ●

Spicy Chicken Tawook

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

Koubideh Kebab

The classic Persian minced lamb Koubideh, charcoal grilled kebab. ●

Mushroom Gheimeh

A tomato and yellow split pea stew with mushroom, dried lime, fried aubergine and string potatoes. ●○○

Tapsi

A mini casserole of slow cooked tomato, onion aubergine, potatoes & turmeric. ●○○

Iskander Steak £7.95 supp.

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

Lamb Chops £5.95 supp.

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

BAKED

Traditional middle eastern style sourdough 7" flatbread Pideh.**Lahmacun**

Turkish spiced ground beef, onions, tomatoes and parsley, grated mozzarella.

Pesteh

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

Syrian Cheese

Parsley, feta, mozzarella, potato and black sesame seeds. ○

Cucuk Sausage

Garlic Sucuk sausage, chilli, onion seeds and aleppo pepper mayo. ●○○



£24.95

PRE THEATRE

Choose one dish
from each category:

DIPS**MAZZEH**

MAINS
OR
BAKED

SIDES**Naan Bread 2.50**

Freshly cooked light & fluffy naan bread straight out the oven. ●○

Garlic Naan Bread 3.25

Freshly cooked naan bread smothered in garlic butter. ●○

Persian 'Barbari' Bagel 4.95

Freshly baked Persian bread topped with sesame seeds. ○

Saffron Rice 5.95

Fluffy basmati rice steamed with saffron. ●○○

● Gluten Free

○ Vegetarian

◎ Vegan

