



Welcome to ROYÂ.

We are excited to offer a variety of vegan options for our guests who follow a plant-based diet. Our team of chefs approach the vegan options with the same care and attention to detail as with all our menu items, ensuring that every vegan dish is not only nutritious but also delicious.

ROYÂ

MAZZEH ♦ BAR ♦ GRILL

VEGAN



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.





MAZZEH

Hummus 6.95

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

Mouhamara 6.95

Roasted Aleppo peppers with garlic, pomegranate molasses and walnuts.

Harrisa Cauliflower 7.95

Smoky, spicy grilled and roasted harrisa cauliflower with hummus, chickpeas, pinenuts and pickled shallots.

Oyster Mushroom Kebab 9.95

Sumac spiced oyster mushroom grilled on charcoal and served with a red pepper and date sauce.

Beetroot & Burrata 9.95

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

Mushroom Taco 8.95

Shredded Oyster mushroom with lebanese bread, tomato, pickles & aleppo pepper mayo.

Very Spicy Fattoush 6.95

Lettuce, tomatoes, cucumbers, green onions, radishes, and parsley with a spicy vinaigrette.

Balal 8.95

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

Batata Harra 6.95

Triple cooked potatoes seasoned with sea salt and tarragon and served with vegan garlic mayo.

Turkish Cigars 7.95

Fried pastries with vegan feta, spinach and Persian dates served with a maple and rosemary glaze.

Falafel 7.95

Beetroot hummus, falafel, roasted chickpeas, herbs.

Dolma 7.95

Vine leaf dolmas stuffed with fragrant herbed rice served with a lemon-dill yoghurt

Tapsi 8.95

A mini casserole of slow cooked tomato, onion, aubergine, potato and turmeric.

Gheimh 9.95

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

Date & Apple Salad 7.95

Shredded white cabbage, apple, radish and dates, olive oil & toasted seeds and a drizzle of sticky date molasses.

BAKED

Garlic Mushroom 10.95

Oyster mushroom, garlic, herbs, and vegan mozzarella.

Pepper Basil 10.95

Slow roasted grilled peppers, basil and pine nuts.

Pesteh 10.95

Tomato, onions, pistachio, rosemary, chilli oil.

Syrian Cheese 10.95

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

SIDES

Naan Bread 2.50

Garlic Naan 3.25

Saffron Rice 5.95

'Albaloo' Sweet & Sour Cherry Rice 7.95

