

# ROYÂ

MAZZEH ♦ BAR ♦ GRILL





A taste of the Middle East but make it festive.  
This year celebrate with us all at ROYÂ.

With spices and flavours brought all the way from the Middle East and produce sourced locally in and around Glasgow, we've created a delectable mash up of our popular Middle Eastern cuisine and traditional festive favourites.

Throughout November and December we'll be offering our festive menu for parties big and small and we'll even be cooking up some festivities on Christmas Day and Hogmany.

At ROYÂ you'll find something for everyone and to accompany our festive menu we'll also be offering festive cocktails and drinks packages curated in house by our fantastic team.

We look forward to celebrating  
the festive season with you.







## FESTIVE DINING

Dine with us this festive season where we'll be bringing some Middle Eastern flare to the festivities in Glasgow.

### Our Festive Menus

#### CHRISTMAS ROAST MENU

A seasonal feast perfect for cozy gatherings.

#### FESTIVE A LA CARTE

Specially crafted dishes with a Middle Eastern twist.

#### BANQUET MENU

Available for groups of 9 or more, ideal for larger celebrations.



## PRIVATE CELEBRATIONS

Looking for an exclusive space for your Christmas celebration? We offer a private dining area, available from Sunday to Thursday, perfect for hosting festive gatherings. To book the private area, we require a minimum spend of £1,000, and it will feature our signature Banquet Menus, ideal for larger parties.

The space can sit 8-50 people for a sit down meal and up to 60 people for drinks.

**Minimum of 25 Guests**

Private area exclusive for 3 hours.



**Labneh 7.95**  
Strained garlic yoghurt with roasted tomato, chives and seaweed caviar. ♦♦

**Hummus 6.95**  
Beaten chickpeas with lemon, olive oil, tahini and paprika. ♦♦♦

**ROYÂ Dipping Platter 16**  
  
A dipping platter with Hummus, Roasted Squash, Mouhamara & Labenh served with a freshly baked Persian 'barbari' bagel. ♦

**Roasted Squash 6.95**  
Creamy roasted honeynut squash & feta dip with fried sage & honey pecan ♦♦♦

**Mouhamara 6.95**  
Roasted Aleppo peppers with garlic, pomegranate molasses and walnuts. ♦♦

MAZZEH |

**Grilled Cabbage 7.95**  
Za'atar & Sumac spiced grilled cabbage with a date & roast red pepper sauce. ♦♦

**Turkish Cigars 7.95**  
Fried pastries with feta, spinach and Persian dates served with a honey & thyme glaze. ♦

**Harrisa and Garlic Prawns 9.95**  
Tiger prawns marinated in harrisa, garlic and herbs(In the shell). ♦

**Balal 8.95**  
Spicy, smoky charred corn ribs sprinkled with dukkah & Persian Feta. ♦

**Middle Eastern Tatties 6.95**  
Triple cooked potatoes seasoned with sea salt and tarragon and served with saffron aioli. **Add Feta 1.95**

**Falafel 6.95**  
Freshly cooked parsley falafel served with hummus, garlic & chilli sauce. ♦♦

**Baked Figs & Brie 7.95**  
Baked Brie cheese with caramelised figs, pistachio, pecans, onion jam and cranberries. ♦♦

**Very Spicy Fattoush 6.95**  
Lettuce, tomatoes, cucumbers, green onions, radishes, and peppers with a spicy zereshk vinaigrette. ♦♦

**Beetroot & Burrata 9.95**  
Maple roasted beetroot, Burrata cheese, fennel seeds, pistachio and crispy chickpeas. ♦♦

**Manti 9.95**  
Steamed dumplings filled with spiced turkish mince & peppers

**Turkey Shawarma Croquettes 7.95**  
Shredded Turkey shawarma and fried onion filled croquettes, with a cranberry sauce.

**Butternut & potato Croquettes 6.95**  
Butternut squash & potato croquettes with roasted pine nuts and a saffron and potato sauce. ♦

**Oyster Mushroom Kebab 9.95**  
Lebanese spiced oyster mushroom grilled on charcoal and served with a spicy parsley green pepper sauce. ♦♦

**Ox Tongue Gheimeh 12.95**  
Grilled Ox tongue with a gheimeh stew and crispy tahdig rice.

**Caramelised Leeks 7.95**  
Caramelised Leeks with garlic, squash and hazelnut salsa verde. ♦♦

**Cranberry Aubergine 8.95**  
Fried crispy aubergine fritter, with a spicy syrian seasoning, pommegrante molases & cranberries. ♦♦

**Shawarma Tacos 8.95**  
**Lamb, Chicken or Mushroom** grilled Shawarma with lebanese bread, tomato, pickles & aleppo pepper mayo & sesame.

**Tapsi 8.95**  
A mini casserole of slow cooked tomato, onion, aubergine, potatoes and turmeric. ♦♦♦

G R I L L

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

**Kebab Torsh 15.95**  
Succulent lamb fillet kebab marinated in pomegranate molasses, walnut paste, and herbs. ♦

**Spicy Chicken Tawook 15.95**  
Lebanese spiced chicken kebab with lemon zest, garlic mayo and sumac. ♦

**Joojeh Kebab 14.95**  
Persian chicken breast fillet marinated in olive oil, lemons, and spices. ♦

**Koubideh Kebab 14.95**  
The classic Persian minced lamb kebab cooked on charcoal and served with Persian saffron rice. ♦

**Iskander Steak 22.95**  
8oz Rump steak marinated in Turkish spices grilled to your liking and served with a grilled tomato sauce. ♦

**Gafgazi Kebab 16.95**  
Grilled peppers and onions with Joojeh chicken and lamb fillet kebab. ♦

**Lamb Chops 19.95**  
Tender Persian marinated lamb chops with a 'Shirazi' Chimichurri oil. ♦

**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 and house pickles.

**Large Mixed Kebab 68.95 (perfect for 4)**  
4 skewers of Koubideh kebab, Joojeh chicken kebab, kebab torsh, Gafgazi Kebab, grilled oyster mushrooms served with grilled tomato, house pickles 2 naan and 2 saffron rice.

• B • A • K • E • D •

Traditional middle eastern style sourdough 7" Pideh.

**Lahmacun 9.95**  
Turkish spiced ground beef, onions, tomatoes, parsley & grated mozzarella.

**Pesteh 9.95**  
Tomato, onions, pistachio, rosemary, chilli oil and mozzarella. ♦

**Khachapuri 9.95**  
Aged cheese, butter, grains, chives topped with quail eggs. ♦

**Syrian Cheese 9.95**  
Parsley, feta, mozzarella, potato and black sesame seeds. ♦

**Garlic Mushroom 9.95**  
Garlic mushroom, herbs, and mozzarella. ♦

**Cucuk Sausage 9.95**  
Garlic Sucuk sausage, chilli, onion seeds and aleppo pepper mayo.

SIDES

♦♦ Naan Bread 2.50

♦♦ Garlic Naan 3.25

♦ Persian 'Barbari' Bagel 4.95

♦♦ Saffron Rice 4.95

♦♦ 'Albaloo' Sweet & Sour Cherry Rice 6.95

# BANQUET

D I N I N G

## ♦ OPTION 1 ♦

29.95

### COURSE 1

#### Dips & Mixed MazzeH

Choose 1 or each guest:

Ezme | Hummus | Labneh |  
Mouhamara | Turkish Cigars |  
Falafel | Shawarma/Butternut  
Croquettes | Manti | Shawarma  
Tacos | Balal | Batata Harra

### COURSE 2

#### Mixed Kebab Grills

Joojeh | Koubideh | Torsh |  
Oyster Mushroom

Served with a selection of Salad,  
Sauces, Saffron Rice & Naan Bread

## WINE PAIRING

### Prosecco Reception 6.95

A glass of Lunetta Prosecco on arrival  
to kick off the evening with a bang.

### Wine Pairing 24.95 | 29.95 | 34.95

Experience the finest Middle Eastern wines,  
perfectly paired with each course.

Course 1 | Chateau Oumsiyat Assyrtico  
Course 2 | Teliani Valley Kakhuri No.8  
Course 3 | Massaya Le Colombier  
Course 4 | Domaine De Durban Muscat

## ♦ OPTION 2 ♦

35.95

### COURSE 1

#### Dipping Platters

Ezme | Labneh | Hummus | Mouhamara

Served with Barbari Bagel Bread

### COURSE 2

#### Mixed MazzeH

Choose 1 for each guest:

Turkish Cigars | Falafel | Shawarma/  
Butternut Croquettes | Malfouf |  
Shawarma Tacos | Grilled Cabbage |  
Batata Harra | Harissa Prawns | Grilled  
Cabbage | Manti | Fattoush | Balal

### COURSE 3

#### Mixed Kebab Grills

Joojeh | Koubideh | Torsh  
Oyster Mushroom | Gafgazi

Served with a selection of Salad,  
Sauces, Saffron Rice & Naan Bread

### Champagne Toast 14.95

A glass of Tattinger Brut reserve on  
arrival or to toast during dinner.

## ♦ OPTION 3 ♦

44.95

### COURSE 1

#### Dipping Platters

Ezme | Labneh | Hummus | Mouhamara

Served with Barbari Bagel Bread

### COURSE 2

#### Mixed MazzeH

Choose 1 for each guest:

Turkish Cigars | Falafel | Shawarma/  
Butternut Croquettes | Malfouf |  
Shawarma Tacos | Grilled Cabbage |  
Batata Harra | Harissa Prawns | Grilled  
Cabbage | Manti | Fattoush | Balal

### COURSE 3

#### Mixed Kebab Grills & Pidehs:

Joojeh | Koubideh | Torsh | Oyster  
Mushroom | Gafgazi | Lahmchan  
Syrian Cheese

Served with a selection of Salad,  
Sauces, Saffron Rice & Naan Bread

### COURSE 4

#### Choose 1 dessert per person:

Baklava Ice cream Sandwich | Hazelnut  
Hummus | Bastani | Frozen Cherry Yoghurt



Each  
roast  
serves  
2

1

SELECT  
YOUR  
ROAST

Roasted Whole  
Saffron Chicken  
60

Pomegranate  
Lamb Shank  
65

Roasted Whole  
Cauliflower  
Shawarma  
50

SERVED WITH:

- Middle Eastern Tatties
- Caramelised Pomegranate Onions
- Za'atar Yorkshire Puddings
- Garlic Naan
- Honey & Cumin Roasted Carrots
- Lebanese 'Slaw

SAUCES

Fermented Chilli Sauce - Middle Eastern Gravy - Toun Garlic Mayo

• P R E M I U M • S I D E S •

2

2 extra Za'atar Yorkshire Puddings 3

Balal Spiced & Smokey Corn and Feta 6

Brussell Sprouts with basil mint and pine nuts 5

Honey Parsnips 6

Halloumi Pigs in blankets 4

Caramelised Leeks 2

3

W	I	N	E	S	We've carefully selected some amazing wines to pair with your roasts. Add a bottle to your order.
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Oumsiyat - Blanc De Blanc 28  
Bekaa Valley, Lebanon

Soft & subtle with floral overtones & yellow fruit flavours. This is a wonderful pairing with our roast chicken.

Oumsiyat - Tempranillo, Cabarnet Sauvignon 28  
Bekaa Valley, Lebanon

A medium bodied and fresh red wine showing red and black berried fruit and a delightfully soft finish. Perfectly paired with our Lamb shank.

KIDS MENU

£10 Per Dish

Joojeh Kebab

Chicken breast kebab with salad or cucumber yoghurt, with your choice of fries, naan or rice.

Koubideh Kebab

Lamb mince kebab with salad or cucumber yoghurt, with your choice of fries, naan or rice.

Cheese Piddeh

Sourdough style baked piddeh topped with mozzarella.

Mushroom Kebab

King oyster mushroom kebab with salad or cucumber yoghurt, with your choice of fries, naan or rice

Chicken Shawarma

Chicken shawarama with salad or cucumber yoghurt, with your choice of fries, naan or rice

Falafel

Spinach falafel with salad or cucumber yoghurt, with your choice of fries, naan or rice fillet kebab.



• D E S S E R T S •

£2.50 Per Dish

Vanilla Ice Cream

2 scoops of vanilla ice cream.

Semolina Sponge Cake

Rose Water Sponge cake with frozen cherry yoghurt.



# FESTIVE DRINKS PACKAGES



Complete your festive celebration with one of our specially curated drinks packages, designed to add a touch of sparkle to your occasion. Whether you're raising a glass for a toast or enjoying a festive cocktail, our selection has something for everyone.

## PROSECCO RECEPTION

Start your celebration in style with a glass of crisp, chilled prosecco upon arrival.

£6.95 Per Person

## CHAMPAGNE TOAST

Celebrate the moment with a luxurious glass of champagne for an unforgettable toast.

£14.95 Per Person

## NOSECCO RECEPTION

A non-alcoholic alternative with all the bubbles, perfect for those looking for an alcohol-free celebration.

£6.95 Per Person

## FESTIVE COCKTAILS

Sip on our specially crafted festive cocktails, blending seasonal flavors with a touch of flair. Perfect for adding a little extra holiday cheer!

£12 Per Person







[Turkish Cigars]



## FESTIVE OPENING HOURS

CHRISTMAS EVE  
Open until 8pm

CHRISTMAS DAY  
Closed

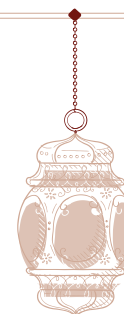
BOXING DAY  
Open as usual

NEW YEAR'S EVE  
Open until 8pm

NEW YEAR'S DAY  
(1st January) Closed

1ST - 6TH JANUARY  
Closed for a short winter break

We will reopen and resume normal  
hours from 7th January.





# SPACES

Celebrate the Festive Season at **ROYÂ**.

Experience the Magic of Christmas at Glasgow's Premier Middle Eastern Restaurant.

At Royâ we have carefully crafted spaces to make your festive celebrations truly special. Whether you're planning an intimate gathering or a grand holiday soir  e, we have the perfect setting for you.

TOTAL  
CAPACITY

Seated

100

Standing

150







## MAIN DINING AREA (UPSTAIRS)



Ideal for larger gatherings and festive feasts.

Immerse yourself in our Middle Eastern ambiance.

Enjoy stunning views of the Kings Theatre while you dine.



## CAPACITY

Seated

52



## BAR AREA (UPSTAIRS)



Ideal for pre-dinner drinks and socializing  
or an after dinner cocktail.

Choose from an extensive selection  
of cocktails, wine and beer.

A cozy setting to kick off your celebrations.



### CAPACITY

Seated

20







## BASEMENT RESTAURANT



Ideal for private parties and exclusive events.

Unwind in our hidden gem.

Customizable to suit your unique celebration needs.



### CAPACITY

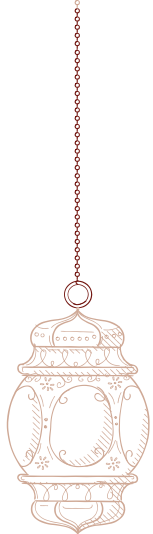
Seated

50

Standing

80





## GIFT VOUCHERS

Gift a little bit of **ROYÂ** this Christmas with our gift vouchers. All vouchers are valid across food and drinks and are the perfect gift for any foodie.

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These range from **£25-£200** and can be bought on our website or in house.

T&Cs. Bookings of 5+ require a non refundable deposit of £10pp at the time of booking.

For tables of 8+ we require a pre-order to be submitted at least 48hours before your visit date.



