

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.



Served
from:

PRE THEATRE

2:30-5:30pm Monday-Friday

+ table reserved for 1hr 30mins

DIPS

Olive & Pistachio Dip

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

Hummus

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

Ezme

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

Mouhamara

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

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 served with tomato & garlic sauce. ●○

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). ●

Watermelon Salad

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

Caesar Salad

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

Cucumber Salad

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

Smoked Aubergine Hummus

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

Tahchin Arancini

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

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

Oyster Mushroom Tacos

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

Kotlet Tacos

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

Potato Tacos

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

Short Rib Taco

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

MAINS

Kebab Torsh

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. ●

Oyster Mushroom Kebab

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

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 £7.95 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. ○

Aubergine & Goat's Cheese

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

Short Rib Pideh

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



حلال
HALAL

£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

