

# SUNDAY ROAST



at  
**ROYA**

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
- Za'atar Yorkshire Puddings
- Honey & Cumin Roasted Carrots
- Caramelised Pomegranate Onions
- Garlic Naan
- Mixed Pickles

## SAUCES

Fermented Chilli Sauce - Middle Eastern Gravy - Toum Garlic Mayo

## PREMIUM SIDES

**2**

2 extra Za'atar Yorkshire Puddings 3

Balal Spiced & Smokey Corn n Feta 5

Falafel 5

Tabbouleh Salad 5

Croquettes 6

Naan / Garlic Naan 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.

**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 - Jaspe Rouge 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.

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