

Welcome to ROYÂ.

We truly believe there are no rules when it comes to cooking food as long as you cook with love. On this menu you will find some classic dishes, some dish recipes passed down generations, and some dishes invented by our talented chefs, all influenced by the unique flavours of the Middle East.



ROYÂ

MAZZEH ♦ BAR ♦ GRILL

PRE-THEATRE MENU

Served from:

2:30-5:30pm Monday-Friday

+ table reserved for 1hr 30mins



MAZZEH

Turkish Cigars

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

Balal

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

Labneh

Creamy garlic labneh saffron roasted peppers, herbs, olive oil and roasted pine nuts. ♦

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. ♦♦

Batata Harra

Triple cooked potatoes seasoned with sea salt and tarragon and served with saffron aioli. ♦♦

Beetroot & Burrata Salad

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

Crispy Bulgur Salad

Parsley salad with crispy bulgur, olive oil, walnuts, Persian cucumbers, scallions and pomegranate. ♦

Shawarma Croquettes

Lamb neck shawarma and fried onion filled croquettes, with a saffron and potato sauce. ♦

Butternut & potato Croquettes

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

Oyster Mushroom Kebab

Lebanese spiced oyster mushroom grilled on charcoal and served with a spicy parsley green pepper sauce. ♦♦

Pomegranate Wings

Fried crispy chicken wings, tossed in tangy pomegranate molasses and topped with sesame seeds. ♦♦

Falafel

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

Shawarma Taco

Lamb or Chicken grilled Shawarma with lebanese bread, vegetables, radish, pickles & aleppo pepper mayo. ♦♦

DIPS

Must Khair

Creamy yoghurt with sea salt, mint, cucumber & herbs. ♦♦

Baba Ganoush

Grilled aubergine dip with tahini, garlic, olive oil, lemon, and herbs. ♦♦

Hummus

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

Mouhamara

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

M A I N S

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. ♦

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. ♦

Gafgazi Kebab

Grilled peppers, Joojeh chicken and lamb fillet kebab. ♦

Tapsi

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

B . A . K . E . D

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. ♦

£19.95

PRE-THEATRE

Choose one of each:

MAZZEH

DIP

BAKED OR GRILL

S I D E S

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. ♦♦

Saffron Rice 4.95

Fluffy basmati rice steamed with saffron. ♦♦♦

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♦ Gluten Free ♦ Vegetarian ♦ Vegan