

MAZZEH

Whitebait 8.95

Zaatar & Sumac spiced whitebait with a spicy saffron & lemon aioli.

Turkish Cigars 5.95

Fried pastries with feta, spinach and Persian dates served with a honey.

Spinach Falafel 6.95

Freshly cooked parsley falafel served with hummus.

Midye Dolma 9.95 / 17.95

Rice and spice filled mussels in a chili tomato sauce.

Oyster Mushroom Kebab 8.95

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

Tabouleh 5.95

Parsley, mint, tomato, burghul finely chopped with lemon and olive oil.

Very Spicy Fattoush 6.95

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

Tandoori Veg 7.95

Cumin, fennel, and maple roasted beetroot and baby carrots with crumbled feta and hummus.

Dolma 7.95

Fried wine leaves, rice, spices with tahini sauce.

Shawarma Croquettes 6.95

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

Butternut and potato Croquettes 6.95

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

Middle Eastern Tatties 5.95

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

Shawarma 8.95

Slow cooked on a rotisserie, then flash grilled for those crispy edges. Chicken or Lamb shawarma served with pickles.

Celery & Herbs Stew 14.95

Celery and green herb stew with onions and sundried limes.

Gheimh Stew 12.95

A lamb and fried aubergine tomato stew with crispy potatoes and yellow split peas.

Baba Ganoush 6.95

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

Mouhamara 6.95

Roasted Aleppo peppers with garlic, pomegranate molasses and walnuts.

G R I L L

All our grill dishes are cooked on a real charcoal fire and served with a freshly cooked naan and pickles.

Kebab Torsh 13.95

Succulent lamb fillet kebab marinated in pomegranate molasses, walnut paste, and herbs.

Joojeh Kebab 12.95

Persian chicken breast fillet marinated in olive oil, lemons, and spices.

Lamb Ribs 12.95

Marinated lamb ribs grilled on the fire with a spicy roasted red pepper sauce.

Koubideh Kebab 12.95

The classic Persian minced lamb Koubideh, charcoal grilled kebab.

Gafgazi Kebab 15.95

Grilled peppers, Joojeh chicken and lamb fillet kebab.

S H A R I N G

MazzeH Platter 18

A mazzeH platter with hummus, falafel, Dolmah, tabouleh, marinated feta, olives and served with naan bread.

ROYA Dipping Platter 16

A dipping platter with Hummus, Baba Ganoush, Olives, Marinated Feta, Mouhamara Garlic Labneh served with naan bread.

Mixed Kebab 48

2 skewers of Koubideh kebab, Joojeh chicken kebab, kebab torsh, grilled oyster mushrooms served with grilled tomato, peppers, naan, and saffron rice.

B . A . K . E . D

Traditional middle eastern style thin crust sourdough 7" flatbread Pideh.

Lahmacun 9.95

Turkish spiced ground beef, onions, tomatoes and parsley, grated mozzarella.

Pesteh 9.95

Tomato base, onions, pistachio, rosemary, chilli oil.

Syrian Cheese 8.95

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

Oyster Mushroom 9.95

Oyster mushroom, garlic, herbs, and mozzarella.

Leek & Truffle 9.95

Burnt leeks, black truffles with roasted pine nuts and mozzarella.

S I D E S

◆◆ Naan Bread 2.50

◆◆ Garlic Naan 3.25

◆◆ ROYA Naan Cake 4.95

◆◆ Saffron Rice 4.95

◆◆ Barbery & orange Rice Pilaf 5.95

D I P S

Garlic Labneh 5.95

Shallot and garlic strained yoghurt with sumac parsley, lemon & pistachios.

Hummus 5.95

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

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◆ Gluten Free ◆ Vegetarian ◆ Vegan


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



All of the dishes are small plates, served as they are ready, and designed with sharing in mind so we recommend you order **3-4 dishes per person.**