

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.

Each dish is crafted for sharing, arriving as soon as it's ready, to create a continuous, delightful experience. We recommend selecting **2-3 plates Pp** to truly savour the journey.

DIPS

ROYÂ Dipping Platter 16

A dipping platter with Hummus, Baserma, Mouhamara & Labneh served with a freshly baked Persian 'barbari' bagel. ○

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. ●○○

Baserma 6.95

A hearty blend of roasted tomatoes, aubergine, garlic and onions. ●○

Mouhammara 6.95

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

MAZZEH

Charred Leeks 7.95

Smoky, roasted leeks with a rich spiced date and pepper sauce with pine and hazelnuts topped with a savory Mediterranean crust. ●○

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, lemon zest, garlic and herbs (*In the shell*). ●

Short Rib Hummus 9.95

Creamy hummus with braised lamb shank, gravy, black truffle oil & Parmigiano-Reggiano. ●

Batata Harra 6.95

Double cooked baby potatoes seasoned with coriander, garlic, chilli flakes and saffron aioli. **Add Feta 1.95** ●○

Chicory Burrata Salad 9.95

Red Chicory, rocket, maple roasted peach, pecans, Burrata cheese & crispy breadcrumbs. ●○

Very Spicy Fattoush 7.95

Lettuce, tomatoes, cucumbers, green onions, radishes, naan croutons and peppers with a spicy zereshk vinaigrette. ○○

Falafel 7.95

Beetroot hummus, falafel, roasted chickpeas, herbs and tahini ranch. ●○

Watermelon Salad 7.95

Refreshing watermelon with shaved feta, lettuce, crunchy walnuts, basil, and olive oil.

Bigie Aubergine 9.95

Fried baby aubergine, spiced minced beef, fried crispy onions layered with melted mozzarella. ○

Shawarma Croquettes 7.95

Lamb Neck 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. ●○

Manti 9.95

Steamed dumplings filled with spiced turkish mince & peppers.

Balal 8.95

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

Shawarma Tacos 8.95

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

Mushroom Gheimeh 9.95

A tomato and yellow split pea stew with mushroom, dried lime, fried aubergine and string potatoes. ●○○

Tapsi 8.95

A mini casserole of slow cooked tomato, onion, aubergine, potatoes and turmeric. ●○○

GRILL

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

Kebab Torsh 17.95

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

Spicy Chicken Tawook 16.95

Lebanese spiced chicken thigh kebab with lemon zest, garlic mayo and sumac. ●

Joojeh Kebab 16.95

Persian chicken breast fillet marinated in olive oil, lemons, and spices with Grilled peppers and onion. ●

Koubideh Kebab 16.95

The classic Persian minced lamb kebab cooked on charcoal and served with Persian saffron rice. ●

Iskander Steak 24.95

8oz Rump steak marinated in Turkish spices grilled to your liking and served with a grilled tomato sauce. ●

Lamb Chops 23.95

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 69.95

(Perfect for 4)

4 skewers of Koubideh kebab, Joojeh chicken kebab, kebab torsh, Tawook Kebab, grilled oyster mushrooms served with grilled tomato, house pickles, 2 naan and 2 saffron rice.

BAKED

Traditional Middle Eastern style sourdough 7" Pideh.

Lahmacun 10.95

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

Pesteh 10.95

Tomato, onions, pistachio, rosemary, chilli oil and mozzarella. ○

Syrian Cheese 10.95

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

Garlic Mushroom 10.95

Garlic mushroom, herbs, and mozzarella. ○

Cucuk Sausage 10.95

Garlic cucuk sausage, chilli, onion seeds and aleppo pepper mayo.



Please scan the QR code to view our other Menu's and allergen sheet:

/ Vegan / Gluten Free / Kids

SIDES

Naan Bread 2.50 ○○

Garlic Naan 3.25 ○○

Persian 'Barbari' Bagel 4.95 ○

Saffron Rice 5.95 ●○○

'Albaloo' Sweet & Sour

Cherry Rice 7.95 ●○○

SAUCES 1.50 each

/ Fermented Chilli

/ Sweet Date & Red Pepper

/ Green Chilli & Spinach

/ Garlic Mayo

/ Saffron, Dill & Lemon

/ Harissa Hot Honey

/ Tahini Ranch



● Gluten Free ○ Vegetarian ○ Vegan

