



Welcome to ROYÂ.

For our guests with gluten sensitivities,  
we are proud to offer a selection of  
delicious gluten-free options.

# ROYÂ

MAZZEH ♦ BAR ♦ GRILL

GLUTEN FREE



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.





## MAZZEH



### Falafel 8.95

Beetroot hummus, falafel, roasted chickpeas, herbs and vegan garlic mayo.

### Harrisa and Garlic Prawns 9.95

Tiger prawns marinated in harrisa, garlic and herbs.

### Harrisa Cauliflower 7.95

Smoky, spicy grilled and roasted harrisa cauliflower with labneh, chickpeas, pinenuts

### Very Spicy Fattoush 7.95

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

### Date & Apple Salad 7.95

Shredded cabbage, apple date, radish salad with toasted seeds and dressing.

### Meatballs 8.95

Stuffed beef meatballs, with dried apricots, barberries, walnuts simmered in a saffron tomato sauce.

### Batata Harra 6.95

Triple cooked potatoes seasoned with sea salt and tarragon and served with saffron aioli. **Add Feta 1.95**

### Short Rib Hummus 9.95

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

### Dolma 9.95

Vine leaf dolmas stuffed with fragrant herbed rice served with a lemon-dill yoghurt

### Gheimeh 9.95

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

### Tapasi 8.95

A mini caserole of slow cooked tomato, onion, aubergine, potato and turmeric.

## DIPS

### ROYÂ Dipping Platter 16

A dipping platter with Hummus, Baba Ganoush and labneh served with GF pitta bread.

### Labenh 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.

## GRILL

### Oyster Mushroom Kebab 9.95

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

### Shawarma Taco 8.95

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

### Kebab Torsh 17.95

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

### Joojeh Kebab 16.95

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

### Iskander Steak 24.95

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

### Koubideh Kebab 16.95

The classic Persian minced lamb Koubideh, charcoal grilled kebab.

### Lamb Chops 23.95

Tender Persian marinated lamb chops with a 'Shirazi' Chimichurri sauce.

### Spicy Chicken Tawook 16.95

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

## SIDES



### GF Pitta Bread 2.50

### GF Garlic Pitta 3.25

### Saffron Rice 5.95

### 'Albaloo' Sweet & Sour Cherry Rice 7.95

## DESSERTS

### Fereni 6.95

Rose & rice custard with cardamon, preserved cherries and pistachios.

### Bastani 5.95

Saffron and clotted cream, ice cream with pistachio and rosewater.

