Festive Season

AT ROYÂ

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.

DRAFT MENU - Dishes subject to change.

DIPS

Royâ Dipping Platter 16
Labneh, hummus, roasted squash & muhammara with freshly baked barbari. ○

Labneh 7.95
Strained garlic yoghurt with roasted tomato, chives & seaweed caviar. ● ○

Hummus 7.95
Beaten chickpeas with lemon, olive oil and tahini, topped with dark caramelised onions & crispy shallots. ○ ◉

Roasted Squash 7.95
Roasted honeynut squash with crumbled feta, sage & honey pecans. ○

Muhammara 7.95
Roasted aleppo peppers with garlic, pomegranate & walnuts. ○ ◉

Shawarma Nachos 13.95
Crisp naan shards with lamb, chicken or mushrooms ○, hummus, chilli butter, pickles & herbs.

MAZZEH

Ribeye Tataki 16.99
42-day aged Perthshire ribeye, marinated in kebab spice, seared rare & thinly sliced, with a tamarind & date glaze, crispy garlic chips, toasted sesame & chives. ●

Turkey Shawarma Croquettes 8.95
Turkey shawarma & fried onion croquettes, served with cranberry sauce.

Butternut & Potato Croquettes 8.95
Butternut squash & potato croquettes with roasted pine nuts, in a saffron & potato velouté. ○

Turkish Cigars 8.95
Fried pastries filled with feta, spinach and Persian dates, with a honey & thyme glaze. ○

Middle Eastern Tatties 6.95
Double-cooked baby potatoes with coriander, garlic, herbs & sea salt, served with garlic aioli. ● ○
Add feta 1.95

Sucuk Scallops 18.95
Seared scallops with garlic sucuk, chilli butter & preserved lemon, served in the skillet.

Harissa & Garlic Prawns 11.95
Tiger prawns marinated in harissa, lemon zest, garlic & herbs, served in the shell. ●

Shawarma Tacos 8.95
Lamb or chicken shawarma with tomato, onion, pickles, harissa mayo & sesame.

Mushroom Tacos 8.95
Grilled oyster mushrooms with green peppers, pickled shallot, shirazi herb dressing & crumbled feta. ○

Tahchin Rice Cake 7.95
Crisp saffron tahchin rice cake with barberries, pistachio & yoghurt. ● ○

Lebanese Maghmour 9.95
Slow-cooked aubergine and chickpea stew with tomato, garlic, olive oil & mint. ● ○ ◉

Beetroot Burrata 9.95
Cumin roasted honey beetroots with creamy burrata, pistachios, rocket & crispy chickpeas. ○

Winter Fattoush 8.95
Red cabbage, apple, clementine & pomegranate with fresh herbs, crisp naan & sumac-lemon dressing. ○ ◉

Anar Bademjan 8.95
Crispy fried aubergine tossed in a sticky pomegranate & chilli glaze, with toasted sesame seeds & spring onion. ○ ◉

Broccoli 6.95
Charred tenderstem broccoli with tahini whip, hazelnut dukkah, preserved lemon & chilli butter. ● ○

Carrot & Parsnip 7.95
Cumin and maple roasted carrots & parsnips with toasted nuts & feta. ● ○

GRILL

All our kebab dishes are grilled on a real charcoal fire and served with pickles and onion salad.

Kebab Torsh 18.95
Succulent lamb fillet kebab marinated in pomegranate molasses, walnut paste & herbs. ●

Spicy Chicken Tawook 17.95
Lebanese spiced chicken thigh kebab with lemon zest, garlic mayo & sumac. ●

Joojeh Kebab 17.95
Persian spiced chicken breast fillet marinated in lemon, saffron and olive oil with grilled peppers & onions. ●

Koubideh Kebab 17.95
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 24.95
Tender Persian marinated lamb chops with a 'Shirazi' chimichurri oil. ●

Oyster Mushrooms Kebab 14.95
Sumac spiced oyster mushrooms grilled on charcoal and served with a spicy date and red pepper sauce. ● ○

Mini Kebab Platter 44.95
2 skewers of Koubideh kebab, Chicken Tawook, Kebab Torsh, served with grilled tomato, peppers, naan, rice and garlic mayo, chilli sauce & house pickles.

BAKED

Traditional Middle Eastern sourdough pideh, 7 inch.

Lahmacun 13.95
Turkish spiced beef with onion, tomato, parsley & mozzarella.

Nabulsi & Pepper 12.95
Roasted romano peppers with nabulsi cheese, preserved lemon & za'atar oil. ○

Fig & Feta 12.95
Candied figs with Persian feta, thyme honey & walnut. ○

Festive Turkey Pideh 12.95
Roast turkey, mozzarella, caramelised onion & sage, finished with cranberry sauce.

Sucuk Sausage 13.95
Garlic sucuk with chilli, onion seeds & aleppo pepper mayo.

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
/ Garlic Mayo
/ Saffron, Dill & Lemon
/ Harissa Hot Honey
/ Tahini Ranch

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

/ Vegan / Gluten Free / Kids

حلال HALAL

● Gluten Free ○ Vegetarian ◉ Vegan

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