Festive Season

ROYÂ

MAZZEH ◆ BAR ◆ GRILL

Welcome to ROYÂ. Here, we believe that cooking has no boundaries — only the passion behind it truly matters. This festive season, our chefs have given the menu a winter twist: turkey, chestnuts, mushrooms and warm, slow-cooked dishes, alongside the Royâ favourites you love, 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 per person** to truly savour the journey.

DIPS

Royâ Dipping Platter 17.00
Wild mushroom labneh, a mini festive hummus, roast squash & muhammara with freshly baked barbari. ○

Wild Mushroom & Thyme Labneh 7.95
Strained garlic labneh with garlic mushrooms, thyme, black pepper & a little truffle oil. ● ○

Festive Hummus 8.95
Beaten chickpeas topped with charred brussels sprouts, roast chestnuts, caramelised onion, crispy sage & chilli oil. ● ○ ◉

Roast Squash Dip 7.95
Whipped roast squash with tahini, sage brown butter & toasted pumpkin seeds. ● ○

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

Naan Bread Nachos 12.95
Crisp naan shards with lamb, chicken or mushrooms, hummus, chilli butter, pickles & herbs.

MAZZEH

Turkey Shawarma Croquettes 8.95
Turkey shawarma & crispy onion croquettes with a sharp cranberry & sumac relish.

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

Turkish Cigars 9.95
Fried pastries filled with feta, spinach and Persian dates, with a honey & thyme glaze. ○

Middle Eastern Tatties 7.95
Double-cooked baby potatoes with coriander, garlic, herbs & sea salt, served with garlic aioli. ● ○
Add feta 1.95

Pepper Dolma 8.95
Red & green peppers filled with saffron rice, herbs & warming Persian spices, baked in a tomato sauce. ● ○ ◉

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

Harissa & Garlic Prawns 12.95
Tiger prawns marinated in harissa, lemon zest, garlic & herbs, served in the shell. ●

Shawarma Tacos 9.95
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. ○

Winter Tapsi 12.95
A slow-cooked casserole of tomato, onion, aubergine, potato, winter roots & turmeric. ● ○ ◉

Beetroot Burrata 10.95
Cumin roasted honey beetroots with creamy burrata, pistachios, rocket & crispy chickpeas. ○

Winter Fattoush 9.95
Lettuce, red cabbage, radish, baby cucumber & clementine with fresh herbs, crisp naan & a sumac-lemon dressing. ○ ◉

Anar Bademjan 9.95
Crispy fried aubergine tossed in a sticky pomegranate & chilli glaze, with toasted sesame seeds & spring onion. ○ ◉

Festive Broccoli 7.95
Charred tenderstem broccoli with tahini whip, pistachio dukkah, crispy garlic, chilli butter & pomegranate seeds. ● ○

Carrot & Parsnip 8.95
Cumin & chilli roasted carrots & parsnips with za'atar, whipped feta & toasted nuts. ● ○

GRILL

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

Kebab Torsh 19.95
Succulent lamb fillet kebab marinated in pomegranate molasses, walnut paste & herbs. ●

Spicy Chicken Tawook 18.95
Lebanese spiced chicken thigh kebab with lemon zest, garlic mayo & sumac. ●

Joojeh Kebab 18.95
Persian spiced chicken breast fillet marinated in lemon, saffron and olive oil with grilled peppers & onions. ●

Koubideh Kebab 18.95
The classic Persian minced lamb kebab cooked on charcoal and served with Persian saffron rice. ●

Iskander Steak 25.95
8oz Rump steak marinated in Turkish spices grilled to your liking and served with a grilled tomato sauce. ●

Lamb Chops 25.95
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.

Wild Mushroom, Chestnut & Burrata 13.95
Garlic mushrooms, roast chestnuts, thyme & mozzarella, finished with torn burrata, truffle oil & black pepper. ○

Mulled Fig & Feta 12.95
Figs cooked with mulled spice, Persian feta, thyme, black pepper & toasted walnuts. ○

Turkey, Sage & Onion 13.95
Pulled roast turkey with sage & onion, mozzarella & black pepper.

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 menus and allergen sheet:

/ Vegan / Gluten Free / Kids

حلال HALAL

● Gluten Free ○ Vegetarian ◉ Vegan

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