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

Festive Season

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 per person** to truly savour the journey.

MAZZEH

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

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

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

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

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. Made without the garlic mayo, so it's vegan too.

DIPS

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.

SIDES

GF Bread 3.50

GF Garlic Bread 3.95

Saffron Rice 5.95

'Albaloo' Sweet & Sour Cherry Rice 7.95