Festive Season

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.

PRE THEATRE

Served from: **2:30-5:30pm Monday-Friday**

+ table reserved for 1hr 30mins

PRE THEATRE

FESTIVE EDITION
£24.95

HALAL

Choose one dish from each category:

DIPS

MAZZEH

MAINS OR BAKED

DIPS

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

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

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

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

MAZZEH

Ribeye Tataki £5.95 supp.
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
Turkey shawarma & fried onion croquettes, served with cranberry sauce.

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

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

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

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

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

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

Sucuk Scallops £7.95 supp.
Seared scallops with garlic sucuk, chilli butter & preserved lemon, served in the skillet.

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

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

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

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

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

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

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

MAINS

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

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

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

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

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

Iskander Steak £7.95 supp.
8oz Rump steak marinated in Turkish spices grilled to your liking and served with a grilled tomato sauce. ●

Lamb Chops £7.95 supp.
Tender Persian marinated lamb chops with a 'Shirazi' chimichurri oil. ●

BAKED

Traditional Middle Eastern sourdough pideh, 7 inch.

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

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

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

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

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

SIDES

Naan Bread 2.50
Freshly cooked light & fluffy naan bread straight out the oven. ○◉

Garlic Naan 3.25
Freshly cooked naan bread smothered in garlic butter. ○◉

Persian 'Barbari' Bagel 4.95
Freshly baked Persian bread topped with sesame seeds. ○

Saffron Rice 5.95
Fluffy basmati rice steamed with saffron. ●○◉

'Albaloo' Sweet & Sour Cherry Rice 7.95 ●○◉

● Gluten Free ○ Vegetarian ◉ Vegan

DRAFT MENU - Dishes subject to change.