Welcome to ROYÂ.
We are excited to offer a variety of vegan options for our guests who follow a plant-based diet. Our team of chefs approach the vegan options with the same care and attention to detail as with all our menu items, ensuring that every vegan dish is not only nutritious but also delicious.

Festive Season

ROYÂ

MAZZEH ◆ BAR ◆ GRILL

VEGAN

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

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, crispy sage, chilli oil & toasted pumpkin seeds.

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

Naan Bread Nachos 12.95
Crisp naan shards with mushroom shawarma, hummus, chilli oil, pickles & herbs.

Turkish Cigars 9.95
Fried pastries filled with vegan feta, spinach and Persian dates, with a maple syrup & thyme glaze.

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

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.

Beetroot & Feta 10.95
Cumin roasted maple beetroots with vegan feta, 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 oil & pomegranate seeds.

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

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

BAKED

Wild Mushroom & Chestnut 13.95
Garlic mushrooms, roast chestnuts, thyme & vegan mozzarella, finished with truffle oil & black pepper.

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

Pesteh 12.95
Tomato, pistachio, rosemary, chilli oil & vegan mozzarella.

SIDES

Naan Bread 2.50

Garlic Naan 3.25

Saffron Rice 5.95

'Albaloo' Sweet & Sour Cherry Rice 7.95