

# Cold Mezze

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|---|---|-------|---|---|-------|
| V | <b>Homous</b>   | £6.00 | V | <b>Homous Palmyra</b> 🍷   | £7.00 |
|   | Crushed chickpeas mixed with tahini, lemon juice and olive oil                  |       |   | Crushed chickpeas mixed with tahini, topped with fresh coriander, chilli, garlic and mixed nuts                               |       |
| V | <b>Moutabel</b>   | £6.50 | V | <b>Moutabel Palmyra</b> 🍷   | £7.50 |
|   | Mashed grilled aubergines mixed with tahini, lemon juice and olive              |       |   | Mashed grilled aubergines mixed with tahini, lemon juice and olive topped with fresh coriander, chilli, garlic and mixed nuts |       |
| V | <b>Muhamara</b> 🍷   | £7.00 | V | <b>Labneh</b>   | £5.00 |
|   | Mixed crushed nuts, red pepper, olive oil, onion, mixed spices and chilli       |       |   | Lebanese cream cheese   |       |
| V | <b>Warak Inab</b>   | £5.00 |   | <b>Bastorma</b>   | £7.00 |
|   | Vine leaves stuffed with a melange of rice, finely chopped tomatoes and parsley |       |   | Thin slices of spicy smoked beef  |       |
| V | <b>Moussakaat</b>   | £6.00 | V | <b>Pickles</b>  | £5.00 |
|   | Baked seasoned aubergines cooked with onions, tomatoes and chickpeas            |       |   | Mixed Mediterranean Pickles   |       |
| V | <b>Bamieh</b>   | £6.00 |   | <b>Prawns Palmyra</b>   | £7.00 |
|   | Cooked okra with tomatoes, onions, fresh coriander and olive oil                |       |   | Mediterranean prawns served with lettuce, garlic, olive oil and lemon juice dressing  |       |

# Salads

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|---|--|-------|---|--|-------|
| V | <b>Tabbouleh</b>   | £5.50 | V | <b>Palmyra Salad</b>   | £6.50 |
|   | Finely chopped parsley, tomatoes, fresh mint, onions and crushed wheat, mixed with olive oil and lemon juice           |       |   | Tomatoes, cucumbers, lettuce, sweet pepper onions, olive oil and mixed herb dressing drizzled with pomegranate sauce |       |
| V | <b>Fattoush</b>  | £6.50 | V | <b>Chankliesh Salad</b> 🍷  | £5.50 |
|   | Lettuce, cucumber, tomato, fresh mint, onions, radish, sumac and toasted pitta bread in olive oil and vinegar dressing |       |   | Eastern cheese, tomatoes, thyme, parsley, sweet pepper and olive oil   |       |

# Hot Mezze

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|---|--|-------|--|--|
| V | <b>Lentil Soup</b>   | £5.00 |  |  |
|   | Finely selected lentils cooked with cumin and olive oil  |       |  |  |
|   | <b>Chicken Soup</b>  | £5.00 |  |  |
|   | Cream of chicken bouillon  |       |  |  |
|   | <b>Homous Shawarma</b>   | £7.50 |  |  |
|   | Homous topped with marinated slices of lamb or chicken   |       |  |  |
| V | <b>Falafel</b>   | £5.50 |  |  |
|   | Deep fried croquettes of spiced ground chickpeas and broad beans   |       |  |  |
| V | <b>Kellaj or Chilli Kellaj</b>  | £6.00 |  |  |
|   | Grilled halloumi cheese on Lebanese bread  |       |  |  |
| V | <b>Batata Harrah</b>            | £5.00 |  |  |
|   | Spicy potato cubes fried with coriander, garlic, sweet pepper and fresh chilli                                     |       |  |  |
|   | <b>Kibbeh</b>  | £6.00 |  |  |
|   | Kibbeh mixed with crushed wheat stuffed with minced lamb   |       |  |  |
|   | <b>Sfiha</b>   | £5.00 |  |  |
|   | Baked pastries stuffed with minced lamb, tomatoes, onions and mixed herbs  |       |  |  |
| V | <b>Foul</b>  | £5.50 |  |  |
|   | Boiled broad beans with garlic & lemon   |       |  |  |
|   | <b>Sawda Dajaj</b>   | £5.00 |  |  |
|   | Marinated chicken livers fried with butter and pomegranate sauce   |       |  |  |
|   | <b>Soujok</b>                   | £6.50 |  |  |
|   | Spicy lamb sausages flambéed with pomegranate sauce and tomato   |       |  |  |
|   | <b>Makanek</b>   | £6.50 |  |  |
|   | Lebanese lamb sausages flambéed with lemon and butter  |       |  |  |
|   | <b>Jawaneh</b>   | £6.00 |  |  |
|   | Chargrilled chicken wings marinated with garlic sauce  |       |  |  |
| V | <b>Spinach Fatayer</b>   | £6.00 |  |  |
|   | Oven baked pastries stuffed with spinach, sumac, onion and pine kernels  |       |  |  |
|   | <b>Arayees Palmyra or Chilli Arayees</b>   | £5.50 |  |  |
|   | Grilled Lebanese bread filled with seasoned minced lamb with onion and parsley                                     |       |  |  |
| V | <b>Halloumi Meshwi</b>   | £6.50 |  |  |
|   | Grilled halloumi cheese  |       |  |  |
| V | <b>Cheese Sambousik</b>  | £5.00 |  |  |
|   | Lebanese pastries stuffed with cheese and parsley  |       |  |  |
|   | <b>Lamb Sambousik</b>  | £5.00 |  |  |
|   | Lebanese pastries stuffed with minced lamb, onions and pine kernels  |       |  |  |
|   | <b>Chicken Sambousik</b>   | £5.00 |  |  |
|   | Lebanese pastries stuffed with chicken, onion, walnuts and spices  |       |  |  |

# Main Course

## **Kafta- Dajaj** £12.50

Charcoal-grilled skewers of seasoned minced chicken with chips and garlic sauce

## **Shish Taouk** £13.50

Charcoal-grilled skewers of marinated chicken cubes, served with onion salad

## **Lahem Meshwi** £14.50

Charcoal-grilled tender cubes of specially prepared lamb served with onion salad

## **Kafta Meshwi** £13.50

Charcoal-grilled skewers of seasoned minced lamb with onion and parsley served with onion salad and rice

## **Kafta Khosh-Khash** 🍷 £14.50

Charcoal-grilled skewers of minced lamb served on a bed of spicy sauce with onion salad and rice

## **Mixed Grill** £15.50

Charcoal-grilled skewers of seasoned minced lamb, marinated lamb and chicken cubes served with onion salad

## **Shawarma Lamb or Chicken** £13.50

Roasted slices of marinated lamb or chicken served with garlic or tahini sauce & onion salad

## **Special of the Day** £12.50

Please ask your waiter about today's chef special of the day

## **Palmyra Spiced Lamb** £13.50

Lamb cubes cooked in a rich tomato juice, served with carrot rice

## **Kibbeh Bisayniyeh** £12.50

Ground meat with crushed wheat stuffed with minced meat, pine kernels and onions served with cucumber yoghurt

## **Palmyra Chicken** £12.50

Chicken cubes cooked in a creamy sauce, mushrooms, sweet pepper, basil served with rice

## **Palmyra Mixed Fish** £17.50

Salmon, cod and queen scallop, served with yellow rice

## **Lamb Cutlets** £16.50

Specially-prepared lamb cutlets grilled and served with chips

## **Farouj Meshwi** £13.50

Charcoal-grilled boneless baby chicken served with garlic sauce and chips

## V **Palmyra Vegetable** £13.50

Mixed sautéed vegetables served with rice, hot yoghurt and nuts

## V **Moussakaat with Rice** £13.50

Aubergines cooked with tomatoes, chickpeas, garlic, served with rice

## V **Okra with Rice** 🍷 £13.50

### **Available with chilli**

Cooked okra with tomatoes, garlic and coriander, served with rice

## **Sea Bass** £17.50

Seasoned whole sea bass baked and served with tahini sauce.

## **King Prawns** £19.90

King prawns charcoal-grilled served with rice & garlic sauce

All dishes are prepared in kitchens where nuts and flour are frequently used.  
Please ask a member of staff about any special dietary requirements. If you have food allergy or are sensitive to certain ingredients, please ask our manager for help when choosing your meal.

# Set Menus

## Palmyra 1

£20.00 p.p

- Homous, tabouleh, warak inab
- Falafel, lamb sambousek
- Choice of shawarma or vegetarian main course.  
Minimum 2 people.

## Palmyra 2

£22.00 p.p

- Homous, moutabel, tabouleh,
- Falafel, kibbeh and lamb sambousik
- Any meat, poultry or vegetarian main course.  
Minimum 2 people.

## Palmyra 3

£25.00 p.p

- Homous palmyra, Moutabel Palmyra
- Palmyra salad, Arayees & Kellaj Palmyra
- Any choice of Palmyra main dishes  
Minimum 2 people.

# Side Order

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|--|-------|
| V <b>Cucumber Yoghurt</b>  | £4.00 |
| Home-made yoghurt mixed with finely chopped cucumbers and dried mint |       |
| V <b>Homemade Chips</b>  | £3.00 |
| Homemade potato chips lightly salted                                 |       |
| V <b>White Basmati Rice</b>  | £3.00 |
| V <b>Carrot Rice</b>   | £4.00 |