

COLD MEZE

MIXED PLATTER FOR SHARING: A selection of Lebanese cold Meze: Hummus, Vine Leaves, Beetroot Mutabal, Muhamarah, olives, Tzatziki served with fresh bread	£14.95
FATTOUSH (V) Mixed greens, tomatoes, cucumbers, radishes, and crispy pita chips tossed in a tangy sumac dressing	£7.95
TABBOULEH (V) Finely chopped parsley, tomatoes, mint, onion, and bulgur wheat, dressed in olive oil and lemon juice	£7.95
HUMMUS (V, S) Creamy chickpea blend with tahini and lemon	£5.95
MUTABAL (VT, S) Smoky roasted aubergine with tahini, yogurt, and lemon	£5.95
HOMEMADE STUFFED VINE LEAVES (V) Stuffed with rice, tomatoes, onions, parsley and pomegranate sauce	£6.95
AUBERGINE VILLAGE / RAHEB (V) Smoky roasted aubergine with mixed greens, tomatoes, and pomegranate, drizzled with olive oil and pomegranate sauce	£6.95
BEETROOT MUTABAL (VT, S, N) Grated beetroot with yogurt and tahini, garnished with pistachios	£5.95
GREEN LEBANESE SALAD (V) beetroot, tomatoes, garlic, fresh parsley and mint, served with lemon and olive oil sauce	£6.95
MUHAMARAH (V, S, N) Spicy roasted red pepper purée with walnuts, tahini, and breadcrumbs, topped with pomegranate sauce	£6.95
KESHKEE (VT, N) Yogurt, bulgur, and mixed nuts, finished with olive oil and fresh mint.	£6.95
TZATZIKI (VT) Cucumber, mint, and garlic in creamy yogurt, drizzled with olive oil	£5.95
BRESAOLA Thinly sliced air-dried beef served with freshly baked bread and olives	£8.95
PRAWN COCKTAIL (CR) Baby prawns on greens with prawn cocktail sauce	£9.95
AVOCADO & SALMON Avocado and smoked salmon	£9.95

HOT STARTERS

MIXED PLATTER FOR SHARING: A selection of hot meze: cheese, lamb and spinach samosa, Kibbeh, falafel & onion rings served with hummus	£13.95
LAHM BE LAAJEN: Freshly baked Lebanese bread filled with minced lamb, mixed peppers, tomatoes, parsley and onions, drizzled with pomegranate sauce	£9.95
HUMMUS BE LAHMEH (N) Hummus topped with braised beef fillet and pine nuts	£9.95
HOMEMADE LAMB SAMOSA Crispy pastry filled with seasoned ground lamb, onions, and spices	£5.95
HOMEMADE SPINACH SAMOSA (VT) Golden pastry stuffed with fresh spinach, onions, and sumac	£5.95
HOMEMADE CHEESE SAMOSA (VT, S) Flaky pastry filled with halloumi and mozzarella cheese, herbs and sesame seeds, baked to perfection	£5.95
HOMEMADE KIBBEH Lebanon's national dish—minced lamb and bulgur wheat, spiced and fried until crispy	£6.95
HOMEMADE KIBBEH BATATA Classic kibbeh made with potatoes, courgette, chickpeas, aubergine, onion, spiced and fried until crispy	£6.95
FALAFEL (V, S) Crispy chickpea fritters coated with sesame seeds, served with tahini sauce, hummus, pickles, and fresh vegetables	£7.95
GRILLED HALLOUMI (VT) Served with fresh tomatoes, olive oil, cucumber and a sprinkle of dried mint	£7.95
HALLOUMI ARAYS Freshly baked Lebanese bread stuffed with warm halloumi cheese, infused with olive oil and a sprinkle of dried mint	£7.95
CRISPY CALAMARI Classic fried calamari	£8.95
BATTATA HARRA (V) Spicy, crispy potatoes with Aleppo chilli, green pepper, coriander, and garlic	£4.95
KING PRAWNS (CR) Pan-fried king prawns with garlic, chillies, white wine sauce, and lemon	£10.95
BAKED CAMEMBERT CHEESE Oven-baked camembert in a crispy pastry crust with garlic butter, honey, and chilli flakes	£9.95

Before placing your order, please inform a member of our staff about any allergies you may have.

At Cedarz, we take food allergies very seriously. While we do our best to accommodate all dietary requirements, our dishes may contain or come into contact with allergens such as gluten, dairy, nuts, shellfish, and others.

We will be happy to provide more detailed information and help you make an informed choice.

V: Vegan | VT: Vegetarian | S: Sesame | CR: Crustaceans | N: Nuts

GRILLED MAIN COURSES

All BBQ dishes are served with flat fresh Lebanese bread coated with roasted red pepper purée, a zesty green Lebanese salad, and French fries or rice.

CHICKEN SHISH £15.95
Marinated chicken skewers, charcoal-grilled, served with toum (Lebanese garlic sauce) and hummus

KOFTA £16.95
Grilled minced lamb with parsley, onions, and spices, served with grilled vegetables and hummus

CEDARZ KOFTA £18.95
Charcoal-grilled kofta on mashed grilled tomatoes with mushrooms, onions, and spicy Aleppo pepper

LAMB SHISH £19.95
Charcoal-grilled lamb skewers, served with grilled vegetables and hummus

CHARCOAL-GRILLED CHICKEN WINGS £14.95
Seasoned chicken wings, grilled to perfection over charcoal, served with grilled vegetables, hummus, and toum

MIXED GRILL £22.95
A selection of 3 skewers of grilled lamb, chicken shish, and kofta, served with grilled vegetables, hummus, and toum

SEA BASS £23.95
Fresh sea bass, seasoned and charcoal-grilled, served with tahini garlic sauce and mixed salad

HOUSE SPECIALS

MOUSAKAA B'ZEIT WITH RICE (V) £13.95
Baked aubergine, onions and garlic in a rich tomatoes sauce, served with rice

LOUBIEH B'ZEIT WITH RICE (V) £13.95 (add lamb £2)
French green beans simmered with tomatoes, onions, garlic, and olive oil, served with rice

BAMIEH B'ZEIT WITH RICE (V) £13.95 (add lamb £2)
Okra cooked with tomatoes, onions, fresh, and olive oil, served with rice

SLOW-COOKED LAMB SHANK £21.95
Tender lamb shank, served with creamy mashed potatoes, roasted vegetables and rich homemade gravy

HOMEMADE & FRESHLY PREPARED

AT CEDARZ, WE TAKE PRIDE IN OFFERING AUTHENTIC LEBANESE CUISINE, CRAFTED WITH PASSION AND CARE. EVERY DISH IS HOMEMADE AND FRESHLY PREPARED FROM SCRATCH BY OUR SKILLED LEBANESE CHEF, USING ONLY THE FINEST INGREDIENTS. JOIN US IN EASTBOURNE, SUSSEX, FOR A TRUE TASTE OF LEBANON, MADE JUST FOR YOU.

MAIN SALADS

HALLOUMI SALAD: £14.95
Grilled halloumi cheese served over a mixed garden salad, fresh tomatoes, sundried tomatoes, walnuts and avocado, drizzled with olive oil and pomegranate sauce (N)

CEDARZ SALAD: £15.95
A refreshing mix of prawn cocktail, smoked salmon, avocado, tomatoes and mixed garden salad topped with olives (CR)

SIDES

RICE £2.95

MIXED GARDEN SALAD £5.95

MIXED OLIVES £4.95

MIXED PICKLES £2.95

FRESHLY BAKED BREAD £2.95

CHIPS £4.50

ONION RINGS VT £4.50

STEAKS

All Steaks are served with mixed garden salad and chips.

HOT STONE GRILLED STEAK £32.95

Sizzle your 8 oz Angus fillet steak to perfection on a 600°F natural stone, locking in every juicy bite with intense heat

T-BONE STEAK £32.95

Grilled to perfection, tender and juicy with rich, robust flavour, served with grilled mushrooms

ANGUS FILLET STEAK £28.95

The most tender & lean cut, served with peppercorn sauce or blue cheese sauce or with grilled mushrooms

HOT STONE GRILLED STEAK £32.95

Sizzle your 8 oz Angus fillet steak to perfection on a 600°F natural stone, locking in every juicy bite with intense heat

HOUSE SPECIAL

STEAK ON A HOT STONE

Indulge in the sophistication of our steak cooked on a stone service. At your table, the high-temperature stone sears your premium cut swiftly, sealing in exquisite flavours and rich juices. Each bite offers a bespoke, perfectly warm experience, allowing you to savour the luxury of steak, tailored to your exact preference.

