

COLD MEZE

MIXED PLATTER FOR SHARING	£16.95
A selection of Lebanese Cold Meze: Hummus, Vine Leaves, Beetroot Mutabal, Muhammara, olives, Tzatziki served with fresh bread.	
FATTOUSH (V)	£8.45
Mixed greens, tomatoes, cucumbers, radishes, and crispy pita chips tossed in a tangy sumac dressing	
TABBOULEH (V)	£8.45
Finely chopped parsley, tomatoes, mint, onion, and bulgur wheat, dressed in olive oil and lemon juice	
HUMMUS (V, S)	£6.45
Creamy chickpea blend with tahini and lemon	
MUTABAL (VT, S)	£6.95
Smoky roasted aubergine with tahini, yogurt, and lemon	
HOMEMADE STUFFED VINE LEAVES (V)	£6.95
Stuffed with rice, tomatoes, onions, parsley and pomegranate sauce	
AUBERGINE VILLAGE / RAHEB (V)	£6.95
Smoky roasted aubergine with mixed greens, tomatoes, and pomegranate, drizzled with olive oil and pomegranate sauce	
BEETROOT MUTABAL (VT, S, N)	£6.95
Grated beetroot with yogurt and tahini, garnished with pistachios	
BEETROOT LEBANESE SALAD (V)	£6.95
Beetroot, tomatoes, garlic, fresh parsley and mint, served with lemon and olive oil sauce	
MUHAMARAH (V, S, N)	£6.95
Spicy roasted red pepper purée with walnuts, tahini, and breadcrumbs, topped with pomegranate sauce	
TZATZIKI (VT)	£6.45
Cucumber, mint, and garlic in creamy yogurt, drizzled with olive oil	
PRAWN COCKTAIL (CR)	£9.95
Baby prawns on greens with prawn cocktail sauce	
AVOCADO & SALMON	£9.95
Avocado and smoked salmon	

HOT STARTERS

MIXED PLATTER FOR SHARING	£16.95
A selection of hot meze: cheese, lamb and spinach samosa, Kibbeh, falafel & onion rings served with hummus	
LAHM BE LAAJEN	£9.95
Freshly baked Lebanese bread filled with minced lamb, mixed peppers, tomatoes, parsley and onions, drizzled with pomegranate sauce	
HUMMUS BE LAHMEH (N)	£9.95
Hummus topped with braised beef fillet and pine nuts	
HOMEMADE LAMB SAMOSA	£6.45
Crispy pastry filled with seasoned ground lamb, onions, and spices	
HOMEMADE SPINACH SAMOSA (VT)	£6.45
Golden pastry stuffed with fresh spinach, onions, and sumac	
HOMEMADE CHEESE SAMOSA (VT, S)	£6.45
Flaky pastry filled with halloumi and mozzarella cheese, herbs and sesame seeds, baked to perfection	
HOMEMADE KIBBEH	£7.45
Lebanon's national dish—minced lamb and bulgur wheat, spiced and fried until crispy	
FALAFEL (V, S)	£7.45
Crispy chickpea fritters coated with sesame seeds, served with tahini sauce, hummus, pickles, and fresh vegetables	
GRILLED HALLOUMI (VT)	£8.95
Served with fresh tomatoes, olive oil, cucumber and a sprinkle of dried mint	
HALLOUMI ARAYS	£8.95
Freshly baked Lebanese bread stuffed with warm halloumi cheese, infused with olive oil and a sprinkle of dried mint	
CRISPY CALAMARI	£9.45
Classic fried calamari	
BATTATA HARA (V)	£6.95
Spicy, crispy potatoes with Aleppo chilli, green pepper, coriander, and garlic	
KING PRAWNS (CR)	£10.95
Pan-fried king prawns with garlic, chillies, white wine sauce, and lemon	
BAKED CAMEMBERT CHEESE	£9.95
Oven-baked camembert in a crispy pastry crust with garlic butter, honey, and chili flakes	

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	£18.95
Marinated chicken skewers, charcoal-grilled, served with toum (Lebanese garlic sauce) and hummus	
KOFTA	£17.95
Grilled minced lamb with parsley, onions, and spices, served with grilled vegetables and hummus	
CHICKEN KOFTA	£16.95
Grilled chicken kofta served with zesty green lebanese salad, grilled vegetables and rice or fries.	
LAMB SHISH	£21.95
Charcoal-grilled lamb skewers, served with grilled vegetables and hummus	
CHARCOAL-GRILLED CHICKEN WINGS	£16.95
Seasoned chicken wings, grilled to perfection over charcoal, served with grilled vegetables, hummus, and toum	
MIXED GRILL	£24.95
A selection of 3 skewers of grilled lamb, chicken shish, and kofta, served with grilled vegetables, hummus, and toum	
SEA BASS	£24.95
Fresh sea bass, seasoned and charcoal-grilled, served with tahini garlic sauce and mixed salad	

HOUSE SPECIALS

VEGAN LEBANESE MOUSAKAA WITH RICE (V)	£14.95 (add lamb £3)
Baked aubergine, onions and garlic in a rich tomatoes sauce, served with rice	
BAMIEH B'ZEIT WITH RICE (V)	£14.95 (add lamb £3)
Okra cooked with tomatoes, onions, garlic, and olive oil, served with rice	
LAMB CASSEROLE	£23.95
Lamb cubes cooked with peppers, aubergine, tomatoes, carrots, onions and garlic. Served with rice.	
CEDARZ CHICKEN	£18.95
Charcoal grilled chicken served on a bed of mashed grilled tomatoes and mushrooms, onions and spicy aleppo peppers.	
CEDARZ KOFTA	£18.95
Charcoal-grilled kofta on mashed grilled tomatoes with mushrooms, onions, and spicy Aleppo pepper sauce	

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	£17.95
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	£18.95
A refreshing mix of prawn cocktail, smoked salmon, avocado, tomatoes and mixed garden salad topped with olives (CR)	

SIDES

RICE	£2.95
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.

ANGUS FILLET STEAK	£30.95
The most tender & lean cut, served with peppercorn sauce or with grilled mushrooms.	
LAMB STEAK	£30.95
8 oz Grilled to perfection, tender and juicy with rich, robust flavour, served with grilled mushrooms	
ADD PEPPERCORN OR MUSHROOM SAUCE	£2.00



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



HOT STONE GRILLED STEAK Sizzle your 8 oz steak to perfection on a 600°F natural stone, locking in every juicy bite with intense heat, and choose:

8oz Angus Fillet Or 8oz Lamb Cannon

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.