



CEDARZ CHRISTMAS MENU

COLD MEZE

FATTOUSH (V)

Mixed greens, tomatoes, cucumbers, radishes, and crispy pita chips tossed in a tangy sumac dressing

TABBOULEH (V)

Finely chopped parsley, tomatoes, mint, onion, and bulgur wheat, dressed in olive oil and lemon juice

HUMMUS (V, S)

Creamy chickpea blend with tahini and lemon

MUTABAL (VT, S)

Smoky roasted aubergine with tahini, yogurt, and lemon

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

BEETROOT MUTABAL (VT, S, N)

Grated beetroot with yogurt and tahini, garnished with pistachios

BEETROOT LEBANESE SALAD (V)

beetroot, tomatoes, garlic, fresh parsley and mint, served with lemon and olive oil sauce

MUHAMARAH (V, S, N)

Spicy roasted red pepper purée with walnuts, tahini, and breadcrumbs, topped with pomegranate sauce

TZATZIKI (VT)

Cucumber, mint, and garlic in creamy yogurt, drizzled with olive oil

HOT STARTERS

HOMEMADE LAMB SAMOSA

Crispy pastry filled with seasoned ground lamb, onions, and spices

HOMEMADE SPINACH SAMOSA (VT)

Golden pastry stuffed with fresh spinach, onions, and sumac

HOMEMADE CHEESE SAMOSA (VT, S)

Flaky pastry filled with halloumi and mozzarella cheese, herbs and sesame seeds, baked to perfection

HOMEMADE KIBBEH

Lebanon's national dish—minced lamb and bulgur wheat, spiced and fried until crispy

FALAFEL (V, S)

Crispy chickpea fritters coated with sesame seeds, served with tahini sauce, hummus, pickles, and fresh vegetables

HOT STARTERS

GRILLED HALLOUMI (VT)

Served with fresh tomatoes, olive oil, cucumber and a sprinkle of dried mint

HALLOUMI ARAYS

Freshly baked Lebanese bread stuffed with warm halloumi cheese, infused with olive oil and a sprinkle of dried mint

BATTATA HARA (V)

Spicy, crispy potatoes with Aleppo chilli, green pepper, coriander, and garlic

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

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

LAMB KOFTA

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

CHICKEN KOFTA

grilled chicken kofta served with zesty green lebanese salad, grilled vegetables and rice or fries.

CEDARZ KOFTA

Charcoal-grilled kofta on mashed grilled tomatoes with mushrooms, onions, and spicy Aleppo pepper sauce

LAMB SHISH

Charcoal-grilled lamb skewers, served with grilled vegetables and hummus

CHARCOAL-GRILLED CHICKEN WINGS

Seasoned chicken wings, grilled to perfection over charcoal, served with grilled vegetables, hummus, and toum

SEA BASS

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

HOUSE SPECIALS

VEGAN LEBANESE MOUSAKAA WITH RICE (V)

Baked aubergine, onions and garlic in a rich tomatoes sauce, served with rice

BAMIEH B'ZEIT WITH RICE (V)

Okra cooked with tomatoes, onions, garlic, and olive oil, served with rice

LAMB CASSEROLE

Lamb cubes cooked with peppers, aubergine, tomatoes, carrots, onions and garlic. Served with rice.

CEDARZ CHICKEN

Charcoal grilled chicken served on a bed of mashed grilled tomatoes and mushrooms, onions and spicy aleppo peppers.

MAIN SALADS

HALLOUMI SALAD

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

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

DESSERTS

BAKLAVA (N)

Layers of filo pastry filled with nuts and sweetened with syrup

CHOCOLATE FUDGE CAKE

Rich, moist chocolate cake with creamy fudge frosting. Perfect for any celebration

TOFFEE PUDDING (Gluten-free dessert)

BANOFFEE PIE

TIRAMISU

ICE CREAM:

(Vanilla, Chocolate, Strawberry, Pistachio)

SORBET:

(Raspberry or Lemon)

2 COURSES £26.95 • 3 COURSES £29.95