Only £16.95

CEDARZ LUNCH MENU

Only £16.95

AVAILABLE FRIDAY-SUNDAY 12PM-4PM

CHOOSE YOUR LUNCH STYLE

STARTER + MAIN OR MAIN + SOFT / HOT DRINK

(Upgrade to a house alcoholic beverage for just £2)

HOT STARTERS

SPINACH SAMOSA – Golden pastry stuffed with fresh spinach, onions, and sumac

LAMB SAMOSA – Crispy pastry stuffed with fresh spinach, onions, and sumac

HOMEMADE CHEESE SAMOSA – Flaky pastry filled with halloumi and mozzarella cheese, herbs and sesame seeds, baked to perfection

KIBBEH – Minced lamb and bulgur wheat, spiced and fried until crispy

SOJOUK – Spicy Lebanese sausage sautéed with onions, peppers, tomatoes, and garlic

COLD STARTERS

HUMMUS – Creamy chickpea puree with tahini and lemon

MUTABAL – Roasted aubergine blended with tahini, yogurt, and lemon

VINE LEAVES – Grape leaves stuffed with rice, tomatoes, onions, and parsley

AUBERGINE VILLAGE (RAHEB) – Smoky aubergine with greens, tomato, and pomegranate

BEETROOT MUTABAL – Creamy chickpea puree with tahini and lemon

GARDEN LEBANESE SALAD – Creamy beetroot, tomatoes, garlic, mint, and lemon dressing

MUHAMMAARAH – Roasted red pepper & walnut puree with pomegranate

TZATZIKI – Cucumber, garlic, and mint in creamy yogurt

VEGETARIAN & VEGAN OPTIONS AVAILABLE

MAINS

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

BAMIEH B'ZEIT WITH RICE – Okra cooked with tomatoes, onions, garlic, and olive oil, served with rice

VEGAN LEBANESE MOUSAKAA WITH RICE – Baked aubergine, onions and garlic in a rich tomatoes sauce, served with rice

HALLOUMI SALAD – Grilled halloumi over garden salad with tomatoes, sundried tomatoes, avocado, and walnuts

KOFTA – Grilled minced lamb skewers with parsley, onions, and spices. Served with zesty green Lebanese salad, grilled vegetables, and rice or fries

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

CHICKEN SHISH – Chicken marinated chicken cubes, charcoal grilled and served with toum, zesty green Lebanese salad, grilled vegetables, and rice or fries

CHICKEN KOFTA – Grilled chicken kofta served with zesty green Lebanese salad, grilled vegetables, and rice or fries

FALAFEL – Crispy chickpea fritters, mixed pickles, fresh vegetables, and rice or fries

DESSERT

BAKLAVA – Classic Lebanese layered pastry with nuts and syrup

BANOFFEE PIE – Creamy banana & toffee pie with biscuit base and whipped cream

CHOCOLATE FUDGE CAKE – Rich chocolate sponge layered with smooth chocolate fudge