

# CEDARZ

## FOOD MENU

### OUR STORY

Welcome to CEDARZ, an authentic Lebanese restaurant where the rich culinary traditions of the Levantine region come to life. Our journey began with Chef Peter, who hails from the heart of Lebanon and brings over 20 years of culinary expertise to our kitchen. Driven by a passion for cooking and a desire to share the true flavours of his homeland, Chef Peter has crafted a menu that celebrates the classic, aromatic, and diverse dishes of the Levant.

At CEDARZ, we believe that good food starts with quality ingredients. This philosophy is embodied in our logo and every dish we prepare. We invite you to embark on a culinary adventure that promises to delight your senses and transport you to the bustling streets and fragrant kitchens of Lebanon. From our heart to your table, welcome to an unforgettable dining experience.



## COLD MEZE

<b>MIXED PLATTER FOR SHARING</b>	<b>£16.95</b>
selection of Lebanese Cold Meze: Hummus, VineLeaves, Beetroot Mutabal, Muhammara, olives, Tzatziki served with fresh bread.	
<b>HUMMUS (V, S)</b>	<b>£6.45</b>
Creamy chick pea blend with tahini and lemon	
<b>MUTABAL (VT, S)</b>	<b>£6.95</b>
Smoky roasted aubergine with tahini, yogurt, and lemon	
<b>CHICKEN TARATOR (S)</b>	<b>£8.95</b>
Roasted chicken mixed with creamy tahini, garlic, and lemon juice, yoghurt topped with toasted pine nuts.	
<b>BASTURMA</b>	<b>£8.95</b>
Air-dried cured beef seasoned with aromatic spices, served as a traditional Lebanese delicacy.	
<b>HOMEMADE STUFFED VINE LEAVES(V)</b>	<b>£6.95</b>
Stuffed with rice, tomatoes, onions, parsley and pomegranate sauce	
<b>AUBERGINE VILLAGE / RAHEB(V)</b>	<b>£6.95</b>
Smoky roasted aubergine with mixed greens, tomatoes, and pomegranate, drizzled with olive oil and pomegranate sauce	
<b>FATTOUSH (VT)</b>	<b>£9.95</b>
Mixed greens, tomatoes, cucumbers, radishes, cheese and crispy pita chips tossed in a tangy sumac dressing	
<b>TABBOULEH (V)</b>	<b>£8.45</b>
Finely chopped parsley, tomatoes, mint, onion, and bulgur wheat, dressed in olive oil and lemon juice	
<b>BEETROOT LEBANESE SALAD(V)</b>	<b>£7.45</b>
Beetroot, tomatoes, garlic, fresh parsley and mint, served with lemon and olive oil sauce	
<b>PRAWN COCKTAIL (CR)</b>	<b>£9.95</b>
Baby prawns on greens with prawn cocktail sauce	
<b>AVOCADO &amp; SMOKED SALMON</b>	<b>£9.95</b>
<b>BEETROOT MUTABAL (VT,S,N)</b>	<b>£6.95</b>
Grated beetroot with yogurt and tahini, garnished with pistachios	
<b>TZATZIKI (VT)</b>	<b>£6.95</b>
Cucumber, mint, and garlic in creamy yogurt, drizzled with olive oil	

## HOT STARTERS

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



**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.

<b>CHICKEN SHISH</b>	<b>£18.95</b>
Marinated chicken skewers, charcoal-grilled, served with toum (Lebanese garlic sauce) and hummus	
<b>KOFTA</b>	<b>£17.95</b>
Grilled minced lamb with parsley, onions, and spices, served with grilled vegetables and hummus	
<b>LAMB SHISH</b>	<b>£21.95</b>
Charcoal-grilled lamb skewers, served with grilled vegetables and hummus	
<b>CHARCOAL-GRILLED CHICKEN WINGS</b>	<b>£16.95</b>
Seasoned chicken wings, grilled to perfection over charcoal, served with grilled vegetables, hummus, and toum	
<b>MIXED GRILL</b>	<b>£24.95</b>
A selection of 3 skewers of grilled lamb, chicken shish, and kofta, served with grilled vegetables, hummus, and toum	
<b>CEDARZ KOFTA</b>	<b>£18.95</b>
Charcoal-grilled kofta on crushed tomatoes, mushrooms, onions, and spicy Aleppo pepper sauce	
<b>CEDARZ CHICKEN</b>	<b>£18.95</b>
Charcoal grilled chicken served on crushed tomatoes, mushrooms, onions and spicy Aleppo peppers.	
<b>VEGETARIAN KEBAB</b>	<b>£16.95</b>
Charcoal-grilled halloumi with tomato, aubergine, peppers, and mushrooms, topped with homemade Cedarz tomato & onion sauce	

## HOUSE SPECIALS

<b>LAMB CASSEROLE</b>	<b>£23.95</b>
Lamb cubes cooked with peppers, aubergine, tomatoes, carrots and onions sealed with fresh bread and served with rice	
<b>LAMB BAMIEH</b>	<b>£18.95</b>
Slow-cooked lamb and okra in a rich tomato and garlic sauce, delicately spiced and served with rice	
<b>VEGETARIAN MOUSSAKA</b>	<b>£17.95</b>
Oven-baked layers of aubergine and potato in a rich tomato & Béchamel sauce, topped with melted cheese and served with rice	

## VEGAN

<b>VEGGIE LEBANESE MOUSAKAA WITH RICE (V)</b>	<b>£14.95</b>
Baked aubergine, onions and garlic in a rich tomatoes sauce, served with rice	
<b>BATATA HARRA WITH HUMMUS &amp; TABBOULEH (V)</b>	<b>£14.95</b>
Crispy spiced potatoes tossed with garlic, coriander, and chilli, served with hummus and fresh tabbouleh.	
<b>FALAFEL</b>	<b>£14.95</b>
Golden chick pea falafel served with hummus, mixed pickles, and fattoush salad, with a choice of rice or chips.	

## FISH DISHES

<b>SEA BASS</b>	<b>£22.95</b>
Fresh sea bass, seasoned and charcoal-grilled, served salad and rice	
<b>SAMKEH HARRAH</b>	<b>£22.95</b>
Pan-fried white fish fillet topped with a traditional Lebanese chilli, garlic, coriander, pine nuts, tahini and lemon sauce, served with salad and rice.	
<b>KING PRAWNS (CR)</b>	<b>£19.95</b>
Pan-fried king prawns with garlic, chilli, white wine, lemon, and fresh tomatoes, served with salad and rice.	

## MAIN SALADS

<b>HALLOUMI SALAD (N)</b>	<b>£17.95</b>
Grilled halloumi cheese served over a mixed garden salad, fresh tomatoes, sundried tomatoes, walnuts and avocado, drizzled with olive oil and pomegranate sauce	
<b>CEDARZ SALAD (CR,S)</b>	<b>£18.95</b>
A refreshing mix of prawn cocktail, smoked salmon, avocado, tomatoes and mixed garden salad topped with olives	

## SIDES

<b>MUHAMARAH (V, S, N)</b>	<b>£6.95</b>
Spicy roasted red pepper purée with walnuts, tahini, and breadcrumbs, topped with pomegranate sauce	
<b>BATTATA HARRA (V)</b>	<b>£5.50</b>
Spicy, crispy potatoes with Aleppo chilli, green pepper, coriander and garlic	
<b>RICE</b>	<b>£2.95</b>
<b>MIXED OLIVES</b>	<b>£4.95</b>
<b>MIXED PICKLES</b>	<b>£2.95</b>
<b>FRESHLY BAKED BREAD</b>	<b>£2.95</b>
<b>CHIPS</b>	<b>£4.50</b>

## STEAKS

All Steaks are served with mixed garden salad and chips.

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

**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.

