



Starter

Tiger Prawns

Shell less, Sautéed in garlic, with our tomato herb sauce.

Sujuk

Sliced Lebanese spicy sausage (beef) with our unique tomato sauce.

Mina Meat Balls

Delicious little spicy lamb meat balls served with our unique tomato sauce.

Tabboule

A true classic, chopped fresh parsley, diced tomatoes, mint, spring onion and cracked wheat Tossed with olive oil

Main

Steak au Poivre

Grilled sirloin steak finished with peppercorn, mustard and cream (Peppercorn Sauce). Served with chips.

Tawaya

Tender cubes of leg of lamb slowly cooked, stir fried with tomatoes sauce, mushrooms, onions, green and red peppers, garlic and chilli (mild spicy), served with rice.

Mina Chicken

Marinated chicken breast grilled sautéed with our special fresh lemon and coriander sauce, served with rice.

Vegetarian

Vegetarian alternative can be added.

Three course
meal including
crackers

£38.50

Dessert

Lebanese Sweet

Multi-Layer of pastry stuffed with pistachio nuts and drizzled with honey syrup. Served with dairy cream

Sticky Toffee Pudding

A light, date, moist sponge with lashings of sticky toffee sauce.

Vanila & Toffee Honey Pot

A ceramic dish filled with vanilla ice cream topped with layer of toffee sauce And honey finished with mixed nuts.

