



ISHBILIA
Authentic Lebanese Cuisine

Take away menu





'There's a delicious range of starters, from hummus with pine nuts, to vine leaves and baba ganoush.'

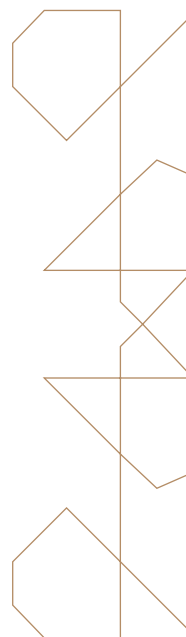
Gabriel O'Rorke, for CNN

Cold Mezze

- V **1. Hummous - حمص** £6.00
Chick pea puree, tahini and lemon juice dip.
- V **2. Hummous Beiruty - حمص بيروتى** £6.25
Chick pea puree, tahini and lemon juice dip blended with garlic and parsley, topped with hot fava beans.
- V **3. Hummous Kammoun - حمص بالكمون** £6.00
Chick pea puree blended with cumin and olive oil.
- V **4. Moutabal - متبل** £6.75
Char-grilled aubergine blended with tahini and lemon juice topped with fresh pomegranate seeds.
- V **5. Labneh - لبننة** £6.50
White cream cheese dip made from strained yoghurt topped with dry mint (garlic optional).
- V **6. Tabouleh - تبولة** £7.00
Chopped parsley, cracked wheat, tomato, mint and spring onion salad in a lemon and olive oil dressing.
- V **7. Fatoush - فتوش** £6.25
Mixed salad with sumac, mint and toasted Lebanese bread in a vinaigrette dressing.
- V **8. Aubergine Fatoush - فتوش باذنجان** £6.50
Mixed salad with smoked aubergine, sumac, mint and toasted Lebanese bread in a vinaigrette dressing.
- V **9. Makdous - مكدوس** £7.50
Baby aubergines stuffed with walnuts, herbs and garlic, marinated in olive oil and lemon.
- V **10. Warak Inab - ورق عنب** £6.75
Vine leaves filled with rice, tomatoes, parsley and herbs, cooked in lemon juice and olive oil.
- V **11. Al Rahib - الراهب** £7.00
Salad of smoked aubergine, tomato, green peppers, spring onion, parsley, garlic and lemon juice.

Please notify us if you suffer from a food allergy or intolerance

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| V | 12. Kabees - كبيس Selection of Lebanese pickles. | £4.50 |
| V | 13. Feta Salad - سلطة جبنة Mixed salad with feta cheese, olives, mint in a lemon and olive oil dressing. | £6.25 |
| V | 14. Shanklish - شنكليش Aged and dried cheese salad with thyme, chopped tomato, peppers and parsley. | £6.50 |
| V | 15. Moussaka Batinjan - مسقعة باذنجان Baked seasoned aubergine slow cooked with tomatoes, garlic, sweet peppers and chick peas. | £7.00 |
| V | 16. Loubieh Bil Zait - لوبيا بالزيت French green beans slow cooked with tomatoes, onions, garlic in olive oil. | £6.50 |
| V | 17. Sabanek Bil Zait - سبانخ بالزيت Sautéed spinach, chopped garlic, onions and coriander leaves. | £7.00 |
| V | 18. Foul Moukala - فول مقلى Broad beans laced with garlic and fresh coriander drizzled with olive oil. | £7.00 |
| | 19. Batrakh - بطرخ Fish roe drizzled with olive oil and served with sliced garlic. | £10.50 |
| V N | 20. Muhamarah - محمرة Mixed Mediterranean nuts crushed and blended with red peppers, chilli and olive oil. | £8.00 |
| | 21. Basturmah - بسطرمة Spiced smoked beef fillet, thinly sliced. | £8.00 |






'a sure sign that
this is Arabic
food at its best.'

Gabriel O'Rorke, for CNN

Cold Mezze Specialities

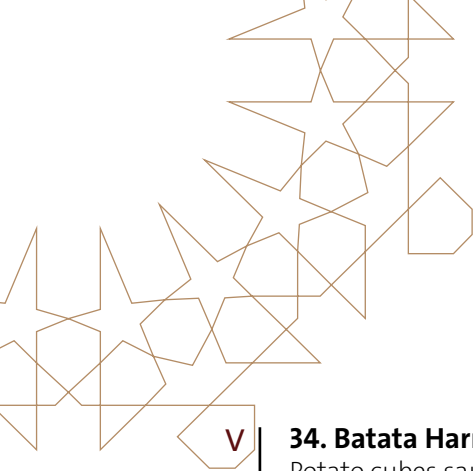
- N** | **22. Kibbeh Nayeh - كبة نية** £9.00
Lamb tartar blended with cracked wheat, spring onion, fresh mint, cumin, topped with mixed nuts and olive oil.
- N** | **23. Habrah Nayeh - هبرة نية** £9.50
Tartar of lamb served with a side of garlic sauce.
- 24. Fatayel Ghanam - فتايل غنم** £9.50
Diced prime cut of raw lamb fillet. (Not available Sat/Sun)
- 25. Sawda Nayeh - سودة نية** £9.50
French green beans slow cooked with tomatoes, onions, garlic in olive oil.



*'feeling like they
are back in the
Middle East'*
Zagat website

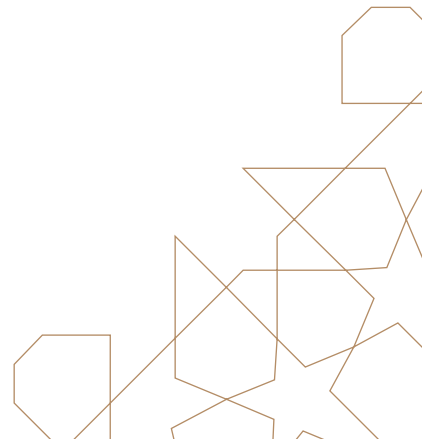
Hot Mezze

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| N | 26. Hummous Kawarmah - حمص مع قاورما Hummous topped with diced lamb and pine nuts. | £9.00 |
| N | 27. Hummous Sharhat - حمص شرحات Mini fillets of lamb served on a bed of hummous topped with mixed roasted nuts. | £9.50 |
| V | 28. Hummous Snobar - حمص مع الصنوبر Hummous topped with pine nuts. | £8.00 |
| N | 29. Hummous Shawarmah - حمص مع شاورما Hummous topped with sliced marinated chicken. | £8.00 |
| V | 30. Balila - حمص سادة . بليلة Boiled chick peas in a cumin, garlic and olive oil broth. | £6.25 |
| V | 31. Foul Medamas - فول مدمس Boiled fava beans and chick peas with tomatoes, parsley, garlic, in a lemon and olive oil dressing. | £6.25 |
| V | 32. Bamia Bil Zait - بامية بالزيت Okra cooked with tomatoes, garlic, coriander and olive oil. | £6.50 |
| N | 33. Moujadarra Bil Zait - مجردة بالزيت Puree of lentils and cracked wheat topped with caramelised onion and mixed nuts. | £6.00 |



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| V | 34. Batata Harra - بطاطا حررة | £6.00 |
| | Potato cubes sautéed with sweet peppers, chilli, garlic and coriander. | |
| N | 35. Kibbeh Maklieh - كبة مقلية | £6.75 |
| | Lamb and cracked wheat shell filled with marinated minced lamb, onions and pine nuts. | |
| V | 36. Falafel - فلافل | £6.00 |
| | Chick pea and spiced croquettes topped with sesame seeds, served with a side of tahina sauce. | |
| V | 37. Grilled Halloumi - جبنة طوم مشوية | £7.25 |
| | Grilled halloumi cheese topped with poppy and holly seeds. | |
| V | 38. Fatayer SabaneKh - فطائر بالسبانخ | £6.50 |
| N | Lebanese pastry boats filled with spinach, cinnamon, onions, pine nuts and lemon juice. | |
| V | 39. Cheese Sambousek - سمبوسك بالجبنة | £6.25 |
| | Lebanese pastry filled with halloumi and parsley. | |
| N | 40. Lamb Sambousek - سمبوسك باللحمة | £6.25 |
| | Lebanese pastry filled with minced lamb, onions and parsley. | |
| N | 41. Lahem Bil Ajeen - لحم بالعجين | £6.25 |
| | Baked Lebanese mini pizzas topped with marinated minced lamb, tomatoes, onions and pine nuts. | |
| N | 42. Arayes - عرايس | £7.00 |
| | Lebanese bread filled with seasoned minced lamb, cooked on the charcoal grill. | |
| N | 43. Arayes Ishbilia - عرايس إشبيليا | £7.00 |
| | Freshly baked Lebanese flat bread topped with marinated minced lamb, peppers, onions, parsley topped with tahina sauce and pine nuts. | |

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| V | 44. Kallaj - كلاج بالجينة Freshly baked Lebanese flat bread topped with halloumi cheese and mint. | £7.00 |
| V | 45. Manakeish Bizzattar - مناقيش بالزعر Freshly baked Lebanese flat bread topped with thyme seeds and olive oil. | £5.50 |
| | 46. Manakeish Ishbilialia - مناقيش إشبيليا Freshly baked Lebanese flat bread topped with thyme seeds, olive oil and halloumi cheese. | £6.50 |
| | 47. Safayeh Mushakala - صفايح شامية مشكلة A selection of baked Lebanese pastries filled with minced lamb, halloumi cheese and spinach. | £6.50 |
| | 48. Jawaneh - جوانح مشوية أو مقلية Charcoal grilled chicken wings topped with garlic sauce or Fried in a lemon and coriander sauce. | £7.00 |
| | 49. Makanek - مقانق Lebanese Cocktail sausages flambéed in lemon juice. | £7.00 |
| V | 50. Sojuk - سجق Homemade Lebanese spicy sausages fried with tomatoes and garlic. | £7.50 |
| N | 51. Sawda Dijaj - سودة دجاج Seasoned chicken liver sautéed in lemon juice or pomegranate molasses. | £7.00 |
| | 52. Firri - فري مشوي أو مقلي بالحامض Quails charcoal grilled or flambéed in lemon juice and served with a side of garlic sauce. | £10.00 |
| N | 53. Futer Maklee - فطر مقلي مع اللحمة Seasoned diced lamb fried with mushrooms, peppers and onions. | £7.50 |

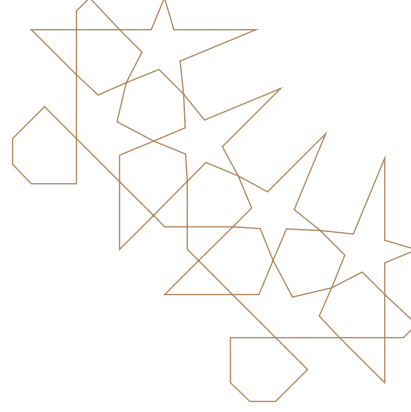






Main Course

- 54. Mixed Grill - مشوي مشكل** £17.50
Charcoal-grilled skewers of lamb cubes, chicken cubes and minced lamb kebab.
- 55. Lahem Meshwi - لحم مشوي** £17.50
Tender seasoned lamb cubes prepared on the charcoal grill.
- 56. Kafta Halibiyeh - كفتة طيبة** £16.00
Seasoned minced lamb, onion, peppers and parsley kebabs prepared on the charcoal grill.
- 57. Kastilata Ghanam - كستليته غنم** £18.00
Seasoned Lamb cutlets prepared on the charcoal grill.
- 58. Sharhat Ghanam - شرحات غنم مقلية أو مشوية** £17.00
Tender seasoned lamb slices prepared on the charcoal grill or fried in lemon and garlic.
- 59. Fatayel Ghanam - فتايل غنم مشوية** £18.00
Prime cut fillet of seasoned lamb, cubed and prepared on the charcoal grill, served with a medallion of grilled mushrooms and baby onions.
- 60. Shish Tawouk - شيش طاووق** £16.50
Marinated chicken breast skewers prepared on the charcoal grill (with or without garlic sauce).
- 61. Chicken Shawarmah - شاورما دجاج** £16.00
Tender slices of special marinated chicken, roasted on an upright spit. Served with a side of garlic sauce.
- 62. Faruj Musahab - فروج مسحب** £17.00
Boneless baby chicken marinated and prepared on the charcoal grill (with or without garlic sauce).



- 63. Faruj Meshwi - فروج مشوي** £17.00
Whole baby chicken marinated and prepared on the charcoal grill (with or without garlic sauce).
- 64. Kafta KhashKhash - كفتة خشخاش** £16.50
Seasoned minced lamb, onions, peppers and garlic kebabs prepared on the charcoal grill and topped with a spicy tomato sauce.
- 65. Kafta Antabiyeh - كفتة عنتابية** £16.50
Minced lamb, onions, peppers and parsley kebabs prepared on the charcoal grill and topped with a tomato sauce.
- N 66. Kafta Yogurtlieh - كفتة باللبن** £15.50
Char-grilled minced lamb kebab medallions served on a bed of yoghurt and tomato sauce and toasted bread, topped with mixed nuts.
- 67. Kafta Saynieh Patata - كفتة بالصينية مع البطاطا** £16.00
Seasoned minced lamb baked in the oven and topped with potato wedge and a tomato sauce.
- 68. Kafta Saynieh Dibs El-Ramman - كفتة بالصينية مع دبس الرمان** £16.00
Seasoned minced lamb baked in the oven in a concentrated pomegranate and sesame sauce.
- 69. Kafta Saynieh Tarator - كفتة طرطور** £16.00
Seasoned minced lamb baked in the oven in a tahina and lemon sauce.
- 70. Kafta Bil Saynieh Banadora - كفتة بالصينية مع بندورة وثوم** £16.00
Seasoned minced lamb baked in the oven in a tomato sauce and topped with grilled tomatoes.
- N 71. Kibbeh Meshwiya - كبة مشوية** £15.50
Minced fillet of lamb and cracked wheat kebabs prepared on the charcoal grill.

Al Fattat

- N** | **72. Fatteh Lahme - فتة باللحم** £14.50
Lamb Medallions in a sesame and yoghurt sauce, chick peas and toasted Lebanese bread topped with a drizzle of fried ghee garnished with pomegranate seeds, mixed nuts and parsley.
- V** | **73. Fatteh Hummous - فتة بالحمص** £13.00
N | Boiled chick peas and toasted Lebanese bread in a sesame and yoghurt sauce, drizzled with ghee and garnished with pomegranate seeds, mixed nuts and parsley.

Daily Specials

- 74. Bamia - بامية باللحمة** £16.00
Lamb medallions cooked in an okra, garlic and coriander tomato stew, served with Lebanese vermicelli rice.
- N** | **75. Kibbeh bil Laban - كبة باللبن** £16.00
Lamb and cracked wheat shell filled with marinated minced lamb, onions and pine nuts cooked in a yoghurt and coriander sauce, served with Lebanese vermicelli rice.

Fish

- 76. King Prawn - قريدس مقلي أو مشوي** £21.50
Charcoal grilled or fried in a lemon, garlic and coriander sauce.
- 77. Sea Bass - سمك سي باس . حسب الطلب** £21.50
Grilled or Fried.

Soup

- V** | **78. Lentil Soup - شوربة العدس** £5.50
- 79. Chicken Soup - شوربة الدجاج** £5.50

Side Salads

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| 80. Lebanese Salad - سلطة لبنانية | £5.00 |
| 81. Yoghurt cucumber and mint salad - سلطة لبن بالخيار | £5.00 |
| 82. Arabic Salad (spicy) - سلطة عربية | £5.50 |
| 83. Tomato and onion salad - سلطة البندورة والبصل مع البهارات | £5.00 |

Side Dishes

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| 84. Lebanese rice - رز مفلفل | £5.00 |
| 85. French Fries - بطاطا مقلية | £5.00 |
| 86. Grilled Vegetables - خضار مشوية | £6.50 |

Sandwiches

(all served in pita bread)

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| 87. Chicken Shawarmah - شاورما دجاج Tender slices of marinated chicken grilled on upright skewer, salad, pickles and garlic sauce. | £5.50 |
| 88. Shish Tawouk - شيش طاووق Charcoal grilled chicken breast cubes with salad, pickles and garlic sauce. | £5.50 |
| 89. Kafta Halabiyeh - كفتة حلبية Charcoal grilled minced lamb kebab, salad, pickles and tahini sauce. | £5.50 |
| 90. Lahem Meshwi - لحم مشوي Charcoal grilled lamb cubes, salad pickles and chilli sauce. | £5.50 |
| 91. Grilled Halloumi - جبنة طوموي Grilled halloumi, cucumber and fresh mint. | £5.50 |



LEBANESE DESERTS

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| Mohalabia - مهلبية Rose scented milk pudding | £5.00 |
| Kanafa bil Jiben كنافة بالجبنه Lebanese cheese cake with a semolina crust | £5.00 |
| Assorted Baklawa بقلاوة مشكله A selection of mini Lebanese pastries | £5.00 |
| Seasonal Fruit فواكه طازجه Platter of assorted seasonal fruit | £5.50 |

FRESHLY SQUEEZED JUICES

| | 500 ml | 1000 ml |
|--|--------|---------|
| Fresh Lemonade with mint عصير الليمون | £6.00 | £12.00 |
| Orange juice عصير البرتقال | £7.00 | £13.00 |
| Carrot Juice عصير الجزر | £6.00 | £12.00 |
| Apple Juice عصير التفاح | £6.00 | £12.00 |
| Fruit Cocktail كوكتيل فواكه | £7.00 | £13.00 |
| Pineapple أناناس | £7.50 | £14.00 |
| Melon شمام | £7.50 | £14.00 |
| Watermelon بطيخ | £7.50 | £14.00 |

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*this spot leaves some 'feeling like they are
back in the Middle East'*

Gabriel O'Rorke, for CNN



ISHBILIA

8 - 9 William Street
Knightsbridge
London SW1X 9HL

t: 020 7235 7788
f: 020 7235 7771
info@ishbilia.com

Ishbilia Catering

We at Ishbilia specialise in outside catering. Whatever your needs, from corporate lunches to private home functions to large scale venue parties Ishbilia can provide the perfect lebanese menu for whatever the occasion.

Please contact us on
catering@ishbilia.com
for more information.