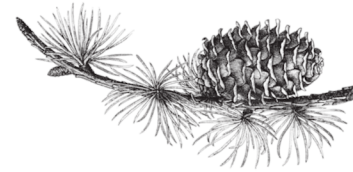


The Pine



الصنوبر



COLD MEZZE

Hummus — 7.99 V

Chickpeas purée with sesame paste (tahini) & lemon juice

Moutabel (Baba Ghanouj) — 8.99 V

Purée of grilled aubergines with sesame paste (tahini), pomegranate seeds & lemon juice

Tabbouleh — 8.99 V

Fine chopped parsley with tomatoes, onions, fresh mint, crushed wheat, lemon juice & extra virgin olive oil

Warak Inab B'zeit — 8.50 V

Grape vine leaves filled with rice, parsley, tomatoes, mint & onions, cooked in lemon juice & extra virgin olive oil

Fattoush — 8.99 V

Lettuce, cucumber, tomatoes, radish, summac, toasted Lebanese bread with lemon & extra virgin olive oil dressing

Loubieh B'zeit — 9.99 V

French green beans cooked with tomatoes, onions & extra virgin olive oil

Moussakaa — 9.99 V

Roast aubergine baked with tomatoes, chickpeas, peppers, onions & spices

Bamieh B'zeit — 9.99 V

Okra cooked with tomatoes, peppers, onions, fresh coriander & extra virgin olive oil

Cucumber Salad & Yogurt — 7.99 V

Yogurt with finely cut cucumber & dried mint

Labneh — 7.50 V

Strained yogurt topped with dried mint & extra virgin olive oil

PASTRIES

Fatayer B'sabanekh — 8.50 V

Baked pastry filled with spinach, onions, pine nuts, lemon juice, extra virgin olive oil & summac

Cheese Sambousek — 8.50 V

Baked pastry filled with halloumi cheese & thyme (zaatar)

Lamb Sambousek — 8.99

Baked Lebanese pastry filled with minced lamb, onions & pine nuts

Kallaj — 9.99 V

Grilled Lebanese bread filled with halloumi cheese

Arayes — 9.99

Grilled Lebanese bread filled with seasoned minced lamb, onions & parsley

HOT MEZZE

Halloumi Cheese — 9.50 V

Lebanese cheese served grilled or fried

Kibbeh Maklieh — 8.99

Deep fried lamb & crushed wheat shell filled with seasoned minced lamb & pine kernels

Jawaneh Meshwiyeh — 9.99

Charcoal-grilled marinated chicken wings served with or without garlic sauce

Batata Harra — 8.50 V

Cubes of potatoes fried with fresh coriander, peppers & garlic

Pumpkin Kibbeh — 8.50 V

Fried balls of pumpkin, bulgur & herbs paste stuffed with spiced Ricotta, spinach & onion served with tahini sauce

Hummus Shawarma — 10.50

Chickpeas purée with sesame paste, lemon juice, extra virgin olive oil dressing, topped with slices of chicken or lamb shawarma

Foul Moudamas — 8.50 V

Boiled broad beans, chickpeas, garlic, lemon juice & extra virgin olive oil

Falafel — 8.50 V

Deep-fried broad beans, chickpeas, fine herbs, croquettes, parsley, coriander, garlic & onions served with tahini sauce

Sojuk — 8.99

Home-made Lebanese spicy sausages sautéed in lemon

Makanek — 8.99

Home-made Lebanese mini sausages in lemon

MAIN COURSES

All main courses are served with a choice of rice or chips or salad

Lahem Meshwi — 18.99

3 skewers of grilled tender lamb cubes served with tomatoes, onions & pickles

Lebanese Kafta — 17.99

3 skewers of grilled seasoned minced lamb, onions & parsley

Lamb Shawarma — 17.99

Thin, roasted slices of marinated lamb with pickles, tomatoes & onions with summac

Marinated Lamb Chops — 19.50

Grilled marinated lamb cutlets

Loubieh B'zeit — 15.50 V

Green beans cooked with tomatoes & onions in extra virgin olive oil

Bamieh B'zeit — 15.50 V

Okra cooked with tomatoes, onions, fresh coriander & peppers in extra virgin olive oil

Mixed Grill — 18.99

3 skewers of grilled lamb cubes, seasoned minced lamb & chicken cubes

Farruj Mussahab — 19.50

Grilled marinated boneless baby chicken with garlic sauce, pickles & tomatoes

Mixed Shawarma — 17.99

Thin, roasted slices of marinated lamb & chicken with pickles, tomatoes & garlic sauce

Sea Bass — 22.50

Grilled Sea Bass fish

King Prawns — 22.50

Grilled King Prawns

Shish Taouk — 17.99

3 skewers of grilled marinated chicken cubes served with pickles & garlic sauce

Kafta Khashkhash — 18.50

3 skewers of grilled minced lamb, parsley, garlic & tomato purée topped with spicy sauce

Chicken Shawarma — 16.99

Thin, roasted slices of marinated chicken with pickles, tomatoes & garlic sauce

Kibbeh Besseneyeh — 14.99

Lamb & crushed wheat baked & filled with seasoned minced lamb, onions & pine kernels

Mousakaa — 15.50 V

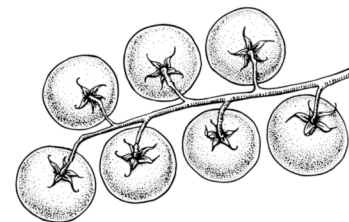
Roasted aubergines baked with tomatoes, chickpeas, onions & spices

SIDES

Chips — 4.50 V

Vermicelli Rice — 5.00 V

Plain Rice — 5.00 V



CHEF'S SPECIAL

Dish of the Day — 17.99

(Please ask your waiter for more information)

V Suitable for vegetarians S Spicy

Please inform a member of our staff of any food allergies. All our meat is halal.

HOT SOUPS

Lentil Soup — 6.99 V

Lentils purée with lemon & cumin served with crispy bread

Vegetable Soup — 6.99 V

Courgettes, carrots, peas, potatoes, vermicelli, tomatoes & parsley



WRAPS

Lamb Shawarma — 8.95

Thin, roasted slices of marinated lamb with sesame sauce (tahini), onions, parsley & pickles

Chicken Shawarma — 8.50

Thin, roasted slices of marinated chicken breast with sesame sauce (tahini), garlic sauce, tomatoes, onions, parsley & pickles

Mixed Shawarma — 8.95

Thin, roasted slices of marinated lamb & chicken breast with sesame sauce (tahini), garlic sauce, tomatoes, onions, parsley & pickles

Shish Taouk — 8.50

Charcoal-grilled skewer of chicken cubes with garlic sauce, tomatoes & pickles

Lahem Meshwe — 9.95

Charcoal-grilled skewer of lamb cubes with sesame (tahini) sauce, onions & pickles

Kafta — 9.95

Charcoal-grilled skewer of minced lamb with sesame sauce (tahini), parsley, tomatoes, onions & pickles

Sojuk — 8.95)

Fried spicy Lebanese sausages with garlic sauce, lemon, tomatoes & pickles

Makanek — 8.95

Fried mini-Lebanese sausages (lamb) with garlic sauce, lemon, tomatoes & pickles

Falafel — 7.95 V

Deep fried broad beans, chickpeas, fine herbs, croquette, sesame sauce (tahini), parsley, tomatoes, pickles & lettuce

Halloumi Cheese — 8.50 V

Grilled Halloumi cheese with cucumber & tomatoes

Labneh — 6.50 V

Strained yogurt, cucumber, thyme & olive oil

Batata Harra — 6.50 V)

Cubes of potatoes fried with fresh coriander, peppers, garlic & spices



Assorted Baklava — 7.95 V

Layered pastries with almonds, pistachios or pine kernels

SPECIALS

Pine Set Menu for 2 People — 59.50

One skewer of grilled chicken, one skewer of grilled lamb, one skewer of grilled minced meat, two lamb cutlets, chicken wings & mixed shawarma served with hummus, salad for 2 people, rice & chips

Pine Set Menu for 4 People — 115.99

Two skewers of grilled chicken, two skewers of grilled lamb, two skewers of grilled minced meat, four lamb cutlets, chicken wings & mixed shawarma served with hummus, salad for 4 people, rice & chips

Vegetarian Set Menu for 2 People — 44.99 V

Hummus, moutabel (Baba Ghanouj), fattoush, falafel & moussakaa with rice

Mixed Mezze Platter — 23.99

Hummus, moutabel (Baba Ghanouj), batata harra, falafel & lamb kibbeh

Vegetarian Mixed Mezze Platter — 20.00 V

Hummus, moutabel (Baba Ghanouj), batata harra & falafel

KIDS MENU

Chicken Nuggets — 9.00

Served with chips and a Fruit Shoot

Burger — 9.00

Chicken or Beef burger served with chips and a Fruit Shoot

Fish Fingers — 9.00

Served with chips and a Fruit Shoot

DESSERTS

Knafe Bil Jibn — 8.95 V

Granulated pastries on melted cheese served warm with syrup

Mouhalabieh — 6.50 V

Lebanese pudding cooked with rose water

FRESHLY SQUEEZED JUICES

Orange — 5.95

Carrot — 5.95

Apple — 5.95

DRINKS

Soft Drinks Can — 3.75

Small Sparkling Water — 3.50

Large Sparkling Water — 5.50

Small Still Water — 2.95

Large Still Water — 4.95

Red Bull — 4.50

HOT DRINKS

Tea Pot — 4.00

Fresh Mint Tea Pot — 4.50

Karak Chai Pot — 4.50

Lebanese Coffee Pot — 4.95

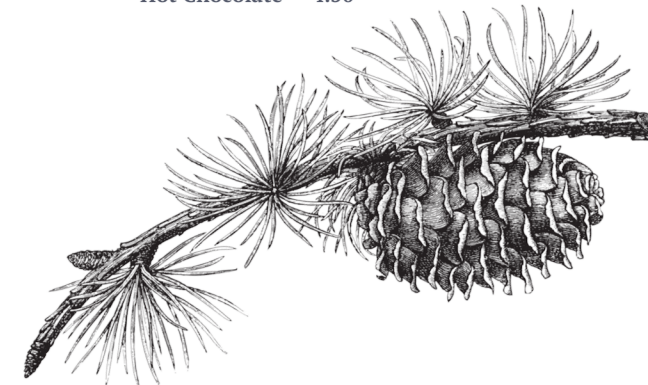
Espresso — 3.50

Double Espresso — 3.95

Latte — 4.50

Cappuccino — 4.50

Hot Chocolate — 4.50



V Suitable for vegetarians) Spicy

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