



THE MOST PLANTED TREE IN LEBANON: THE STONE PINE

Pinus pinea is a key forest tree in Lebanon. It is a distinguished conifer tree that has a unique umbrella shape instead of the common conical form of conifers. This feature gave it the name of "umbrella pine" or "pin parasol" in French. The names "stone pine", "pin pignon" in French or "Sanawbar mothmer" in Arabic are attributed to the uncontested fame of its small edible and highly prized nuts locked in a stone or shell. This makes the tree the most popular in reforestation activities in Lebanon.

From 'The Mountains Magazine Lebanon'



مطعم الصنوبر
للمأكولات اللبنانية
يسعدنا تلبية جميع الحفلات والمناسبات
(We cater for parties)
صالة خاصة للأفراح والحفلات

www.pinerestaurant.co.uk



BREAKFAST فطور

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| 1 | Fried Eggs مقلي بيض | £7.50 |
| 2 | Shakshouka شكشوكة
5 Fried eggs with onions and tomato. | £8.00 |
| 3 | Foul Moudamas فول مدمس
Broad beans, chick peas, garlic, lemon juice & extra virgin olive oil. | £8.00 |
| 4 | Labneh لبننة
Strained yogurt topped with dried mint and extra virgin olive oil | £6.50 |
| 5 | Grilled Halloumi حلومي
Served with cucumber and tomatoes. | £8.00 |
| 6 | Kallaj كلاج
Grilled Lebanese bread stuffed with melted halloumi cheese.
Served with tomatoes & cucumber. | £7.00 |
| 7 | Fattah Hummus فته حمص
Chickpeas, yogurt, fried bread & pine nuts. | £9.00 |
| 8 | Cheese Manakeesh مناقيش زعتر | £3.00 |
| 9 | Zaatar Manakeesh مناقيش جبنة | £4.00 |
| 10 | Minced Meat Manakeesh لحم بعجين | £4.50 |

HOT SOUPS شوربات ساخنة

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|----|--|-------|
| 11 | Lentil Soup شوربة عدس
Lentils purée with lemon & cumin served with crispy bread | £6.00 |
| 12 | Vegetable Soup شوربة خضار
Courgettes, carrots, peas, potatoes, vermicelli, tomatoes & parsley | £6.00 |

SALADS سلطة

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| 13 | Spicy Lebanese Salad سلطة حرة
Lettuce, tomatoes, cucumber, parsley, fresh mint, chopped green chilli peppers, fine spices with lemon & extra virgin olive oil dressing. | £7.00 |
| 14 | Cucumber Salad & Yogurt سلطة خيار باللبنة
Yogurt with finely cut cucumber & dried mint | £7.00 |
| 15 | Feta Cheese Salad سلطة جبنة الفيتا
Feta cheese, tomatoes, lettuce, olives, cucumber & extra virgin olive oil. | £8.00 |

COLD STARTERS مقبلات باردة

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| 16 | Hummus حمص
Chickpeas purée with sesame paste (tahini) & lemon juice. | £7.00 |
| 17 | Hummus Beiruty حمص بيروت
Chickpeas purée with hot peppers, parsley, garlic, sesame paste (tahini) & lemon juice. | £7.00 |
| 18 | Moutabel (Baba Ghanouj) متبل بانذجان بابا غنوج
Purée of grilled aubergines with sesame paste (tahini) & lemon juice | £8.00 |
| 19 | Tabbouleh تبولة
Fine chopped parsley with tomatoes, onions, fresh mint, crushed wheat, lemon juice & extra virgin olive oil | £8.00 |
| 20 | Warak Inab B'zeit ورق عنب
Grape vine leaves filled with rice, parsley tomatoes, mint, onions, cooked in lemon juice & extra virgin olive oil | £7.00 |
| 21 | Fattoush فتوش
Lettuce, cucumber, tomatoes, radish, summac, toasted Lebanese bread with lemon & extra virgin olive oil dressing | £7.00 |
| 22 | Labneh لبننة
Strained yogurt topped with dried mint & extra virgin olive oil dressing (garlic optional) | £8.00 |
| 23 | Loubieh B'zeit لوبيا بالزيت
French green beans cooked with tomatoes, onions & extra virgin olive oil | £7.00 |
| 24 | Moussakaa مسقعة بانذجان
Roast aubergine baked with tomatoes, chick peas, peppers, onions & spices | £8.00 |
| 25 | Bamieh B'zeit بامية بالزيت
Okra cooked with tomatoes, peppers, onions, fresh coriander & extra virgin olive oil | £7.00 |
| 26 | Makdous Batinjan مكدوس بانذجان
Baby aubergines pickled and stuffed with walnuts, garlic & spices | £7.00 |
| 27 | Salatet Al-Rahib بانذجان الراهب
Grilled aubergines, parsley, peppers, onion, garlic & extra virgin olive oil | £7.00 |

HOT STARTERS مقبلات ساخنة

- 28 Hummus Shawarma حمص شاورما £9.00
Chick peas purée with sesame paste lemon juice & extra virgin olive oil dressing, topped with slices of chicken or lamb shawarma.
- 29 Foul Moudamas فول مدمس £8.00
Boiled broad beans, chick peas, garlic, lemon juice & extra virgin olive oil
- 30 Falafel فلافل £7.00
Deep-fried broad beans, chickpeas, fine herbs, croquettes, parsley, coriander, garlic & onions served with tahini sauce.
- 31 Kibbeh Maklieh (Lamb) كبة مقلية £7.00
Lamb & crushed wheat shell filled with seasoned minced lamb & pine kernels (deep fried)
- 32 Sojuk (Spicy) سجوq £7.00
Home-made Lebanese spicy sausages sautéed in lemon
- 33 Makanek مقانق £7.00
Home-made Lebanese mini sausages in lemon
- 35 Sawda Dajaj سودة دجاج £7.00
Marinated chicken liver sautéed in lemon & spices
- 36 Batata Harra بطاطا حرة £7.00
Cubes of potatoes fried with fresh coriander, peppers & garlic
- 37 Jawaneh Meshwiyeh جوانح مشوية £7.00
Charcoal-grilled marinated chicken wings served with or without garlic sauce
- 38 Halloumi Cheese جبنة حلوم £8.00
Lebanese cheese served grilled or fried
- 39 Fattah Hummus فته حمص £9.50
Chickpeas, yogurt, fried bread & pine nuts.
- 40 Pumpkin Kibbeh كبة لقطين £7.00
Fried balls of pumpkin, burgul & herbs paste stuffed with spiced Ricotta, spinach & onion mix. Served with tahini sauce.
- 41 Fish Kibbeh كبة سمك £8.50
Fish and crushed wheat shell filled with seasoned minced fish and pine kernels (deep fried)

PASTRIES ومعجنات فطائر

- 42 Fatayer B'sabanekh فطائر بالسباتخ £7.00
Baked pastry filled with spinach, onions, pine nuts, lemon juice, extra virgin olive oil & summac
- 43 Cheese Samboussek سمبوسة جبنة £7.00
Baked pastry filled with halloumi cheese & thyme (zaatar).
- 44 Lamb Samboussek سمبوسة لحمة £7.00
Baked Lebanese pastry filled with minced lamb, onions & pine nuts
- 45 Pine Kallaj كلاج الصنوبر £7.00
Grilled Lebanese bread filled with halloumi cheese
- 46 Pine Arayes عرايس الصنوبر £7.00
Grilled Lebanese bread filled with seasoned minced lamb, onions & parsley

V Suitable for vegetarian / spicy

Some of our food may contain nuts & gluten. Please ask your waiter for advice.

TRADITIONAL
STYLE WITH TASTE





CHARCOAL GRILL & MAIN COURSE **مشاوي عالفحم والطبق الرئيسي**

All grilled dishes can be served with complimentary spicy Khashkhash sauce on top.

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| 47 | Lahem Meshwi لحم مشوي
Tender lamb cubes grilled on 3 skewers with tomatoes, onions & pickles. | £16.00 |
| 48 | Shish Taouk شيش طاووق
Cubes marinated chicken, grilled on 3 skewers with pickles and garlic sauce | £15.00 |
| 49 | Mixed Grill (grilled on 3 skewers) مشاوي مشكل
Lamb cubes, seasoned minced lamb, & chicken cubes. | £16.00 |
| 50 | Lebanese Kafta كفتة لبنانية
Seasoned minced lamb, onions & parsley grilled on 3 skewers. | £14.00 |
| 51 | Kafta Khashkhash كفتة خشخاش
Minced lamb, parsley, garlic & tomato purée grilled on 3 skewers topped with spicy sauce. | £14.00 |
| 52 | Lamb Shawarma شاورما لحم
Thin, roasted slices of marinated lamb with pickles, tomatoes & onions with summac. | £14.50 |
| 53 | Chicken Shawarma شاورما دجاج
Thin, roasted slices of marinated chicken with pickles, tomatoes & garlic sauce. | £13.50 |
| 54 | Mixed Shawarma شاورما مشكل
Thin, roasted slices of marinated lamb & chicken with pickles, tomatoes & garlic sauce. | £14.50 |
| 55 | Farruj Mussahab فروج مسح
Grilled marinated boneless baby chicken with garlic sauce, pickles & tomatoes served with chips or plain rice. | £15.00 |
| 56 | Grilled Marinated Lamb Cutlets كاستليتينا
Served with chips or rice. | £17.00 |

TRADITIONAL LEBANESE DISHES **اطباق لبنانية**

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| 57 | Dish of the Day الطبق اليومي
(Ask your waiter for the chef's special) | £13.50 |
| 58 | Kibbeh Besseneveh كبة بالصينية
Lamb & crushed wheat baked & filled with seasoned minced lamb, onions & pine kernels. | £13.00 |

VEGETARIAN MAIN COURSES **اطباق رئيسية نباتية**

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| 59 | Loubieh B'zeit (Stew) V لوبيا مع رز
Green beans cooked with tomatoes & onions in extra virgin olive oil. Served with rice. | £13.00 |
| 60 | Mousakaa B'zeit (Stew) V مسقعة مع رز
Roasted aubergines baked with tomatoes, chickpeas, onions & spices. Served with rice. | £13.00 |
| 61 | Bamieh B'zeit (Stew) V بامية بالزيت
Okra cooked with tomatoes, onions, fresh coriander & peppers in extra virgin olive oil. Served with rice. | £13.00 |

SEA FOOD **اسماك**

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| 62 | King Prawns قريدس
Grilled & served with chips, salad or rice. | £19.00 |
| 63 | Sea Bass سمك سيباس مشوي
Grilled & served with chips, salad or rice. | £19.00 |

V Suitable for vegetarian **spicy**

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FAMILY SHARING PLATTER

عرض خاص لشخصين

PINE SET MENU FOR 2 PEOPLE £50.00

Mixed Grill: 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 or rice.

عرض خاص للاكل النباتي

VEGETARIAN SET MENU £45.00 V

MINIMUM 2 PEOPLE

Hummus, Moutabel (Baba Ghanouj), fattoush salad, falafel, grilled halloumi, Pumpkin Kibbe, Lebanese bread, moussakaa with rice & baklawa.

عرض خاص لاربعة اشخاص

PINE SET MENU FOR 4 PEOPLE £95.50

Mixed Grill: 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 or rice.

عرض خاص للاكل النباتي

VEGAN SET MENU 28.00 per person

Hummus, Moutabel (Baba Ghanouj), Lebanese bread, tabbouleh, batata harra, falafel, fattoush salad, musakaa with rice & a fruit platter.



COMBOS & SET MENU MIXED DIPS 12.00 V

A platter of hummus & Moutabel (Baba Ghanouj).
Served with bread.

MIXED MEZE 20.00

Hummus, Moutabel (Baba Ghanouj), batata harra, falafel & kibbe. Served with bread.

VEGETERIAN MIXED MEZE 20.00

Hummus, Moutabel (Baba Ghanouj), batata harra, falafel & pumpkin kibbe. Served with bread.

KIDS MENU وجبات الاطفال

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| 64 | Chicken Nuggets قطع دجاج | £9.00 |
| | With chips and fresh juice or Fruit Shoot. | |
| 65 | Burgers (Chicken / Beef) برغر لحم او دجاج | £9.00 |
| | With chips and fresh juice or Fruit Shoot. | |
| 66 | Chicken Escalope اسكالوب دجاج | £9.00 |
| | With chips and fresh juice or Fruit Shoot. | |
| 67 | Fish Fingers اصابع السمك | £9.00 |
| | With chips and fresh juice or Fruit Shoot. | |

SIDE DISHES اطباق جانبية

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| 68 | Chips (French Fries) V بطاطا مقالية | £4.00 |
| 69 | Vermicelli Rice V رز مع شعيرية | £5.00 |



FRESHLY SQUEEZED JUICES عصير طبيعي

All juices are freshly squeezed to order and contain 100% fruit juice.

70	Orange Juice برتقال	£4.00
71	Carrot Juice جزر	£4.00
72	Apple Juice تفاح	£4.00
73	Mango Juice مانجا	£4.00
74	Fruit Cocktail Juice فواكه مشكله	£4.00
75	Melon Juice شمام	£4.00
76	Grapefruit Juice كريب فروت	£4.00
77	Lemonade ليموناضة	£4.00
78	Ayran Yogurt لبن عيران	£4.00

(Yogurt drink freshly made with dried mint)

MILK SHAKES & SMOOTHIES عصائر مع الحليب والفاكهة

79	Banana Shake موز حليب	£4.00
80	Mango Shake مانجا حليب	£4.00
81	Banana & Mango Shake حليب موز منجا	£4.00
82	Strawberry Smoothie (Strawberry, Mango, Banana) فراولة منجا موز	£4.00
83	Pine Smoothie (Carrot, Apple, Ginger) جزر مع التفاح والزنجبيل	£4.00
84	Avocado Juice & Honey افوكادو وعسل	£4.00
85	Lebanese Freshly Cut Fruit Cocktail كوكتيل شقف مع عسل	£9.00

SOFT DRINKS مشروبات غازية

86	Soft Drinks Can (Pepsi, Coke, 7Up etc.) مشروبات غازية	£3.00
87	Sparkling Water (small) مياه غازية قياس صغير	£3.00
88	Sparkling Water (large) مياه معدنية قياس كبير	£4.50
89	Mineral Water (small) مياه معدنية قياس صغير	£2.50
90	Mineral Water (large) مياه غازية قياس كبير	£4.00
91	Red Bull ريد بول	£4.00

HOT DRINKS مشروبات ساخنة

92	Lebanese Coffee قهوة لبنانية	£3.00
93	Espresso اسبرسو	£3.00
94	Double Espresso دبل اسبرسو	£3.50
95	Cappuccino كابوتشينو	£4.00
96	Latte لاتيه	£4.00
97	Nescafe نسكافيه	£4.00
98	Hot Chocolate هوت شوكليت	£4.00
98	Tea شاي	£4.00
100	Karak Chai كرك شاي	£4.00
101	Mint Tea شاي مع نعناع	£4.00
102	Orange Blossom Water ماء زهر ساخن	£4.00

DESSERT حلويات الصنوبر

103	Assorted Baklava بقلاوة لبنانية Layered pastries with almonds, pistachios or pine kernels	£6.50
104	Knafa Bil Jibn كنافة بالجبن Granulated pastries on melted cheese served warm with syrup	£6.50
105	Mouhalabieh مهلبية Lebanese pudding cooked with rose water.	£5.50
106	Rice Pudding رز بحليب Lebanese pudding cooked with rose water.	£5.50
107	Selection of Fresh Fruits فاكهة مشكله	£12.50

SANDWICHES سندويشات

- 108 Shawarma Lamb شاورما لحم £6.50
Roasted thin of marinated lamb, sesame sauce (tahini), onions, parsley, tomatoes & pickles
- 109 Shawarma Chicken شاورما دجاج £6.00
Roasted thin slices of marinated chicken breast, garlic sauce, tomatoes & pickles
- 110 Pine Mixed Shawarma شاورما مشكل £6.50
Thin, roasted slices of marinated prime lamb & chicken breast, sesame sauce (tahini), garlic sauce, onions, parsley, tomatoes & pickles.
- 111 Shish Taouk شيش طاووق £6.50
Charcoal-grilled skewer of chicken cubes, garlic sauce, tomatoes & pickles.
- 112 Lahem Meshwi لحم مشوي £7.00
Charcoal-grilled skewer of lamb cubes, sesame sauce (tahini), tomatoes, onions & pickles.
- 113 Kafta كفتة £6.50
Charcoal grilled skewer of minced lamb, onions, parsley, tomatoes, sesame sauce (tahini) & pickles
- 114 Sojuk سجق £6.50
Fried spicy Lebanese sausages with lemon, tomatoes, garlic sauce & pickles
- 115 Makanek مقانق £6.50
Fried mini-Lebanese sausages (lamb) with lemon, tomatoes, garlic sauce & pickles
- 116 Sawda Dajaj سودة دجاج £6.50
Fried chicken liver with lemon, tomatoes, garlic sauce & pickles
- 117 Lebanese Beef Burgers برغر لبناني £6.50
Fresh beef coleslaw salad, chips

VEGETERIAN SANDWICHES سندويشات نباتية

- 118 Falafel فلافل v £5.50
Deep fried broad beans, chickpeas, fine herbs, croquette, sesame sauce (tahini), parsley, tomatoes, pickles & lettuce.
- 119 Halloumi Cheese جبنة حلومي v £6.00
Cheese, cucumber, tomatoes & fresh mint.
- 120 Labneh لبننة v £5.50
Strained yogurt, cucumber, thyme & olive oil
- 121 Batata Harra (Spicy) بطاطا حرة v £5.50
Cubes of potatoes fried with fresh coriander, peppers, garlic & spices

v Suitable for vegetarian / spicy

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