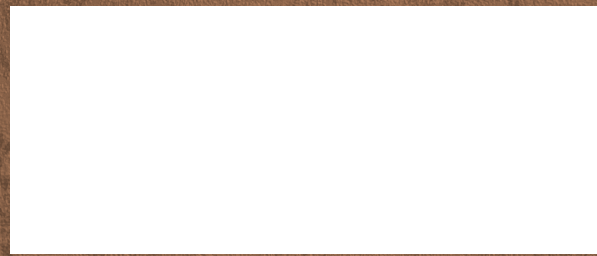


Welcome to ROYÂ.

For our guests with gluten sensitivities, we are proud to offer a selection of delicious gluten-free options.

All of the dishes are served as small plates, served as they are ready, and designed with sharing in mind so we recommend you order **3 dishes per person.**



GLUTEN FREE

NOTICE: Please be advised that our kitchen and ovens do handle and prepare items containing gluten. As a result, there may be trace amounts of gluten present in our gluten-free menu items.

MAZZEH |

Falafel 6.95

Freshly cooked parsley falafel served with hummus.

Grilled Cabbage 7.95

Za'atar & Sumac spiced grilled cabbage with a date & roast red pepper sauce.

Harrisa and Garlic Prawns 9.95

Tiger prawns marinated in harrisa, garlic and herbs.

Very Spicy Fattoush 6.95

Lettuce, tomatoes, cucumbers, green onions, radishes, and parsley with a spicy vinaigrette.

Beetroot & Burrata 9.95

Maple roasted beetroot, Burrata cheese, fennel seeds, pistachio and crispy chickpeas.

Middle Eastern Tatties 6.95

Triple cooked potatoes seasoned with sea salt and tarragon and served with saffron aioli.

Add Feta 1.95

Halloumi Pigs in Blankets 7.95

Halloumi wrapped in ribbons of spiced auberigine charred on the grill.

Shawarma Taco 8.95

Lamb or Chicken grilled Shawarma with lebanese bread, vegetables, radish, pickles & aleppo pepper mayo.

Honey Carrot & Parsnips 6.95

Cumin roasted honey baby carrots & parsnips with a crumbled feta and sesame.

Farro Salad 7.95

Feta block served on top of chopped mini cucumbers, tomato, onion and olives.

Tapsi 8.95

A mini caserole of slow cooked tomato, onion, aubergine, potato and turmeric.

DIPS

ROYÂ Dipping Platter 16

A dipping platter with Hummus, Baba Ganoush, Olives, Marinated Feta, Mouhamara and Bourani served with GF pitta bread.

Labenh 6.95

Strained garlic yoghurt with roasted tomato, chives and seaweed caviar.

Hummus 6.95

Beaten chickpeas with lemon, olive oil, tahini and paprika.

Roasted Squash 6.95

Creamy roasted honeynut squash & feta dip with fried sage & hohey pecan.

G R I L L

Oyster Mushroom Kebab 9.95

Lebanese spiced oyster mushroom grilled on charcoal and served with a spicy parsley green pepper sauce.

Kebab Torsh 15.95

Succulent lamb fillet kebab marinated in pomegranate molasses, walnut paste, and herbs.

Joojeh Kebab 14.95

Persian chicken breast fillet marinated in olive oil, lemons, and spices.

Iskander Steak 22.95

8oz Rump steak marinated in turkish spices grilled to your liking and served with a grilled tomato sauce.

Koubideh Kebab 14.95

The classic Persian minced lamb Koubideh, charcoal grilled kebab.

Lamb Chops 19.95

Tender Persian marinated lamb chops with a 'Shirazi' Chimichurri sauce.

Spicy Chicken Tawook 15.95

Lebanese spiced chicken kebab with lemon zest, garlic mayo and sumac.

Gafgazi Kebab 16.95

Grilled peppers, onions Joojeh chicken and lamb fillet kebab.

SIDES

GF Pitta Bread 2.50

GF Garlic Pitta 3.25

Saffron Rice 4.95

'Albaloo' Sweet & Sour
Cherry Rice 6.95

DESSERTS

Faloodeh Granita 5.95

Rice noodle lime and rose water granita.

Bastani 4.95

Saffron and clotted cream, ice cream with pistachio and rosewater.