

MAZZEH + BAR + GRILL

Welcome to ROYÂ. Here, we believe that cooking has no boundaries — only the passion behind it truly matters. On this menu, you'll discover a blend of timeless classics, cherished family recipes passed through generations, and bold new creations from our talented chefs, all inspired by the rich, vibrant flavours of the Middle East.



PRE THEATRE

Served 2:30-5:30pm Monday-Friday

+ table reserved for 1hr 30mins

DIPS 1

Labneh

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

Hummus

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

Jazar

Rosted carrots, grilled red peppers, feta and garlic dip. $\bullet \circ$

Mouhamara

Roasted Aleppo peppers with garlic, pomegranate molasses and walnuts. ••

The second

MAZZEH 2

Turkish Cigars

Fried pastries with feta, spinach and Persian dates served with a honey & thyme glaze.

Batata Harra

Double cooked baby potatoes seasoned with corriander, garlic, chilli flakes and lebanese garlic mayo. • •

Grilled Cabbage

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

Harrisa and Garlic Prawns

Tiger prawns marinated in harrisa, garlic and herbs(In the shell). •

Balal

Spicy, smoky charred corn ribs sprinkled with dukkah & Persian Feta. $\bullet \circ \circ$

Very Spicy Fattoush

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

Output

Description:

Manti

Steamed dumplings filled with spiced mince & peppers topped with chilli butter labneh.

Beetroot & Burrata

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

Falafel

Beetroot hummus, falafel, roasted chickpeas, herbs and tahini ranch. ••

Shawarma Croquettes

Lamb neck shawarma and fried onion filled croquettes, with a saffron and potato sauce.

Butternut & potato Croquettes

Butternut squash & potato croquettes with roasted pine nuts and a saffron and potato sauce. \circ

Oyster Mushroom Kebab

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

Tobacco Mushrooms

Cripsy shredded king oyster mushrooms fritters with a date & green pepper sauce. $\,\circ\,$

Bigie Aubergine

Fried baby aubergine, spiced minced beef, crispy onions layered with melted mozzarella.

Shawarma Tacos

Lamb, Chicken or Mushroom grilled Shawarma with lebanese bread, tomato, pickles & aleppo pepper mayo & sesame.

MAINS 3

Kebab Torsh

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

Joojeh Kebab

Persian chicken breast fillet marinated in olive oil, lemons, and spices with Grilled peppers and onion. •

Spicy Chicken Tawook

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

Koubideh Kebab

The classic Persian minced lamb Koubideh, charcoal grilled kebab. •

Mushroom Gheimeh

A tomato and yellow split pea stew with mushroom, dried lime, fried aubergine and string potatoes. $\bullet \circ \circ$

Tapsi

A mini casserole of slow cooked tomato, onion aubergine, potatoes & turmeric.

Iskander Steak £7.95 supp.

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

Lamb Chops £5.95 supp.

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

£24.95

HALAL

PRE THEATRE

Choose one of each:

1

DIPS

121

MAZZEH

3/4

MAINS

BAKED

BAKED 4

Traditional middle eastern style sourdough 7" flatbread Pideh.

Lahmacun

Turkish spiced ground beef, onions, tomatoes and parsley, grated mozzarella.

Pesteh

Tomato, onions, pistachio, rosemary, chilli oil. o

Syrian Cheese

Parsley, feta, mozzarella, potato and black sesame seeds. •

Cucuk Sausage

Garlic Sucuk sausage, chilli, onion seeds and aleppo pepper mayo.

SIDES

Naan Bread 2.50

Freshly cooked light & fluffy naan bread straight out the oven. $\circ \circ$

Garlic Naan Bread 3.25

Freshly cooked naan bread smothered in garlic butter. ••

Persian 'Barbari' Bagel 4.95 Freshly baked Persian bread

topped with sesame seeds.

Saffron Rice 5.95

Fluffy basmati rice steamed with saffron. •••

• Gluten Free

O Vegetarian

Vegan

