

Welcome to ROYÂ.

We truly believe there are no rules when it comes to cooking food as long as you cook with love. On this menu you will find some classic dishes, some dish recipes passed down generations, and some dishes invented by our talented chefs, all influenced by the unique flavours of the Middle East.



ROYA

MAZZEH + BAR + GRILL



FESTIVE MENU

All of the dishes are small plates, served as they are ready, and designed with sharing in mind so we recommend you order 3-4 dishes per person.



DIPS

Labneh 7.95

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

Hummus 6.95

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

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ROYÂ Dipping Platter

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A dipping platter
with Hummus, Roasted
Squash, Mouhamara &
Labenh served with a
freshly baked Persian
'barbari'
bagel.

Roasted Squash 6.95

Creamy roasted honeynut squash & feta dip with fried sage & honey pecan

Mouhamara 6.95

Roasted Aleppo peppers with garlic, pomegranate molasses and walnuts.

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Grilled Cabbage 7.95

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

Turkish Cigars 7.95

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

Harrisa and Garlic Prawns 9.95

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

Balal 8.95

Spicy, smoky charred corn ribs sprinkled with dukkah & Persian Feta. ⋄

Middle Eastern Tatties 6.95

Triple cooked potatoes seasoned with sea salt and tarragon and served with saffron aioli. Add Feta 1.95

Falafel 6.95

Freshly cooked parsley falafel served with hummus, garlic & chilli sauce. • •

Baked Figs & Brie 7.95

Baked Brie cheese with caramelised figs, pistachio, pecans, onion jam and cranberries. ◆ ◊

Very Spicy Fattoush 6.95

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

Beetroot & Burrata 9.95

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

Manti 9.95

Steamed dumplings filled with spiced turkish mince & peppers

Turkey Shawarma Croquettes 7.95

Shredded Turkey shawarma and fried onion filled croquettes, with a cranberry sauce.

Butternut & potato Croquettes 6.95

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

Oyster Mushroom Kebab 9.95

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

Ox Tongue Gheimeh 12.95

Grilled Ox tongue with a gheimeh stew and cripsy tahdig rice.

Caramelised Leeks 7.95

Caramelised Leeks with garlic, squash and hazelnut salsa verde. \Diamond

Cranberry Aubergine 8.95

Fried crispy aubergine fritter, with a spicy syrian seasoning, pommegrante molases & cranberries.

Shawarma Tacos 8.95

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

Tapsi 8.95

A mini casserole of slow cooked tomato, onion, aubergine, potatoes and turmeric. $\bullet \, \diamond \, \diamond$

G R I L L

All our KEBAB dishes are grilled on a real charcoal fire and served with a pickles, grilled tomato and chilli.

Kebab Torsh 15.95

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

Spicy Chicken Tawook 15.95

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

Joojeh Kebab 14.95

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

Koubideh Kebab 14.95

The classic Persian minced lamb kebab cooked on charcoal and served with Persian saffron rice.

Iskander Steak 22.95

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

Gafgazi Kebab 16.95

Grilled peppers and onions with Joojeh chicken and lamb fillet kebab.

Lamb Chops 19.95

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

Mini Kebab Platter 39.95

2 skewers of Koubideh kebab, Chicken Tawook, Kebab Torsh, served with grilled tomato, peppers, naan, rice and garlic mayo, chilli sauce and house pickles.

Large Mixed Kebab 68.95 (perfect for 4)

4 skewers of Koubideh kebab, Joojeh chicken kebab, kebab torsh, Gafgazi Kebab, grilled oyster mushrooms served with grilled tomato, house pickles 2 naan and 2 saffron rice.

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Traditional middle eastern style sourdough 7" Pideh.

Lahmacun 9.95

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

Pesteh 9.95

Tomato, onions, pistachio, rosemary, chilli oil and mozzarella. ◊

Khachapuri 9.95

Aged cheese, butter, grains, chives topped with quail eggs. ◊

Syrian Cheese 9.95

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

Garlic Mushroom 9.95

Garlic mushroom, herbs, and mozzarella. ⋄

Cucuk Sausage 9.95

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



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Gluten Free

∨ Vegetarian

Vegar