

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.



# ROYÂ

MAZZEH ♦ BAR ♦ GRILL



## PRE-THEATRE MENU

Served from:

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

+ table reserved for 1hr 30mins





# MAZZEH

## Turkish Cigars

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

## Batata Harra

Double cooked baby potatoes seasoned with coriander, 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). ♦

## Very Spicy Fattoush

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

## Manti

Steamed dumplings filled with either spiced mince & peppers OR spinach & soft peynir cheese topped with chilli butter labneh.

## Beetroot & Burrata

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

## Deconstructed Kashk

Roasted aubergine, Persian Kashk, crispy onions, garlic and fried mint oil and naan. ♦♦

## 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.

## Oyster Mushroom Kebab

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

## Malfouf

Lebanese Slaw made with crunchy cabbage, fresh herbs, lemon, garlic, and scallions.

## Falafel

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

## Balal

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

## Shawarma Tacos

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

# DIPS

## Labneh

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

## Ezme

Tomato, parsley, onions, garlic and mixed peppers and mixed with olive oil. ♦♦♦

## Hummus

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

## Mouhamara

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

# M A I N S

## 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. ♦

## 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. ♦

## Gafgazi Kebab

Grilled peppers, Joojeh chicken and lamb fillet kebab. ♦

## Tapsi

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

# B . A . K . E . D

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. ♦

## Syrian Cheese

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

## Cucuk Sausage

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

£19.95

## PRE-THEATRE

Choose one of each:

MAZZEH

DIP

BAKED OR MAIN

# S I D E S

## Naan Bread 2.50

Freshly cooked light & fluffy naan bread straight out the oven. ♦♦

## Garlic Naan Bread 3.25

Freshly cooked naan bread smothered in garlic butter. ♦♦

## Saffron Rice 4.95

Fluffy basmati rice steamed with saffron. ♦♦♦

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♦ Gluten Free ♦ Vegetarian ♦ Vegan