

ORJOWAN

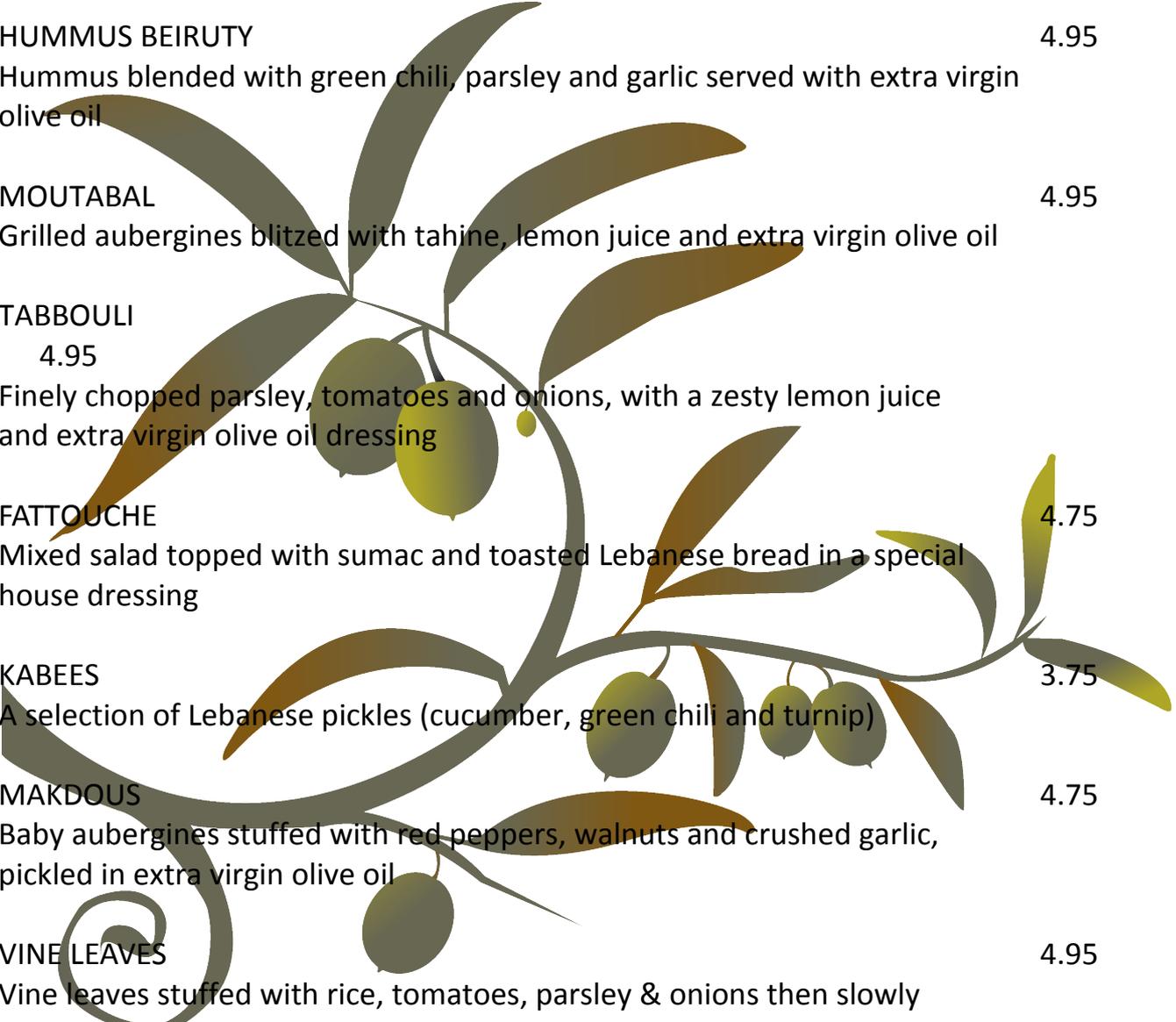
Lebanese food celebrates life with dishes that are diverse, invigorating, and full of flavor

Lebanese cuisine is best enjoyed when shared. First courses take the form of Mezze dishes, which are served in the center of the table and shared amongst the group. Mezze dishes are served in medium portions and come in a range of dishes, from hot to cold, vegetarian to meat-based, and in some cases are eaten with Arabic bread. The best way to enjoy a meal is to select a range of different Mezze dishes, both hot and cold, and share among friends for an evening full of enjoyment and culinary delight. The genius behind Lebanese cuisine lies in its simplicity.

ORJOWAN is a family run restaurant that offers its guests a warm and comfortable atmosphere where you can simply enjoy the friendly service and the company of your friends while indulging in delicious, fresh and authentic Lebanese food.



Cold MEZZE



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| HUMMUS | 4.50 |
| This is a tasty thick spread made from puree chick peas, served with extra virgin olive oil | |
| HUMMUS BEIRUTY | 4.95 |
| Hummus blended with green chili, parsley and garlic served with extra virgin olive oil | |
| MOUTABAL | 4.95 |
| Grilled aubergines blitzed with tahine, lemon juice and extra virgin olive oil | |
| TABBOULI | 4.95 |
| Finely chopped parsley, tomatoes and onions, with a zesty lemon juice and extra virgin olive oil dressing | |
| FATTOUCHE | 4.75 |
| Mixed salad topped with sumac and toasted Lebanese bread in a special house dressing | |
| KABEES | 3.75 |
| A selection of Lebanese pickles (cucumber, green chili and turnip) | |
| MAKDOUS | 4.75 |
| Baby aubergines stuffed with red peppers, walnuts and crushed garlic, pickled in extra virgin olive oil | |
| VINE LEAVES | 4.95 |
| Vine leaves stuffed with rice, tomatoes, parsley & onions then slowly cooked with lemon juice and extra virgin olive oil | |
| LABNEH | 4.50 |
| Strained yoghurt garnished with mint, topped with extra virgin olive oil (garlic optional) | |
| KIBBIE-NAYEH | 6.95 |
| Lamb Tartar with Bulghar wheat, mixed with minced mint and onion, topped with extra virgin olive oil | |
| MIXED OLIVES | 4.25 |
| A selection of green and black olives marinated in the Lebanese way | |



Hot MEZZE

MOUJADDARA 4.75
Green lentils cooked with rice and onions, pureed then topped with caramelized onions

SAMBOUSSIK CHEESE 4.75
Delicate pastry filled with a mix of three cheeses (Halloumi, Feta, and Goats Cheese) and parsley

MOUSAKA 4.95
Sautéed aubergines, onions, red and green peppers mixed with tomatoes, garlic and Chickpeas then baked in the oven to perfection

LOUBIEH BEL ZEIT 4.95
Green beans sautéed with sliced onions, garlic, simmered in fresh tomato chunks

KELLAJ 4.75
Lebanese flat bread topped with a special white cheese and baked fresh in our stone oven

SPICY POTATOES 4.50
Diced and sautéed potatoes in extra virgin olive oil with chopped green chilly, garlic, coriander, and red peppers, green peppers

MANAKEESH BEL ZAATAR 3.95
Lebanese pizza 'like' topped with a blend of thyme herbs, toasted sesame seeds, sumac and extra virgin olive oil, baked in our stone oven

BAMYEH 4.95
Okra cooked in a fresh garlic tomato sauce with onions and coriander

HALLOUMI 4.95
Cypriot white cheese cooked either charcoal grilled or deep fried

BEITINJAN RAHIB 4.95
Smoked aubergines mixed with lemon, minced onions, garlic, red and green peppers then topped with a generous serving of extra virgin olive oil

FOUL MODAMMES 4.75
Fava beans simmered in garlic lemon juice and extra virgin olive oil



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| FATAYER (4 PCS) | 4.75 |
| Handmade pastry filled with Spinach and onions, then baked in our stone oven | |
| FALAFEL (4 PCS) | 4.75 |
| Chick peas mixed with Fava beans onion, garlic and fresh coriander deep fried | |
| HOMMOUS SHAWARMA | |
| 5.95 | |
| Hommous topped with lamb or chicken shawarma | |
| HOMMOUS AWARMA | 5.95 |
| Hommous topped with diced lamb fillet and mixed nuts | |
| JAWANEH | 5.50 |
| Chicken wings marinated overnight in lemon, garlic and rosemary then cooked on our charcoal grill | |
| KIBBIE | |
| 5.75 | |
| Minced Lamb mixed with Bulghar wheat to create a shell, then filled with lamb mince, caramelized onions and pine nuts | |
| MAKANEK | 5.50 |
| Home-made Lebanese sausages flambéed in lemon juice and olive oil (pomegranate syrup optional) | |
| SAMBOUSSIK LAHME | 4.95 |
| Delicate hand-made pastry filled with minced lamb and pine nuts and herbs | |
| SAWDET DEJAJ | 4.95 |
| Chicken liver, flambéed in lemon juice, and pomegranate syrup | |
| SOJOK | 5.50 |
| Home-made spicy sausages sautéed in extra virgin olive oil, tomatoes and lemon juice | |
| ARAYES ORJOWAN | 4.75 |
| Home-made Lebanese bread filled with minced lamb, onion and parsley and baked in our stone oven | |
| LAHEM BIL AJIN | 4.50 |
| Lebanese pizza 'like' topped with a mixture of minced lamb, tomatoes, onions, and pine nuts then baked in our stone oven | |
| FATTET HOMMOUS | 5.50 |



Layers of toasted bread and chickpeas covered with a garlic flavored yogurt sauce and topped with roasted nuts

FRESH SALADS

SALATA JABALIYE (LEBANESE MOUNTAIN SALAD) 4.75
Romaine lettuce, cucumber, red and green peppers, and radish dressed with lemon and extra virgin olive oil

TOMATO & ONION SALAD 4.50
Fresh tomatoes, onions, mint dressed in lemon juice and extra virgin olive oil

ROCKET SALAD 4.75
Fresh rocket leaves and onions dressed in lemon and extra virgin olive oil

HALLOUMI CHEESE SALAD 5.95
Halloumi cheese cubes mixed with tomatoes, lettuce, olives, and cucumber with lemon and extra virgin olive oil dressing.

YOGHURT AND MINT SALAD
4.50
A creamy blend of Yoghurt and mint mixed with diced fresh cucumber

ORJOWAN HERB SALAD 4.95
Romaine lettuce mixed with a selection of fresh herbs, onions and served in lemon and extra virgin olive oil dressing

HOME SOUPS

CHICKEN SOUP 4.00
Home-made chicken soup

LENTIL SOUP 4.00
Home- made Lebanese lentil soup garnished with Lebanese croutons & lemon

MAIN COURSES

-((All our main courses are served with Lebanese rice))-

LAHEM MESHWI 12.50
2 Lamb skewers, charcoal grilled to perfection





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| KAFTA MESHWI | EH | |
| 11.00 | | |
| 3 skewers of Minced lamb mixed with chopped parsley, onion and spices, charcoal grilled | | |
| LAMB SHAWARMA | | |
| 11.00 | | |
| Slices of marinated lamb slow roasted on a skewer | | |
| KAFTA KHASH-KHASH | | 11.50 |
| 3 skewers of minced lamb kebabs served in a spicy tomato sauce | | |
| KEBBEH BISSAYNIYEH | | |
| 12.00 | | |
| Minced lamb and bulgur wheat layers filled with minced lamb and pine kernels baked in our stone oven and served with yoghurt salad & cucumber. | | |
| LAMB CUTLETS | | 13.50 |
| Charcoal grilled marinated lamb cutlets, served with French fries | | |
| KHAROOF MEHSHI | | 12.50 |
| Roasted lamb shank served with rice, minced lamb and topped with nuts and special Lebanese gravy on the side. | | |
| KEBBEH BEL LABAN | | 12.00 |
| Minced lamb and bulgur wheat balls filled with seasoned minced lamb, cooked with delicately (cooked yoghurt) sauce and served with rice | | |
| BAMYEH BEL LAHME | | 12.00 |
| Okra slow cooked with cubes of lamb, in a tomato sauce, topped with fresh coriander and served with rice | | |
| KAFTA YOGHURTLIYEH | | 11.75 |
| Grilled minced lamb served on toasted bread with yoghurt and pine nuts | | |
| FARROUJ MESHWI | | 12.00 |
| Boneless baby marinated chicken, charcoal grilled | | |
| SHISH TAOUK | | 12.00 |
| Marinated chicken skewers, charcoal grilled | | |
| CHICKEN SHAWARMA | | 11.00 |
| Slices of marinated chicken roasted on a skewer | | |



DAJAJ MEHSHI 12.00
Roasted half baby chicken served with rice and topped with nuts.

Combination Plate

MIXED GRILL 12.50
Three skewers of charcoal grilled, Lamb, Shish Taouk, Kafta served with rice

MIXED SHAWARMA 12.50
Slices of marinated lamb and chicken roasted on a skewer served with rice

SEAFOOD

KING PRAWNS 14.00
Charcoal grilled and served with rice

ORJOWAN KING PRAWNS 14.50
Marinated king prawns sautéed with chefs special spicy sauce, served with rice

SEA BASS 14.50
Grilled or baked, served with spicy potatoes, dressed with extra virgin olive oil or tahini sauce

VEGETARIAN

MOUSAKKA WITH RICE 10.50
Baked seasoned aubergine cooked with tomato and chick peas

LOUBIEH WITH RICE 10.50
Green beans cooked with tomato and extra virgin olive oil

BAMIEH WITH RICE 10.50
Okra cooked with tomato, fresh coriander and extra virgin olive oil

SIDE ORDERS

FRENCH FRIES 2.75

RICE WITH VERMICELLI 3.75

SEASONAL VEGETABLES (Grilled or sautéed) 3.75

RICE WITH MINCED LAMB 4.75

DESSERTS

BAKLAWA 4.00
Layered pastries with almonds, pistachios or pine kernels

Lebanese Delight (MOUHALLABIYEH) 4.00



Orange Blossom milk pudding served with rose syrup and garnished with crushed pistachios

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| MAAMOUL | 4.00 |
| Assorted short crust pastries filled with walnut, pistachios, dates or almonds | |
| RICE PUDDING | 4.00 |
| Lebanese rice pudding infused with rose water, a real Middle Eastern favorite | |
| SEASONAL FRUIT Platter | 7.50 |
| ICE CREAM | 3.95 |
| Three scoops of assorted flavor | |

COLD BEVERAGES

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| Freshly squeezed ORANGE JUICE | 3.00 |
| Freshly squeezed CARROT JUICE | 3.00 |
| BANANA SHAKE (made fresh to order) | 3.50 |
| FRUIT COCKTAIL (made fresh to order) | 3.50 |
| FRESH MINTED LEMONADE | 3.00 |
| APPLE JUICE | |
| 3.00 | |
| | MANGO JUICE |
| | 3.00 |
| PINEAPPLE JUICE | 3.00 |
| AYRAN YOGURT (yoghurt drink) | 2.50 |
| ALL OTHER SOFT DRINKS | 1.75 |
| LARGE BOTTLE OF STILL WATER | 3.00 |
| LARGE BOTTLE OF SPARKLING WATER | 3.50 |

HOT BEVERAGES

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| LEBANESE COFFEE | 2.50 |
| CAPPUCCINO | 2.50 |
| LATTE | 3.00 |
| ESPRESSO | 2.00 |
| DECAF COFFEE | 2.50 |
| ORANGE BLOSSOM COFFEE | 2.50 |
| TEA | 2.50 |
| FRESH MINT TEA | 2.50 |
| EARL GREY | 2.50 |
| JASMINE TEA | 2.50 |



bill

Discretionary 12.5% service charge will be added to your

ORJOWAN DINNER SET MENU

Available Any Time

VEGETERIAN SET MENU

Based on 2 sharing

£19.95 PER

PERSON

MEZZE

HOMMOUS
BABA GHANOUJ
FATTOUSH
FALAFEL

MAIN COURSE

LARGE PORTION OF MOSSAKA WITH RICE OR OKRA WITH RICE

COFFEE OR TEA

DESSERT
MOHALLABIEH

NON VEGETARIAN SET MENU

Based on 2 sharing

£22.00 PER PERSON

MEZZE



HOMMMOUS
FATTOUSH
FALAFEL
JAWANEH
LOUBIEH BEL ZEIT

MAIN COURSE

CHOICE OF LARGE MIXED GRILL (4 SKEWERS OF LAMB, CHICKEN and KEFTA) OR MIXED SHAWARMA

COFFEE OR TEA
DESSERT
MOHALLABIA OR BAKLAWA

GOURMET SET MENU

Minimum 2 persons £25 per person

SELECTION OF 7 MEZZE

TABBOULI
MOTABBAL
VINE LEAVES
LAHEM BAAJINE
SAWDAT DJAJ
HOMMOUS AWARMA
LOUBIEH BEL ZEIT

MAIN COURSE

LARGE MIXED GRILL
SERVED WITH RICE & VERMACILLI OR A
PORTION OF FRENCH FRIES
TEA OR COFFEE
LEBANESE SWEETS

ROYAL MENU

MINIMUM 4 PEOPLE AT £34.95 EACH
Enjoy a bottle of our House Red or White Wine

COLD MEZZE
HOMMOUS
MOUTABBAL
TABBOULI
VINE LEAVES



ORJOWAN HERB SALAD

HOT MEZZE

FALAFEL

JAWANEH

LAMB SAMBOUSEK

CHEESE SAMBOUSEK

SOJOK

SPICY POTATO

LOUBIEH BEL ZEIT

MAIN COURSE

ORJOWAN PRAWNS AND MIXED GRILL WITH LAMB CUTLETS

DESSERT: LEBANESE SWEETS & LEBANESE DELIGHTS, COFFEE OR TEA

