



Lebanese Cuisine

Here at **Mira**, we offer an extensive, diverse menu packed full of Lebanese favourites and contemporary dishes. Our authentic dishes are family recipes, tried, tested, and loved for generations! But what are the features of authentic Lebanese food, and what sets it apart from other Middle Eastern fare?

LEBANESE STAPLES

The Lebanese diet is a quintessentially Mediterranean one.

Vegetables, fruits, fresh fish, and seafood are in favour – and poultry is consumed far more often than red meat. If red meat is used in a dish, it's likely to be lamb. Meats and vegetables are often grilled or sautéed, creating incredibly robust and earthy flavours.

There are a few ingredients that are used in almost every Lebanese dish: lemon, olive oil and garlic. Food is often sautéed in garlic, and olive oil is used to dress salads, where its delicate flavour really comes alive. Lemon is used extensively in authentic Lebanese food – especially salads. The Lebanese often cook with a nut-based oil, such as peanut oil, for more flavour and better results, but due to allergies we do not use this, opting instead for a non-GMO vegetable oil.

MEZZE: THE TAPAS OF LEBANON










Mezze is a way of life in Lebanon – it's where a diverse collection of small dishes is placed before guests, allowing them to pick and choose the dishes they'd like to eat. Think raw salads, skewered meat, marinated seafood, pickled vegetables, hummus, and pitta bread – everything you could possibly want! A typical mezze might consist of around thirty carefully selected dishes, both hot and cold.

MIRA CLASSICS

Mira offers many Lebanese classics on their menus, including tabbouleh, which is a delicious parsley salad mixed with cracked wheat, tomato, lemon juice and olive oil. Chicken or lamb shawarma are also real favourites they involve shredded meat, marinated in an amazing blend of herbs and spices before being served in a rolled pitta with dipping sauces.



These symbols are a guide to the ingredients used in our dishes

-  suitable for vegetarians
-  contains nuts
-  contains celery
-  contains gluten
-  contains eggs
-  contains fish or shellfish
-  contains milk or cream
-  contains sesame seeds or extract
-  contains chilli

Cold Starter

Houmous 🌱🌿V	£7.50
Chickpeas, tahina ,olive oil & fresh lemon juice	
Moutabbal 🌱🌿V	£7.50
Grilled aubergine, tahina, olive oil & lemon juice topped with pomegranate seeds	
Houmous bayrouit 🌱🌿V	£7.50
Chickpeas, tahina, olive oil & fresh lemon juice, chilli & garlic	
Moussaka V	£7.50
Baked aubergine with tomato mixed peppers chickpeas, onions & spices	
Vine leaves V	£7.50
Vine leaves stuffed with rice, tomato, onion, parsley & spice cooked in olive oil	
Labneh 🌱V	£6.50
A creamy Lebanese Yogurt topped with dry mints olive oil	
Bamiyeh b'zeit V	£7.50
Okra cooked in olive oil, tomato & onion, garlic & coriander	

Salad

Fatoush 🌱🌿V	£8.95
Chopped Lettuce, cucumber, mixed peppers, radishes, tomato, onion olive oil extra virgin & crispy pita and topped pomegranate seeds.	
Tabbouleh 🌱🌿V	£8.95
Diced tomato, onion, parsley, crashed wheat mixed with lemon juice and extra virgin olive oil	
Halloumi Salad 🌱🌿V	£11.95
Grilled halloumi, chopped lettuce, cucumber, mixed peppers, Radishes, tomato, onion, and extra virgin olive oil.	
Feta Cheese Salad 🌱🌿V	£11.95
Feta cheese, mixed leaves, tomato topped lemon juice and extra virgin olive oil	
Chicken Salad	£11.95
Grilled chicken, mixed leaves, topped tomato lemon juice and extra virgin olive oil	

Prices are inclusive of VAT

A Service Charge of 12.5% will be added to the bill

Hot Starter

<p>◇◇ Soup of the day 🍴🌱 £5.95</p> <p>(Please ask the waiter)</p>	<p>◇◇ Kibbeh 🍴🌱 £8.50</p> <p>Crushed wheat filed with seasoned minced meat onions & pine nuts</p>
<p>◇◇ Hummus Awarma 🍴🌱 £9.50</p> <p>Chickpeas, Tahina & fresh lemon juice topped with diced lamb.</p>	<p>◇◇ Falafel 🌱🌿🍴 £7.50</p> <p>Chickpeas, onion, parsley, coriander, garlic and deep fried served with tahina sauce.</p>
<p>◇◇ Foul Moudamas 🌱 £7.50</p> <p>Boiled broad beans, chickpeas seasoned with lemon juice, garlic & olive oil</p>	<p>◇◇ Grilled Chicken Wings £7.50</p> <p>Grilled marinated chicken wings served with garlic sauce</p>
<p>◇◇ Cheese Samboussek 🍴🌱🌿 £7.50</p> <p>Lebanese pastry filled with mix cheese & herbs</p>	<p>◇◇ Lamb Samboussek 🍴 £7.95</p> <p>Lebanese pastry filled with minced meat & onions</p>
<p>◇◇ Grilled Halloumi 🌱🌿 £8.50</p> <p>Served with fresh tomato topped dry mint with extra virgin oil</p>	<p>◇◇ Halloumi fries 🌱🌿 £8.50</p> <p>Fries' halloumi cheese</p>
<p>◇◇ Fatayer B'sabanekh 🌱🍴 £7.50</p> <p>Lebanese pastry filled with spinach, onions, pomegranate seed lemon juice, olive oil & sumac</p>	<p>◇◇ Kellaj 🌱🌿🍴 £7.50</p> <p>Grilled flat bread filled with halloumi cheese& dry mint</p>
<p>◇◇ Arayes meat & cheese 🌱🍴 £8.50</p> <p>Grilled flat bread filled with lamb kofta &cheese</p>	<p>◇◇ Arayes 🍴 £7.50</p> <p>Grilled flat bread filled with lamb kofta</p>
<p>◇◇ Spicy potato 🌱🍴 £7.50</p> <p>Cubes of potatoes fried with fresh coriander chillies peppers & garlic</p>	<p>◇◇ Sujuk 🍴 £8.50</p> <p>Traditional Spicy Lebanese sausages pan-fried with tomatoes & lemon juice</p>
	<p>◇◇ Fried Cauliflower 🌱🍴 £7.50</p> <p>Deep fried Cauliflower served with tahina sauce.</p>

Full Mezza plate £33.00

Hummus, moutabal, tabbouleh, moussaka, falafel,
Vine leaves, meat Sambousak,
Labneh, bread

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Main courses

Shish Tawouk £17.50
Two skewers of grilled chicken served with rice and garlic sauce

Kafta £17.50
Charcoal grilled two skewers of seasoned minced lamb served with rice.

Lahem Meshwi £18.50
Charcoal grilled Two skewers of lamb cubes with rice.

Mixed Grill £20.95
Charcoal grilled skewers of seasoned minced lamb, marinated lamb cubes and marinated chicken cubes served with rice

Grilled chicken £19.50
Charcoal Grilled boneless baby chicken served with garlic sauce and chips

Lamb cutlets £21.95
Charcoal grilled marinated lamb chops served with rice.

Moussaka £17.50
Baked aubergine with tomato, mixed peppers chickpeas, onions, and spices Served with rice

Bamiyeh b'zeit £17.50
Okra cooked in extra virgin olive oil, tomato. onions, and spices Served with rice

Sea food

Grilled Sea Bass £22.00
Boneless Charcoal grilled marinated sea bass served with rice

Set Menu

Set menu for two people £64.95

Selection of 5 Mezza Hummus, moutabal, Fattoush, falafel, labneh rice Mixed grill platters for two

Set menu for four people £114.95

Selection of 7 Mezza Hummus, moutabal, Fattoush, bamiyeh falafel, Vine leaves, rice labneh mixed grill platters for four

Side £ 4.95 Salad, chips, rice, Olives, pickles

Prices are inclusive of VAT

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Desserts

BAKLAWA (6 PIECES) £6.50

Selection of traditional Lebanese layered pastries filled with pistachios, pine nuts or almonds.

MAAMOUL DATE (6 PIECES) £6.00

Homemade cake filled with fresh dates and pine kernel

MAAMOUL PISTACHIO (6 PIECES) £6.50

Homemade cake filled with fresh pistachios and pine kernel

KENAFE £6.50

Oriental cheesecake, served warm, topped with syrup

MOUHALLABIEH £6.00

Lebanese milk pudding flavoured with rose water, topped with crushed pistachios & syrup

Hot Drinks

Pot of Tea, Mint tea	£5.95
Café latté, Cappuccino	£3.95
Black coffee	£3.95
Espresso single	£2.50
Espresso double	£2.95

Soft Drinks

Cola. 7up, Fanta	£4.50
Still / Sparkling water	£4.50
Large still/sparkling water	£7.50

Fresh Juice

Orange juice	£4.95
Lemon and mints	£4.95
Mango juice	£4.95
Jallab	£4.95

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Wine List

Lebanon, boasting a legacy as one of the world's most ancient and storied wine-producing regions, owes its prominence to the exceptional quality of grapes nurtured in this territory. The vineyards, strategically nestled at a lofty 850 meters above sea level, flourish within the embrace of a meticulously protected microclimate.

Positioned at the 32nd latitude, Lebanon enjoys the distinction of experiencing 9 months of abundant sunshine coupled with 3 months of intermittent rain and snowfall annually. This remarkable microclimate can be attributed to the unique interplay of various factors: the towering Mount Lebanon, which acts as a formidable shield, safeguards the vineyards against the influence of the humid Mediterranean climate, while the imposing Anti-Lebanon Mountains to the east provide a barrier against the desert-like conditions.

The topography of the region is characterized by a rich blend of rocky and clayey soils. The rocks, present in abundance, play a pivotal role in retarding evaporation, whereas the clay content is instrumental in retaining moisture, thus facilitating the vine's roots to delve deeply into the earth.

Throughout the course of three winter months, the mountain summits are gracefully adorned with a pristine layer of snow, complemented by an annual rainfall of approximately 750mm. Subsequently, the landscape transitions through three seasons of glorious sunshine, marked by infrequent rainfall. This unique elevation, combined with the protective envelope of the microclimate, imparts an invigorating breath of freshness and unparalleled quality to the grapes, resulting in wines that are distinguished by their rich and aromatic character.





Lebanese House Wine

Glass 125ml £6.50

St Thomas Red **£33.00**

Grenache, Cinsault, Syrah and Cabernet Sauvignon

St Thomas White **£33.00**

Sauvignon Blanc, Chardonnay, Viognier give this wine and fruity & floral character.

St Thomas Rose **£33.00**

Syrah, Cinsault, Petit Verdot

Lebanese Red Wines

Ksara Reserve Du Couvent **£42.00**

Cabernet Franc 30%, Cabernet Sauvignon 35%, Syrah 35%

Domaine Wardy Caberent Sauvignon **£48.00**

100% Syrah oaked 6 months

Lebanese White Wines

Chateau Kefraya Les Breteches **£37.50**

Sauvignon Blanc 30%, Clairette 15%, Muscat petit grain 35%, Viognier 20%

Chateau Kefraya Blanc De Blanc **£39.50**

Chardonnay 25%, Clairette 15%, Muscat 15%, Sauvignon Blanc 25%, Viognier 20%.

St Thomas Chardonnay **£43.50**

Chardonnay 100%

Lebanese Rose Wines

Chateau Ksara Suns **£37.50**

Cabernet Sauvignon 60%, Syrah 40%

Chateau Kefraya Myst **£39.50**

Cinsault 30%, Grenache 30%, Mourvedre 20%, Syrah 10%, Tempranillo 10%





Lebanese Reserved Wines



Chateau Kefraya 2012

Cabernet Sauvignon 30%, Carignan 20%, Mourvedre 20%, Syrah 30%.

£65.00



Chateau Musar 2017

Cabernet Sauvignon 60%, Carignan 20%, Cinsault 20%

£110.00

European & Other wine



Rioja (Spain)

Made in a modern, Unoaked style the wine is full of vibrant fruit. summer Well balanced, soft, and approachable

£35.50



Côte Du Rhône (France)

A proper Côtes du Rhône. Issued of Grenache, Carignan, Mourvèdre

£38.00



Chianti (Italy)

Sangiovese 90% Canailo 10% A Fresh, Modern, and approachable Chianti Youthful Style with a nice depth Of Sangiovese Fruit.

£39.00



Bordeaux Sauvignon Blanc (France)

This Sauvignon Blanc gives intense citric aromas, a nice natural acidity. and well balanced.

£35.50



Pinot Grigio (Italy)

Fresh, fruity, and dry with nice weight and a hint of spice and lemon on the finish

£33.00



Chablis (France)

A classic Chablis from vines grown on the famous Kimmeridgian Clay. Clean fruit with balanced acidity and a dry, crisp finish. with a fresh, mineral notes on nose and palate.

£85.00



Sancerre (France)

Vibrant Sauvignon notes of grapefruit and Lemon with good weight and clean crisp finish

£95.00



Arak Lebanese traditional drink

(Made from grapes and anis 53% alc)

Ksara 18CL £28.50 *Glass* £4.95

Champagne



Prosecco £35.00
House Champagne £65.00
Moet Et Chandon £140.00

Cocktails



Bellini £10.00
Tall Island £10.00

Whisky



	Single 25ml	Double 50ml
<i>Johnnie Walker Black</i>	£4.00	£7.00
<i>Jack Daniels</i>	£4.00	£7.00
<i>Hennessy</i>	£8.75	

Spirits



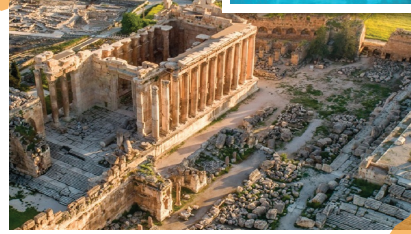
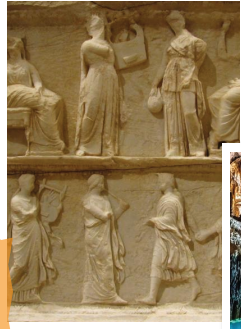
	Single	Double
<i>Bombay Gin</i>	£6.50	£9.00
<i>Bacardi</i>	£6.50	£9.00
<i>Absolut Vodka</i>	£6.50	£9.00

Beers

Almaza (Authentic Lebanese Beer) £6.50
Peroni £6.50



Lebanon



Lebanon, a Mediterranean gem, is celebrated for its stunning natural beauty, rich cultural heritage, and a culinary tradition that delights the senses.

From picturesque landscapes to historical treasures and mouthwatering cuisine, Lebanon offers a diverse and captivating experience.

