

TRADITIONAL BAKERY

Fatayer Bsbaneh بالسبانخ V.S	£6.50
Spinach, onions, lemon juice olive oil & sumac.	
Manakeish Bizaatar بالزعتار V.S	£5.50
Thyme sesame seeds & olive oil.	
Manakeish Bil Jibneh بالجبنه V.E.D	£6.50
Baked Lebanese pastry topped with cheese.	
Manakeish Bizaatar/Jibneh بالزعتار و الجبنه V.E.D.S	£6.90
Baked Lebanese pastry topped with zaatar and cheese.	
Lahem Bil Ajin لحم بالعجين V.E.D	£6.90
Minced meat, onions, peppers & tomatoes.	
Sfiha Lahem (5pcs) صفيحه بالحمه V.E.D	£6.00
Mini Lebanese pastries, filled with minced meat, tomatoes and onions.	
Mini-Pizza بيتزا V.E.D	£4.00
Topped with mozzarella cheese, tomato sauce, sweetcorn & mushroom.	



NEW AL-FRESCO PIZZA

The Tuna Master V.E.C.E.D	£10.00
Homemade Tomato base, mozzarella, onions, tuna & oregano	
Pizza Veggie Italiano V.E.D	£9.50
Homemade Tomato Sauce, mozzarella, mushrooms, artichokes, onions, corn, sliced olives & spinach topped with oregano	
Loaded Pepperoni D	£10.00
Homemade Tomato sauce base, Mozzarella, pepperoni & onions	
Sea Food Pizza D.C.E.F	£11.00
Home made Tomato sauce base, Mozzarella, prawns, tuna, calamari	

TURKISH PIDE

Feta Cheese V.E.S.D	£8.90
Feta cheese, fresh tomatoes, red onion, sesame seeds & dried basil.	
Spinach V.E.S.D	£8.90
Spinach, tomato puree, garlic, cheddar cheese, sesame seeds (with or without an egg on top).	
Artichokes V.E.S.D	£8.90
Artichokes, tomatoes, cheddar cheese, mushrooms, spinach, sesame seeds & onions.	
Kiymali	£8.90
Minced meat, onions fresh tomatoes, red pepper (with or without an egg on top).	
Halloumi V.E.S.D	£8.90
Halloumi cheese, zaatar (thyme), fresh tomatoes & black olives.	
Tavuklu S.D	£8.90
Chicken, peppers, red onion, tomato puree, cheddar cheese & dried basil.	
Cheese Lover V.E.S.D	£9.00
Folded Manakish filled with cheddar, halloumi, mozzarella and feta cheese. Brushed with thyme sesame seeds & olive oil (zaatar).	

WRAPS

Lahem Meshwi لحم مشوي S.N	£4.50
Shish Taouk شيش طاووق	£4.50
Kafta Lamb كفته لحم S	£4.50
Kafta Chicken كفته دجاج	£4.50
Chicken Shawarma شاورمه دجاج E	£4.50
Meat Shawarma شاورمه لحم S.D.N	£4.50
Mixed Shawarma شاورمه مشكله S.D.N	£4.50
Falafel فلافل S.N.C	£4.50
Halloumi Cheese حلومي D	£4.50
Halloumi, Falafel & Hummus D.S.N.C	£5.50

SIDE ORDERS

Couscous D.N	كسكس	£4.50
Yellow Rice D	رز اصفر	£4.50
Sauté Potatoes D	بطاطا	£3.90
French Fries	بطاطا مقليه	REG £3.50 LRG £4.50



LAMB OR CHICKEN KOFTA
CHICKEN OR BEEF SHAWARMA (S.N.D)
CHICKEN WINGS
MARGHERITA PIZZA (D)
SHISH TAOUK

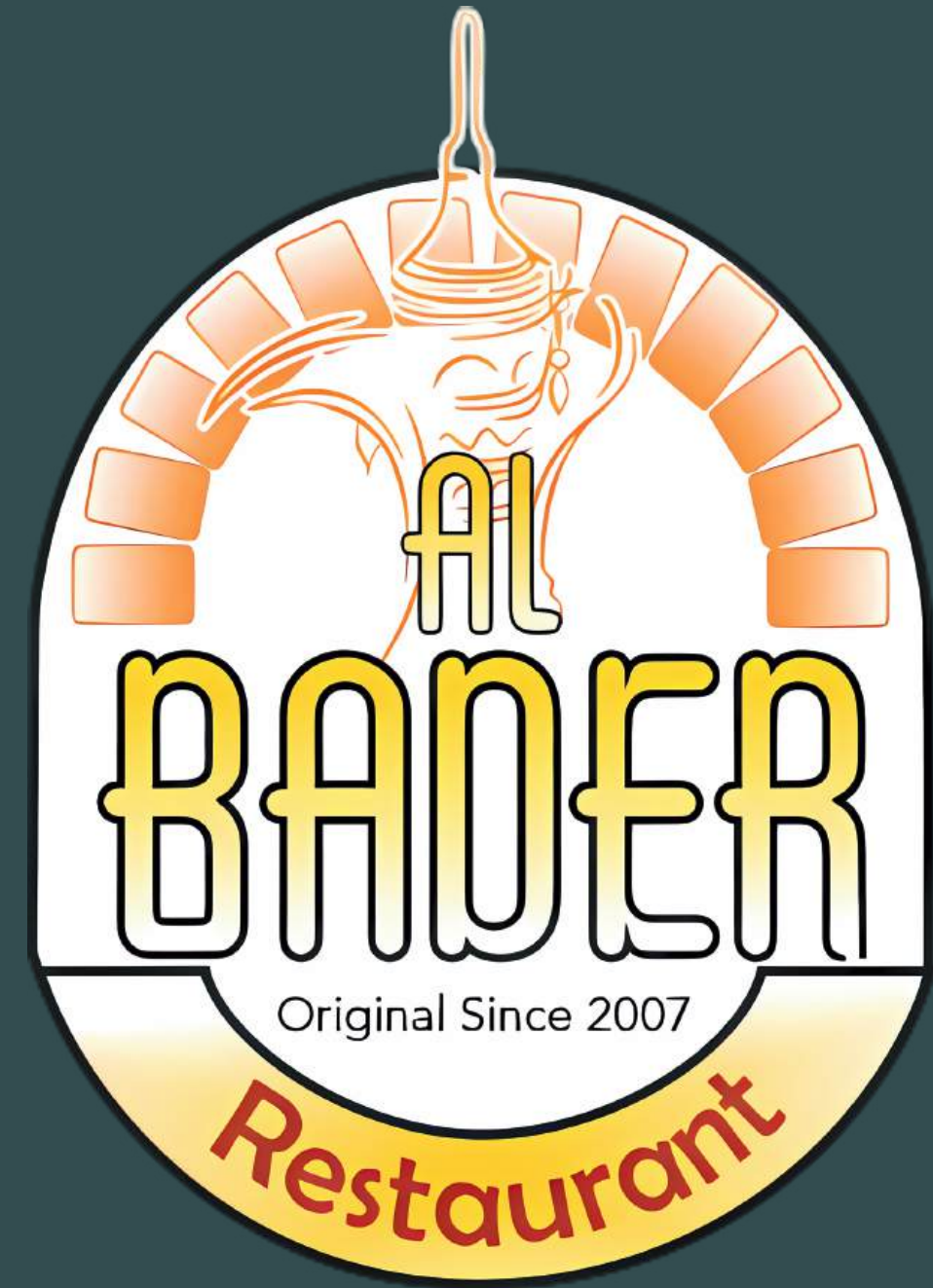
SERVED WITH FRIES & KIDS DRINK

£6.90

WE CATER FOR ALL OCCASIONS

Whether you are having a dinner party for a dozen guests, or a garden party for 150, Lebanese food is the perfect food to offer your guests. We are happy to work with you to tailor a menu to suit your tastes and budget.

WEDDINGS - BIRTHDAYS - SPECIAL OCCASIONS
CORPORATE EVENTS - BUFFET- AQIQA
For any inquires call 07940423768



V: Vegan - D: Dairy - E: Egg - VE: Vegetarian - S: Sesame - CR: Crustaceans -
N: Nuts - F: Fish - C: Celery We Use Oil Contain Soybean



@albaderrestaurant

STARTERS

Hummous حمص V.S	£5.90
Mashed boiled chickpeas, mixed with tahini paste, lemon juice & salt, drizzled with olive oil.	
Hummous Beiruty حمص بيروتى V.S 🔥	£6.50
Mashed boiled chickpeas, mixed with tahini paste, hot pepper paste, parsley, lemon juice, olive oil.	
Hummous Shawarma حمص شاورما S	£7.95
Hummous topped with a choice of Meat (D.S) or chicken shawarma.	
Moutabal متبل VE.S.D	£5.90
Grilled and mashed aubergine blended with sesame paste (tahina) and lemon juice, olive oil.	
All dips are served with bread (G)	

Warak Enab Bzeit ورق عنب V	£6.50
Hand rolled vine leaves filled with rice, parsley tomatoes, mint, onions cooked in lemon juice and olive oil.	
Foul Madamas فول مدمس V.S	£6.90
Boiled fava beans and chick peas with tomatoes, parsley, lemon and garlic. Olive oil and tahini dressing. Served with bread.	
Moussaka مسقعه V	£7.50
Cooked aubergine, onions, peppers & chickpeas. In a fresh homemade tomato sauce. Served with bread (G)	
Bammieh B'zeit باميه بالزيت V	£7.50
Okra cooked with tomatoes and onions, drizzled with olive oil. Served with bread (G)	
Falafel فلافل V.GF.C.S	£5.50
Deep fried balls made from chickpeas fresh herbs and spices.	
Kibbeh Maklieh كبه مقليه S.SOY	£6.50
A mixture of burgul, onions and ground beef balls stuffed with delicious ground meat and spices. Deep fried	
Batata Harrah بطاطا حاره V	£5.50
Deep fried cubes of fresh potato, mixed with fresh pepper, lemon juice, fresh chilli, chilli flakes and coriander.	
Sawda Dijaj كبدہ دجاج D	£7.00
Seasoned chicken liver sautéed in garlic, pepper, onions and pomegranate sauce. Served with bread (G)	
Grilled Halloumi Cheese جبنه حلوميه مشويه VE.D	£6.50
Halloumi cheese grilled and drizzled with olive oil	
Prawn Provencale جمبرى D.CR	£7.50
Peeled Prawns cooked with garlic and chilli in a creamy tomato sauce.	
Merguez مرغاز D	£7.00
Pan fried Moroccan sausages with fresh tomatoes and onions. Served with bread (G).	
Arayes Spicy عرايس حاره 🔥	£5.50
Toasted Lebanese bread filled with minced meat, onions & parseley	
Spicy Jawaneeh جوانح حاره 🔥	£6.00
Charcoal grilled chicken wings, pan fried in lemon juice coriander, chillies, onions and tomato.	
Halloumi Fries (5pcs) أصابع حلومى VE.D.SOY	£6.00
Fried halloumi sticks, seasoned with cajun spices	
Burek Bil Jibneh (Cheese Rolls) اصابع بالجبنه VE.D. SOY	£5.50
Fried Lebanese pastry	
Soup of the day V	£2.00
Ask a member of staff for the soup of the day	

Allergens: We handle numerous allergens in our kitchens, and due to the potential for cross-contact, we cannot guarantee that our food is free from any allergens, including tree nuts, Gluten, etc. We do not list every ingredient used in a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can give you an allergy guide about the 14 legally defined allergens.

SALAD BAR

Tabbouleh تبوله V.G	£6.50
Fine chopped, parsley, onions and tomato, mixed with crushed fine wheat. Topped with lemon juice and olive oil.	
Fattoush فتوش V.G	£6.50
Chopped tomato, cucumber, lettuce and radish. Tossed in a zesty sumac and olive oil dressing. Topped with lemon juice, pomegranate sauce and crispy fried Lebanese bread.	
Feta Cheese Salad سلطه جبنه الفيتا VE.D	£6.50
Mixed salad with feta cheese, olives, mint in a lemon and olive oil dressings.	
Laban Bil Khiyar لبن بال خيار VE.D	£3.50
Diced cucumber, mixed with yoghurt and dry mint. Drizzled with olive oil	
Mixed Pickles مخلل مشكل V	£3.50
Selection of traditional Lebanese mixed pickles.	
Zaytoon زيتون V	£3.50
Authentic Middle Eastern olives.	

MEZZA

Medium Mezza £9.90	Large Mezza £16.00
Hummous(S), Hummous Beiruty(S), Moutabal(S.D), Tabbouleh, Falafel(C.Soya), Olives & Salad. Served with bread(G)	
Medium Hot Mezza £10.95	Large Mezza £16.95
Burek Bil Jibnah(D.Soy), Sfiha Lahem, Batata Harrah, Falafel (C.Soy) & Halloumi (D). Served with Bread(G)	

GRILLED CHICKEN

Whole Chicken فروج مشوي	£17.90
Marinated and charcoal grilled to perfection. Served with rice or fries.	
Half Chicken نصف فروج مشوي	£11.00
Marinated and charcoal grilled to perfection. Served with rice or fries.	

FISH

Sea Bass سمك مشوي F.D	£18.50
Charcoal grilled whole seabass marinated with herbs and spices. Served with rice or fries.	
Salmon Fillet سمك السلمون F	£16.90
Marinated and charcoal grilled. Served with rice or fries.	
Samke Harra (Traditional Lebanese Dish) F.D 🔥	£18.50
A recipe from the Northern city of Lebanon, Tripoli.	
Full Sea bass fillet, cooked in a traditional herby sauce with a spicy kick. Served with rice or bread.	

Creamy Garlic Salmon & Prawn F.D	£22.90
Charcoal grilled salmon cooked with prawns, garlic, spinach with a hint of tomato sauce. Served with	

MOROCCAN

Chicken Tagine طاجن بال دجاج	£14.00
Slow cooked chicken with onions, olives, coriander and veg in a Moroccan savoury sauce served with bread (G).	
Lamb Tagine طاجن با لحم	£16.50
Slow-cooked lamb with veg in a Moroccan savoury sauce topped with caramelised onion (G), almonds (N) and dry plums coated with sesame(S). Served with bread (G)	

CHARCOAL GRILL

Served with Rice or Fries or Salad with Hummus(S) & Bread (G)	
Mixed Grill مشوي مشكل	£15.95
Lamb cubes, lamb kafta, shish taouk grilled on skewers, chicken wings.	
Lahem Meshwi لحم مشوي	£13.90
Marinated and succulent lamb cubes grilled on skewers.	
Shish Taouk شيش طاووق	£13.50
Charcoal grilled chicken cubes, marinated with garlic, lemon juice, spices & olive oil.	
Chicken Wings جوانح	£11.50
Marinated chicken wings grilled over charcoal	
Kafta Chicken كفته دجاج	£11.00
Seasoned minced chicken.	
Kafta Lamb كفته لحم	£11.00
Seasoned minced lamb.	
Lamb Chops ریش غنم	£16.00
Chargrilled Marinated lamb chops.	
Kafta Khachkhach كفته خشخاش 🔥	£15.00
Minced lamb grilled on skewers, topped with spicy, herby tomato sauce.	

LAMB DISHES

Lamb Mandi لحم مندي	£14.90
Slow-roasted lamb pieces on the bone, marinated with Arabian herbs and spices, topped with fried onions (G) and nuts (N) served with rice	
Lamb Shank موزاٹ غنم	£19.00
Tender and succulent lamb shank, marinated and slow-cooked, served with fresh home-made pita bread (G).	
Bamia With Lamb باميه باللحم Soy	£13.50
Pulled lamb cooked in an okra, garlic, coriander and tomato Stew served with rice.	

CHEF'S SPECIALS

Lasagna D.G.M	£14.00
Homemade delicious lasagne made with our slow cooked beef ragù, traditional béchamel and tomato sauce. Topped with mozzarella and parmesan cheese.	

Chicken Penne Arrabbiata D.G	£13.00
Penne pasta in a rich, creamy spicy tomato sauce, crushed red pepper, garlic, olive oil & chicken topped with parmesan cheese	

SHAWARMA

Arabie Shawarma شاورمه عربيه E.G	£10.00	£16.90
Authentic Arabian shawarma wrapped in a thin bread and toasted, served with fries. Choose from Chicken, Beef/lamb (D) or Mixed.		
Chicken Shawarma شاورمه دجاج	£10.00	
Roasted thin slices of marinated chicken. Served with choice of salad & bread (G), rice or fries.		
Meat Shawarma شاورمه لحم S.D	£11.00	
Roasted thin slices of marinated beef/lamb. Served with a choice of salad & bread, rice or fries.		
Mixed Shawarma شاورمه مشكله S.D	£11.50	
Roasted thin slices of marinated chicken & beef/lamb. Served with a choice of salad & bread(G), rice or fries.		

Al-Bader Special Shawarma 🔥	£11.90
Loaded Chicken Shawarma with a bed of fries, topped with cheese, house tomato sauce topped with special sauce	

STEAKS

OUR ANGUS BEEF STEAKS ARE DRY AGED FOR MIN. 28 DAYS

Al Bader Special Steak بدر ستیک D	£23.50
Premium cut Sirloin steak marinated & grilled. Served with a side of homemade creamy mushroom sauce and herby sautéed potatoes.	
Lamb Steak شريحة لحم غنم D	£18.50
Marinated & grilled lamb steak, served with a homemade creamy mushroom sauce and herby sauteed potatoes.	
Chicken Fillet فيليه دجاج مشوي	£13.50
Marinated tender chicken fillet, served with fries or rice.	
Pollo Saffron فيليه دجاج بالزعفران D	£15.50
Tender chicken breast fillet, cooked in a rich saffron and leek sauce, topped with steamed asparagus. Served with herby sautéed potatoes.	

PLATTERS TO SHARE

Chicken Platter	2/3 PEOPLE
Whole Chicken, 2x Shish Tawouk, 2x Chicken Kofta 1x Chicken Wings. Served with rice, fries and mix salad.	£49

Chicken Platter DELUXE	5/6 PEOPLE
Whole Chicken, 2x Shish Tawouk, 4x Chicken Kofta, 1x Skewer Chicken Wings, 1x Chicken File, 2x Shawarma Arabie. Served with rice, fries and mix salad	£89

Meat Platter	2/3 PEOPLE
Lamb chops, lahem meshwi, Lamb kofta and lamb mandi. Served with rice(D) or fries and a side of mix salad.	£57

Meat Platter DELUXE	5/6 PEOPLE
5x Lamb chops, 2x Lahem Meshwi, 4x Lamb Kofta and Lamb Mandi, 2x Meat Shawarma Arabie (E.T.D) Lahem Bil Ajeen. Served with Rice (D), Fries, Mix Salad	£98

Al-Bader Special Grill	3+ PEOPLE
8 Mix Grill Skewers with Chicken Shawarma served with salad and choice of rice or fries	£47

Al-Bader DELUXE Platter	5/6 PEOPLE
Grilled Chicken Fillets, 3 Mix Kafta, 2 Shish Taouk 1 Wings 6 Lamb Chops, Lahem Bil Ajeen (G) Rice, Fries, Salad	£87

Roasted Lamb Shoulder N	2/3 PEOPLE
Slow-roasted lamb marinated in spices and herbs Served with Rice, Salad & Cucumber Mint Yoghurt (D)	£55

Full Lamb Shoulder (1/4) N	4/5 PEOPLE
Slow roasted lamb marinated in spices and herbs Served with Rice, Salad & Cucumber Mint Yoghurt (D)	£79

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