



Menus

0121 773 9818



@albaderrestaurant

Platters

Full English 8

Classic combo of sausage, hash browns, turkey rashers, beans, fried eggs, mushrooms, tomato, butter & toast.

Beirut COMBO 8

A selection of fuul mudammas, hummus, falafel, olives & halloumi cheese. Served with freshly baked Lebanese bread.

ShakShouka

Eggs cooked in a homemade Middle Eastern spiced tomato onion and garlic sauce with fresh coriander and garlic, topped with feta cheese. served with freshly baked Lebanese bread. 8

Prawns Tagine 8

Oven cooked prawns in a rich and creamy tomato sauce, with eggs, onions and spinach. served with freshly baked Lebanese bread.

Kofta Tagine 8

Kofta meat balls, cooked in a rich tomato sauce with harrisa and veg. topped with egg. served with freshly baked Lebanese bread.

Al-Bader Special 10

Pan fried Halloumi with sujuk mince, batata harra, eggs, mini bakeries, olives, feta cheese and hummus. Served with freshly baked Lebanese bread.

Omelettes

Served with bread

Mix Veg 6.5

Onion, mushroom, peppers and tomato.

Mix Cheese 6.5

Cheddar and mozzarella cheese.

Merguaz 6.5

Pan fried moroccan sausage.

Diced Chicken 6.5

Seasoned diced chicken.

Turkey rashers 6.5

Turkey rashers.

Mince meat 6.5

Topped with seasoned minced meat.

Toastie 6.5

Scrambled eggs with chili, coriander, herbs and spices. Topped with cheese, served on toast.

Hummus 5

Falafel 5

Grilled Halloumi 5.9

Halloumi Fries 5.5

Foul moudammas (Fava Beans) 5.5

Yalla Manoushe From the oven

Manakish jibneh 6

Topped with cheese.

Manakish Zaatar 5.5

Zaatar (thyme) sesame seeds and olive oil.

Manakish Jibneh & Zaatar 6

Combo of zaatar and cheese.

Lahem Bil Ajin 6.5

Topped with a mix of minced lamb, onions and tomato.

Lahem Bil Ajin & Cheese 7

Topped with a mix of minced lamb, onions tomato and cheese.

Fatayer BsbaneKh 6

Pastry filled with a mix of spinach, onions, lemon juice, olive oil and sumac.

Muhammarah cheese 6

Base of roasted red pepper paste, topped with mozzarella and cheddar cheese.

Burek Bil Jibneh 5

Home-made deep fried Lebanese pastry (cheese Rolls)

Mix Lebanese pies 7

A selection of 8 mini pies, spinach, feta cheese, minced meat, muhamarah and zaatar.



Calzone Style

Spinach 8

Filled with fresh spinach leaves, mozzarella and cheddar cheese, topped with roasted sesame seeds.

Cheese Lover 8

Filled with four different types of cheese, halloumi, cheddar, mozzarella and feta cheese, brushed with zaatar, sesame and olive oil on top.

Beirut 8

Filled with our homemade sujuk mince and cheese.

Tripoli 8

Filled with feta cheese, halloumi cheese, olives and fresh tomato, brushed with zaatar, sesame and olive oil on top.

Classics

Diced Lamb (Ras Asfour) 6.9

Lamb cubes sautéed and caramelized with onions, peppers, garlic, coriander, spices and pomegranate sauce.

Lamb Liver 6.5

Pan fried Lamb liver cubes, with tomato, onions, fresh chili and garlic. Drizzled with olive oil and pomegranate molasses.

Merguaz 6

Pan fried Moroccan sausages, with tomato, onions, fresh chili and garlic. Drizzled with olive oil.

STARTERS

Hummous (S) ✓ حمص	£5.00
Mashed boiled chickpeas, mixed with tahini paste, garlic, lemon juice & salt. Served with bread.	
Hummous Beiruty (S) 🔥 ✓ حمص بيروتى	£5.00
Mashed boiled chickpeas, mixed with tahini paste, hot pepper paste, parsley, garlic & lemon juice. Served with bread.	
Hummous Shawarma (S) حمص شاورما	£6.70
Original hummous topped with a choice of beef or chicken shawarma. Served with bread.	
Moutabal (S) ✓ متبل	£5.00
Grilled and mashed aubergine blended with sesame paste (tahina) and lemon juice. Served with bread.	
Warak Enab Bzeit ✓ ورق عنب	£5.00
Hand rolled vine leaves filled with rice, parsley tomatoes, mint, onions cooked in lemon juice and olive oil.	
Badinjan Makdous (N) ✓ بادنجان مكدوس	£4.00
Pickled baby aubergines stuffed with walnuts and garlic.	
Foul Madamas ✓ فول مدمس	£5.50
Boiled fava beans and chick peas with tomatoes, parsley, lemon and garlic. Olive oil and tahini dressing. Served with bread.	
Moussaka ✓ مسقعه	£6.50
Cooked aubergine, onions, peppers & chickpeas. In a fresh homemade tomato sauce. Served with bread.	
Bammieh B'zeit ✓ باميه بالزيت	£6.50
Okra cooked with tomatoes and onions, drizzled with olive oil. Served with bread.	
Falafel ✓ فلافل	£5.00
Deep fried balls made from chickpeas fresh herbs and spices.	
Kibbeh Maklieh (N) كبه مقلية	£5.00
A mixture of burgul, onions and ground beef balls stuffed with delicious ground meat and spices. Deep fried	
Batata Harrah ✓ 🔥 بطاطا حاره	£5.00
Deep fried cubes of fresh potato, mixed with fresh pepper, lemon juice, fresh chilli, chilli flakes and coriander.	
Sawda Dijaz كبد دجاج	£6.00
Seasoned chicken liver sauteed in garlic, pepper, onions and pomegranate sauce. Served with bread.	
Grilled Halloumi Cheese ✓ جبنة حلومي مشوية	£5.90
Halloumi cheese grilled and drizzled with olive oil	
Prawn Provencale جبرى	£6.50
Peeled Prawns cooked with garlic and chilli in a creamy tomato sauce.	
Merguez مرغار	£6.00
Pan fried Moroccan sausages with fresh tomatoes and onions. Served with bread.	
Arayes Spicy 🔥 عرايس حاره	£5.50
Toasted Lebanese bread filled with minced meat, onions & parsley	
Spicy Jawaneeh 🔥 جوانع حاره	£5.00
Charcoal grilled chicken wings, pan fried in lemon juice coriander, chillies, onions and tomato.	
Halloumi Fries (5pcs) اصابع حلومي	£5.50
Fried halloumi sticks, seasoned with thyme and cajun spices	
Burek Bil Jibneh اصابع بالجبنه	£4.50
Fried Lebanese pastry (cheese roll)	
Sambousa سمبوسة دجاج	£5.00
Deep fried triangular pastry filled with chicken and veg	

Allergy Notice:

Please inform a member of staff if you have any allergies or dietary requirements

(N) Nuts | 🔥 Spicy | ✓ Veg

SALAD BAR

Tabbouleh ✓ تبولة	£5.50
Fine chopped, parsley, onions and tomato, mixed with crushed fine wheat. Topped with lemon juice and olive oil.	
Fattoush ✓ فتوش	£5.50
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 ✓ سلطة جبنة الفيتا	£6.00
Mixed salad with feta cheese, olives, mint in a lemon and olive oil dressings.	
Laban Bil Khiyar ✓ لبن بالخيار	£3.00
Diced cucumber, mixed with yoghurt and dry mint. Drizzled with olive oil	
Mixed Pickles ✓ مخلل مشكل	£3.00
Selection of traditional Lebanese mixed pickles.	
Mixed Salad ✓ سلطة	£3.00
Seasonal mixed salad	
Zaytoon ✓ زيتون	£3.00
Authentic Middle Eastern olives.	

MEZZA

Medium Mezza £9.90 ✓
Hummous, Hummous Beiruty, Moutabal, Warak Enab, Tabbouleh, Falafel, Olives & Salad. Served with bread
Large Mezza £16.50 ✓
Hummous, Hummous Beiruty, Moutabal, Warak Enab, Tabbouleh, Falafel, Olives & Salad. Served with bread
Medium Hot Mezza £11.00
Burek Bil Jibnah, Sfiha Lahem, Batata Harrah, Falafel & Halloumi. Served with Dip & Bread
Large Hot Mezza £17.50
Burek Bil Jibnah, Sfiha Lahem, Batata Harrah, Falafel & Halloumi. Served with Dip & Bread

GRILLED CHICKEN

Whole Chicken فروج مشوى	£16.50
Served with rice or fries.	
Half Chicken نصف فروج مشوى	£9.50
Served with rice or fries.	

FISH

Sea Bass سمك مشوى	£16.50
Charcoal grilled whole seabass marinated with herbs and spices. Served with rice or fries.	
Salmon Fillet سمك السلمون	£14.50
Marinated and charcoal grilled. Served with rice or fries.	
Samke Harra (Traditional Lebanese Dish) 🔥	£16.00
A recipe from the Northern city of Lebanon, Tripoli. Sea bass fillets, cooked in a traditional herby sauce with a spicy kick. Served with rice or bread.	

MOROCCAN

Chicken Tagine طاجين بالدجاج	£13.00
Slow cooked chicken with onions, olives, coriander and veg in a Moroccan savoury sauce served with bread.	
Lamb Tagine (N) طاجين بالحم	£15.00
Slow cooked lamb with veg in a Moroccan savoury sauce topped with caramelized onion, almonds and dry plums. Served with bread	

CHARCOAL GRILL

Mixed Grill مشوي مشكل	£15.00
Lamb cubes, lamb kafta, shish taouk grilled on skewers, 2pcs chicken wings. Served with rice, fries or salad & bread.	
Lahem Meshwi لحم مشوي	£13.50
Marinated and succulent lamb cubes grilled on skewers. Served with rice, fries or salad & bread.	
Shish Taouk شيش طاووق	£13.00
Charcoal grilled chicken cubes, marinated with garlic, lemon juice, spices & olive oil. Served with rice, fries or salad & bread.	
Chicken Wings جوانح	£10.50
Charcoal grilled marinated chicken wings. Served with rice, fries or salad & bread.	
Kafta Chicken كفته دجاج	£10.00
Seasoned minced chicken. Served with rice, fries or salad & bread.	
Kafta Lamb كفته لحم	£10.00
Seasoned minced lamb. Served with rice, fries or salad & bread.	
Lamb Chops ريش غنم	£14.00
Chargrilled Marinated lamb chops. Served with rice, fries or salad & bread.	
Kafta Khachkhach كفته خشخاش	£13.00
Minced lamb grilled on skewers topped with spicy, herby tomato sauce. Served with salad & bread.	
Kafta Aubergine كفته باذنجان	£13.00
Base of crispy pita bread and smoked aubergine. Topped with yoghurt, homemade tomato sauce, butter and charcoal grilled kafta.	

LAMB DISHES

Lamb Mandi (N) لحم مندي	£13.50
Slow roasted lamb pieces on the bone, marinated with Arabian herbs and spices, topped with fried onions and nuts served with rice.	
Lamb Shank موزات غنم	£16.90
Tender and succulent lamb shank, marinated and slow cooked, served with fresh home-made pita bread.	
Bamia With Lamb باميه بال لحم	£10.90
Pulled lamb cooked in an okra, garlic, coriander and tomato stew served with rice.	

LASAGNA

Lasagna لازانيا	£12.00
Homemade delicious lasagna made with our slow cooked beef ragu, traditional bechamel and tomato sauce. Topped with mozzarella and parmesan cheese.	

SHAWARMA

Shawarma Arabie شاورمه عربيه	M £9.50 L £16.50
Authentic Arabian shawarma wrapped in a thin bread and toasted served with fries. Choose from Chicken, Beef / lamb or Mixed.	
Chicken Shawarma شاورمه دجاج	£9.00
Roasted thin slices of marinated chicken. Served with choice of salad & bread, rice or fries.	
Meat Shawarma شاورمه لحم	£10.00
Roasted thin slices of marinated beef / lamb. Served with choice of salad & bread, rice or fries.	
Mixed Shawarma شاورمه مشكله	£10.00
Roasted thin slices of marinated chicken & beef / lamb.. Served with choice of salad & bread, rice or fries.	

LEBANESE BAKERY

Fatayer BsbaneKh بالسبانخ	£6.00
Baked Lebanese pastry filled with spinach, onions, lemon juice olive oil & sumac	
Manakeish Bizaatar بالزعر	£5.50
Baked Lebanese pastry topped with thyme sesame seeds & olive oil	
Manakeish Bil Jibneh بالجبنه	£6.00
Baked Lebanese pastry topped with cheese	
Manakeish Bizaatar/Jibneh بالزعر و الجبنه	£6.00
Baked Lebanese pastry topped with zaatar and cheese	
Lahem Bil Ajin لحم بالعجين	£6.50
Baked Lebanese pastry topped with minced lamb, onions and tomatoes	
Sfiha Lahem 5pcs صفيحه بالحمه	£4.00
Lebanese pastry filled with minced meat & onions	
Mini-Pizza بيتزا	£2.50
Pastry topped with mozzarella cheese, tomato sauce, sweet corn and mushroom	

Calzone Style

Cheese Lover	£8.00
Folded Manakish filled with cheddar, halloumi, mozzarella and feta cheese. Brushed with thyme sesame seeds & olive oil (zaatar)	
Tripoli	£8.00
Folded Manakish filled with feta cheese, halloumi cheese, olives and tomato. Brushed with thyme sesame seeds & olive oil (zaatar)	
Beirut	£8.00
Folded Manakish filled with a base of tomato sauce, sujuk and mixed cheese.	

TURKISH PIDE

Feta Cheese	£8.00
Feta cheese, fresh tomatoes, red onion, sesame seeds & dried basil	
Spinach	£8.00
Spinach, tomato puree, garlic, cheddar cheese, sesame seeds (with or without an egg on top)	
Artichokes	£8.00
Artichokes, tomatoes, cheddar cheese, mushrooms, spinach, sesame seeds & onions	
Kiymali	£8.00
Minced meat, onions fresh tomatoes, red pepper (with or without an egg on top)	
Halloumi	£8.00
Halloumi cheese, zaatar (thyme), fresh tomatoes & black olives	
Tavuklu	£8.00
Chicken, peppers, red onion, tomato puree, cheddar cheese & dried basil	
Sucuklu	£8.00
Garlic sausage, peppers, cheddar cheese (with or without an egg on top)	

CATERINGS

BOOK FOR YOUR FUNCTIONS
INDOOR OR OUTDOOR CATERINGS

WEDDING
BIRTHDAY
BUFFET
SPECIAL OCCASIONS
CORPORATE

STEAKS

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

Al Bader Special Steak **بدر ستيك** £19.00

Premium cut Sirloin steak marinated & grilled. Served with a homemade creamy mushroom sauce and herb sauteed potatoes.

T-Bone Steak **شريحة لحم بقر** £24.00

Premium cut T-Bone steak marinated & grilled, served with a homemade creamy mushroom sauce and herb sauteed potatoes.

Lamb Steak **شريحة لحم غنم** £17.00

Marinated & grilled lamb steak, served with a homemade creamy mushroom sauce and herb sauteed potatoes.

Chicken Fillet **فيليه دجاج مشوي** £13.00

Marinated tender chicken fillet, served with fries or rice.

Pollo Saffron **فيليه دجاج بالزعفران** £14.50

Tender chicken breast fillet, cooked in a rich saffron and leek sauce, topped with steamed asparagus. Served with herb sauteed potatoes.

Harissa Chicken **فيليه دجاج بالزعفران** £15.50

Soft and tender chicken smothered in a rich veg, tomato and harissa sauce. Topped with mozzarella and parmesan cheese.

PLATTERS TO SHARE

Chicken Platter - 2/3 PEOPLE

Whole Chicken, shish tawouk, chicken kofta, chicken wings and chicken shawarma.

Served with rice or fries, and a side of mix salad.

£40.00

Meat Platter - 2/3 PEOPLE

Lamb chops, lahem meshwi, Lamb kofta and lamb mandi.

Served with rice or fries and a side of mix salad.

£46.00

Al-Bader Special Grill - 2/3 PEOPLE

8 Mix Grill Skewers with Chicken Shawarma, Served with salad and choice of rice or fries.

£40.00

Roasted Lamb Shoulder - 2/3 PEOPLE ^N

Slow roasted lamb marinated in spices and herbs. Served with Rice, Salad & Cucumber Mint Yoghurt

£45.00

Full Lamb Shoulder (1/4) - 4/5 PEOPLE ^N

Slow roasted lamb marinated in spices and herbs. Served with Rice, Salad & Cucumber Mint Yoghurt

£69.00

WRAPS

Lahem Meshwi	لحم مشوي	£4.50
Shish Taouk	شيش طاووق	£4.50
Kafta Kabab Lamb	كفته لحم	£4.50
Kafta Kabab Chicken	كفته دجاج	£4.50
Chicken Shawarma	شاورمه دجاج	£4.50
Beef Shawarma	شاورمه لحم	£4.50
Mixed Shawarma	شاورمه مشكله	£4.50
Falafel [✓]	فلافل	£4.50
Halloumi Cheese [✓]	جبنة حلومي	£4.50
Halloumi, Falafel & Hummus ^{NEW} [✓]		£5.50

SIDE ORDERS

Couscous [✓]	كسكس	£3.50
Yellow Rice	رز اصفر	£3.90
Potato Wedges	بطاطا جوانح	£2.50
Sauté Potatoes	بطاطا	£3.00
French Fries	بطاطا مقلية	REG £2.50 LRG £3.00



**LAMB OR CHICKEN KOFTA
CHICKEN OR BEEF SHAWARMA
CHICKEN WINGS
MARGHERITA PIZZA (ONLY)
CHICKEN STRIPS
SHISH TAOUK**

SERVED WITH FRIES & FRUIT SHOOT

£6.00

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DESSERTS & DRINKS Menu

Hot Drinks

Tea

English Tea	Single	M: Pot	L: Pot	£2.00
Mint Tea	£2.00	£3.50	£5.00	
Moroccan Green Tea	M: £4.00	L: £6.00		
Al Bader Tea				£2.50
Lemon, mint and ginger				
4 Season Spices Tea				£2.50
A Fusion of cinnamon, ginger and cloves. Take a few moment to enjoy this fragrant warm drink				
Chai Latte				£2.90
We take this heart warming drink with a blend of fresh aromatic spices				

Coffee

Single Espresso	Extra Shot +50p	£2.90
Americano		£2.90
Cappuccino		£2.90
Café Latte		£2.90
Macchiato		£2.90
Hot Chocolate		£2.90
Turkish Coffee	M: £3.50 L: £5.00	

Cold Drinks

Still Water	£1.00
Soft Drinks (Glass bottle 33cl)	£2.30
Coke, Diet Coke, Fanta & Sprite	
Fruit Shoot (Orange / Blackcurrant)	£1.00

Lassi

Ayran	SINGLE: £3.50 JUG: £8.50
Mango Lassi	SINGLE: £4.50 JUG: £11.50



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Cake & Desserts

- Knefeh** £5.50
Rich traditional cheese Knefeh drizzled with syrup and topped with pistachios.
Add scoop of ice cream for +95p
- Baklawas (3pcs)** £3.95
Add scoop of ice cream for +95p
- Chocolate Brownie** £3.50
Classic chocolate brownie made with rich Belgian chocolate, topped with chocolate drizzle and fresh cream. Add scoop of ice cream for +95p
- The Ultimate Oreo** £4.50
Crispy Oreo base, a silky Oreo cheesecake filling, and even more Oreos on top! *The perfect dessert for Oreo lovers*
- Lotus Cheesecake** £4.50
A delicious Biscoff Cheesecake with a Biscoff biscuit Base, creamy Biscoff Cheesecake filling and a silky biscoff spread on top.



Milkshakes

- Vanilla** £5.50
Strawberry £5.50
Pistachio £5.50
Mango £5.50
Bubblegum £5.50
Chocolate £5.50
Banana £5.50

Deluxe Shakes

- Oreo** £6.50
Baklawas Pistachio £6.50
Lotus Biscoff £6.50
Energy Boost £6.50
Dates, banana, avocado, honey & milk



Mojitos

Lime juice, fresh mint & flavoured syrup.
Mixed together with your choice of flavour to deliver a sweet, acidic, minty & sparkly taste.

£5.90



Passion Fruit

Mango

Classic Citrus

Strawberry

Juices

- | | JUG | SINGLE |
|--------------------------|--------|--------|
| Orange | £12.50 | £5.90 |
| Mango | | £5.90 |
| Strawberry | | £5.90 |
| Fresh Lemonade with mint | | £5.90 |
| Apple | | £5.90 |
| Carrot | | £5.90 |

Mocktails

- Al-Bader** £6.00
Mixed fruit smoothie
- Good Vision** £6.00
Apple, carrot, orange and ginger
- Summer Breeze** £6.00
Strawberry, orange & pineapple
- Apple Eye** £6.00
Apple, orange, lemon & strawberry

Ice Cream

- 
One Scoop
£1.95
- 
Two Scoop
£3.50
- 
Three Scoop
£4.50

Catering

your special event is a privilege!

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

Check out our Function hall on the 1st floor





Get in touch

0121 773 9818



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