

NOURA MAYFAIR
RESTAURANT BRASSERIE BAR
16 Curzon Street
London Mayfair W1J 5HP
Tel: 020 7495 4396 / 020 7495 4397
nouramayfair@noura.co.uk

NOURA KNIGHTSBRIDGE
DELICATESSEN CAFÉ
12 William Street
London, SW1X 9HL
Tel: 020 7235 5900

NOURA KINGSTON
LEBANESE RESTAURANT
bar & charcoal grill
16 The Triangle,
Kingston Upon Thames
KT1 3RT
Tel: 020 3034 2424
nourakingston@noura.co.uk

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WWW.NOURA.CO.UK



SELECTED PLATTERS AVAILABLE
FROM 12.00 PM TO 6.00 PM DAILY (EXCEPT SUNDAY)

SELECTION OF MEZZE G S So <i>V</i>	£18.50
<i>Platter of 5 mezze:</i> <i>Hoummos, Moutabbal, Tabbouleh, Falafel and Loubieh bel Zeit</i>	
LARGE SELECTION OF MEZZE G S So	£20.50
<i>Platter of 7 mezze:</i> <i>Hoummos, Moutabbal, Tabbouleh, Falafel, Loubieh bel Zeit, Kebbeh and Vine leaves</i>	
VEGETARIAN SELECTION OF MEZZE G S <i>V</i>	£20.50
<i>Platter of 7 mezze:</i> <i>Hoummos, Moutabbal, Tabbouleh, Vine leaves, Loubieh bel zeit, Fatayer, Falafel</i>	
LAMB CHAWARMA - HOUMMOS OR SALAD S So	£21.50
<i>Slices of marinated lamb roasted on a skewer served with Hoummos or Salad</i>	
CHICKEN CHAWARMA - TABBOULEH OR RICE G So	£21.50
<i>Slices of marinated chicken roasted on a skewer, served with Tabbouleh or Rice</i>	
MIXED CHAWARMA - TABBOULEH & HOUMMOS S G So	£23.75
<i>Slices of marinated lamb and chicken roasted on a skewer, served with Tabbouleh and Hoummos</i>	
CHARCOAL GRILLED LAMB - HOUMMOS OR SALAD S	£23.75
<i>Skewered lamb, charcoal grilled, served with Hommos or Salad</i>	
SHISH TAOUK - SALAD So	£21.50
<i>Skewers of marinated chicken, charcoal grilled, served with crisp mixed salad</i>	
GRILLED KAFTA - FATTOUSH G	£21.50
<i>Skewered minced lamb with parsley and onion, charcoal grilled, served with Fattoush salad</i>	
MIXED GRILL - HOUMMOS AND TABBOULEH G S So	£25.50
<i>Selection of lamb, Kafta and Shish Taouk served with Hoummos and Tabbouleh</i>	
MIXED FISH F	£25.50
<i>Mixed fish (Salmon & Cod) baked served with Saffron rice</i>	

HOUMMOS

Puree of chickpeas with sesame oil and lemon

MOUTABBAL

Puree of grilled smoked aubergine with sesame seed oil and lemon juice

TABBOULEH

Parsley, crushed wheat, tomatoes, onion, lemon juice and olive oil

FATAYER

Baked spinach with onions and pine kernels in pastry parcels

FALAFEL

Bean croquettes chickpeas, garlic and sesame oil

LOUBIEH BEL ZEIT

Green beans cooked with tomatoes, garlic, onion and olive oil

FATTOUSH

Mixed salad, lettuce, tomatoes, mint, sumak, onion and fried Lebanese bread

KEBBEH

Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried

CHEESE SAMBOUSSIK

Cheese rissole

VINE LEAVES

Vine leaves filled with rice, tomato and parsley cooked in olive oil

All prices are inclusive of VAT and exclusive of a discretionary 12.5% service charge

cold mezze

HOUMMOS 🌱 S	£9.50
<i>Purée of chickpeas with sesame oil & lemon</i>	
HOUMMOS BEIRUTY 🌱 S	£9.75
<i>Purée of chickpeas with garlic, parsley, sesame oil & lemon</i>	
WARAKENAB VINE LEAVES 🌱	£9.50
<i>Vine leaves filled with rice, tomato & parsley cooked in olive oil</i>	
LOUBIEH BEL ZEIT 🌱	£9.00
<i>Green beans cooked with tomato, garlic, onion & olive oil</i>	
BAMIEH BEL ZEIT 🌱	£9.00
<i>Okra cooked with tomato, coriander, garlic, onion & olive oil</i>	
MOUSAKAAT BATENJAN 🌱	£9.75
<i>Baked seasoned aubergine cooked with tomato garlic, onion & chickpeas</i>	
SHANKLEESH 🍳 M	£9.75
<i>Aged cheese with thyme served with finely chopped tomatoes, onions, parsley & olive oil</i>	
LABNEH 🍳 M	£8.75
<i>White cream cheese made from curdled milk, garlic & thyme optional</i>	
TABBOULEH 🌱 G	£10.50
<i>Finely chopped parsley, tomatoes, onion, lemon juice & olive oil, mixed with cracked wheat</i>	
FATTOUSH 🌱 G So	£9.75
<i>Chopped mixed salad, lettuce, tomatoes, mint, sumak, and fried Lebanese bread</i>	
MOUTABBAL 🌱 S	£10.00
<i>Puree of grilled smoked aubergine with sesame seed oil & lemon juice</i>	
MOUJADDARA 🌱 So	£9.50
<i>Puree of lentils and rice with seared onion topping</i>	
MUDARDARA 🌱	£9.00
<i>Cooked lentils and rice served with fried onions</i>	
BATRAKH F	£16.25
<i>Sliced Boutargue fish roe with garlic and olive oil</i>	
HOUMMOS AWARMA S N M	£13.75
<i>Puree of chickpeas served with minced marinated lamb</i>	
HOUMMOS CHAWARMA S So	£13.75
<i>Puree of chickpeas served with sliced marinated lamb</i>	
SAMKE HARRA F N	£9.75
<i>Fish ratatouille with tomato, hot green pepper, red pepper, onion and coriander</i>	
BASTORMA	£10.75
<i>Thin slices of spicy smoked beef</i>	
MUHAMMARA 🌱 N	£10.75
<i>Finely blended mixed nuts, spices and olive oil</i>	
BATINJAN MAKDOUS 🌱 N	£8.50
<i>Baby aubergines pickled and stuffed with walnut and garlic</i>	
BATINJAN EL RAHIB 🌱	£9.75
<i>Finely chopped grilled aubergines, green peppers lemon juice & garlic</i>	
BELGHARI CHEESE 🍳 M	£8.50
<i>Bulgarian cheese</i>	
KASHKAWAL CHEESE 🍳 M	£8.50
<i>Greek cheese made from sheep's milk.</i>	
KABIS 🌱	£6.75
<i>Mixed pickles</i>	

ALL CAKE SUPPLY BY THE CUSTOMER WILL BE CHARGED £3.00 PER PERSON.

Please advise your server of any special dietary requirements including intolerances & allergies.

Ingredients Allergens G = Gluten • N = Nuts • S = Seeds • M = Milk • So = Soya • F = Fish

Gluten free bread is available at £2.50 per cover 🌱 Vegan 🍳 Vegetarian

HOUMMOS BALILA 🟢 N	£8.50
<i>Boiled chickpeas, lemon, garlic and olive oil served hot</i>	
FOUL MOUDAMMAS 🟢	£8.50
<i>Fava beans simmered in tomatoes, garlic and olive oil</i>	
FATAYER 🟢 G N	£10.00
<i>Baked spinach with onions and pine kernels in pastry parcels</i>	
SFEEHA G N	£10.00
<i>Small Lebanese pie, seasoned minced lamb, tomato, onions & pine kernels</i>	
SAMBOUSSIK G N M So	£10.00
<i>Deep-fried lamb rissole pastry with pine kernels</i>	
CHEESE SAMBOUSSIK 🟡 G M So	£10.00
<i>Deep-fried cheese rissole pastry with herbs</i>	
KEBBEH G N So	£10.00
<i>Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried</i>	
CHEESE RIKAKAT 🟡 G M So	£10.00
<i>Filo pastry filled with mixed cheese, deep fried</i>	
FALAFEL 🟢 S So	£9.50
<i>Deep-fried bean croquettes chickpeas, garlic and sesame oil</i>	
MANA'EESH 🟢 G S M	£8.50
<i>Thyme and sesame seed herb pizza with olive oil</i>	
CHEESE MANA'EESH 🟡 G S M	£8.50
<i>Lebanese cheese pizza</i>	
LAHM BI AJINE G M	£8.75
<i>Lebanese pizza, topped with seasoned minced lamb, tomato, onions and pine kernels</i>	
SOJOK	£9.50
<i>Fried spicy lamb sausage</i>	
SOJOK WITH EGGS	£10.75
<i>Fried spicy lamb sausage with eggs</i>	
MAKANEK N	£10.75
<i>Flambéed lamb sausages in lemon</i>	
SAWDAT DJAJ	£9.75
<i>Marinated chicken livers flambéed in lemon</i>	
JAWANEH So	£9.50
<i>Chicken wings marinated in lemon and garlic, charcoal grilled or fried</i>	
GRILLED KELLAJ 🟡 G M	£10.50
<i>Lebanese bread filled with halloumi cheese & tomatoes, charcoal grilled</i>	
ARAYESS G N	£11.75
<i>Lebanese bread filled with seasoned minced lamb & pine kernels, charcoal grilled</i>	
SPICY POTATOES 🟢 So	£9.50
<i>Potatoes diced and cooked with onion, red and green peppers, coriander, garlic and spices</i>	
KELLAJ SHANKLEESH 🟡 G M	£9.75
<i>Lebanese bread filled with aged cheese, thyme, tomatoes, onion and parsley, charcoal grilled</i>	
POTATOES KEBBEH 🟡 G N So	£9.00
<i>Mashed potatoes and cracked wheat shell filled with walnut, onion and green pepper</i>	
GRILLED HALLOUMI CHEESE 🟡 S M	£10.50
<i>Grilled Cypriot Cheese</i>	

hot mezze

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main courses

LAHM MESHWI	£22.75
<i>Two skewers of lamb cubes, marinated and charcoal grilled</i>	
KAFTA MESHWIYEH	£20.50
<i>Two skewers of minced lamb skewers with parsley and onions, charcoal grilled</i>	
SHISH TAOUK So	£20.50
<i>Two skewers marinated chicken breast cubes, charcoal grilled</i>	
KAFTA TARATOR S N	£20.75
<i>Minced lamb, charcoal grilled, topped wit pureed sesame & lemon sauce</i>	
KAFTA KHASHKHASH N	£20.75
<i>Minced lamb with spicy tomato sauce, charcoal grilled</i>	
MIXED GRILL So	£24.75
<i>Selection of three skewers : Lamb, Shish Taouk and Kafta</i>	
KEBBEH BISSAYNIYEH G N	£19.50
<i>Baked minced lamb and cracked wheat filled with seasoned minced lamb and pine kernels</i>	
CASTALETA GHANAM So	£21.50
<i>Marinated lamb cutlets, charcoal grilled</i>	
LAMB CHAWARMA So	£20.50
<i>Slices of marinated lamb roasted on a skewer</i>	
CHICKEN CHAWARMA So	£20.50
<i>Slices of marinated chicken roasted on a skewer</i>	
MIXED CHAWARMA So	£23.50
<i>Slices of marinated lamb and chicken roasted on a skewer</i>	
FARROUJ MESHWI So	£21.75
<i>Half a boneless marinated chicken, charcoal grilled</i>	
LOUBIEH WITH RICE 🟢 G M	£17.75
<i>Green beans cooked with tomato, served with vermicelli rice</i>	
BAMIEH WITH RICE 🟢 G M	£17.75
<i>Okra cooked with tomato and coriander, served with vermicelli rice</i>	
MUSAKAAT BATENJAN WITH RICE 🟡 G M	£18.50
<i>Baked seasoned aubergine cooked with tomato and chickpeas, served with vermicelli rice</i>	
LOUBIEH WITH LAMB AND RICE G M	£20.50
<i>Green beans cooked with lamb and tomato served with vermicelli rice</i>	
BAMIEH WITH LAMB AND RICE G M	£20.50
<i>Okra cooked with lamb and tomato served with vermicelli rice</i>	
MUSAKAAT BATENJAN WITH LAMB & RICE G M	£21.50
<i>Baked seasoned aubergine cooked with lamb and tomato and chickpeas, served with vermicelli rice</i>	

FISH

DOVER SOLE F So	£26.50
<i>Baked or fried</i>	
SEA BASS F So	£26.50
<i>Baked and served with olive oil or Tahineh sauce</i>	
RED MULLET F	£24.50
<i>Fried and served with Tahineh sauce and fried bread</i>	
KING PRAWNS F M	£30.75
<i>Grilled or fried in coriander, tomato, parsley and garlic served with Saffron rice</i>	
MIXED FISH F M	£25.50
<i>Mixed fish (Salmon & Cod) baked served with Saffron rice</i>	

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FATTEH

FATTEH HOUMMOS *G M N* £17.00

Cooked yoghurt, chickpeas & crispy bread, garnished with coriander, olive oil & crushed garlic

FATTEH BATINJAN *G M N So* £17.75

Cooked yoghurt, chickpeas, fried aubergines & crispy bread, garnished with coriander, olive oil & crushed garlic

FATTEH KAFTA *G M N* £18.75

Cooked yoghurt, chickpeas, grilled kafta skewers & crispy bread, garnished with coriander, olive oil & crushed garlic

FATTEH CHICKEN *G M N* £18.75

Cooked yoghurt, chickpeas, chicken breast & crispy bread, garnished with coriander, olive oil & crushed garlic

SOUP

LENTIL  £7.50

VEGETABLES  £7.50

CHICKEN *G M* £7.50

SIDE DISHES

PLAIN BOILED RICE  *M* £7.25

VERMICELLI RICE  *G M* £7.50

TOMATO RICE  £7.50

FRENCH FRIES  *So* £6.75

RICE WITH MINCED LAMB *N M* £7.75

STEAMED VEGETABLES *(Carrots, Courgette, Green Beans)*  £7.75

SAFFRON RICE  £7.75

SALADS

NOURA'S FRESH HERB SALAD  £8.50

Iceberg Lettuce with a selection of fresh herbs, lemon and olive oil.

FATTOUSH *G*  £9.75

Chopped mixed salad, lettuce, tomatoes, mint, sumac, and fried Lebanese bread

LEBANESE MOUNTAIN SALAD  £8.50

Tomatoes, lettuce, cucumber, radish, lemon and olive oil

TOMATO AND ONION SALAD  £8.50

Chopped fresh tomatoes with onions, dried mint and olive oil

DESSERTS

BAKLAWA (6 PIECES) *G N M* £8.50

Layered pastries with almonds, pistachios or pine kernels

OSSMALLIEH (PER PORTION) *G N M* £8.50

Caramelised wheat filled with ashta clotted cream

MOUHALLABIEH (PER PORTION) *N M* £8.50

Lebanese Pudding

MAAMOUL (PER PORTION) (5 PIECES) *G N M* £8.50

Assorted shortcrust pastries filled with walnut, pistachios, dates or almonds

HALAWET EL JEBN (4 PIECES) *G N M* £8.50

Cheese roll filled with ashta clotted cream served with syrup

ATAYEF *G N M* £8.50

Lebanese blinis filled with ashta clotted cream served with syrup

KNAFEH BEL JEBN *G N M* £8.75

Granulated pastry on melted cheese served warm with syrup

AISH EL SARAYA *G N M* £8.50

Caramelised bread pudding with ashta clotted cream

KARABEEJ HALABI (5 PIECES) *G N M* £8.50

Shortcrust pastries filled with Pistachios & served with meringue cream

HOME MADE ICE CREAMS *N M (3 SCOOPS)* £9.00

Milk and orange blossom, ashta clotted cream, strawberry, mango,

pistachio, chocolate, rose-water and lemon

1 SCOOP OF ICE CREAM £4.00

2 SCOOPS OF ICE CREAM £7.50

FRUIT SALAD *(per portion) Seasonal Fruit Salad* £7.75

FRUIT PLATTER *(per portion) Seasonal Fruit Platter* £9.25

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COFFEE, TEA AND TISANE

LEBANESE COFFEE	£4.25
ESPRESSO	£4.25
DOUBLE ESPRESSO	£5.25
COFFEE	£4.25
DECAFFEINATED COFFEE	£4.25
CAPPUCCINO <i>M</i>	£5.25
LATTE <i>M</i>	£5.25
ORANGE BLOSSOM COFFEE	£4.25
EARL GREY	£4.25
MINT TEA	£4.25
ICED TEA	£5.00
VERBENA TEA	£4.25
HOT CHOCOLATE <i>M</i>	£5.25

DRINKS

FRESHLY SQUEEZED ORANGE JUICE	£6.00
GRAPEFRUIT	£5.00
MANGO	£5.00
APPLE	£5.00
PINEAPPLE	£5.00
TOMATO	£5.50
FRESH LEMONADE	£5.75
FRUIT COCKTAIL	£6.00
AYRAN YOGHURT DRINK <i>M</i>	£5.50
JELLAB Date syrup with pine kernels. <i>N</i>	£5.50
SOFT DRINKS	£4.75
STILL OR SPARKLING WATER (33CL)	£3.75
STILL OR SPARKLING WATER (75CL)	£5.50

BEERS

ALMAZA	£6.25
HEINEKEN	£6.25
NON- ALCOHOLIC BEER	£6.25

ARAK

ARAK KEFRAYA (PER GLASS)	£9.50
ARAK KEFRAYA (DOUBLE GLASS)	£13.50

WINE

HOUSE WHITE / RED / ROSÉ (<i>per glass</i>)	£9.00
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Please ask to see our extensive wine list with selected wines, champagnes and spirits from around the world

SHISHA

£40.00

CLASSIC SHISHA

Lemon & mint

Grape & mint

Watermelon

Blue mist

Apple

Grape

Mint

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