

LEBANESE CUISINE

abd el wahab, founded in 1999 in the heart of Beirut, Lebanon, was named after a charming street called "abd el wahab El Inglizi". The street itself is host to a unique blend of historical and modern buildings, embodying Lebanon's diversity of style and culture. Many years later, 'abd el wahab' has become a name synonymous with gourmet Lebanese cuisine and unparalleled service.

The restaurant has come a long way from Beirut, spreading to 18 different locations, including Dubai, Abu Dhabi, Cairo, Riyadh, Bahrain and Qatar. We pride ourselves in Lebanon's famous hospitality and its celebrated cuisine and thus it is our pleasure to bring this wonderful table of flavors and aromas to one of the world's most distinguished capitals.

As you familiarize yourself with Lebanese cuisine, we invite you to eat slowly and enjoy all the courses. Cold appetizers, called Mezza, come first, which are a selection of hommos, eggplant, and salads, including the well-known tabbouleh.

Next come the hot appetizers, or Hot Mezza, which include delightful finger foods such as our cheese rolls, kebbeh meat balls, shredded lamb with pomegranate sauce, and many other delicious dishes. The main course, Mashawi or grill, is typically lamb, chicken, kebabs and other scrumptious marinated grilled meats and fish.

If you are stunned, we are not yet done! There is a dessert course, the famous Helou, that follows, where the desserts are primarily milk based, served alongside fresh fruit and of course, Lebanese coffee.

This is the complete dining experience at abd el wahab, a wealth of Mediterranean flavors and unique sensory encounters that will always leave you asking for more!

V Vegetarian
C Crustaceans

G Gluten
N Nuts

D Dairy
CY Celery

E Eggs
MS Mustard

F Fish
L Lupin

P Peanuts
M Molluscs

S Soybeans
SS Sesame Seeds



LIGHT SALADS & STARTER | سلطة ومقبلات لايت

 Kale Tabbouleh (258 Cal) V كابل تبولة	9.00
Chopped kale with sour tomatoes tossed with cider vinegar	
Light Halloumi Salad (247 Cal) V D سلطة الحلووم	10.50
Fresh green leaves with tomatoes, cucumbers and radish served with grilled light halloumi	
Raheb Salad (296 Cal) V سلطة الراهب	9.50
Grilled eggplant mixed with tomatoes, bell pepper, mint and green onions, lemon juice and olive oil	
Frikeh Mhamara (330 Cal) V G فريكة محمّرة	9.50
Green smoked frikeh with chilli paste, radish, lemon juice and walnuts	
Feta Mix (340 Cal) V D فيتا مشكّلة	10.50
Baladi tomatoes with red onions and feta cheese drizzled with olive oil	

SALADS | سلطة

 Tabbouleh V G تبولة	8.75
Lebanese traditional salad made of chopped parsley, tomatoes, onions, mint and bulgur, olive oil and lemon dressing	
 Quinoa Tabbouleh V كنوا تبولة	9.50
Mixed chopped parsley with cherry tomatoes, spring onions, mint, steamed quinoa dressed with lemon juice and olive oil	
Fattouch Salad V G فتوش	8.00
A refreshing mix of green with tomatoes, cucumbers, sumac and toasted bread, radish, spring onions, lemon or pomegranate molasses dressing	
Rocca Beetroot Salad V روكا وشمندر	7.50
Rocket, beetroot, onions, sumac, olive oil and lemon dressing	
Oriental Salad V سلطة شريقيّة	6.50
Lettuce, tomatoes, cucumber, radish and onions dressed in olive oil and lemon juice	
Falafel Salad V SS سلطة فلافل	8.00
Fried falafel on a selection of greens with tomatoes, mixed pickles, parsley and radish topped with tarator dressing	

COLD STARTERS | مقبلات باردة

Moutabbal V SS متبّل Char-grilled eggplant mixed with sesame paste (tahini) and lemon juice	8.50
Stuffed Vine Leaves V ورق عنب A tangy rice mixture with tomatoes, parsley, onions, mint, lemon juice and olive oil wrapped in fresh vine leaves	8.25
 Mhamara V N محمّرة Mix of walnuts, crumbs, pomegranate molasses and chilli paste	9.50
Okra in Oil V بامية بالزيت Cooked okra with a savoury tomato sauce	8.50
 Msakaa V مسقعة Cooked eggplant with chickpeas in savoury tomato sauce with onions and garlic	8.00
Hendbeh V هندبة Dandelion leaves cooked in olive oil and fresh onions, served with caramelized onions and lemon slices	8.50
Lentil Salad V مدردرة A mix of cooked lentils, rice and sautéed onions	8.00
Shanklish V D شنكليش Aged pungent goat cheese served with chopped onions, pepper, parsley and tomatoes	9.00
Labneh V D لبنة Thick strained yogurt topped with olive oil	7.50
Labneh with Garlic V D لبنة بالثوم Thick strained yogurt mixed with fresh chopped garlic and topped with olive oil	8.00
Mixed Pickles V N كبيس مشكل A selection of home-made pickles, makdous, mushrooms, cucumber pickles and olives	6.50
Mixed Vegetables V صحن خضرة A selection of fresh vegetables, lettuce, tomatoes, cucumbers, spring onions, radish and mint	8.00



HOMMOS | حمص

Hommos V SS حمص	7.75
Chickpea purée mixed with sesame paste (tahini) and lemon juice	
Hommos Beiruti V SS حمص بيروتى	8.00
Chickpea purée mixed with sesame paste, parsley, garlic, broad beans and lemon juice	
Hommos Mushroom V SS حمص مع الفطر	9.50
Traditional hommos bil tahini topped with sautéed Provençal mushrooms	
Hommos with Pine Nuts V SS حمص صنوبر	10.50
A bowl of hommos paste topped with fried pine nuts	
Hommos with Meat N SS حمص لحمة	11.00
A bowl of hommos paste topped with fried meat	

LIGHT HOT MEZZE | مقبلات ساخنة لايت

Shrimp Eggplant Fatteh (406 Cal) D M فتة قريديس	19.00
Grilled shrimps and eggplant smothered with warm light yogurt and paprika	
Lime Ras Asfour (364 Cal) راس عصفور	12.50
Grilled slices of veal fillet with home-made lime sauce and grilled potatoes	

HOT STARTERS | مقبلات ساخنة

<p>Lentil Soup V CY شوربة عدس</p> <p>Cooked orange lentil with onions, garlic, carrots in olive oil, served with croutons and lemon wedges</p>	<p>6.50</p>
<p> Kharouf bel Markouk G خروف بالمرقوق</p> <p>Slow roasted lamb shoulder rolled in markouk bread with sumac</p>	<p>12.50</p>
<p> Ras Asfour راس عصفور</p> <p>Sautéed veal fillet cubes and crispy potatoes served with either home-made lemon sauce or pomegranate molasses or pesto sauce</p>	<p>10.50</p>
<p>Sojok (سجق)</p> <p>Sliced spicy sausages sautéed with lemon juice</p>	<p>10.00</p>
<p>Makanek N مقانق</p> <p>Lebanese sausages flamed with lemon juice</p>	<p>10.00</p>
<p>Chicken Liver سودة الدجاج</p> <p>Marinated chicken liver sautéed with pomegranate, garlic and lemon juice</p>	<p>8.75</p>
<p>Chicken Wings (8 pcs) جوانح</p> <p>Marinated chicken wings fried with coriander, garlic and lemon juice</p>	<p>8.50</p>
<p>Arayess Kafta G عرايس كفتة</p> <p>Grilled Arabic bread stuffed with minced meat and parsley</p>	<p>9.50</p>
<p> Arayess Shanklish G D عرايس شنكليش</p> <p>Home-made shanklish with vegetables, toasted in fresh bread</p>	<p>9.00</p>
<p>Grilled Halloumi V D حلوم مشوي</p> <p>Freshly grilled halloumi served with cherry tomatoes and mint</p>	<p>9.50</p>
<p>Balila V N بليلة</p> <p>Slow cooked chickpeas mixed with olive oil, cumin and garlic</p>	<p>7.50</p>
<p>Foul Mdammas V فول مدمس</p> <p>A mix of cooked broad beans, chickpeas, olive oil and garlic</p>	<p>7.50</p>
<p>Kellaj V G كلاج</p> <p>Melted cheese slices with turkey ham, served in grilled Arabic bread</p>	<p>8.50</p>
<p>Eggs with Kawarma Meat E بيض وقاورما</p> <p>Fried eggs mixed with home-made braised minced lamb</p>	<p>9.50</p>
<p>Batata Kezbra V بطاطا بكزبرة</p> <p>Fried potatoes mixed with chopped garlic and coriander with green chilli</p>	<p>8.50</p>
<p>French Fries V بطاطا مقلية</p>	<p>5.50</p>

PASTRIES | معجنات

 Pastries Selection G N D تشكيلة معجنات	14.00
2 cheese rolls, 2 sambousik, 2 fatayer bel fern, 2 kebbeh	
Cheese Rolls V G D رقاقت	8.00
Cheese rolls grilled or deep fried	
Sambousik N G سمبوسك	8.00
Deep fried dough stuffed with minced meat, onions and pine nuts	
Fatayer Bel Fern V G فطاير بالفرن	8.00
Baked dough stuffed with spinach, onions, sumac and tomatoes	
Kebbeh G كبة أقراص	8.50
Deep fried kebbeh balls stuffed with minced meat, onions and pine nuts	

FATTEH | فتة

 Hommos Fatteh V G N D فتة حمص	12.50
Chickpeas smothered with warm yogurt and topped with fried bread, ghee, paprika and pine nuts	
Eggplant Fatteh V G N D فتة باذنجان	14.00
Fried eggplant chunks smothered with warm yogurt and topped with fried bread, ghee, paprika and pine nuts	
Chicken Fatteh G N D فتة دجاج	16.00
A mix of chicken slices and chickpea paste smothered with warm yogurt and topped with fried bread, ghee, paprika and pine nuts	
 Shrimps Fatteh G N C D فتة قريدس	17.00
Sautéed shrimps in tomato sauce and fried eggplant, smothered with warm yogurt and topped with fried bread, ghee, paprika and pine nuts	
Kafta Fatteh G N D فتة كفتة	13.00
Sautéed kafta balls served in warm yogurt, topped with tomato sauce and crispy potatoes	

FISH | سمك

Bezre (Seasonal) SS F بزري	14.50
Crispy fried fresh bezre served with tarator lemon sauce	
Shrimps Provençal C قريدس بروفنسيال	18.50
Sautéed butterfly shrimp with garlic, coriander and lemon juice	
Samkeh Harra N SS F (سمكة حرّة)	10.50
Grilled fish fillet topped with spicy sesame paste mixture and nuts	
Grilled Jumbo Shrimps C قريدس مشوي	24.00
Jumbo shrimps grilled and served with our special cocktail sauce	
Sea Bass Provençal F براق بروفنسيال	24.00
Grilled whole sea bass trimmed, served with roasted potatoes and mushroom Provençal sauce	
Siyadieh N F صيادية	18.50
Cooked traditional siyadieh brown rice topped with poached sea bass, pine nuts and caramelized onions	



LIGHT MAIN COURSE | طبق لايت

Light Chicken (370 Cal) MS دجاج لايت	21.00
Grilled chicken breast served with steamed vegetables and Dijon mustard	
Light Veal Brochette (380 Cal) MS لحم عجل لايت	23.00
Grilled marinated veal cubes with steamed vegetables and Dijon mustard	
Mad'ou'a bil Hamod (550 Cal) مدقوقة بالحامض	24.00
Grilled veal fillet simmered in lemon coriander sauce with fresh vegetables and potatoes	

FROM THE GRILL | مشاوي

<p> Chich Taouk شيش طاووق</p> <p>Chicken chunks marinated in lemon juice and garlic, served on skewers with Abd El Wahab tasty garlic sauce</p>	18.00
<p>Grilled Baby Chicken 1/2 فروج مشوي</p> <p>Marinated and grilled half chicken served with our home-made garlic sauce</p>	19.00
<p> Smoked Chicken Brochette (300 gr.) دجاج مدخن</p> <p>Grilled marinated chicken breast smoked with Abd El Wahab's special spices, served with Provençal sauce</p>	35.00
<p> Smoked Meat Brochette (300 gr.) لحمة مدخنة</p> <p>Grilled marinated baby veal fillet smoked with Abd El Wahab's special spices, served with Provençal sauce</p>	42.00
<p> Rib Eye (500 gr.) N ضلع بقر</p> <p>Slow cooked beef rib eye with potatoes boulangère, grilled vegetables and cardamon sauce</p>	55.00
<p>Grilled Lamb لحمة مشوية</p> <p>Pieces of lamb cubes fillet marinated and grilled on skewers</p>	20.00
<p>Lamb Cutlets Abd El Wahab كسئلانة عبد الوهاب</p> <p>Grilled marinated spicy lamb cutlets</p>	24.00
<p>Mixed Grill مشوي مشكل</p> <p>A selection of lamb cubes, taouk and kafta, grilled on skewers</p>	21.00
<p>Mixed Grill Abd El Wahab (500 gr.) C مشكل عبد الوهاب</p> <p>A selection of grilled shrimps, lamb cutlets, lamb cubes and taouk</p>	26.00
<p>Kafta كفتة</p> <p>Minced lightly-spiced lamb with parsley, grilled on skewers</p>	17.50
<p>Kafta Ourfaliyyeh كفتة أورفالية</p> <p>Tomatoes, sweet peppers and minced spiced lamb, grilled on skewers</p>	17.50
<p>Kafta Kheshkhash كفتة خشخاش</p> <p>Spicy minced lamb grilled on skewers</p>	18.00
<p>Ouzzi N أوزي</p> <p>Slow cooked lamb leg served with oriental rice and roasted nuts</p>	21.00

DESSERTS | حلويات

<p>Nammoura bil Ashta V N D نمورة بالقشطة</p> <p>Special Nammoura served with ashta, banana and pistachio, topped with sugar syrup</p>	<p>6.00</p>
<p>Maamoul Flake V N D معمول فليك</p> <p>Baked Maamoul dough served with ashta, sahlab ice cream and Ghazel el Banet</p>	<p>7.50</p>
<p>Ousmaliyeh V N D عثمالية</p> <p>Caramelized wheat filled with ashta cream topped with sugar syrup</p>	<p>6.00</p>
<p> Tart Debes bil Tahini V N D تارت دبس بالطحيني</p> <p>Home-made special cake with halawi topped with tahini</p>	<p>7.00</p>
<p>Atayef Pancake V N D قطايف</p> <p>Freshly made atayef with ashta, topped with honey and strawberry</p>	<p>6.50</p>
<p>Coupe Ghazel el Banet V N D غزل البنات وسحلب</p> <p>Ghazel el Banet with sahlab ice cream, nuts and honey</p>	<p>5.50</p>
<p>Abd El Wahab Baklawa Glacé V N D بقلادة عبد الوهاب</p> <p>Traditional baklawa filled with pistachio and sahlab ice cream topped with ashta</p>	<p>6.50</p>
<p> Karabiz Glacé V N D كرابيج مثلجة</p> <p>Sahlab ice cream cake filled with pistachio karabiz on maamoul crumble</p>	<p>7.50</p>
<p>Mhallabiyeh bil Tout V N D مهلبية بالتوت</p> <p>Freshly made mhallabiyeh with mastic, topped with wild berry coulis</p>	<p>6.50</p>
<p>Cheese Knefe V G D كنافة بالجبنة</p> <p>Melted cheese drizzled with sugar syrup and fresh kaake</p>	<p>6.00</p>
<p>Ashta with Banana & Honey V N D قشطة، موز وعسل</p> <p>Clotted cream topped with banana slices and honey</p>	<p>5.50</p>
<p>Pistachio bil Ghazal V N D بستاشيو بالغزل</p> <p>Stuffed pistachio dough with fresh clotted cream, topped with vanilla ice cream and Ghazel el Banet</p>	<p>6.50</p>
<p>Lebanese Baklawa Selection V N D G بقلادة لبنانية</p> <p>Crusty cashew nuts fingers and cashua baklawa</p>	<p>6.00</p>
<p>Arabic Ice Cream N D بوظة عربية</p> <p>Sahlab and traditional flavours</p>	<p>scoop / 5.00</p>
<p>Fruit Plate V صحن فواكه</p> <p>Assortment of seasonal fruit selection</p>	<p>6.00</p>

HOT DRINKS

Lebanese Coffee	2.75
Espresso	2.75
Espresso Double	4.00
Cappuccino	3.75
Café Latte	3.75
Hot Chocolate	4.00
White Coffee	2.75
Assorted Tea	3.00
Abd El Wahab Special Blend	6.00

COLD DRINKS

Peroni Beer Alcohol Free	4.50
Mezza Beer Alcohol Free (ask for flavours)	4.50
Soft Drinks	3.00
Fresh Orange Juice	4.50
Lemonade / Frozen	4.00
Minted Lemonade / Frozen	5.50
Pomegranate Lemonade	5.50
Jellab	4.00
Mineral Water Big Bottle	4.50
Mineral Water Small Bottle	3.00
Sparkling Water Big Bottle	4.50
Sparkling Water Small Bottle	3.00
Tonic / Soda	3.50

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A 12.5% discretionary service charge will be added to your bill
All our dishes may contain nuts, if you have any allergies, please let us know

COCKTAILS 50ml spirit

10.50

-  **Champagne Cocktail** Hennessy VS / Champagne / Sugar & Bitters
-  **Kir Royal** Crème De Cassis topped with Champagne
-  **Cosmopolitan** Belvedere Vodka / Triple Sec / Fresh Lime & Cranberry Juice
-  **Espresso Martini** Belvedere Vodka / Coffee Liqueur / Fresh Espresso & Sugar (optional)
-  **Daiquiri** Premium Light Rum / Fresh Lime Juice & Sugar
-  **Twisted Margarita** Premium Tequila / Agave Syrup / Fresh Lime & Pink Grapefruit Juice
-  **Mojito** Superior White Rum / Fresh Lime / Mint / Sugar & Soda Water
-  **Long Island Iced Tea** Vodka / Gin / Tequila / Rum / Triple Sec / Fresh Lemon Juice & Coke
-  **Bloody Mary** Premium Vodka / Fresh Lemon / Tomato Juice / Tabasco & Worcestershire
-  **Pina Colada** White Rum / Pineapple Juice & Coconut Cream
-  **Moment Of Passion** Rum/Malibu/Coconut Syrup/Passion Fruit Juice/Orange Juice/Grenadine
-  **Mai Tai** Aged Jamaican Rum / Orange Liqueur / Fresh Lime Juice & Orgeat Syrup
-  **Old Fashioned** Peated Islay Whisky / Sugar & Bitters

MOCKTAILS Alcohol Free

7.50

- Virgin Moment Of Passion** Mango, Orange, Passion Fruit juice, Coconut Syrup, Grenadine
- Virgin Pina Colada** Pineapple, Coconut Syrup, Double cream
- Virgin Mojito** Lime juice, Fresh Mint, Brown Sugar, Soda, Agustina bitter
- Virgin Strawberry Mojito** Lime juice, Strawberry, Fresh Mint, Brown sugar, Soda

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SPIRITS

	Bottle	Glass 25ml
Regular	85.00	5.50
Hennessy VS		
Absolute Original		
Jameson		
Jose Cuervo		
Gordon's Gin		
Premium	105.00	7.50
Grey Goose Original Vodka		
Glenmorangie Original		
Hendrick's Gin		
Don Julio Resposado Tequila		
Courvoisier VSOP Fine Cognac		
Deluxe	320.00	19.50
Martell XO Cognac		

LEBANESE ARAK

	Bottle	Glass
Arak 20cl, Bekaa Valley	23.00	5.75
Arak 37.5cl, Bekaa Valley	42.00	5.75
Arak 70cl, Bekaa Valley	68.00	5.75

BEER

	Bottle	Glass
Beirut Beer	5.50	
Almaza	5.50	
Draft Beer Peroni (0.5 Pint)		4.50
Draft Beer Cobra (0.5 Pint)		4.50

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LEBANESE WHITE WINE

	Bottle	Glass 150ml
Kefraya les Bretèches Blanc 2015/2016, West Bekaa Valley Muscat,exotic fruits and citrus	24.00	6.75
Ksara Blanc de Blancs 2015, Bekaa Valley Aroma of hazelnuts and exotic fruit	27.00	
Château Kefraya Blanc de Blancs 2015, West Bekaa Valley Pineapple, peach, grapefruit, mellowness and freshness	34.00	
Domaine Wardy Sauvignon Blanc 2015, Zahle, Bekaa Valley Pineapple and nectarine aromas and flavours.	39.00	
Perle du Chateau (Chardonnay) 2015/2016, Zahle, Bekaa Valley Senses with its elegance, complexity and roundness	45.00	
Ixsir Grand Reserve White 2015, Jezzine, Lebanon White flowers, peach and citrus fruits	55.00	

LEBANESE RED WINE

	Bottle	Glass 150ml
Kefraya Les Bretèches, West Bekaa Valley Spiced nose of blackcurrant and cherry	24.00	6.75
Ksara Reserve du Couvent, Bekaa Valley Dark ruby, elegance with aroma	28.00	
Domaine des Tourelles 2015 Ripe dark fruit against a vibrant juicy core reflects the hot	32.00	
Ksara Cabernet Sauvignon 2012, Bekaa Valley Spice nose with pepper and red fruit	39.00	
Château les Cèdres 2012, Zahle, Bekaa Valley Aromas of Shiraz and the subtle fruity flavours of Merlot	45.00	
Domaine des Tourelles, Vieilles Vignes 2016 Fermenting the wines in concrete tanks using wild yeasts, grape Cinsault	45.00	
Château Kefraya 2010, West Bekaa Valley Cherry, spices, leather and vanilla	51.00	
Saint Thomas 2009 Red robe, spices, rosemary, ginger and chocolate, aromatic	57.00	
Ixsir Altitudes Red 2012, Batroun, Lebanon Warmth, sharpness, maturity	60.00	

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WHITE WINE

	Bottle	Glass 150ml
Veramonte Organic Sauvignon Blanc, Casablanca Valley Sauvignon Blanc,citrus aromas of lime and tangerine	24.00	6.75
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch Chenin Blanc,premium quality grapes,elegant, full-bodied wine, juicy	26.00	
Bottega Pinot Grigio,Veneto - Italy Bud-mutation of Pinot Noir,acquired elegance and refinement	29.00	
Gavi Ca' Bianca Cortese,very dry,white flower and green fruit aromas,honey and minerality	37.00	
St Hallett Riesling, Eden Valley Riesling,Gewürztraminer,dry,aromas of flint and spice intermingled with lemon flowers and lime peel	49.00	
Sancerre, Les Collinettes, Joseph Mellot Sauvignon Blanc,dry,blackcurrant leaf and gooseberry character and minerally	54.00	
Chablis Cellier de la Sablière, Louis Jadot Chardonnay,fatter style of Chablis,partial malolactic fermentation to soften	59.00	
Pouilly-Fumé, de Ladoucette Sauvignon Blanc,dry,pungent elder-tinged fruit and a smoky	79.00	
Meursault, Louis Jadot Chardonnay,oak barrels to produce a rich,delightful toasty-vanilla	93.00	

LEBANESE ROSE WINE

	Bottle	Glass 150ml
Les Bretèches Rosé, West Bekaa Valley Cinsaut,red fruits and citrus smoothly	24.00	6.75
Sunset, Bekaa Valley Alcoholic fermentation and ripe fruit flavours	27.00	
Myst, West Bekaa Valley Aromas of the charming Cinsaut, redcurrant, strawberry	29.00	

ROSE WINE

	Bottle
Côtes de Provence Rosé Pure Mirabeau Grenache,herbaceous 'garrigue' flavours, grapefruit, cherry and orange blossom	29.00
Côtes de Provence Rosé, Vérité du Terroir, Château La Gordonne Grenache/Garnacha,aromas of ripe red fruits, strawberry, blackcurrant and violet	35.00
Côtes de Provence Rosé, La Chapelle Gordonne, Château La Gordonne Grenache/Garnacha,aromas of raspberry and blackberry,white flowers, apricot, grapefruit and strawberry	43.00

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RED WINE

	Bottle	Glass 150ml
Veramonte Merlot, Casablanca Valley Merlot with some exotic touches of eucalyptus and tobacco, typically smooth	24.00	6.75
Côtes du Rhône, Gentilhomme, Ogier Grenache/Garnacha, Cinsault and Syrah grape varieties, oak barrels called 'foudres	26.00	
Paz Malbec, San Juan Malbec, ripe plums accompanied by notes of roasted coffee and chocolate	28.00	
Fleurie Château de Fleurie, Domaine Loron Gamay, aromas of dark flowers and earth, followed by a plump, silky palate of crushed red berry fruit	36.00	
Vine Roots Old Vine Garnacha Rioja Grenache, red and black fruit flavours with a hint of spice; the palate is ample, smooth	39.00	
Flor de Campo Pinot Noir, Santa Barbara County Pinot Noir, savoury-spice on the richly flavoured, bright fruit palate	44.00	
Chianti Classico Riserva, Riserva Ducale, Ruffino Sangiovese, Colorino, Sangiovese, Colorino, Merlot, Cabernet Sauvignon aged in large oak barrels	55.00	
Château neuf-du-Pape, Bois de Pied Redal, Organic, Ogier Grenache, Syrah, with Syrah, Mourvèdre and Cinsault, black cherry and blackcurrant	58.00	
Barolo, Enrico Serafino Nebbiolo, elegant nose, with red fruit and spicy notes of liquorice and vanilla	66.00	
Nuits-Saint-Georges, Louis Jadot Pinot Noir, wine great structure, a firm body, rounded tannins, polished	89.00	
Chimney Rock Cabernet Sauvignon, Stags Leap District, Napa Valley Cabernet Sauvignon, Merlot, sweet red berry and blackcurrant fruit, aromatics and a bright acidity	122.00	

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FINE WINE (VINTAGE)

Bottle

Château Ksara Troisieme Millenaire 2014, Bekaa Valley

66.00

Fruity nose of raspberries, black currant

Château Musar 2011, Bekaa Valley

72.00

Bordeaux grape Cabernet Sauvignon lends black fruit flavours

Château Kefraya 2008

72.00

Elegance with silky tannins, notes of cherry, spices, leather and vanilla

Massaya Gold 2011

86.00

Purple in colour this wine has gentle oak/vanilla on the nose with powerful black berry aromas

Château Ksara 2005

102.00

Beautiful ruby red, a fruity nose of raspberries, black currant and a little vanilla

Cuvée du Troisième Millenaire 2007

157.00

Fruity nose of raspberries, black currant

Château Ksara 1999

159.00

Beautiful ruby red, a fruity nose of raspberries, black currant and a little vanilla

Cuvée du Troisième Millenaire 2002

208.00

fruity nose of raspberries, black currant

Opus One 2007

675.00

Exotic, plush and plump on the palate with real waves of ripe decadent blackcurrants

Château Latour 98

795.00

Dark ruby color, sweet cassis fruit, attractive fat, surprisingly soft tannin

Château Margaux, Margaux 1996

875.00

Black fruit, crushed stone and violet, tannic and austere, notes of asphalt, blackberries, acacia flowers, and sweet, toasty oak

Château Lafite-Rothschild Pauillac 1998

925.00

Gorgeous aromas of cedar, tobacco leaf, cassis, and lead pencil shavings, fleshy, full-bodied wine

All prices are in GBP and inclusive of 20% VAT

A 12.5% discretionary service charge will be added to your bill

All our dishes may contain nuts, if you have any allergies, please let us know