

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!





SALADS | سلطة

Fattouch Salad | فتوش

A refreshing mix of greens, rocket, cucumber, sumac & toasted bread, radish, spring onion & lemon or pomegranate molasses dressing

8.50 

Tabbouleh | تبولة

Lebanese traditional salad made with chopped parsley, tomatoes, onions, mint, bulgur, olive oil & lemon dressing

7.50

Quinoa Tabbouleh | كينوا تبولة

Mixed chopped parsley with cherry tomato, spring onion, mint, steamed quinoa dressed with lemon juice and olive oil

7.75

Rocca Beetroot Salad | روكا وشمندر

Beetroot, onion, sumac, olive oil & lemon dressing

7.00

Oriental Salad | سلطة شرقية

Lettuce, tomatoes, cucumber, radish & onions dressed in olive oil & lemon juice

6.50

Raheb Salad | سلطة الراهب

Grilled eggplant mixed with tomatoes bell pepper, mint, green onions, lemon juice & olive oil

7.50

Falafel Salad | سلطة فلافل

Fried falafel on a selection of greens with tomato, mixed pickles, mint & parsley topped with tarator dressing

6.50



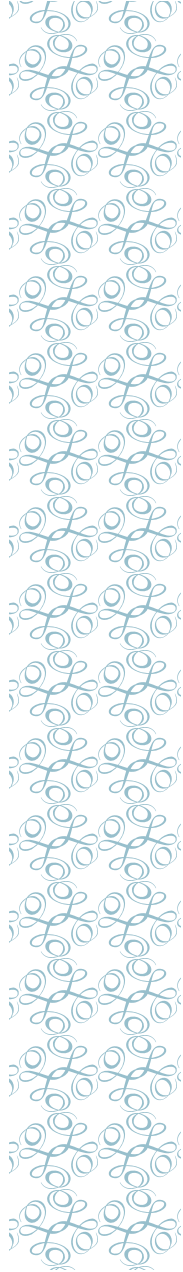
Chef's Recommendation



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COLD STARTERS | مقبلات باردة

- Mixed Pickles | كبيس مشكل** 8.50
A selection of our homemade pickles, mǎkdous, cucumber pickles, olives & mushroom.
- Hommos | حمص** 7.50
Chickpeas puree mixed with sesame paste (tahini) & lemon juice
- Moutabbal | متبّل** 8.00
Char-grilled eggplant, mixed with sesame paste (tahini) & lemon juice
- Stuffed Vine Leaves | ورق عنب** 7.50
A tangy rice mixture with tomato, parsley, onion, mint, lemon juice & olive oil wrapped in fresh vine leaves
- Okra in oil | بامية بالزيت** 7.50
Cooked green beans with a savory tomato sauce
- Msakaa | مسقعة** 7.50 
Cooked eggplant with chickpeas in savory tomato sauce with onion & garlic
- Hendbeh | هندبة** 7.50
Dandelion leaves cooked in olive oil & fresh onions, served with caramelized onions & lemon slices
- Lentil Salad | مدردرة** 7.50
A mix of cooked lentils, rice & sautéed onions
- Mhamara | محمرة** 9.00
A mix of walnut, crumbs, pomegranate molasses & chili paste
- Shanklish | شنكليش** 9.00
Aged goat cheese served with chopped onions, pepper, parsley & tomatoes
- Lebanese Cheese | جبنة بلدية** 8.00 
White cheese garnished with mixed vegetables
- Labneh | لبننة** 7.50
Thick strained yogurt topped with olive oil
- Labneh with Garlic | لبننة بالثوم** 8.00
Thick strained yogurt mixed with fresh chopped garlic & topped with olive oil
- Mixed Vegetables | جاط خضرة** 8.00
A selection of fresh vegetables lettuce, tomato, cucumber, spring onion, radish & mint



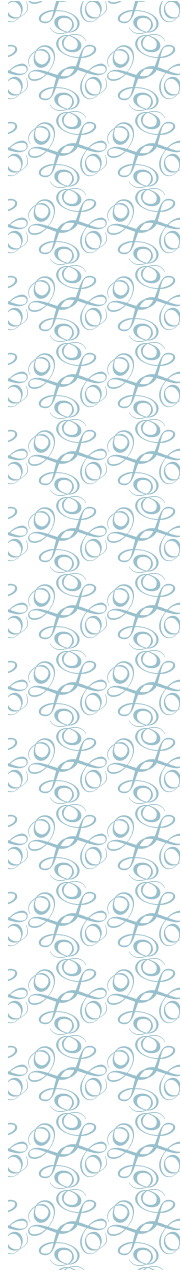
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HOT STARTERS | مقبلات ساخنة

Lentil Soup | شوربة عدس 6.50

Cooked orange lentils with onion, garlic & carrots in olive oil, served with croutons & lemon wedges

Chicken Soup | شوربة دجاج 6.50

Freshly grilled chicken cubes, served in cream chicken veloute

Hommos with Meat & Pine Nuts | حمص لحمة و صنوبر 10.50 

A bowl of hommos paste topped with meat & pine nuts

Hommos with Pine nuts | حمص صنوبر 10.00

A bowl of hommos paste topped with fried pine nuts

Foul Medammas | فول مدمس 7.50

A mix of cooked fava beans, chickpeas, olive oil garlic & lemon juice topped with tomato & parsley

Balila | بليلة 7.50

Slow cooked chickpeas mixed with lemon juice, paprika & garlic topped with olive oil, pine nuts & cumin

Kellaj | كلاج 8.50

Melted cheese slices with turkey ham served in grilled Arabic bread

Grilled Halloumi | حلوم مشوية 9.00

Freshly grilled halloumi, served with cherry tomato & mint

Pan Fried Eggs with Kawarma meat | بيض وقاورما 9.50

Fried eggs mixed with homemade braised minced lamb

Sojok | سحق 9.50

Sliced spicy sausages sautéed with lemon juice

Makanek | مقانق 9.50

Lebanese sausages flamed with lemon juice

Chicken Wings | جوانح 8.00

Marinated chicken wings, fried with coriander, garlic & lemon juice

Ras Asfour | راس عصفور 10.50 

Sautéed lamb sliced with homemade lemon sauce

Chicken Liver | سودة الدجاج 8.50

Marinated chicken liver, sautéed with pomegranate, garlic & lemon juice

Batata Kezbra | بطاطا بكزبرة 7.50 

Fried potatoes mixed with chopped garlic & coriander with green chili



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PASTRIES | معجنات

Cheese Rolls | رقائقات 7.50
Cheese rolls, grilled or deep fried

Sambousik | سمبوسك 7.50
Deep fried dough stuffed with minced meat, onions mixed with strained yogurt & pine nuts

Fatayer Bel Fern | فطائر بالفرن 7.50 
Baked dough stuffed with spinach, onions, sumac & tomatoes

Kebbeh | كبة أقراص 8.50
Deep fried kebbeh balls stuffed with minced meat, onions & pine nuts



FATTEH | فتّة

Hommos Fatteh | فتّة حمص 12.50 
Chickpeas, smothered with warm yogurt & topped with fried bread, ghee, paprika & pine nuts

Eggplant Fatteh | فتّة باذنجان 14.00
Fried eggplant chunks, smothered with warm yogurt & topped with fried bread, ghee, paprika & pine nuts

Chicken Fatteh | فتّة دجاج 16.00
A mix of chicken slices & chickpea paste, smothered with warm yogurt & topped with fried bread, ghee, paprika & pine nuts

Shrimps Fatteh | فتّة قريدس 17.00 
Sautéed shrimps in tomato sauce and fried eggplant smothered with warm yogurt & topped with fried bread, ghee, paprika & pine nuts



FISH | سمك

Samkeh Harra | سمكة حرة 9.50 
Spicy sesame paste mixture topped with baked cod fish, onion, garlic, green chili, tomato & coriander

Grilled Jumbo Shrimps | قريدس مشوي 24.00
Jumbo shrimps grilled & served with our special cocktail sauce

Seabass Provençal 24.00
Grilled seabass fillet, served with roasted potato & mushroom Provençal sauce

Siyadiyeh | صيادية 18.50
Cooked traditional siyadiyeh brown rice topped with poached seabass, pine nuts & caramelized onion



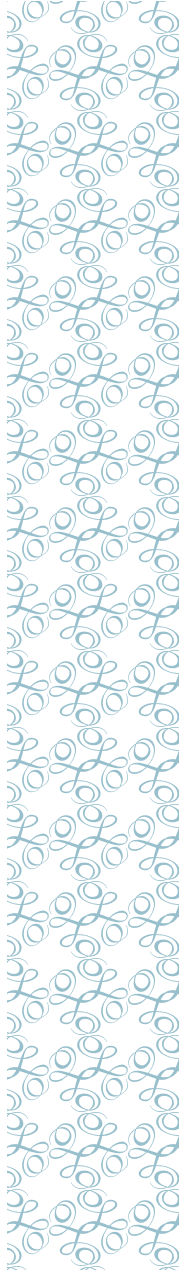
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FROM THE GRILL | مشاوي

Grilled Lamb | لحمة مشوية 19.50

Pieces of lamb cubes, marinated & grilled on skewers

Chich Taouk | شيش طاووق 18.00 

Chicken chunks marinated in lemon juice & garlic, served on skewers, with Abd El Wahab tasty garlic sauce

Lamb Cutlets | كستلاتة 20.00

Grilled marinated lamb cutlets

Lamb Cutlets Abd El Wahab | كستلاتة عبدالوهاب 23.00

Grilled marinated spicy lamb cutlets

Mixed Grill | مشوي مشكل 21.00

A selection of lamb, taouk & kafta grilled on skewers

Mixed Grill Abd El Wahab | مشكل عبد الوهاب 24.00

A selection of grilled shrimps, lamb cutlets, lamb & Taouk

Grilled Baby Chicken 1/2 | فروج مشوي 1/2 18.00

Marinated & grilled half chicken served with our homemade garlic sauce

Kafta | كفتة 17.50

Minced lightly-spiced lamb with parsley, grilled on skewers

Kafta Ourfaliyyeh | كفتة أورفلية 17.50 

Tomatoes, sweet peppers & minced spiced lamb, grilled on skewers

Kafta Kheshkhash | كفتة خشخاش 18.00

Spicy minced lamb, grilled on skewers

Arayess kafta | عرايس كفتة 9.00

Grilled Arabic bread stuffed with minced lamb & parsley

Kebbeh Skewers | كبة بالسبخ 17.50

Minced lamb mixed with bulgur & pistachio grilled on skewers

Ouzi | أوزي 19.00

Slow cooked lamb leg served with oriental rice & roasted nuts

SIDE ORDER | طلبات جانبية

French fries | بطاطا مقلية 5.00

Vermeccelli rice | رز بشعيرية 5.00

Yogurt and cucumber | خيار ولبن 6.00

White Rice | أرز أبيض 5.00

Meat Rice | أرز باللحمة 5.00

Grill items are served with grilled vegetables and roasted potato
جميع الأصناف تقدم مع خضار وبطاطا مشوية



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DESSERTS | حلويات

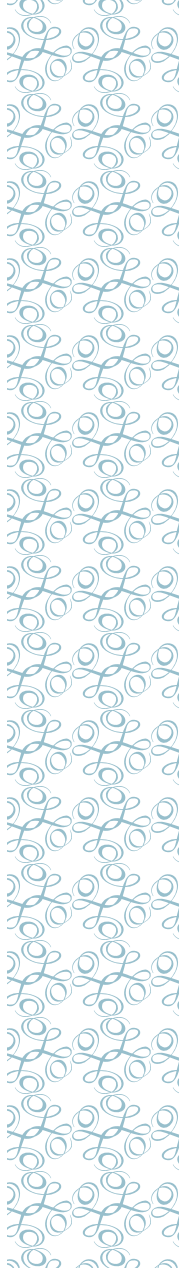
- Nammoura bl ashta | نمورة بالقشطة** 6.00
Special Nammoura served with ashta, banana & pistachio topped with sugar syrup
- Tart Halawe bl chocolat | تارت حلاوة بالشوكولا** 7.00
Tart served with halawe topped with chocolate sauce & served with vanilla ice cream
- Maamoul Flake | معمول فليك** 7.50 
Baked maamoul dough served with ghazel el banet & ice cream
- Othmalliyeh | عثمليّة** 6.00
Caramelized wheat filled with clotted cream & topped with sugar syrup
- Ashtaliyeh | قشطليّة** 6.00
Mhalabieh on a bed of clotted cream topped with pistachio and sugar syrup
- Ashta with Banana & Honey** 5.50
قشطة، موز وعسل
Clotted cream topped with banana slices & honey
- Coupe Ghazel El Banet | غزل البنات وسحلب** 5.50
Ghazel el banet with vanilla ice cream, nuts & honey
- Pistachio Bil Ghazal | بستاشيو بالغزل** 6.50
Stuffed pistachio dough with fresh clotted cream, topped with vanilla ice cream & Ghazel El Banet
- Lebanese Baklawa Selection | بقلّاوة لبنانية** 6.00
Crusty cashew nuts fingers and cashua baklawa
- Abd El Wahab Baklawa | عبد الوهاب بقلّاوة** 6.50
Pistachio baklawa stuffed with clotted cream
- Fruit Plate | صحن فواكه** 6.00
Assortment of seasonal fruit selection



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HOT DRINKS | مشروبات ساخنة

Lebanese Coffee قهوة لبنانية	2.75
Espresso قهوة أسبرسو	2.75
Espresso Double أسبرسو دابل	4.00
Cappuccino	3.75
Cafe Latte	3.75
Hot Chocolate	4.00
White Coffee قهوة بيضاء	2.75
Assorted Tea شاي	3.00
Abd El Wahab Special Blend خلطة عبد الوهاب المميزة	6.00



COLD DRINKS

Draft beer Peroni 0.5L	4.50
Draft beer Asahi 0.5L	4.50
Imported beer	5.00
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	4.00
Sparkling Water Small Bottle	2.50
Tonic / Soda	3.50



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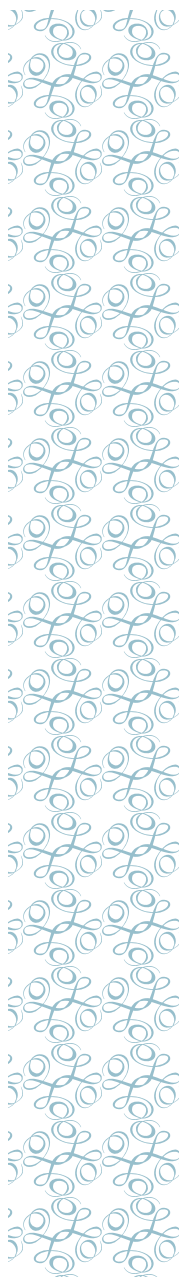
COCKTAILS

Champagne Cocktail Hennessy VS / Champagne / Sugar & Bitters	11.00
Kier Royal Crème De Cassis topped With Champagne	10.50
Eastern Promises Superior Rum/Vermouth / Sugar / Bitters / Fresh Mandarin & Lime	12.00
Cosmopolitan Belvedere Vodka / Triple Sec / Fresh Lime & Cranberry Juice	11.00
French Martini Premium Vodka / Raspberry Liqueur & Pineapple Juice	11.50
Espresso Martini Belvedere Vodka / Coffee Liqueur / Fresh Espresso & Sugar (optional)	11.50
Daiquiri Premium Light Rum / Fresh Lime Juice & Sugar	10.50
Twisted Margarita Premium Tequila / Agave Syrup / Fresh Lime & Pink Grapefruit Juice	11.50
Mojito Superior White Rum / Fresh Lime / Mint / Sugar & Soda Water	10.50
Long Island Iced Tea Vodka / Gin / Tequila / Rum / Triple Sec / Fresh Lemon Juice & Coke	11.50
Bloody Mary Premium Vodka / Fresh Lemon / Tomato Juice / Tabasco & Worcestershire	11.00
Mai Tai Aged Jamaican Rum / Orange Liqueur / Fresh Lime Juice & Orgeat Syrup	11.00
Old Fashioned Peated Islay whisky / Sugar & Bitters	11.00
Negroni Premium Gin / Sweet Italian Vermouth & Campari	11.50
Piña Colada White Rum / Pineapple Juice & Coconut Cream	10.50

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LEBANESE WHITE WINE

Kefraya les breteches Blanc, West Bekaa Valley

Muscat, exotic fruits and citrus

Bottle **Glass**
24.00 **6.50**

Ksara Blanc de Blanc, Bekaa Valley

Aroma of hazelnuts and exotic fruit

27.00

Domaine Wardy Sauvignon Blanc, Zahle, Bekaa Valley

Pineapple and nectarine aromas and flavours.

28.00

Chateau Kefraya Blanc de Blanc, West Bekaa Valley

Pineapple, peach, grapefruit, mellowness and freshness

35.00

Perle du Chateau (Chardonnay), Zahle, Bekaa Valley

Senses with its elegance, complexity and roundness

40.00

Xsir Grand Reserve White, Jezzine, Lebanon

White flowers, peach and citrus fruits

51.00

WHITE WINE

Veramonte Sauvignon Blanc, Chile

Dry, herbaceous or aromatic whites

Bottle **Glass**
28.00 **7.00**

Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa

Juicy, fruit-driven, ripe whites

29.00

Greco di Tufo, Rocca del Dragone, Tre Fiori, Campania, Italy

Juicy, fruit-driven, ripe whites

31.00

Gavi Ca' Bianca, Piemonte, Italy

Very dry, delicate, light whites

45.00

Collio Pinot Grigio, Tenuta Sant' Helena, Fantinel, Friuli-Venezia Giulia, Italy

Very dry, delicate, light whites

39.00

Blackstone Winemaker's Select Chardonnay, Monterey County, California, USA

Full-flavoured, nutty, oaked whites

56.00

St Hallett Riesling, Eden Valley, South Australia

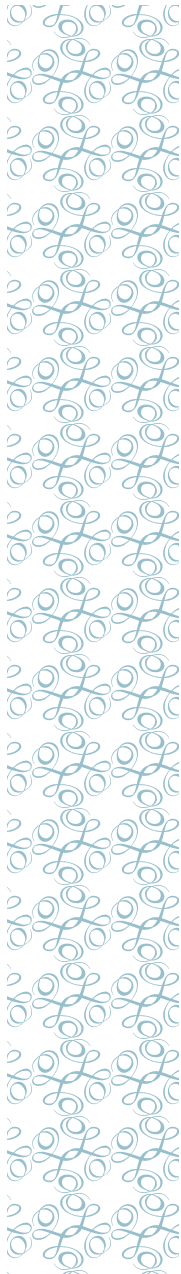
Dry, herbaceous or aromatic whites

55.00

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WHITE WINE

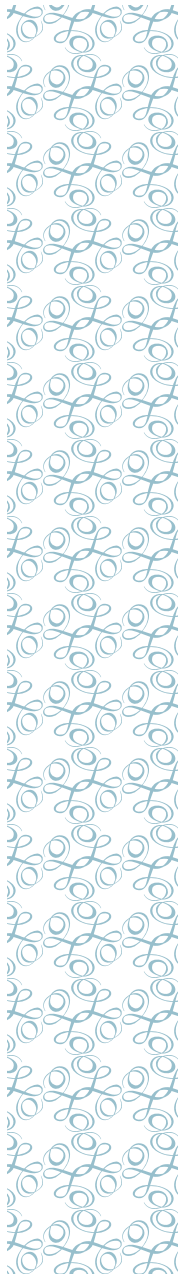
Nobilo Sauvignon Blanc, Marlborough, New Zealand Dry, herbaceous or aromatic whites	57.00
Sancerre, Les Collinettes, Joseph Mellot Dry, herbaceous or aromatic whites	61.00
Oakridge Local Vineyard Series Chardonnay, Yarra Valley, Victoria, Australia Full-flavoured, nutty, oaked whites	66.00
Chablis Cellier de la Sablière, Louis Jadot, Burgundy, France Very dry, delicate, light whites	72.00
Pouilly-Fumé, de Ladoucette, France Dry, herbaceous or aromatic whites	89.00
Meursault, Louis Jadot, Burgundy, France Full-flavoured, nutty, oaked whites	139.00
Puligny-Montrachet, Louis Jadot, Burgundy, France Full-flavoured, nutty, oaked whites	143.00

LEBANESE ROSÉ WINE

	Bottle	Glass
Les Breteches Rose, West Bekaa Valley Cinsaut, red fruits and citrus smoothly	24.00	7.00
Sunset, Bekaa Valley Alcoholic fermentation and ripe fruit flavours	29.00	
Myst, West Bekaa Valley Aromas of the charming Cinsaut, redcurrant, strawberry	38.00	

ROSÉ WINE

	Bottle
Côtes de Provence Rosé, Pure, Mirabeau, Provence, France Dry, elegant roses	36.00
Côtes de Provence Rosé, La Chapelle Gondonne, Château La Gondonne, Provence, France Dry, elegant roses	45.00
Château Minuty Rosé et Or, Côtes de Provence, France Dry, elegant roses	49.00



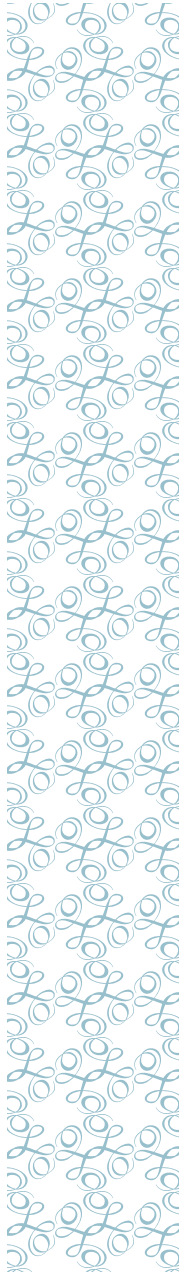
LEBANESE RED WINE

	Bottle	Glass
Kefraya Les Breteches, West Bekaa Valley Spiced nose of blackcurrant and cherry	24.00	6.50
Wardy Merlot, Zahle, Bekaa Valley Aromas of ripe plum and black cherry	28.00	
Ksara Reserve du Couvent, Bekaa Valley Dark ruby, elegance with aroma	29.00	
Ksara Cabernet Sauvignon 2013/2014, Bekaa Valley Spice nose with pepper and red fruit	30.00	
Chateau Ksara Rouge 2011, Bekaa Valley Fruity nose of raspberries, black currant	40.00	
Chateau les Cedres 2011/2012, Zahle, Bekaa Valley Aromas of Shiraz and the subtle fruity flavours of Merlot	42.00	
Chateau Kefraya 2010, West Bekaa Valley Cherry, spices, leather and vanilla	45.00	
Ixsir altitudes red 2012, Batroun, Lebanon Warmth, sharpness, maturity	52.00	
Chateau Ksara Troisieme Millenaire 2014, Bekaa Valley Fruity nose of raspberries, black currant	56.00	
Chateau Musar 2011, Bekaa Valley Bordeaux grape Cabernet Sauvignon lends black fruit flavours	68.00	
Capest massaya, Faqra, Lebanon Subtly blends violets and very ripe red berry fruits.	77.00	
Chateau Musar 1999, Bekaa Valley Bordeaux grape Cabernet Sauvignon lends black fruit flavours	78.00	
Comte de M, Chateau Kefraya 2010, West Bekaa Valley Elegant and melted tannins, fine oak and inherent fruit	82.00	

RED WINE

	Bottle	Glass
Veramonte Carmenere, Rapel Valley, Chile spicy, peppery, warming reds	28.00	7.00
Côtes du Rhône, Dauvergne Ranvier, Rhone Valley, France juicy, medium-bodied, fruit-led reds	32.00	
Malbrontes Malbec-Torrentés, Mendoza, Argentina juicy, medium-bodied, fruit-led reds	34.00	
St Hallett Faith Shiraz, Barossa, South Australia spicy, peppery, warming reds	36.00	

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RED WINE

Vine Roots Old Vine Garnacha Rioja juicy, medium-bodied, fruit-led reds	38.00
Fleurie Château de Fleurie, Domaine Loron juicy, medium-bodied, fruit-led reds	41.00
Tangley Oaks Pinot Noir, North Coast, USA juicy, medium-bodied, fruit-led reds	59.00
Chianti Classico Riserva, Riserva Ducale, Ruffino, Tuscany, Italy oaked, intense, concentrated reds	61.00
Barolo, Enrico Serafino, Piemonte, Italy fruit and spicy notes of liquorice and vanilla	92.00
Brunello di Montalcino, Villa Poggio Salvi, Tuscany, Italy sophisticated, polished, complex reds	95.00
Nuits-Saint-Georges, Louis Jadot, Burgundy, France sophisticated, polished, complex reds	118.00
Chambolle-Musigny 1er Cru Combe d'Orveaux Domaine Taupenot-Merme 2011, France sophisticated, polished, complex reds	179.00
Chimney Rock Cabernet Sauvignon, Stags Leap District, Napa Valley, California, USA sophisticated, polished, complex reds	182.00

SPARKLING WINES & CHAMPAGNE

	Bottle	Glass
Le Altane Prosecco Extra Dry, Veneto, Italy White sparkling wine	35.00	8.00
Bottega Rose Gold, Spain Rose sparkling wine	53.00	
Jacquart Brut Mosaique White sparkling wine	58.00	
Jacquart Brut Mosaique Rosé Rose sparkling wine	65.00	
Moët & Chandon Brut Champagne White sparkling wine	75.00	
Moët & Chandon Rose Champagne Rose sparkling wine	99.00	
Laurent Perrier Cuvee Rose Rose sparkling wine	128.00	
Don Perignon Brut Champagne White sparkling wine	299.00	

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SPIRITS

Regular

Hennessy vs
Absolute original
Jameson
Jose cuervo
Gordon's gin

Bottle **Glass**

85.00 **5.50**

Premium

Grey Goose Original vodka
Glenmorangie Original
Hendricks gin
Don Julio Resposado tequila
Courvoisier VSOP fine cognac

105.00 **7.50**

Deluxe

Martell XO cognac

320.00 **19.50**



LEBANESE ARAK

Arak Kefraya 20cl, Bekaa Valley
Arak Kefraya 37.5cl, Bekaa Valley
Arak Kefraya 75cl, Bekaa Valley
Arak Brun 70cl, Bekaa Valley

Bottle **Glass**

23.00 **5.75**

42.00 **5.75**

65.00 **5.75**

68.00 **5.75**

LEBANESE BEER

Beirut Beer
Almaza

Bottle

5.50

5.50

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