

My Cottage Café

Cold Mezza

Hommos ✓	4.75
Chickpea purée with sesame paste (tahini) and lemon juice. Contains sesame	
Hommos Beirut ✓	4.75
Chickpea purée with hot pepper, parsley, sesame paste (tahini) and lemon juice. Contains sesame	
Moutabal Baba Ghanouj ✓	4.75
Grilled aubergine purée mixed with sesame paste (tahini), and lemon juice. Contains sesame	
Tabbouleh ✓	4.75
Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice and an olive oil dressing. Contains gluten from wheat	
Wark Inab B'zeit ✓	4.75
Vine leaves filled with rice, tomato, parsley, mint and onion cooked in lemon juice and olive oil	
Labneh ✓	4.75
Strained yoghurt served with olive oil and dried thyme. Contains milk	
Kabis ✓	4.25
Mixed Mediterranean pickles	
Moussaka ✓	4.75
Fried aubergines baked with tomato, onion, chickpeas and sweet peppers	
Makdous Aubergine ✓	4.75
Baby aubergines that have been carefully stuffed with walnuts, garlic and authentic spices and finally pickled giving a truly unique Mediterranean experience	
Loubieh B'zeit ✓	4.75
French green beans cooked with tomato, onions, fresh garlic and olive oil	
Bammieh B'zeit ✓	4.75
Okra cooked with tomato, onions, fresh garlic, fresh coriander and olive oil	

Hot Mezza

Hommos Awarma	5.95
Chickpea puree with sesame paste, lemon juice and olive oil dressing, topped with diced marinated lamb. Contains sesame and nuts*	
Kibbeh Shamiyeh	4.95
Deep-fried lamb meatballs mixed with cracked wheat and onions, filled with sautéed minced meat and onions. Contains wheat, gluten and walnuts*	
Falafel ✓	4.95
Deep-fried bean and fine herb croquettes served with tahine sauce. Contains sesame	
Foul Moudamas ✓	4.95
Boiled broad beans seasoned with garlic, lemon juice and olive oil	
Batata Harra ✓	4.95
Cubes of potatoes sautéed with garlic, coriander, sweet pepper and a touch of chilli	
Halloum Meshwi ✓	4.95
Grilled or fried halloumi Cheese. Contains milk	
Jawaneh	4.95
Charcoal-grilled marinated chicken wings served with garlic sauce	
Soujok ✓	4.95
Home-made Lebanese spicy sausages, fresh tomatoes, sautéed in lemon	
Chicken Liver	4.95
Marinated chicken liver sautéed with lemon, butter and pomegranate sauce	

Soups

Lentil Soup ✓	4.95
Finely selected lentils cooked in cumin and olive oil, served with toasted Lebanese bread. Contains gluten from wheat	

Bakery and Pastry

Sambousek Cheese ✓	4.95
Deep-fried Lebanese pastry filled with feta cheese. Contains milk, wheat and gluten	
Sambousek Lamb	4.95
Deep-fried Lebanese pastry filled with minced lamb. Contains wheat and gluten	
Cheese Roll ✓	4.95
Deep-fried Lebanese pastry filled with mozzarella cheese. Contains milk, wheat and gluten	
Fatayer B'sabanekh ✓	4.95
Baked Lebanese pastry filled with spinach and onions, lemon, olive oil, pine kernels and sumac. Contains wheat, nuts and gluten	
Cottage Arayes	4.95
Baked Lebanese pastry filled with seasoned minced lamb. Contains wheat, gluten, sesame	
Cottage Kalaj ✓	4.95
Baked Lebanese pastry topped with halloumi cheese, basil sauce. Contains wheat, gluten, milk and sesame	
Manakeesh ✓	4.25
Baked pastry topped with thyme, sesame seeds and olive oil. Contains sesame, wheat and gluten	

Salads

Fattoush Salad ✓	4.95
Lettuce, tomato, cucumber, mint, onion, radish, summak, toasted lebanese bread with lemon juice, olive oil dressing and grenadine molasses. Contains wheat, gluten and sesame	
Cottage Salad ✓	4.75
Lettuce, Tomatoes, Cucumber, parsley, Onion, Radish and fine Lebanese with lemon juice and olive oil dressing. contains sesame	
Spicy Lebanese Salad ✓	4.75
Lettuce, tomato, cucumber, parsley, mint, onion, chopped green chillies and fine Lebanese spices with a lemon and olive oil dressing. Contains sesame	
Cucumber Salad with Yoghurt ✓	4.50
Yoghurt with finely cut cucumber and dried mint. Contains milk	
Tomato and Onion Salad ✓	4.75
Fresh tomato with finely chopped parsley, onion and dried mint	
Fetta Cheese Salad ✓	4.95

Fish and Sea Food

Sea Bass	12.50
Fresh seasoned sea bass, deep fried or grilled, served with tahine sauce. Contains fish and sesame	
King Prawns	12.50
Fresh king prawns grilled served with the chef's special spicy sauce contains crustaceans	

Charcoal-grilled Main Courses

All served with rice and grilled vegetable

Lahem Meshwi	12.50
Charcoal-grilled tender cubes of specially prepared lamb	
Shish Taouk	11.95
Charcoal-grilled skewers of marinated chicken cubes, served with or without garlic sauce	
Kafta Meshwi	11.95
Charcoal-grilled skewers of seasoned minced lamb with onion and parsley	
Mixed Grills	13.00
Charcoal-grilled skewers of seasoned minced lamb marinated lamb and chicken cubes, served with or without garlic sauce. Contains wheat and gluten	
Kafta Khosh-Khash ✓	11.95
Charcoal-grilled skewers of minced lamb, served on a bed of spicy sauce	
Kastaleta Lamb	13.50
Marinated lamb cutlets, charcoal grilled, served with french fries	
Farrouj Meshwi	11.95
Charcoal-grilled boneless baby chicken, served with or without garlic sauce. Contains sesame	

Main Courses

Aubergine Stew ✓	11.95
Served with vermicelli rice or couscous. Contains wheat, gluten and egg	
Kibbeh Saynieh	11.95
Minced lamb mixed with spices and cracked wheat, filled with sautéed minced meat, pine kernels and onion, served with a yoghurt and cucumber salad. Contains wheat, gluten, milk and nuts*	
Roast Lamb	11.95
Braised shank of lamb marinated in special herbs and spices, served with seasoned rice contains wheat, gluten, mustard, egg, milk, soya, celery and nuts	
Okra Stew	11.95
Served with vermicelli rice contains wheat, gluten and egg	
Green Beans	11.95
Served with vermicelli rice contains wheat, gluten and egg	

Side Orders

Lebanese Rice ✓	2.95
Vermicelli rice. Contains wheat, gluten and egg	
Couscous ✓	2.95
Couscous. Contains wheat, gluten and egg	
French Fries	2.95

Cottage specials

Set Menu for two person £45.00 (€22.50 per person)	
Hommos, moutabal, tabbouleh, falafel, soujok, batata harra, jawaneh followed by mixed grills and Lebanese sweets accompanied by a complimentary two soft drinks	
Set Menu for four person £90.00 (€22.50 per person)	
Hommos, moutabal, tabbouleh, falafel, soujok, batata harra, jawaneh, warak inab, kibbeh shamiyeh, followed by roast lamb, mixed grills and Lebanese sweets, accompanied by a complimentary bottle of Lebanese House Wine	

Wraps

All our wraps are served in freshly baked Lebanese Khobez (white bread)

Shish Taouk	4.75
Grilled skewer of chicken cubes, garlic sauce, pickles and tomato	
Lahem Meshwi	4.75
Grilled tender cubes of lamb, hommos, onion, parsley, sweet pepper, pickles and tomato. Contains sesame	
Kafta Meshwi	4.75
Grilled skewer of mixed ground lamb, hommos, onion, parsley, sweet pepper, tomato, and pickles. Contains sesame	
Soujok ✓	4.75
Spicy sausages flambéed with butter and lemon, garlic sauce, tomato and pickles	
Chicken Liver	4.75
Marinated chicken livers sautéed with lemon and butter, garlic, tomato, pomegranate sauce and pickles	
Falafel ✓	4.75
Deep-fried bean and fine herb croquettes served with tahine sauce, parsley, tomato and pickles. Contains sesame	
Batata Harra ✓	4.75
Cubes of potatoes sautéed with garlic, coriander, sweet pepper and chilli	
Halloumi Cheese ✓	4.75
Toasted Lebanese bread filled with cheese, tomato and cucumber. Contains milk	
Mixed Vegetables ✓	4.75
Mixed Grilled vegetables wrapped with tahini sauce	
Tuna ✓	4.75
Tuna wrapped with sweetcorn, Mayonnaise, cucumber and lettuce	
Labneh ✓	4.00
Strained yoghurt wrapped with olive oil, cucumber, tomatoes and dried thyme	
Hommos ✓	4.00
Chickpea puree wrapped with cucumber, olive oil and tomatoes	

Desserts

Baklava	3.50
Selection of miniature traditional Lebanese pastries filled with nuts and syrup. Contains wheat, gluten and nuts*	
Mouhallabieh	3.50
Lebanese milk pudding, topped with rosewater syrup, sprinkled with pistachios. Contains milk and nuts*	
Lebanese Rice Pudding	3.50
Traditional rice dessert with rosewater. Contains milk and nuts*	
Kunafeh	5.00
Cream cheese topped with semolina served with contains wheat, gluten and milk	
Home made ice-cream	5.50

Soft Drinks and Water

Coca Cola	1.50
Diet Coke	1.50
Fanta	1.50
7UP	1.50
Diet 7UP	1.50
Laban Ayran Contains milk	3.00
Still Water - small bottle	1.50
Still Water - large bottle	2.50
Sparkling Water - small bottle	1.50
Sparkling Water - large bottle	2.50

Juices

Fresh Carrot	3.50	Apple	3.50
Fresh Orange	3.50	Fresh Lemonade	3.00
Pineapple	3.50	Fruit Cocktail	3.75
Mango	3.50		

Hot Beverages

Lebanese Coffee	2.20	Cafe Mocha	2.50
Espresso	1.75	Hot Chocolate	2.50
Macchiato	1.85	English Tea	2.20
Cafe Latte	2.50	Mint Tea	2.20
Cappuccino	2.50	Peppermint Tea	2.20
Americano	2.50	Extra Shot	0.50

*Nuts: Pistachios, Almonds, Cashew Nuts, Walnuts, Peanuts and Pine Nuts

✓ Suitable for Vegetarians ✓ Spicy

Lebanese cuisine can contain a number of allergens, we therefore, cannot guarantee that our food does not contain: Nuts, Fish, Sesame, Soya, Eggs and Dairy. All our prices are in GBP and include VAT. Service charge is not included. Chip and PIN cards are only accepted by using PIN numbers. Non Chip and PIN cards will be accepted only upon showing a valid ID card.