

Food

RUE DU LIBAN

# Soup

## LENTIL SOUP 450

Select seasoning, with dukka, toasted Lebanese bread and crispy onions

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# Hummus

Creamy whipped chickpeas, a timeless Levantine staple

<b>LEVANTINE</b> 575	<b>MUSHROOM</b> 650	<b>BEIRUTY</b> 625
Smooth chickpea dip with tahina, lemon juice and extra virgin olive oil	Herb roasted mushrooms, parsley, dukka and pine nuts	Cherry tomatoes, olives, spring onion salsa folded with creamy chickpeas and herb oil
<b>SPICED MINCED LAMB</b> 700	<b>SHAWARMA LAMB</b> 850	
Pomegranate molasses and roasted pine nuts	Biwaz, cherry tomatoes and tahini	

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# Mezze

Start with our mezze for the whole table to share

## Cold

<b>BABA GHANOUJ</b> 600	<b>MOUHAMARA</b> 750	<b>VINE LEAVES</b> 675
Aubergine dip with tahina, garlic, lemon juice, pomegranate salsa and olive oil	Roasted red peppers, harissa, pomegranate molasses, walnuts and olive oil	Stuffed with rice, tomato, parsley and lemon dressing
<b>BETROOT</b> 575	<b>SHANKLISH</b> 700	<b>TZATZIKI</b> 600
Roasted beetroot puréed with tahini, topped with pistachio and olive oil	Handmade strained goat cheese mixed with za'tar, tomatoes, onions, parsley, dukka and olive oil	Strained yoghurt, salted cucumber with lemon and dill
		<b>LABNEH</b> 700
		Levantine yoghurt, dukka, marinated olives, garlic and olive oil dressing

## Warm

<b>HALLOUMI</b> 900	<b>FOUL</b> 650	<b>CHICKEN WINGS</b> 650
Oven roasted with arugula, cherry tomatoes, pomegranate in a lemon and olive oil dressing	Steamed fava beans and tomato concasse, spring onions, chilli oil, parsley and dukka spices	Charcoal grilled chicken wings, marinated with dukka, pomegranate, with toum
<b>BATATA HARRA</b> 625	<b>FALAFEL</b> 675	<b>LAMB SAUSAGES</b> 750
Crisp potato cubes sautéed with red chilli, garlic and coriander	Chickpea croquettes, mixed pickles, tahina and shatta	Sautéed spicy house-made Armenian lamb sausages with pistachio, cherry tomatoes and pepper marmalade
<b>SAGANAKI</b> 850	<b>SAMAKA HARRA</b> 800	<b>LAMB CHOPS</b> 1800
Shrimps sautéed in garlic, za'tar, cherry tomatoes, lemon, chillies and feta	Roasted sea bass with slow-cooked tomato sauce, pepper, onion, garlic and chilli pine nut butter	Grilled herb spiced Australian lamb chops, with toum
<b>ROKAKAT</b> 650		
Feta, mozzarella and emmental filled Lebanese spring rolls		

Please inform the manager of any allergies or special dietary needs.

## Salads

<b>TABBOULEH</b>	650	<b>FATTOUSH</b>	600	<b>BEETROOT</b>	725
Chopped parsley, pepper-onion, tomatoes, cracked wheat in olive oil and lemon dressing		Arugula and romaine lettuce, tomato, cucumber, radish, toasted Lebanese bread, mint, parsley, pomegranate seeds and sumac dressing		Roasted beetroot, arugula, dukka coated goat cheese, marinated walnuts, dukka in lemon and olive oil dressing	

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## Furn

From our bread oven

<b>PITA</b>	100	<b>LAMB ARAYES</b>	750	<b>JIBNEH ARAYES</b>	725
<b>MANAKEESH ZA'ATAR</b>	650	Flat bread filled with "baharat" spiced minced lamb, with parsley and sumac onions		Feta, mozzarella, emmental, harissa filled flat bread with marinated olives	
Za'tar, sumac, sesame and olive oil flat bread					

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## House Specials

We pay respect to past, present and emerging Levantine cuisine

<b>MANTI</b>	800	<b>LAMB SHANK</b>	2250	<b>TIGER PRAWNS</b>	1100
Spinach and ricotta house-made mini dumplings with tomato chutney, garlic yoghurt, pine nuts and Aleppo pepper butter		Slow cooked, roasted with "baharat" butter, yoghurt tahini, pickled pomegranate salsa		Spiced aromatic butter, lemon, saffron yoghurt and soft herbs	
<b>CAULIFLOWER</b>	950	<b>LALA</b>	1250		
Roasted half cauliflower with "baharat" butter, yoghurt tahini, pickled walnut salsa, pomegranate and rose petals		Poached and roasted half-chicken marinated in citrus oregano butter, served in saj with a garlic toum-au-jus			

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## Grills

Grilled over coals, served on our house-made flat bread with shatta, toum and biwaz

<b>SOUVLAKI</b>	800	<b>SHISH TAOUK</b>	850	<b>MIXED GRILL</b>	1250
Oregano, lemon, pepper marinated Rawas skewers		Yoghurt, garlic, tomato and allspice chicken		Platter of Shish Taouk, Souvlaki and Kafta Meshwi	
		<b>KAFTA MESHWI</b>	950		
		Spiced minced lamb kebab			

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## Sides

<b>MOUJADARA</b>	350	<b>JEWELLED RICE</b>	350	<b>LEVANTINE FRIES</b>	350
Lentil and rice with select seasonings, soft herbs and crispy onions		Spiced basmati topped with pine nuts, parsley, pomegranate and crispy onions		Crispy fries tossed in a Levantine spice blend. Served with toum and shatta	

Government tax and voluntary 10% service charge applicable.

# Desserts

In-house handmade traditional sweets

<b>OSSMALLIEH</b> 500 Baked sweet vermicelli phyllo served with homemade warred ice cream	<b>BAKLAWA</b> 600 Phyllo layers, walnuts and almonds, in clove syrup with rose petals	<b>FONDANT</b> 600 Halawa and liquid centre chocolate cake
<b>KNEFEH</b> 750 Sweet semolina pastry with homemade fresh ricotta cheese and sugar syrup	<b>PUDDING</b> 550 Steamed date cake, tahini-date caramel, sweet dukka, with tahini ice cream	<b>MOUHALABIEH</b> 550 Traditional rose blossom velvety cream pudding with sweet dukka and seasonal compote

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## Homemade Ice Cream

Churned in-house with the freshest ingredients

<b>SESAME</b> 350	<b>ROSE</b> 350	<b>DARK CHOCOLATE &amp; ORANGE</b> 350
<b>MASTIC</b> 350	<b>PISTACHIO</b> 350	

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## Tea

<b>GREEN LEMONADE</b> 250 A light refreshing blend of sencha green tea leaves with a zesty and fruity tang of lemon	<b>KASHMIRI SAFFRON KAHWA</b> 250 Green sencha tea leaves, cinnamon, cardamom, cloves, rose petals, almonds, saffron	<b>FRESH MINT LEAVES</b> 250
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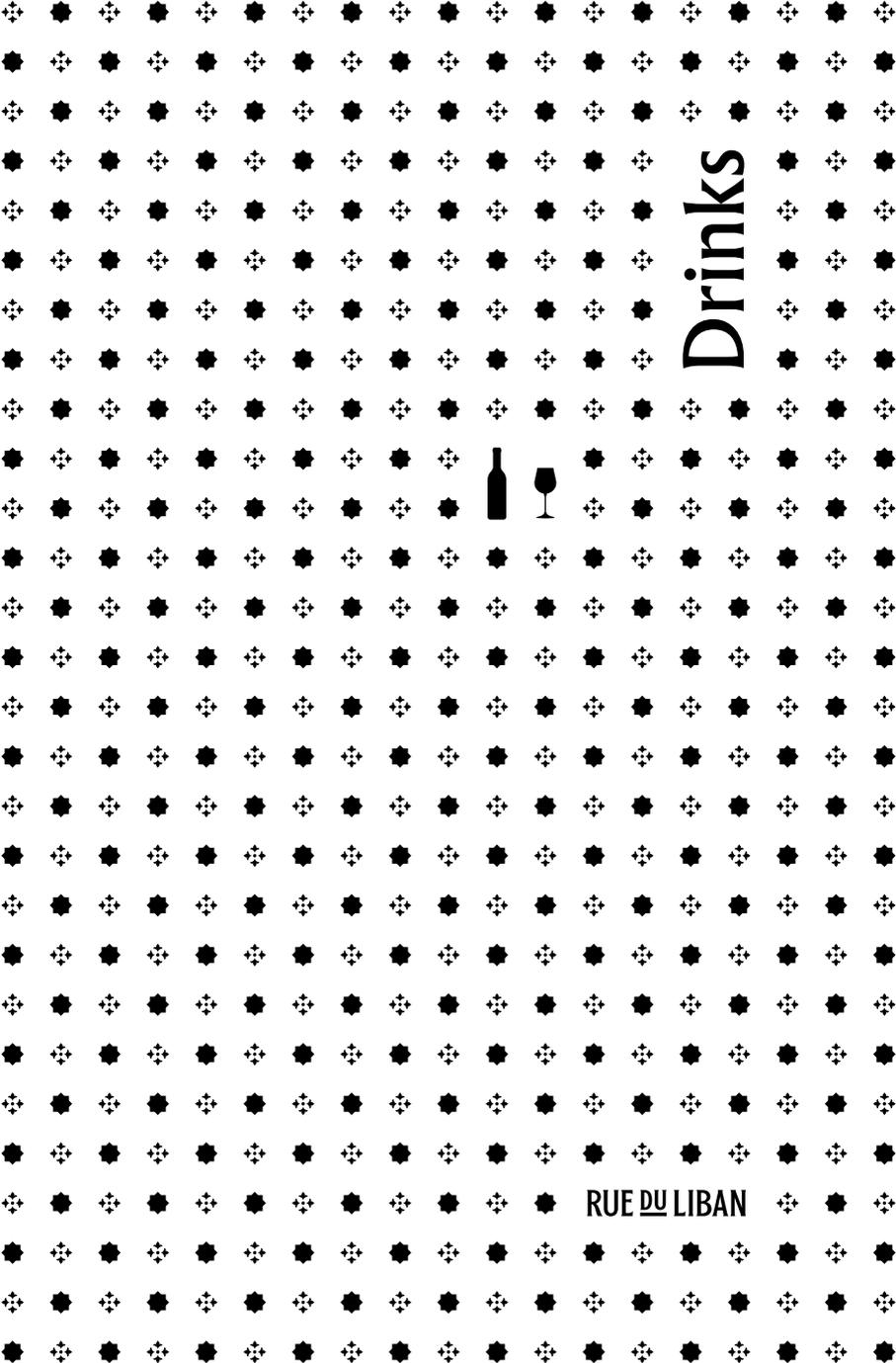
## Coffee

<b>TURKISH COFFEE</b>	350
<b>ESPRESSO</b>	300
<b>DOUBLE ESPRESSO</b>	350
<b>CAPPUCCINO</b>	400
<b>CAFFÈ LATTE</b>	400

Small plates, big hearts and centuries-old recipes  
that taste fresher than ever.

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of the Levant to life: the spirit of the souk, the warmth  
of the people and the zest of sun-soaked ingredients from  
the eastern Mediterranean. All served to share (or not!).

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# Drinks



RUE DU LIBAN

## Red Wine

Gls/bot

<b>LA VIEILLE FERME VENTOUX ROUGE</b> Rhône. Granache, Syrah	1200/6000
<b>CHÂTEAU GOUMIN AOC</b> Bordeaux. Cabernet Sauvignon, Merlot	1300/6500
<b>JACKY MARTEAU AOC</b> Touraine. Gamay	1400/7000
<b>CHÂTEAU LA FRÉROTTE POMEROL AOC</b> Bordeaux. Merlot	1600/8000
<b>FAMILLE PERRIN CÔTES DU RHÔNE RESERVE ROUGE</b> Rhône. Granache, Mourvèdre, Syrah	1600/8000
<b>FRANÇOIS LABEL ÎLE DE BEAUTÉ IGP</b> Corsica. Pinot Noir	1800/9000
<b>CLARENDELLE ROUGE</b> Bordeaux. Merlot, Cabernet Sauvignon, Cabernet Franc	10000
<b>DOMAINE BOUCHARD PÈRE &amp; FILS BEAUNE DU CHÂTEAU PREMIER CRU</b> Burgundy. Pinot Noir	17500
<b>CHÂTEAU DE BEUCASTEL CHÂTEAUNEUF-DU-PAPE</b> Rhône. Granache, Mourvèdre, Syrah	35000
<b>CHÂTEAU CHASSE-SPLEEN MOULIS</b> Bordeaux. Cabernet Sauvignon, Merlot	35000
<b>PAUILLAC DE CHÂTEAU LATOUR</b> Bordeaux. Cabernet Sauvignon, Merlot	37500

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## Rosé

Gls/bot

<b>LA VIEILLE FERME VENTOUX ROSÉ</b> Rhône	1200/6000
<b>JOLIE-PITT &amp; PERRIN MIRAVAL ROSÉ</b> Côtes de Provence	9500

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## White Wine

	Gls/bot
<b>LA VIEILLE FERME LUBERON BLANC</b> Rhône. Bourboulenc, Granache	1100/5500
<b>DOMAINE MONTROSE</b> Languedoc. Chardonnay	1300/6500
<b>FAMILLE PERRIN CÔTES DU RHÔNE RESERVE BLANC</b> Rhône. Grenache Blanc, Viognier	1300/6500
<b>JACKY MARTEAU</b> Touraine. Sauvignon Blanc	1400/7000
<b>DOMÄNE WACHAU</b> Austria. Grüner Veltliner	1700/8500
<b>MUSAR JEUNE</b> Lebanon. Voignier, Vermentino, Chardonnay	1800/9000
<b>MICHEL LYNCH BORDEAUX BLANC</b> Bordeaux. Sauvignon Blanc	7500
<b>HUGEL ET FILS GENTIL</b> Alsace. Gewurztraminer, Pinot Gris, Riesling	8000
<b>CLARENDELLE BLANC</b> Bordeaux. Sauvignon Blanc, Semillon	9000
<b>FAMILLE HUGEL</b> Alsace. Riesling	9000
<b>BOUCHARD PERE &amp; FILS BOURGOGNE</b> Burgundy. Chardonnay	9500
<b>PASCAL JOLIVET ATTITUDE</b> Loire. Sauvignon Blanc	9500
<b>LOUIS LATOUR BOURGOGNE</b> Burgundy. Chardonnay	11000
<b>PASCAL JOLIVET SANCERRE</b> Loire. Sauvignon Blanc	12000
<b>DOMAINE WILLIAM FÈVRE CHABLIS</b> Burgundy. Chardonnay	14000

## Champagne

	Bot
MOËT & CHANDON BRUT	14500
MOËT & CHANDON ROSÉ	16500
LAURENT-PERRIER LA CUVÉE BRUT	14500

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## Sparkling Wine

	Gls/bot
CHANDON BRUT India	1100/5500
CHANDON ROSÉ India	1100/5500

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## Signature Cocktails

<b>BEIRUT SPRITZ</b>	950
Tanqueray, Chandon Brut, elderflower liqueur, cucumber, basil	
<b>PARISIENNE</b>	800
Absolut, Aperol, fresh melon, honey vanilla syrup, orange bitters	
<b>KALAGHODA SUNSET</b>	950
Mezcal, passion fruit syrup, Aleppo pepper, lemon juice	
<b>JOSEPHINE</b>	850
Absolut, hibiscus cordial, fresh grapefruit, lemon juice	
<b>RDL G&amp;T</b>	1050
Hendrick's, lemongrass syrup, coriander, tonic water, sumac-salt	
<b>CARTE BLANCHE</b>	875
Jose Cuervo, lemongrass syrup, basil, sumac-salt	
<b>ONE AT A TIME</b>	750
Bacardi, Maraschino liqueur, pear purée, chamomile cordial, lemon juice	
<b>DÉJÀ VU</b>	850
Absolut, honey vanilla syrup, ginger, lemon, orange, cinnamon	
<b>TRIPOLI COLLINS</b>	850
Jim Beam, chamomile cordial, ginger ale, red wine float	

# Whiskey

30ml

## Single Malt

GLENFIDDICH 12 Speyside	875
BALVENIE DOUBLE WOOD 12 Speyside	1050
THE GLENLIVET 12 Speyside	1000
TALISKER 10 Skye	875
ARDMORE LEGACY Highland	700
GLENMORANGIE 10 Highland	850
LAPHROAIG Islay	875
MACALLAN 12 Highland	975
INDRI	700

## Blended

MONKEY SHOULDER	825
JOHNNIE WALKER	700
BLACK LABEL 12	
CHIVAS REGAL 18	1100
CHIVAS REGAL 12	700
TOKI SUNTORY	750
IWAI MARS	850
IWAI TRADITION	950
BALLANTINE'S FINEST	500
JOHNNIE WALKER RED LABEL	500
JACK DANIEL'S SILVER SELECT	900
GENTLEMAN JACK	750
JACK DANIEL'S	650
WOODFORD RESERVE	800
JIM BEAM	550
JAMESON	600

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## Cognac 30ml

RÉMY MARTIN VSOP	1150
HENNESSY VSOP	1100

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## Aperitif & Liqueur 30ml

CAMPARI	700
APEROL	700
JÄGERMEISTER	650
MOLINARI SAMBUCA	650
BAILEYS IRISH CREAM	600
MARASCHINO	600
KAHLUA	475

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## Tequila & Mezcal 30ml

DON JULIO BLANCO	1200
DON JULIO REPOSADO	1400
1800 ANEJO	1025
JOSE CUERVO SILVER	600
JOSE CUERVO REPOSADO	600
CREYENTE	900
FANDANGO	850

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## Vodka 30ml

BELVEDERE	800
GREY GOOSE	800
BELUGA	1100
CÎROC	650
KETEL ONE	500
ABSOLUT	500

## Gin 30ml

HENDRICK'S	800
THE BOTANIST	850
TRUFFLE GIN	1250
SABATINI	800
ROKU	800
SIPSMITH	875
MONKEY 47	900
DUTCH COURAGE	850
TANQUERAY 10	650
TANQUERAY	600
LANGLEY'S OLD TOM	675
BOMBAY SAPPHIRE	575
DOJA	550
STRANGER & SONS	600
HAPUSA	550

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## Rum 30ml

RON DIPLOMATICO RESERVA EXCLUSIVA 12	800
EL DORADO 12	800
EL RON PROHIBIDO HABANERO	650
BACARDI CARTA BLANCA	400
CAPTAIN MORGAN	400

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## Beer

HOEGAARDEN	600
CORONA	600
KRONENBOURG 1664	650
PEOPLES BOMBAY BEER	600
KINGFISHER ULTRA	500

## Soft Drinks

<b>STILL WATER</b>	160
<b>SPARKLING WATER</b>	200
<b>COKE</b>	175
<b>DIET COKE</b>	175
<b>SPRITE</b>	175
<b>GINGER ALE</b>	175
<b>RED BULL</b>	275
<b>SEPOY TONIC WATER</b>	250
<b>O'CEAN SODA</b>	150

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## Non-Alcoholic Cocktails

<b>LIBANADE</b>	350
Fresh mint, anise cordial, lemon, soda	
<b>ROSE MINT LEMONADE</b>	350
Rose syrup, lemon, fresh mint, soda	
<b>POMEGRANATE MOLASSES LEMONADE</b>	500
Fresh pomegranate juice, lemon, sumac, soda	
<b>SHOEFLOWER</b>	350
Homemade hibiscus cordial, lemon, ginger, fresh mint, soda	
<b>LEVANTINE PASSION</b>	350
Fresh grapefruit juice, passion fruit syrup, pear purée, lemon	

## Tea

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