



LEBANESE CUISINE

Restaurant & Bar | Catering & private Receptions



*"From our kitchen
to your doorstep"*



we deliver

0208 977 7700

COLD MEZZA

Hommos 🌱🌱🌱	£7.50
Chickpeas puree with sesame paste & lemon juice	
Hommos Beiruty 🌱🌱🌶️🌱	£7.75
Hommos with chilli pepper, garlic & parsley	
Moutabbal (Baba Ghanouj) 🌱🌱🌱	£8.75
Chargrilled aubergine puree with sesame paste & lemon juice	
Tabouleh 🌱🌱	£7.75
Parsley, tomatoes, onions, olive oil & lemon juice	
Fattoush 🌱🌱🌱	£8.75
Lettuce, tomatoes, cucumber, sweet pepper, rocket, sumac, pomegranate molasses, olive oil & crispy bread	
Warak Enab 🌱🌱	£8.25
Vine leaves filled with rice, tomatoes & parsley slow cooked in olive oil & lemon juice	
Musakaat Batenjan 🌱🌱	£8.75
Baked seasoned aubergine cooked with tomatoes, chickpeas, onions & garlic	
Labneh 🌱🌱	£7.25
Lebanese thick strained yoghurt dried mint & extra virgin oil	
Tzatziki 🌱🌱	£7.50
Labneh cheese with diced cucumber, dried mint & olive oil	
Bamieh Bel Zeit 🌱🌱	£7.50
Okra cooked with tomatoes, garlic, coriander & olive oil	
Muhammara 🌱🌱🌱🌶️	£9.25
Mixed mediterranean nuts , blended with roasted peppers chilli & olive oil	
Hommos Muhammara 🌱🌱🌱🌱🌱🌶️	£9.50
Chefs Special: Hommos on a bed of muhammara	
Batenjan (Rahib) 🌱🌱	£8.75
Smoked grilled aubergine, tomatoes, bell pepper, onions, garlic & parsley with olive oil & lemon juice	

SPECIALTY SALADS

Ruba's Salad 🌱🌱	£8.50
Baby leaf, cherry tomatoes, avocados & sweetcorn with olive oil, lemon juice & pomegranate seeds	
Lentil Salad 🌱🌱	£8.50
Lentils, cherry tomato, spring onions, pomegranate & wild rocket with lemon juice & olive oil	

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

🌱 celery, 🌾 gluten, 🦀 crustaceans, 🥚 eggs, 🐟 fish, 🌱 lupin, 🥛 dairy, 🐌 molluscs, 🧀 mustard, 🥜 nuts, 🌱 sesame, 🌱 soybeans, ⚡ sulphur dioxide, 🧄 sulphites, 🌱 Vegetarian, 🌱 Vegan, 🌶️ chilli

HOT MEZZA

Hommos Awarma 🍷 🍷 Hommos topped with diced lamb & pine nuts.	£10.25
Foul Moudammas 🌱 🌱 Fava beans simmered in tomatoes, garlic & olive oil	£7.50
Kebbeh 🍷 Lamb & cracked wheat shell filled with seasoned minced lamb & onions	£8.50
Kebbeh Laktin 🍷 🍷 🌱 🌱 Pureed pumpkin & cracked wheat shell filled with seasoned spinach, pomegranate, onions & walnuts	£8.25
Samboussik Lamb 🍷 🍷 Lebanese pastry filled with minced lamb & onions	£7.75
Rikakat Cheese 🍷 🍷 🌱 Cheese rolls filled with seasoned halloumi , feta & onions	£7.75
Rikakat Sojok 🍷 🍷 🌶️ Cheese rolls filled with seasoned halloumi , feta , onions & spicy sausages	£8.00
Falafel 🌱 🍷 🌱 🌱 Bean & chickpeas croquettes seasoned with mixed spices, herbs, garlic	£7.75
Fatayer 🍷 🍷 🌱 Lebanese pastry parcels filled with baked spinach, onions & sumac	£7.75
Halloumi Grilled 🍷 🌱 Grilled halloumi cheese	£8.75
Batata Harra 🌱 🌱 🌶️ Spicy potatoes diced & cooked with garlic, coriander & spices	£7.75
Sawdat Djaj 🍷 Marinated chicken livers flambeed in lemon, garlic & pomegranate molasses	£8.50
Makanek Lebanese sausages flambeed in lemon juice & pomegranate molasses	£8.50
Sojok 🌶️ Spicy sausage cooked with fresh tomatoes, flambeed in lemon juice & garlic	£8.75
Jawaneh Bil Kezbara 🍷 Chicken wings sauteed in coriander, garlic & lemon juice	£8.50
Arayess 🍷 Lebanese bread filled with seasoned minced lamb, onions & garlic. Charcoal grilled	£9.75
Kellaj 🍷 🍷 🌱 Lebanese bread filled with halloumi cheese & tomato, seasoned with thyme. Charcoal grilled	£9.00
Jawaneh Charcoal grilled chicken wings marinated in lemon & garlic. Served with garlic sauce	£8.00

SEA FOOD MEZZA

Kraydes Ruba 🐞 🍋 £9.75

Prawns sauteed with garlic butter, coriander & lemon juice

Calamari 🐙 🍋 £8.75

Calamari breaded and fried served with home made tartar sauce

Samke Harra 🐟 🌶️ £10.50

Seabass fillet on a bed of cooked mixed peppers, garlic, onions, tomatoes & coriander

MAIN COURSES

CHARCOAL & GRILL

Kafta Meshwi £18.75

Minced lamb with parsley, onions, served with roasted baby potatoes & grilled tomatoes

Shish Taouk £18.50

Marinated chicken skewers in garlic & lemon, served with roasted baby potatoes, grilled tomatoes & garlic sauce

Lahm Meshwi £21.00

Lamb skewers, charcoal grilled, served with roasted baby potatoes & grilled tomatoes

Mixed Grill £22.50

Selection of chargrilled skewers: lahm meshwi, shish taouk & kafta served with roasted baby potatoes & grilled tomatoes. Served with garlic sauce

Kafta Khashkhash 🌶️ £19.25

Charcoal grilled minced lamb, served with spicy tomato sauce

Chicken Shawarma £18.50

Slices of chicken marinated in garlic & lemon. Served with chips & garlic sauce

Farrouj Meshwi £19.50

Half boneless chicken marinated in garlic & lemon, charcoal grilled, served with chips & garlic sauce

Castaleta Ghanam £21.00

Marinated lamb cutlets, charcoal grilled. Served with roasted baby potatoes & grilled tomatoes

Vegetarian Mixed Grill 🌱 🌱 £18.50

Mixed pepper, aubergine, courgette, roasted baby potato, tomato & mushroom. Served with bell pepper sauce

Kafta Korfaliyeh £19.00

Minced lamb, aubergine & pepper. Charcoal grilled

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STEWES & HOME COOKING

Lamb Shank 🌱🥜

£21.00

Braised lamb leg cooked in gravy sauce. Served with oriental lamb rice & **mixed nuts**

Bamieh with Rice 🌱🥬🥕

£16.00

Okra cooked with tomatoes, garlic & coriander served with **vermicelli** rice

Musakaat with Rice 🌱🥬🥕

£17.00

Baked seasoned aubergine cooked with tomatoes, chickpeas, onions & garlic. Served with **vermicelli** rice

Riz a Djaj 🌱🥜

£19.00

Grilled marinated chicken fillets in **gravy** mushroom sauce served with oriental lamb rice & **mixed nuts**

FISH & SEAFOOD

King Prawns 🌱🥕

£23.50

Marinated grilled **prawns** with tomato, bell pepper **sauce**. Served with saffron rice

Sea Bass 🐟

£22.50

Baked **seabass** fillets served with mixed grilled vegetables & bell pepper sauce.

Sayadieh 🌱🥜🐟

£21.50

Baked fresh sea bass fillets with olive oil & cumin. Served with brown rice, crispy onion & **pine nuts**

Set Menus (For 2 persons)

Entrée Menu

£66.00

Hommos, moutabbal, tabouleh, falafel, kebbeh, 2 mixed grill (kafta & shish taouk) & baklawa

Vegan Menu

£72.00

Hommos, Moutabbal, Tabouleh, Falafel, Kebbeh Laktin, Foul Moudamas, 2 Vegetarian Main Course of your choice & vegan dessert

WRAPS

Kafta Meshwi Wrap 🍗 🍌 £8.50

Seasoned minced lamb chargrilled with pickles, tomato, salad & hommos

Shish Taouk Wrap 🍗 £8.50

Marinated chargrilled chicken skewer with pickles, tomato, salad & garlic sauce

Chicken Chawarma Wrap 🍗 £8.50

Thin sliced marinated chicken with pickles, tomato, salad & garlic sauce

Sojok Wrap 🍌 🌶️ £8.50

Lebanese sausage with pickles, tomato, salad & garlic sauce

Falafel Wrap 🍌 🍌 🌿 🌿 £8.50

Bean & chickpeas croquettes with pickles, tomato, salad & tahini sauce

Grilled Halloumi Wrap 🍌 🥥 🌿 £8.50

Grilled halloumi with tomato, lettuce and fresh cucumber

Batata Harra Wrap 🍌 🌶️ £8.00

Spicy diced potatoes with pickles, tomato, salad and garlic sauce

Makanek Wrap 🍌 £8.50

Lebanese sausages flambéed in lemon and pomegranate with pickles, tomato, salad and garlic sauce

EXTRAS

Halloumi in the Wrap £3.50

Chips in the Wrap £1.50

SIDES & SOUP

Lentil Soup 🌿 🌿 🌿 £6.75

Vermicelli Rice 🍌 🌿 🌿 £6.00

Oriental Lamb Rice £6.75

Saffron Rice 🌿 🌿 £6.00

French Fries 🌿 🌿 £5.00

Extra Bread 🍌 £1.50

Gluten Free Bread £3.00

2 Pieces of Gluten free bread

Baby Potatoes 🌿 🌿 £5.00

Grilled Vegetables 🌿 🌿 £7.50

Plain Yoghurt 🥥 🌿 £5.00

Yoghurt & Cucumber 🥥 🌿 £5.50

Green Salad 🌿 🌿 £5.00

Olives 🌿 🌿 £4.50

Mixed Pickles 🌿 🌿 £5.50

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SAUCE

Garlic Sauce	£2.00
Tahini Sauce (50ml) 🥜	£2.00
Chilli Sauce (50ml) 🌶️	£2.00
Ketchup	£2.00
Mayo 🍷	£2.00
Tzatziki 🥒 🌿	£2.00

DESSERTS

Baklawa 🍪 🍪 🍪	£6.75
Layered pastries with almonds, pistachios & cashew nuts	
Ossmalieh 🍷 🍷 🍷	£7.50
Caramelised vermicelli filled with ashta clotted cream. Contains nuts	
Mouhalabieh 🍷 🍷	£6.75
Lebanese pannacotta with orange blossom & rose water syrup Contains nuts	

SOFT DRINKS 330ML Glass bottles	£3.00
Coca Cola, Diet Coke, Coke Zero, Sprite, Fanta	

BEER

Almaza Lebanese Beer (Larger - Pilsner)	£5.50
Peroni	£5.00
Peroni (Gluten Free)	£5.00
Peroni (Alcohol Free)	£4.00

**Wines & Beers are
available upon request**

WE CATER FOR ALL YOUR
PARTIES AND SPECIAL OCCASIONS

Minimum Delivery Order £25.00

132 High Street, Teddington TW11 8JB

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www.rubarestaurant.co.uk

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