



Park Lane Club
London

M E N U

SERVED FROM 6PM TO 1.30AM

COLD MEZZE

HUMMUS £9

blend of chickpea purée,
tahini and lemon juice

TABBOULEH £12

homemade parsley salad with cracked bulgur wheat,
tomato, mint, lemon juice and olive oil

MOUTABEL £9

homemade chargrilled aubergine, blended with tahini and
lemon juice, topped with fresh pomegranate seeds

LABNEH £9

white cream cheese dip made from strained yogurt
topped with dry mint

Mezze Selection: choose any three hot and any three cold £24

HOT MEZZE

KIBBEH £18

cracked wheat shell filled with marinated minced lamb,
onions and pine nuts

FALAFEL £7

chickpea spiced croquettes with sesame seeds
and served with tahini

CHEESE SAMBOUSEK £12

Lebanese pastry filled with sheep's cheese
and parsley

LAMB SAMBOUSEK £13

Lebanese pastry filled with minced lamb
and parsley

STARTERS

RED LENTIL SOUP £9

caramelised onion in olive oil, garlic,
red chilli and cumin

SEASONAL FRESH SOUP OF THE DAY £9

served with a bread roll and butter

EGYPTIAN CALVES LIVER £12

marinated in spices, fresh herbs and lemon juice
with fresh baguette

ARABIC CHICKEN WINGS £12

marinated with our special blend of spices and garlic,
served with pickled vegetables and homemade
garlic sauce

CAPRESE SALAD (V) £16

beef tomato, buffalo mozzarella, rocket,
olive oil and balsamic dressing

CAESAR SALAD (V) £12

cos lettuce, shaved Parmesan, croutons, and a
creamy Caesar dressing

Add grilled chicken breast £6

FATTOUSH SALAD (V) £13

baby gem, crispy pita, cucumber, mixed bell peppers,
radish, olive oil and pomegranate molasse

Add grilled chicken breast £6

MAINS

BRAISED BRISKET £25

potato fondant, broccoli and silverskin onion jus

PRAWN CURRY £25

a blend of tomato and onion along with garlic,
ginger and traditional curry spices,
served with basmati rice and naan

Available with chicken £25

CHICKEN TAGLIATELLE ALFREDO £22

chicken marinated in homemade basil pesto,
fresh chilli, white wine mushroom cream sauce, served
with shaved Parmesan cheese

SPAGHETTI ARRABIATA (V) £20

a classic spiced pasta with chilli, garlic, parsley
and tomato

PRAWN LINGUINE £24

sautéed chilli and garlic, with tiger prawns,
finished with tomato sauce and fresh parsley

Should you have any allergies or intolerances, please advise a member of the team who will be happy to discuss them with you. Please note, our dishes are prepared in a kitchen where allergens are present and we cannot guarantee any allergen-free dishes. A discretionary 12.5% service charge will be added to your bill.

FROM THE GRILL

PAN-FRIED SALMON £22

bok choy, cauliflower purée, samphire and
spicy soy sauce

ARABIC SEA BASS £30

coated with our special blend of Arabic spices,
then grilled and served with pickled vegetable
and tahini sauce

KING PRAWNS £35

fresh red and green chilli, garlic and coriander with
Middle Eastern spices

USDA GRILLED SIRLOIN STEAK £38

grilled tomato, potato pont neuf and rocket salad

SHISH TAOUK £22

chicken breast cubes, marinated in our own house
Middle Eastern spices served with pita bread,
garlic sauce and pickled vegetable

KASTILATA GHANAM £28

seasoned lamb chops in Lebanese spices prepared
on the grill cooked to your liking

GRILLED LAMB CHOPS £30

potato fondant, roasted cherry tomato
and rosemary jus

FAROUJ MESHWI £24

boneless marinated baby chicken, grilled and served
with our homemade Arabic garlic sauce

SIDES

FRENCH FRIES £6

NEW BABY POTATOES £6

SEASONAL VEGETABLES £6

STEAMED BASMATI RICE £6

WHOLE FANNED AVOCADO £6

ARABIC RICE £6

PEPPERCORN SAUCE £4

MUSHROOM SAUCE £4

FRESH BREAD £4

DESSERTS

CRÈME BRÛLÉE £9

traditionally prepared

SELECTION OF ICE CREAM £9

please ask your server for today's choice

MAHALABIA £9

a light and delicious milk pudding with coconut
and pistachio

FRUIT PLATTER £15

seasonally healthy and always fresh



CARBON FRIENDLY DINING

The optional £1.23 on your bill guarantees that a life-changing GiftTree will be planted, to help counter balance the carbon footprint of your meal and lift people out of extreme poverty. www.gifttrees.com #ichangedtheplanet



SCAN FOR CALORIES

