



STARTERS



Hummous

A flavorful blend of pureed chickpeas, tahini, fresh lemon juice and olive oil served with bread

£4.99



Hummous Beiruty

A flavorful blend of pureed chickpeas, tahini, fresh lemon juice and olive oil elevated with a kick of chilli pepper served with bread

£5.50



Baba Ghanouj

A blend of roasted aubergine, light tahini, tomatoes, and spices, served with bread.

£4.99



Fatoush

The dish comprises lettuce, cucumber, and tomatoes complemented by parsley and pomegranate sauce and is finished with a topping of cracked saj bread.

£4.99



Yoghurt Salad

Crispy cucumbers tossed in a creamy, tangy yoghurt dressing infused with fresh herbs.

£2.99



Potato Har

Crispy roasted potato dish with a blend of spices and herbs.

£4.99



Shafoot

Handcrafted saj bread served with chilled yoghurt, lemon mint, and our signature secret blend

£3.99



Sahwiq Cheese (Baladi)

A robust blend of fresh tomatoes, chilli garlic, coriander, and smoked yemeni cheese.

£4.00



Sahwiq Cheese

A robust blend of fresh tomatoes, chilli, garlic coriander, and cheese, expertly crafted together.

£2.99



MAIN COURSES

THE FOLLOWING COURSES ARE SERVED WITH A CHOICE OF RICE, FRIES OR HUMMUS



Lamb Rib

The lamb ribs, marinated in a proprietary blend of Arabic spices, are prepared using a slow - cooking method inspired by the Mandi tradition.

£19.99



Lamb Neck

A substantial cut of lamb sourced from the neck region which is then subjected to a slow cooking process.

£29.99



Chicken Madhbi

A tender, marinated half chicken grilled over natural charcoal and seasoned with black pepper, cumin, and olive oil.

£9.99



Lamb Shank

The culinary offering showcases steamed lamb shank infused with haneed spices, and presented in a manner that reflects its cooking method.

£17.99

Lamb Mendi portion

A culinary offering featuring spring lamb meticulously infused with proprietary spices and slow-cooked to perfection.

£14.99



Lamb Burma

The dish features a delectable serving of lamb, slow-cooked in its own broth for an extended period.

£14.99



Chicken Mendi

A half portion of baby chicken prepared via steaming and infused with mandi spice marinade.

£9.99

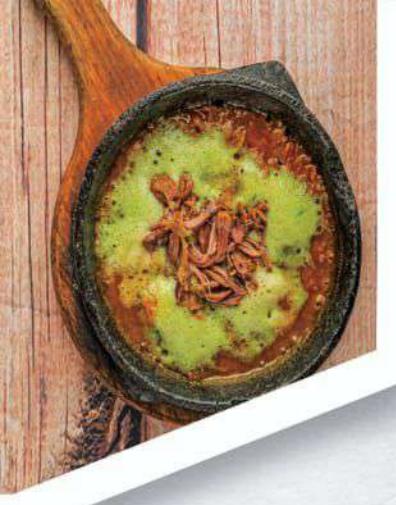


Lamb Mendi Super Portion

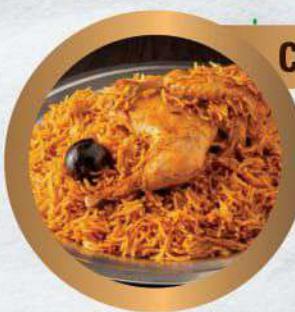
A large portion of spring lamb prepared using the traditional Mandi cooking method. The lamb is marinated in a proprietary blend of Mandi spices.

£19.99





OTHER MAIN COURSES



Chicken Madqoot

Steamed rice, tender baby chicken, onions, tomatoes garlic a signature homemade sauce and a blend of herbs and spices.

£10.99



Lamb Madqoot

Steamed rice, tender pieces of spring lamb onions tomatoes garlic a proprietary homemade sauce and a blend of herbs and spices.

£15.99



Saltah

The culinary offering features minced meat mashed vegetables, and eggs, all meticulously prepared within a traditional clay pot and seasoned with a proprietary blend of signature Yemeni spices.

£7.99



Fahsah

Our signature Yemeni sauce complements the shredded pulled lamb and mashed vegetables presented in a traditional sizzling pot.

£9.99



Lamb Sukhar

Diced boneless lamb, prepared with onions tomatoes, garlic, coriander, green peppers and a selection of Yemeni spices.

£9.99



SHARING PLATTERS



Platter for 5/6

A combination of half grilled chicken and half chicken madhi, accompanied by two lamb kofta skewers, two chicken kofta skewers, and a portion of lamb mandi, served with rice.

£49.99



Platter for 3/4

A combination of two lamb kofta skewers, two chicken kofta skewers, a portion of lamb mandi and four chicken wings served with rice.

£34.99



Lamb Shouldr

A whole lamb shoulder prepared in the mandi style. It is presented atop three servings of rice.

£49.99



Quarter Lamb

A serving of roasted lamb shoulder, neck and ribs, presented over a bed of rice. It is recommended with a portion size suitable for 5/6 individuals.

£79.99



KARAM ALSULTAN SPECIAL

The offering includes a curated selection of lamb cuts featuring shoulder, neck, and ribs complemented by an assortment of skewers: 6 mixed kofta, 3 shish taouk and 3 lamb tikka, alongside six lamb chops and 8 wings.

£120



CHEFS SPECIALS



Stuffed warak Inab

Vine leaves stuffed with a medley of vegetables including tomatoes, zucchini, and bell peppers.

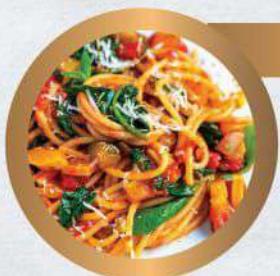
£6.99



Okra with lamb Tagine

Savor the rich, aromatic flavors of tender lamb simmered to perfection in a fragrant blend of spices. This hearty curry is enhanced with fresh okra, adding a delightful texture and a hint of earthiness.

£11.99



Vegetarian Spaghetti

£5.99



Chicken Spaghetti

£11.99



GRILLS



Lamb Kofta

Grilled minced lamb, expertly marinated with a blend of chopped onion, select spices, and fresh parsley.

£9.99



Chicken Kofta

Grilled minced chicken expertly marinated with a blend of chopped onion, select spices, and fresh parsley.

£8.99



Lahem Mashwi

Grilled boneless lamb cubes, expertly marinated in a delicate blend of Arabic herbs and spices.

£12.99



Lamb Chop

Three grilled lamb chops, expertly finished with our signature Karam Al Sultan sauce.

£12.99

Shish Taouk

Grilled chicken cubes, expertly marinated in a proprietary blend of Arabic spices.

£9.99



Chicken Wings

Eight succulent grilled wings marinated to perfection featuring a smoky flavor.

£7.99



Half Grilled Chicken

Half chicken grilled and finished with our signature Karam Al Sultan sauce.

£9.99



Mixed Grill

The selection includes a combination of lamb kofta, chicken kofta, shish taouk, and one lamb chop.

£17.99





SEA FOOD



Tuna Madr

Tuna prepared with diced onions, tomatoes, coriander, and a hint of chilli presented in a traditional, sizzling pot.

£ 9.99

Seabass Grilled or Tandoor

Whole fresh seabass, expertly marinated in a proprietary blend of Arabic spices then grilled to achieve optimal flavor and texture.

£ 13.99



Bonless Salmon Grill

Grilled salmon fillet expertly marinated with authentic Arabic spices served with your choice of rice, fries or hummus.

£ 14.99

Kingfish Madr

Fresh slices of kingfish prepared with onions, tomatoes, cilantro, and a hint of green chilli are served in a traditional sizzling pot.

£ 9.99



Salmon Madr

Fresh salmon fillets, prepared with onions, tomatoes, cilantro, and a hint of green chilli are served in a traditional sizzling pot.

£ 9.99

Kingprawns Madr

Fresh king prawns, meticulously prepared with onions, tomatoes, cilantro and a subtle touch of green chilli presented in a classic sizzling pot.

£ 9.99





SIDE ORDERS AND KIDS



Rice

Rice dish seasoned with a blend of spices such as saffron, cardamom, and cloves imparting a rich, warm flavor.

£ 4.00

Ratteb Bread

A soft, buttery bread with a smoked flavor profile drawing inspiration from Yemeni culinary traditions.

£ 3.00



Fries

£ 2.50

Chicken Popcorn with Fries

£ 5.50



Molawah Bread

Crispy, buttery bread, baked in a custom-designed clay oven and garnished with black seeds..

£ 3.00

Chicken Nuggets With Fries

£ 5.50





DESSERTS

AREEKA	£6.50
LUTOS AREEKA	£7.00
NUTELLA AREEKA	£7.00
PISTACHIO AREEKA	£7.00
MA'ASOOB	£6.50
FATA MIX MALEKY	£7.00

Soft Drinks

WATER	£1.00
CAN WATER	£1.50
COKE	£1.50
PIPSI	£1.50
DIET PEPSI	£1.50
RUBICON MANGO	£1.50
7UP	£1.50
FRUIT SHOOT	£1.50

MILKSHAKE

STRAWBERRY MILKSHAKE	£4.99
FERRERO MILKSHAKE	£4.99
OREO MILKSHAKE	£4.99
BISTACHIO MILKSHAKE	£4.99

Fresh Juices

MANGO	£4.99
ORANGE	£4.99
LEMON AND MINT	£4.99
ALSLUTAN SPECIAL JUICE	£4.99
MAHITO	£4.99

KONAFA

ALSLUTAN SPECIAL KONAFA	£7.00
CREME KONAFA	£6.00
CHEESE KONAFA	£6.00
PISTACHIO KONAFA	£6.00
NUTELLA KONAFA	£6.00
BASBUSA KONAFA	£3.99

Hot Drinks

BLACK COFFEE	£1.50
CAPPUCCINO	£2.50
LATTE	£2.50
ESPRESSO	£1.50
BLACK TEA	£1.50
ADENI TEA	£1.50
KETTLE ARABIC TEA	£5.00