

STARTERS

Soup of the Day

Please ask a member of staff for soup options.

Mixed Olives

Lebanese olives marinated with fresh herbs, lemon and olive oil.

Kabis

Mixed Pickles, cucumber, cauliflower, peppers, carrots and chillies marinated with garlic and Mediterranean vinegar.

COLD MEZZE

Hummus

Smooth pureed chickpeas, sesame paste, lemon juice and garlic drizzled with extra virgin olive oil.

Hummus Beiruti

Smooth pureed chickpeas, sesame paste, lemon juice, garlic, fresh parsley, pepper & chilli drizzled with extra virgin olive oil.

Baba Ghanoush

Smooth smoked aubergine, sesame paste, lemon juice, topped with fresh pomegranate.

Lebanese Yoghurt

Fresh creamy yoghurt mixed with finely chopped cucumber, dried mint blended with olive oil.

Spicy Cheese

Feta cheese, halloumi, roasted red peppers, green chillies, olive oil and mayo.

Warak Enab

Vine leaves stuffed with rice, tomato, parsley, mint and lemon.

HOT MEZZE

Hummus Awarma (Lamb or Chicken)

Creamy chickpeas puree, sesame paste, lemon juice topped with sautéed diced (lamb or chicken) and pine nuts drizzled with extra virgin olive oil.

Jawaneh

Chargrilled chicken wings marinated with lemon, garlic, and herbs. Drizzled with pomegranate molasses.

Beirut Chicken Wings

Fried wings served in coriander, garlic, lemon juice and a mild chilli sauce.

Arayes

Grilled crispy Lebanese bread stuffed with minced lamb, onion and drizzled with pomegranate molasses

Sojouk

Lebanese spicy sausages sautéed with tomato and fresh lemon juice.

Tempura Prawns

Deep fried king prawns in a panko batter served with a sweet chilli sauce.

Crispy Calamari

Deep fried calamari rings served with homemade tartar sauce.

Batata Harra

Spicy potato cubes packed with rich flavours of garlic, fresh coriander and bell pepper.

Falafel

Chickpeas, onion, fresh coriander, garlic, fine herbs.

Grilled Halloumi

Chargrilled Halloumi cheese pieces served with fresh tomato and cucumber.

Mozzarella sticks

Deep fried breaded mozzarella served with a spicy basil tomato sauce.

Allergen Alert

If you have any allergy intolerances, please speak to a member of staff. Please be aware that these may be present in the preparation or serving of our food, therefore, a cross contamination may be unavoidable.

V : Veg 

VE: Vegan 

D: Dairy 

SF: SeaFood 

N: Nuts 

G: Gluten 

E: Egg 

PASTRIES

£7.95

Lamb Kibbeh

Bulgur wheat stuffed with minced lamb, onion, seven spices, pine nuts served with yoghurt cucumber sauce.

£3.95

Lamb Sambusek

Deep fried pastries stuffed with minced lamb.

£3.95

Cheese Sambusek

Deep fried pastries stuffed with cheese and thyme.

Spinach Fatayer

Baked Lebanese pastries filled with spinach, onion, lemon juice, olive oil and pine nuts.

MAINS (CHARGRILLED)

£7.95

Shish Taouk

Chicken breast cubes marinated with house spice blend, garlic, lemon. Garnished with garlic sesame bread.

£7.95

Chicken Thighs

Sliced grilled chicken thighs marinated with house spice blend and served with saffron rice.

£7.95

Lahem Meshwi

Tender lamb cubes marinated with house spice blend and garnished with spicy pitta bread.

£7.95

Kofta Meshwi

Minced lamb skewers marinated with parsley, onion, tomato and garnished with spicy pitta bread.

£7.95

Kofta Kosh Kash

Minced lamb skewers marinated with parsley, onion, tomato and served with spicy tomato sauce.

£7.50

Kastaleta Lamb

Juicy and tender lamb chops marinated with house spice blend and served with batata harra.

Mixed Grill

Lamb and chicken cubes accompanied with a kofta and chicken wings.

STEAK

£8.50

Ribeye Steak

10 oz fillet steak served with creamy mashed potato, asparagus and grilled tomato with a choice of pepper corn sauce or mushroom sauce.

£8.00

T-Bone Steak

10 oz tender and buttery soft steak served with mashed potato, grilled tomato, asparagus with a choice of pepper corn or mushroom sauce.

£8.50

Grilled Seabass Fillet

Charcoal grilled seabass fillet served with aromatic saffron rice and tomato sauce.

£8.50

Grilled Salmon Fillet

Charcoal grilled salmon fillet served with herb roasted potatoes and sautéed asparagus.

£8.50

Grilled King Prawns

Jumbo king prawns served with aromatic saffron rice and spicy basil tomato sauce.

£7.95

Atlantis Mixed Seafood

Grilled house spice marinated salmon, seabass and king prawns served with aromatic saffron rice.

£7.95

Lamb Shank

Slow cooked lamb shank served with meat rice and pine nuts, dressed in lamb gravy. (With or without pine nuts)

£15.95

Moussaka

Fried aubergine with rich tomato ragu, chickpeas and mint served with vermicelli rice.

£15.95

Okra Stew

Okra cooked with olive oil, onion, garlic, tomato sauce and fresh coriander. Served with vermicelli rice.

£7.95

Atlantis Shish Taouk Salad

Mix green salad topped with grilled chicken and avocado.

£7.95

Fattoush Salad

Cos lettuce, cucumber, cherry tomato and rocket topped with crispy bread and fresh pomegranate.

£6.95

Tabouleh

Finely chopped parsley, tomato, onion, brown bourgol dressed with lemon juice and extra virgin olive oil.

£6.95

Atlantis Salad

Cos lettuce, cucumber, cherry tomato, rocket topped with Mozzarella cheese and fresh olives.

SIDES

£17.95

Vermicelli Rice

£18.95

Saffron Rice

£19.50

Meat Rice

£17.50

Fries

£18.00

Grilled Chicken and chips

£20.95

Popcorn Chicken and chips

£22.95

Fish fingers and chips

DESSERTS

£29.50

Milkshakes

Vanilla, Nutella, Oreo, Ferrero, Strawberry.

£39.50

Cakes

Nutella Cheesecake   

Strawberry Cheesecake,   

Milkcake (Pistachio or Lotus)  

£19.95

Full Birthday Cake*

£20.95

Small

£23.95

Large

£25.95

Small

Large

£35.00

Small

Large

£3.00

Espresso

£3.50

Cappuccino

£3.50

Macchiato

£3.50

Latte

£3.50

Americano

£3.50

Mocha

£3.50

Hot Chocolate

£3.50

£9.95

Sweet Potato Fries

Halloumi Fries

£7.95

Garlic Sesame Bread

£7.50

Lebanese Bread

£4.95

Sweet Potato Fries

£5.50

Halloumi Fries