

Joseph's

AUTHENTICALLY LEBANESE

BRUNCH

SHAKSHOUKA V (E)

شكشوكة

9.50

EGGS (E) V

بيض

9.50

EGGS & SOUJOUK (E)

بيض بسجق

14.75

FOUL VG (SS)

فول مدمس

8.50

BALILA VG

بليلة

8.50

MSABHA VG (SS)

مسبحة

9.00

MANAKEESH (FLAT BREAD)

MANAKEESH ZA'ATAR VG (G,M,SS)

مناقيش زعتر

7.00

MANAKEESH CHEESE V (G,M,SS)

مناقيش جبنة

7.50

MANAKEESH LAHME B'AJEEN (G,M)

لحم بعجين

8.50

MANAKEESH KAFTA (G,M)

كفتة

8.50

MANAKEESH SOUJOUK (G,M)

سجق

8.50

EXTRA TOPPINGS (CHEESE)

3.00

COLD MEZZE

HUMMUS VG (SS)

Velvety blend of chickpeas, tahini, garlic, and fresh lemon juice, topped with extra virgin olive oil

9.25

HUMMUS PINE KERNELS VG (SS,N)

Velvety blend of chickpeas, tahini, garlic and lemon, topped with pine nuts

12.50

HUMMUS BEIRUTI VG (SS)

Velvety blend of chickpeas, tahini, garlic, lemon, fresh parsley and fresh chilli

9.75

MOUTABAL VG (SS)

Smoky roasted eggplant blended with tahini, garlic, and fresh lemon juice, garnished with olive oil and pomegranate

10.50

MUHAMARA VG (N)

Spicy and savoury red pepper paste with a mixutre of nuts and hint of lemon juice

12.50

RAHEB VG

Grilled eggplant with fresh tomatoes, bell peppers, onion and parsley, drizzled with olive oil and a hint of lemon

10.50

(Warak Enab) VINE LEAVES VG

Delicately rolled grape leaves stuffed with a savory blend of rice, tomato, onions, parsley, mint, lemon

9.50

SHANKLISH V (M)

Tangy aged cheese mixed with za'atar, tomatoes, and onions, topped with olive oil

9.75

BATRAKH V (F)

Exquisite bottarga: savory, sun-dried fish roe delicately seasoned for a taste of the Mediterranean

19.75

GARLIC POTATO V

Mashed baked potato combined with baked garlic and fresh za'atar or basil topped with olive oil

9.75

LABNEH V (M)

A creamy delight crafted from strained yogurt, perfect for spreading, dipping, or savoring on its own

8.75

KESHEK AKHDAR V (M,G,N)

A Tangy yogurt and labneh based delight with Burghul and walnuts and olive oil

14.75

MOUSAKAA VG

Mouthwatering layers of eggplant, tomato, and chicpeas, baked to perfection in our traditional Mediterranean Moussaka

9.50

MDARDARA VG

Savory Middle Eastern comfort: Mdardara - a fragrant blend of lentils, rice, and caramelized onions

9.50

LOUBIEH BEL ZEIT VG

Traditional Lebanese green bean stew simmered with tomatoes, onions, and olive oil

9.50

BEMIEH BEL ZEIT VG

Stew made with okra, onions, tomatoes, coriander and olive oil

9.50

IMPORTANT INFORMATION

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a Management before placing an order or a booking. For Event bookings, we require Special Dietary requirements 2 weeks prior to the event date. Full allergen information is available. Management can advise of all ingredients used. (Optional service charge)

ALLERGENS (E)Eggs (G)Gluten (M)Milk (SS)Sesame Seeds (N)Nuts (C)Celery (CR)Crustaceans (F)Fish (V)Vegetarian (VG)Vegan