




Habas

BAR & RESTAURANT

www.habas.co.uk

   HabasMcr

Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination. All prices are inclusive of VAT. An optional 10% service charge is added to your final bill. All tips are fully and fairly distributed amongst our team.





Introduction



Our menus reflect our love for Middle Eastern flavours and styles. The dishes we serve draw on a broad range of traditions and ingredients, from the shores of the Mediterranean to the Persian Gulf. They reflect our own rich culinary heritage, but are also deeply influenced by the wider region's many rich and varied cultures.

We use the freshest and finest seasonal ingredients sourced from specialist suppliers to create our dishes, which are designed for sharing and savouring.

Our menu features a range of small and larger plates; the mezze section of the menu is perfect for sharing either as a complete meal or a starter before enjoying one of our main plates or sharing dishes.

We often feature specials, based on the freshest seasonal ingredients our suppliers offer us on the day, and with generally limited availability. Please ask your server what's on today.

Simon Shaw

Simon Shaw, Chef Patron





Cold Mezze



Persian-style mixed olives (vg)	5
Harissa spiced nuts (vg)	4.5
Homemade pitta bread (vg)	1.75
Gluten-free pitta bread (vg)	1.75
Habas hummus with homemade pitta bread (vg)	6
Roasted red pepper hummus, red onion salsa and pitta bread (v)	7
Baba ganoush, toasted pine nuts, pomegranate and pitta bread (vg)	6
Whipped labneh, confit tomato, olive oil and pitta bread (v)	6
Mezze platter (v) <i>Harissa spiced nuts, mixed olives and pickles, baba ganoush, Habas hummus, whipped labneh, marinated artichokes and onions, toasted lavosh bread, pittas</i> <i>(Recommended for 2 to share)</i>	14



Hot Mezze



Spiced lamb 'jackets' <i>Fried potato skins filled with spiced lamb, labneh cheese sauce and mint yoghurt</i>	9.5
Prawn fritters (4 units) <i>Lime and coriander yoghurt</i>	7.5
Sunblush tomato, feta, and spinach filo cigars (v) <i>Red pepper chutney</i>	10
Crispy fried cauliflower (vg) <i>Roasted red pepper and walnut sauce</i>	7
Harissa chicken wings <i>Fresh dill and lime</i>	8.5





Mains



Lamb kebab

Braised lamb shoulder, homemade pitta, garlic tahini, harissa, sumac onions & salad 16

Halloumi and mushroom kebab (v)

Crispy fried halloumi, roasted mushrooms, homemade pitta, turmeric yoghurt, pickled cucumber 15

Beef rump steak

Chargrilled beef rump, spiced roscoff onion, potato terrine, spiced red wine sauce 22

Roasted half aubergine (vg)

Chargrilled aubergine, tomato cous cous, crispy cavalo nero, zhug, harissa, sumac onions 15

Stone bass tagine

Roasted stone bass, mixed vegetable tagine, green chilli, lemon and olive dressing, crispy samphire 18

Chicken schnitzel

Breaded chicken breast, harissa butter sauce, braised rice, mixed pickles 17

Sweetcorn falafel (vg)

Chickpea and sweetcorn falafel, pea & mint salad, hummus, bulgur wheat 15

Roasted cod

Cod loin, red pepper, chickpea and spinach stew, feta and pomegranate 19





Sharing plates



Lamb

Braised lamb shank, fragrant bulgur wheat, whipped feta, pine nuts 26

Monkfish

Monkfish tail, zhug, tomato and tamarind sauce, spiced potato latke, lemon and tahini yogurt 28



Sides



Broad bean tabbouleh (vg)

Bulgur wheat, tomato, cucumber, red onion 5.5

Persian-style rice (vg)

Braised jasmine rice, caramelised onion, crispy shallots, chilli 6

Batata harra (v)

Spicy fried potatoes with dill sour cream 6.5

Roasted cauliflower (vg)

Shabu-shabu (tahini and sesame) dressing, pomegranate 5.5

Smoked green beans (v / can be made vg to order)

Za'atar and hazelnut dressing 4.5



Desserts

Chocolate, sesame and strawberry millefeuille (v)	7
Medjool date and orange cake, salted caramel ice cream (v)	7
Fig and almond tart, pistachio ice cream (v)	6
Double chocolate brownie with spiced chocolate sauce & vanilla pod ice cream (v)	7
Raspberry and passionfruit "baked Alaska" (vg)	6.5
Coffee and tahini cheesecake, sesame snap (v)	6
Selection of ice cream/sorbets (v/vg)	5
<i>(Choose from vanilla, mocha coffee bean, pistachio, coconut, salted caramel, double chocolate, raspberry sorbet, blood orange sorbet, vegan vanilla, vegan chocolate)</i>	

Sweets

Peanut and chocolate baklava (v)	4
Homemade Turkish delight	4





After dinner drinks



~ Hot drinks ~

Liqueur coffee:

Jameson / Kahlua / Amaretto / Ararat Armenian brandy with cardamom syrup 8

Coffee:

Espresso (single / double) 2 / 2.75

Americano 2.75

Flat white / Cappuccino / Latte 3.25

Macchiato (single / double) 2 / 2.75

Hot chocolate 3.25

Selection of teas:

Moroccan mint / English breakfast / Cardamom / Chamomile / Jasmine / Green 2.75

Fresh mint tea 2.75



~ Dessert wines ~

De Bortoli Deen Vat 5 Botrytis Semillon 2017, Riverina, Australia 75ml Bottle 6.5 35

An elegant sweet white wine with aromas of apricot, citrus and nuttiness. On the palate are flavours of honey, peaches, pears along with nectarines, apricots, candied orange peel and a hint of vanilla. The finish is rich, with a good level of acidity to perfectly balance the sweetness.

Stelle Bella Pink Muscat 2020, Margaret River, Western Australia 8.5 50

The wine has an immensely appealing bouquet of rosewater and Turkish Delight, intertwined with orange blossom and musk. The spritzy palate is brightly fruity, displaying fresh strawberry and Turkish delight flavours. Zesty fresh acidity combines to deliver a supple, fresh and delicate finish.

Mád Tokaji Late Harvest 2017, Tokaji, Hungary 11 65

Vivid and lively late harvest wine, the natural sugar concentration is balanced by refreshing acidity. Floral, fruity intense aromas, touch of minerality and fresh fruity lingering finish.

~ Sherry ~

Bodegas Hidalgo La Gitana 'Hereditad de Hidalgo' Fino NV (75cl btl) 75ml Bottle 5 48

The colour of the Fino Hereditad de Hidalgo is bright straw yellow, with slight greenish tones. Fine and elegant with a nose of nuts and wood nuanced by its aging in old american oak. The palate is full, fresh, and balanced. Full-bodied with a long, dry, and persistent finish.

Bodegas Hidalgo La Gitana 'Alameda' Cream (50cl) 7.5 52

A beautiful mahogany colour with a warm raisin bouquet, wonderful balance on the palate so it is sweet and rich but never cloying. The finish is warm and velvety.

Bodegas Hidalgo La Gitana 'Triana' Pedro Ximenez (50cl) 8.5 60

A powerful and impressive wine with luscious raisin and treacle aromas, lots of prunes and figs in the mouth rounded off with an intense, warm, roasted nut finish. Wonderful.





Set menu



Applicable for groups of 15 or more

£30 per person

Choose one dish from each section

Mezze

Prawn fritters (4 units)

Lime and coriander yoghurt

Harissa chicken wings

Fresh dill and lime

Crispy fried cauliflower (vg)

Roasted red pepper and walnut sauce

Mains

Lamb kebab

Braised lamb shoulder, homemade pitta, garlic tahini, harissa, sumac onions & salad

Halloumi and mushroom kebab (v)

Crispy fried halloumi, roasted mushrooms, homemade pitta, turmeric yoghurt, pickled cucumber

Roasted half aubergine (vg)

Chargrilled aubergine, tomato cous cous, crispy cavalo nero, zhug, harissa, sumac onions

Beef rump steak

*Chargrilled beef rump, spiced roscoff onion, potato terrine, spiced red wine sauce
(£5 supplement)*

Desserts

Fig and almond tart, pistachio ice cream (v)

Raspberry and passionfruit "baked Alaska" (vg)

Selection of ice cream/sorbets (v/vg)

(Choose from vanilla, mocha coffee bean, pistachio, coconut, salted caramel, double chocolate, raspberry sorbet, blood orange sorbet, vegan vanilla, vegan chocolate)

Sides

(to share)

Persian-style rice (vg)

Braised jasmine rice, caramelised onion, crispy shallots, chilli

Batata harra (v)

Spicy fried potatoes with dill sour cream

