



Lunch at Habas

£15 menu

Available Tuesday-Saturday 12pm-5pm

Choose one item from each section:

One

Salad bowl *Mixed leaves, house dressing*

Pitta bread *Fresh pitta bread, house slaw, garlic tahini and harissa*

Hummus bowl *Habas hummus, pitta crisps, house slaw*

Two

Chicken shawarma *Paprika and honey-marinated chicken thighs*

Crispy fried halloumi (v) *Breaded halloumi cheese*

Braised lamb shoulder *Spiced lamb marinaded in garlic, chilli and ginger*

Roast sweetcorn falafel (vg) *Charred corn and chickpea falafel*

Merguez sausage *Spiced lamb sausage burger*

Three

Persian-style rice (vg) *Braised jasmine rice, caramelised onion, crispy shallots, chilli*

Batata harra (v) *Spicy fried potatoes, dill sour cream
(add feta for £1)*

Spiced aubergine tagine (v) *Spiced aubergine, lemon yogurt, toasted lavosh bread*

Four




Beirut beer | Glass of house white / red / rosé (125ml) | Soft drink

Mezze

Persian-style mixed olives (vg)	4
Harissa spiced nuts (vg)	4
Homemade pitta bread (vg)	1.75
Gluten-free pitta bread (vg)	1.75
Habas hummus with homemade pitta bread (vg)	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 (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 <i>Lime and coriander yoghurt</i>	7.5
Filo cigars (v) <i>Sunblush tomato, feta, and spinach, 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
Meatballs <i>Lamb and beef, sumac onion gravy, mini pittas</i>	9

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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.



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Desserts



Warm winter berry babka, homemade biscoff cream	6.5
Crispy fried doughnuts, orange and cardamom custard (v)	7
Medjool date and orange cake, salted caramel ice cream (v)	7
Fig and almond slice, pistachio ice cream (v)	6
Double chocolate brownie with spiced chocolate sauce & vanilla pod ice cream (v)	7
Spiced apple and caramel "baked Alaska" (vg)	6.5
Pistachio cheesecake, lime and mint salsa, caramelised white chocolate (v)	6.5
Selection of ice cream/sorbets (v/vg) <i>(Choose from vanilla, mocha coffee bean, pistachio, coconut, salted caramel, double chocolate, raspberry sorbet, blood orange sorbet, vegan vanilla, vegan chocolate)</i>	5



Sweets






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



Hot drinks



Espresso (<i>single / double</i>)	2.2 / 3
Americano	3
Flat white / Cappucino / Latte	3.35
Macchiato (<i>single / double</i>)	2.2 / 3
Hot chocolate	3.5
Selection of teas: Moroccan mint / English breakfast / cardamom / chamomile / jasmine / green / lemon & ginger / turmeric / fresh mint	3
Fresh mint tea	3
Liqueur Coffee:	
Jameson / Kahlua / Amaretto / Ararat Armenian Brandy with cardamom syrup	8

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