

## HUMMUS BAR

All dishes served with bread.  
Select your choice of topping:

<b>TRADITIONAL</b> <small>S V VN</small>	<b>5.75</b>
<i>Chickpea purée mixed with tahini, garlic, lemon juice and olive oil</i>	
<b>MIA'S HOUSE</b> <small>S V VN</small>	<b>5.9</b>
<i>Chilli and pepper purée with tahini, chickpeas, lemon juice and olive oil</i>	
<b>SHAWARMA</b> <small>S</small>	<b>6.95</b>
<i>Chickpea purée mixed with tahini served with either lamb or chicken shawarma</i>	
<b>MUHAMMARA</b> <small>S N W V VN</small>	<b>6.95</b>
<i>Crushed mixed nuts, fried and served on a bed of red pepper, parsley, onion, chilli and olive oil</i>	
<b>SOUJOUK</b> <small>S</small>	<b>6.95</b>
<i>Grilled hand-made spiced lamb sausage</i>	
<b>BEIRUTY</b> <small>S V VN</small>	<b>6.95</b>
<i>Traditional hummus recipe mixed with bell peppers, chilli and parsley</i>	
<b>FOUL MOUDAMAS</b> <small>S V VN</small>	<b>6.95</b>
<i>Cooked broad beans, chickpeas, seasoned with tomatoes, garlic, cumin, lemon juice and olive oil</i>	

## SIDES

<b>CHIPS</b> <small>V VN</small>	<b>4.95</b>
<b>BREAD</b> <small>V G S W VN</small>	<b>1.5</b>
<b>RICE</b> <small>V G</small>	<b>3.5</b>
<b>GARLIC / CHILLI SAUCE</b> <small>V VN</small>	<b>0.5</b>



## COLD MEZZE

<b>MIXED OLIVES</b> <small>V VN</small>	<b>3.25</b>
<i>Mixed marinated olives with lemon, garlic, chillies, herbs and olive oil</i>	
<b>MOUTABAL</b> <small>V VN</small>	<b>6.25</b>
<i>Grilled aubergine and tahini purée (Option with grilled green chilli)</i>	
<b>TABOULEH</b> <small>G W V VN</small>	<b>5.5</b>
<i>Fresh finely-chopped parsley, tomato, onion and mint served with crushed wheat, lemon juice and olive oil</i>	
<b>MOUSSAKA BATINJIAN</b> <small>V VN</small>	<b>5.5</b>
<i>Flame-grilled aubergine cooked in tomato, basil, garlic, onion and chickpeas</i>	
<b>WARAK ENAB BI ZEIT</b> <small>V VN</small>	<b>4.95</b>
<i>Vine leaves stuffed with rice, tomato and parsley, cooked in lemon juice and olive oil</i>	
<b>PRAWN &amp; AVOCADO COCKTAIL</b> <small>C E</small>	<b>6.5</b>
<i>Avocado halves filled with prawns and drizzled with seafood sauce</i>	

## SALAD

<b>FATTOUSH SALAD</b> <small>G W V VN</small>	<b>6.5</b>
<i>Mixed vegetables tossed in sumac and pomegranate molasses, served with toasted bread</i>	
<b>TAOUK SALAD</b>	<b>9.95</b>
<i>Grilled chicken on a bed of mixed seasoned vegetables dressed in lemon juice and olive oil</i>	
<b>HALLOUMI SALAD</b> <small>V D</small>	<b>6.95</b>
<i>Grilled halloumi on a bed of baby spinach, red tomatoes and dressed with pomegranate, lemon juice and olive oil</i>	
<b>MIA'S HOUSE SALAD</b> <small>V VN</small>	<b>5.95</b>
<i>Finely-chopped mixed vegetables and green chilli tossed in olive oil and lemon juice</i>	
<b>AVOCADO SALAD</b> <small>V N VN</small>	<b>5.95</b>
<i>Fresh avocado served on a bed of greens, dressed in olive oil and lemon juice</i>	

## HOT MEZZE

<b>GRILLED CHICKEN WINGS</b> <small>E</small>	<b>5.5</b>
<i>Charcoal-grilled chicken wings</i>	
<b>BATATA HARRA</b> <small>V VN</small>	<b>5.5</b>
<i>Diced potatoes fried with coriander, sweet pepper and fresh chilli</i>	
<b>FALAFEL</b> <small>V S VN</small>	<b>5.5</b>
<i>Deep-fried ground broad beans and chickpeas tossed in spices and topped with sesame seed, served with tahini</i>	
<b>LAMB KIBBEH</b> <small>G W</small>	<b>5.5</b>
<i>Deep-fried shell made from cracked wheat and minced lamb and stuffed with lamb</i>	
<b>PUMPKIN KIBBEH</b> <small>G N W V VN</small>	<b>5.5</b>
<i>Deep-fried pumpkin and cracked wheat shell stuffed with onions and nuts</i>	
<b>HALLOUMI</b> <small>V S D</small>	<b>5.5</b>
<i>Grilled halloumi topped with pesto</i>	
<b>SOUJOUK</b>	<b>5.65</b>
<i>Grilled hand-made spiced lamb sausage</i>	
<b>ARAYES</b> <small>G N S W</small>	<b>5.5</b>
<i>Freshly baked Lebanese flat bread stuffed with minced lamb, tahini and pine nuts</i>	
<b>FATAYER</b> <small>V G W</small>	<b>4.95</b>
<i>Pastry parcel filled with spinach, onion and sumac, served with lemon juice and olive oil</i>	
<b>CHEESE SAMBOUSEK</b> <small>V G D W</small>	<b>4.95</b>
<i>Fried pastry parcel filled with halloumi, feta and mozzarella</i>	
<b>LAMB SAMBOUSEK</b> <small>G D W</small>	<b>4.95</b>
<i>Fried pastry parcel filled with lamb, labneh and parsley</i>	
<b>PAN-FRIED CHICKEN LIVER</b>	<b>5.95</b>
<i>Chicken liver tossed in a pomegranate sauce, garlic and lemon juice</i>	
<b>DEEP-FRIED TIGER PRAWNS</b> <small>C</small>	<b>7.5</b>
<i>Marinated tiger prawns served with a selection of vegetables</i>	
<b>CALAMARI</b> <small>G M</small>	<b>5.95</b>
<i>Deep-fried squid served with a seafood sauce</i>	

## MAINS

<b>BAMIEH BI ZEIT</b> <small>G</small>	<b>13.5</b>
<i>Okra cooked with stew, tomatoes, onions, garlic, fresh coriander, served with rice</i>	
<b>MOUSSAKA BATINJIAN</b> <small>V</small>	<b>11.5</b>
<i>Baked aubergine, tomato, basil, chickpeas, garlic &amp; onions served with rice</i>	
<b>SHISH TAOUK</b>	<b>16.5</b>
<i>Flame-grilled marinated chicken breast served with salad and a choice of rice or chips</i>	
<b>LAMB MESHWI</b>	<b>16.5</b>
<i>Grilled marinated lamb fillet served with salad and a choice of rice or chips</i>	
<b>KAFTA MESHWI</b>	<b>15.5</b>
<i>Spiced minced lamb mixed with parsley and sweet peppers, flame-grilled and served with salad and a choice of rice or chips</i>	
<b>KAFTA KHASHKHASH</b>	<b>15.95</b>
<i>Spiced minced lamb mixed with parsley and sweet peppers served in a spicy tomato sauce, salad and a choice of rice or chips</i>	
<b>LAMB CHOPS</b>	<b>18.5</b>
<i>Charcoal-grilled lamb chops served with salad and a choice of rice or chips</i>	
<b>MIXED GRILL</b>	<b>18.95</b>
<i>Kafta, shish taouk and lamb meshwi served with salad and a choice of rice or chips</i>	
<b>MIA'S MIXED GRILL</b>	<b>19.95</b>
<i>Kafta, shish taouk, lamb chop and lamb meshwi served with salad and a choice of rice or chips</i>	
<b>SHAWARMA</b> <small>G W S</small>	<b>13.5</b>
<i>Thin tender slices of marinated chicken, lamb or mixed served with salad and a choice of rice or chips</i>	
<b>FALAFEL</b> <small>V S VN</small>	<b>10.95</b>
<i>Deep-fried ground broad-beans and chickpeas tossed in spices and topped with sesame seeds, served with salad, hummus and batata harra</i>	
<b>SEA BASS</b>	<b>16.5</b>
<i>Fresh sea bass fillet grilled in olive oil and herbs, served with spiced rice</i>	

## WRAPS 6.9

All wraps served in fresh home-made pita bread with chips. Add extra halloumi for £2.

<b>SHAWARMA</b> <small>G W</small>	
<i>Lamb, chicken or mixed shawarma</i>	
<b>SHISH TAOUK</b> <small>G E W</small>	
<i>Flame-grilled marinated chicken breast drizzled in garlic sauce</i>	
<b>KAFTA MESHWI</b> <small>G W</small>	
<i>Flame-grilled spiced minced lamb mixed with parsley and sweet peppers, drizzled with tahini</i>	
<b>FALAFEL</b> <small>V G S W VN</small>	
<i>Ground broad-bean and chickpeas tossed in spices, deep-fried and topped with sesame seeds</i>	
<b>GRILLED HALLOUMI</b> <small>V D S G W</small>	
<b>SOUJOUK</b> <small>G W</small>	
<i>Grilled hand-made spiced lamb sausage</i>	

## BURGERS

All burgers are served with thick-cut salted chips. Add grilled halloumi to any burger for 99p.

<b>CHICKEN</b> <small>S G D W E</small>	<b>9.99</b>
<i>Made with pure fillet breast, generously marinated and seasoned with homemade herbs and spices to provide an authentic Lebanese twist to a Western classic. Served with tomato, lettuce and mayo in a toasted brioche bun.</i>	
<b>LAMB</b> <small>G D E W</small>	<b>9.99</b>
<i>Made from 100% pure succulent flamed-grilled British minced lamb, topped with tomatoes, onions, lettuce and ketchup in a toasted brioche bun.</i>	
<b>VEGGIE</b> <small>S V G W</small>	<b>8.99</b>
<i>Lebanese wholesome grains and vegetables mixed with herbs and spices, topped with freshly-cut lettuce, tomatoes and tahini, served on a toasted brioche bun.</i>	

## LEBANESE PIZZA

<b>ZATAR</b> <small>S W G V VN</small>	<b>6.95</b>
<i>Traditional Lebanese flatbread topped with dried thyme, toasted sesame seeds and olive oil</i>	
<b>CHEESE</b> <small>S W D G V</small>	<b>7.5</b>
<i>Traditional Lebanese flatbread topped with Akkawi cheese, black sesame seeds and wild rocket</i>	
<b>LAMB</b> <small>G W</small>	<b>7.95</b>
<i>Traditional Lebanese flatbread topped with minced lamb, onions, tomatoes and parsley and finished off with wild rocket</i>	

## DESSERTS

Mixed Fruit Platter <b>V VN</b>	6.8
Pineapple Ripieno <b>D V</b>	6.5
Tiramisu <b>G D NEW</b>	5
Coconut Ripieno <b>D V</b>	6.5
Mini Red Velvet <b>D EW V</b>	5
Cre moso Al Pistachio <b>N D EW V</b>	5
Chocolate Fondant <b>G D NEW</b>	5
Tre Cioccolati <b>W N D EV</b>	5
New York Cheesecake <b>G D EV</b>	5
Baklava <b>G D N W V</b>	3.95

*Cakeage policy £1 per guest*

## MILKSHAKES

<b>Mama Mia's Milk &amp; Cookies</b> <b>W D G</b>	<b>5.5</b>
<i>Vanilla ice cream, oreo cookies and drizzled chocolate sauce topped with whipped cream</i>	
<b>Toasted Roasted Hazelnut Praline</b> <b>N D</b>	<b>6.5</b>
<i>Vanilla ice cream, hazelnuts, Ferrero Rocher and Nutella topped with whipped cream and chocolate sauce</i>	
<b>Build-Me-Up Peanut Butter Cup</b> <b>N D</b>	<b>6</b>
<i>Vanilla ice cream, peanut butter and chocolate, topped with whipped cream, crushed peanuts and chocolate sauce</i>	
<b>Kinder Bueno Classic</b> <b>N D</b>	<b>6.5</b>
<i>Vanilla ice cream and indulgent Kinder Bueno, topped with whipped cream, chocolate sauce and crumbled Kinder Bueno</i>	
<b>Kinder Bueno White</b> <b>N D</b>	<b>6.5</b>
<i>Vanilla ice cream and indulgent Kinder Bueno White, topped with whipped cream, chocolate sauce and crumbled Kinder Bueno White</i>	
<b>Amazing Almondo</b> <b>N D E</b>	<b>6.95</b>
<i>Vanilla ice cream and Ladurée Almond macaroons, topped with whipped cream and a delectable macaroon</i>	
<b>Basic</b> <b>D</b>	<b>4.8</b>
<i>Vanilla / Strawberry / Chocolate / Banana</i>	

## COLD DRINKS

Still Water S/L	2.5/3.95
Sparkling Water S/L	2.5/3.95
Coca-Cola	2.95
Diet Coca-Cola	2.95
Coca-Cola Zero	2.95
Sprite	2.95
Fanta	2.95
Red Bull	3.95
Fresh Cold-Pressed Juice	4.5
Valencia Orange, Pink Lady Apple, Exotic Mango, Tropical Pineapple, Plush Pomegranate, Sweet Strawberry, Refreshing Lemon & Mint, Juicy Watermelon (Subject to availability)	5.5

## HOT DRINKS

Espresso Single / Double	2/3
Americano	2.95
Latte	3.5
Cappuccino	3.5
Lebanese Coffee	2.5
Mocha	3.5
Hot Chocolate	3.5
Sahlab	4
Spiced Chai Latte	3.9
Vanilla Chai Latte	3.9
Decaffeinated Coffee	0.3

## TEA 2.95

English Breakfast	
Earl Grey	
Chamomile	
Lemon Grass	
Jasmine Green	
Fresh Mint Infusion	
Mixed Forest Berry	
Peppermint	
Lemon, Honey and Ginger	4.95
Fresh Mint Tea Pot	4.95

## FIZZ

	125 ML	BOTTLE
Prosecco Bel Canto <b>ITALY</b>	8	30
Moët & Chandon Brut Impérial NV <b>FRANCE</b>		60
Veuve Clicquot Brut NV <b>FRANCE</b>		65
Ruinart Rosé NV <b>FRANCE</b>		85
Laurent-Perrier Rosé NV <b>FRANCE</b>		85

## WHITE

	125 ML	175 ML	250 ML	BOTTLE
Bantry Bay Chenin Blanc <b>SOUTH AFRICA</b>	4	5.5	7	21
San Giorgio Pinot Grigio <b>ITALY</b>	5	6.5	8	24
Kokako Sauvignon Blanc <b>NEW ZEALAND</b>	5	6.5	8	24
Macon-Villages La Cave d'Azé <b>FRANCE</b>	6	7.5	9	26
Sancerre Blanc Duc Armand <b>FRANCE</b>	—	—	—	34

## RED

	125 ML	175 ML	250 ML	BOTTLE
Merlot Reserva, Terra Vega <b>CHILE</b>	4	5.5	7	21
Oltre Passo Primitivo <b>ITALY</b>	5	6.5	8	24
Marques De Laia Crianza, Rioja <b>SPAIN</b>	5	6.5	8	23
Capilla de Barro Malbec <b>ARGENTINA</b>	6	7.5	9	26
Domaine des Tourelles Cuvee	—	—	—	32
Pierre Brun <b>LEBANON</b>				

## ROSÉ

	125 ML	175 ML	250 ML	BOTTLE
Blushmore Zinfandel Rosé <b>ITALY</b>	4.5	5.5	7	21
Le Bois des Violettes Rosé <b>FRANCE</b>	4.5	5.5	7	21

## ALCOHOL

### BEER 4.5

Cobra
Corona
Beirut Beer
Heineken
Peroni Nastro Azzurro

### CIDER 5

Strawberry & Lime
Wild Berries

### VODKA

Russian Standard <b>3.95</b>
Grey Goose <b>4.5</b>
Ciroc Vodka <b>4.5</b>
Belvedere <b>4.5</b>

### RUM 4.5

Bacardi Superior
Havana Club <b>3 YO</b>
Mount Gay
Captain Morgan
Captain Morgan Dark Kraken

### GIN 4.5

Beefeater
Bombay Sapphire
Hendrick's
Tanqueray 10
Gordon's Premium Pink Gin

### BRANDY 4.5

Courvoisier Vs
Hennessy
Remy Martin VSOP
Courvoisier XO

### TEQUILA 4.5

Jose Cuervo
Sambuca
Don Julio Reposado
Patron XO Cafe
Patron Silver

### WHISKEY

Jack Daniel's <b>4.5</b>
Jack Daniel's Honey <b>4.5</b>
JW Black Label <b>4.5</b>
Chivas Regal <b>4.5</b>
Glenfiddich <b>12 YO 4.5</b>
Jameson <b>12 YO 4.5</b>
Talisker <b>5.5</b>
Hibiki Harmony <b>6.5</b>

### LIQUEURS 4.5

Baileys
Chambord
Cointreau
Amaretto
Jagermeister
Limoncello Luxardo
Malibu
Pimms
Southern Comfort
Tia Maria
Aperol
Campari

## COCKTAILS 10.00

Extra shot £2. Please ask for classic cocktails.

### Cosmo Daisy

*Grand Marnier, lemon-infused vodka, cranberry, lime juice*

### Twisted Old-Fashioned

*Whiskey & home-made spiced sugar syrup*

### Mia Martini

*Tequila, agave syrup, watermelon, dill*

### Mojito Julep Cup

**(MANGO, STRAWBERRY, PASSION FRUIT, CLASSIC)**

*Bacardi, spiced rum, lime juice, sugar syrup.*

### Salvador

*Bacardi, spiced rum, pineapple, passionfruit juice, almond syrup*

### Espresso Martini

*Vodka, cardamom-infused crème de cacao, espresso*

### Porn Star Martini

*Vanilla vodka, Passoa, fresh passionfruit and lime juice topped with Prosecco*

### Sex on the Beach

*Grey Goose Vodka, peach Schnapps, cranberry juice and fresh orange juice garnished with maraschino cherries*

### Miami Vice

*Bacardi, pineapple, coconut, strawberry juice, lime*

### Dark & Stormy

*Kraken Dark Rum, Fever Tree ginger ale, Angostura bitters and a twist of lime*

### Zombie

*Captain Morgan Dark Rum, Bacardi, fresh pineapple juice, apricot liqueur and lime topped with grenadine*

## MOCKTAILS 5.9

### Pink Lady

*Lychee, cranberry, lime juice, rose syrup soda water*

### Treasure Hunt

*Mango, guava, lime juice, ginger beer*

### Not-So-Cosmo

*Freshly-squeezed orange, cranberry, lime & lemon juice*

### Mock Mojito

**(MANGO, STRAWBERRY, PASSION FRUIT, CLASSIC)**

### St. Kitts

*Pineapple, lime juice, pomegranate syrup, ginger ale*

### Wild Fizz

*Lemon, lime and mango juice, mint, soda water*

### Virgin Miami Vice

*Fresh pineapple juice, apricot liqueur and lime topped with grenadine*





www.mialounge.co.uk

# SHISHA

Mia

£25 | MINIMUM 1 SHISHA PER 2 PEOPLE



## AL-FAKHER

- Berry
- Blueberry
- Cherry
- Cinnamon
- Coconut
- Double Apple
- Grape
- Grape & Mint
- Guava
- Gum
- Kiwi
- Lemon
- Lemon & Mint
- Mango
- Melon
- Mint
- Orange
- Orange & Mint
- Peach
- Pomegranate
- Strawberry
- Vanilla
- Watermelon

## SAVACCO

- Purple Rain
- Magna Carta
- Passionova
- G6
- Swish
- Black Mamba

## NEW MIA EXCLUSIVES

- Candy Bru  
*Candy-sweet, icy, cooling and fresh*
- Skyfall  
*A creation of watermelon, honeydew, melon and peach*
- Ice Cactus  
*A sour fruit mix that makes your tongue tickle*
- Lady Killer  
*Fragrant melon, juicy sweet mango, forest berries and soft mint*
- Love 66  
*A combination of melon, watermelon and tropical taste with a touch of mint and honey*
- Hawaii  
*Juicy mango, pineapple and pleasant freshness of mint*
- African Queen  
*A mixture of exotic fruits with aromas of guava*
- Blue Ice  
*Cool blueberry, fresh and fruity*

## MIA SPECIALS

- Mia Mist  
*One of our most popular and delicious mixes, based on Blue Mist – a tropical and refreshing must-try!*
- Raspberry Breeze  
*A raspberry-based mix with a refreshing spin on it – one of our most special and smoothest flavours*
- Paan Bru  
*Mixed with our very own Mia Bru with a blast of our special ingredient*
- Paan Mojito  
*Paan-based with a Mojito kick you would never imagine!*
- Tropical Rainstorm  
*With tropical fruits from Thailand, it's a 'mind-punch' flavour from the tropics with thick clouds*

## STARBUZZ

- Blue Mist
- Citrus Mist
- Coco Jumbo
- Code 69
- Grapefruit Mint
- Irish Peach
- Paan
- Pineapple
- Pink
- Pirate's Cave
- Raspberry
- Sex on the Beach
- Tropicool
- Watermelon Freeze

## MIA

- Fizzy Cola Bottles
- Frozen Apple
- Frozen Blueberry
- Frozen Raspberry
- Frozen Lemon
- Pink Lemonade
- Pink Bubblegum
- Rubicon Lychee
- Skittles
- Strawberry Mojito
- Cuban Mojito



THE MANAGEMENT RESERVES THE RIGHT TO EXERCISE A 1 HOUR 30 MINUTE MAXIMUM STAY TIME