

MISKI

LEBANESE DINING & BAR

Houssam Eid, founder of Miski, was born in Lebanon, Beirut and from a young age was passionate about great food.

He moved to London when he was 20 years of age and endeavoured to make a career out of this passion.

Houssam was a co-founder of a successful chain of restaurants in the 1990s called Al Dar and which was part of his family business. The Al Dar group had a few successfully run restaurants in prime London locations, such as Kensington, Chelsea and Edgware Road.

His creativity, solid food sense and unique instinct for customer experiences have made him strive for a new solo venture.

Miski offers the ideal dining experience, a modern, cosy interior with a relaxed atmosphere, where guests can enjoy Lebanese and Mediterranean dishes, perfect for a romantic meal or family gathering, with live music.

Our aim is to provide customers with



freshly cooked dishes using the finest seasonal ingredients, excellent value and prompt and polite customer service. With an extensive menu available, customers are welcome to enjoy various traditional dishes as well as a variety of healthy options, homemade cakes and freshly squeezed juices.

From afternoon tea to evening dining, the Park Terrace of the restaurant and bar, is the perfect place to relax and indulge.

With comfy chairs & benches, a range of alcoholic and non-alcoholic drinks, Miski restaurant is the perfect place for a relaxing evening.

Miski Food menu

Soups

Lentil Soup v a ve £6.00
Finely selected lentils cooked in cumin and olive oil, served with toasted Lebanese bread
Contains: Served with bread containing Gluten.

Chicken Soup a £6.00
Cream of Chicken bouillon
Contains: Milk, Soya, Cereals containing Gluten.

Salads

Spicy Lebanese Salad v s ve £6.00
Lettuce, tomato, cucumber, parsley, mint, onion, chopped green chillies and fine Lebanese spices with a lemon and olive oil dressing

Miski Salad v ve £6.00
Lettuce, tomato, cucumber, parsley, mint, onion, radish and fine Lebanese spices with lemon and olive oil dressing

Fattoush v a ve £6.50
Lettuce, tomato, cucumber, mint, onion, radish, sumac and toasted Lebanese bread with lemon and olive oil dressing
Contains: Cereals containing Gluten, Sesame.

Cucumber Salad with Yoghurt v a £5.50
Yogurt with finely cut cucumber and dried mint
Contains: Milk.

Tomato and Onion Salad v ve £6.00
Fresh tomato with finely chopped parsley, onion and dried mint

Seasonal Salad v ve £6.00
Lettuce, tomato and cucumber

Cold Mezza

Hommos v a ve £6.50
Chickpea purée with sesame paste (tahini) and lemon juice.
Served with bread.
Allergens: Sesame, Cereals containing Gluten (bread).

Hommos Beiruty v a s ve £6.50
Chickpea purée with hot pepper, parsley, sesame paste (tahine), and lemon juice.
Served with bread.
Allergens: Sesame, Cereals containing Gluten (bread).

Moutabal Baba Ghanouj v a ve £6.75
Grilled aubergine purée mixed with sesame paste (tahine), and lemon juice. Served with bread.
Contains: Sesame, Cereals containing Gluten (bread)..

Tabbouleh v a ve £6.50
Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice and an olive oil dressing
Allergens: Cereals containing Gluten.

Wark Inab B'zeit v a ve £6.75
Vine leaves filled with rice, tomato, parsley, mint and onion cooked in lemon juice and olive oil. Served with bread.
Allergens: Cereals containing Gluten.

Labneh v a £6.25
Strained yogurt served with olive oil and dried thyme (garlic optional). Served with bread.
Allergens: Milk, Sesame, Cereals, containing Gluten (bread).

Kabis v a ve £5.00
Mixed Mediterranean pickles.
Allergens: Cereals containing Gluten, Sulphites.

Makdous v a ve £6.75
Pickled baby aubergine filled with walnuts and spices
Allergens: Cereals, nuts containing Gluten, Sulphites.

Moussaka v a ve £6.75
Grilled aubergines baked with tomato, onion, chickpeas and sweet peppers. Served with bread.
Allergens: Cereals containing Gluten (bread).

Bammieh B'zeit v a ve £6.00
Okra cooked with tomato, onion, fresh coriander and olive oil. Served with bread.
Allergens: Cereals containing Gluten (bread).

Mouhamara v a s ve £8.00
Mixed Mediterranean spicy nuts with olive oil
Allergens: Nuts (Walnut, Pistachio, Cashew), Cereals containing Gluten.

Hot Mezza

Hommos Awarma a £8.00
Chickpea purée with sesame paste, lemon juice and an olive oil dressing, topped with sliced or diced marinated lamb
Allergens: Sesame, pine nuts, Cereals containing Gluten.

Hommos Shawarma Lamb a £8.00
Chickpea purée with sesame paste, lemon juice topped with sliced marinated lamb
Allergens: Sesame, Cereals containing Gluten.

Hommos Shawarma Chicken a £8.00
Chickpea purée with sesame paste, lemon juice topped with sliced marinated chicken
Allergens: Sesame, Cereals containing Gluten.

Kibbeh maklieh a £6.75
Deep-fried lamb meatballs mixed with cracked wheat and onions, filled with sautéed minced meat, pine nuts and onions
Allergens: Cereals containing Gluten, Nuts, Milk.

Moujaddara v a £6.75
Cooked lentils with rice topped with caramelized onion
Allergens: Served with bread containing gluten

Falafel v a ve £6.00
Deep-fried bean and fine herb croquettes served with tahini sauce
Allergens: Cereals containing Gluten, Sesame, Sulphites.

Foul Moudamas v a ve £6.00
Boiled broad beans seasoned with garlic, lemon juice and olive oil. Served with bread.
Allergens: Cereals containing Gluten (bread).

Batata Harra and Fried Vegetables v a s ve £6.25
Cubes of potatoes sautéed with garlic, coriander, sweet pepper and chilli, topped with fried vegetables.
Served with bread.
Allergens: Cereals containing Gluten (bread).

Halloum Meshwi v a £8.00
Grilled or fried halloumi Cheese. Served with bread.
Contains: Milk, Cereals containing Gluten (bread).

Jawaneh a £6.50
Charcoal-grilled marinated chicken wings served with garlic sauce
Contains: Sesame, Cereals containing Gluten.

Soujok a s £7.75
Home-made Lebanese spicy sausages, sautéed in lemon.
Served with bread.
Cereals containing Gluten (bread).

Makanek a £7.75
Home-made mini Lebanese sausages, sautéed in lemon.
Served with bread.
Cereals containing Gluten (bread).

Chicken Liver a £7.25
Marinated chicken liver sautéed with lemon and butter.
Served with bread.
Allergens: Milk.
Cereals containing Gluten (bread).

Samaka Harra a s £9.25
Baked fish mixed with spicy vegetables (ratatouille).
Served with bread.
Allergens: Fish. Cereals containing Gluten (bread).

Sambousek Cheese v a £6.50
Deep-fried Lebanese pastry filled with feta cheese
Contains: Cereals containing Gluten, Milk, Sesame.

Sambousek Lamb a £6.50
Deep-fried Lebanese pastry filled with minced lamb and pine kernels
Contains: Cereals, pine nuts, containing Gluten, Milk.

Fatayer B'sabanekh v a ve £6.50
Baked Lebanese pastry filled with spinach and onions, lemon, olive oil and sumac
Contains: Cereals containing Gluten, Sesame.

Kalaj v a £6.50
Char-grilled crispy flat Lebanese bread stuffed with thinly sliced halloumi cheese, thyme and extra virgin olive oil
Allergens: Milk, Gluten (Wheat)

Arayes a £6.50
Char-grilled crispy flat Lebanese bread stuffed with seasoned minced lamb, onion, chopped parsley and herbs served with lemon wedges
Allergens: Gluten (Wheat)

Charcoal-grilled Main Courses

Served with rice or salad

Lahem Meshwi a £16.00
Charcoal-grilled tender cubes of specially prepared lamb
Contains:
Served with bread containing Gluten.

Shish Taouk a £15.50
Charcoal-grilled skewers of marinated chicken cubes, served with or without garlic sauce
Contains: Served with Bread containing Gluten.

Kafta Meshwi a £16.00
Charcoal-grilled skewers of seasoned minced lamb with onion and parsley. Contains: Served with Bread containing Gluten,

Mixed Grills a £17.00
Charcoal-grilled skewers of seasoned minced lamb marinated lamb and chicken cubes, served with or without garlic sauce. Served with bread. Contains:
Served with bread containing Gluten.

Kafta Khosh-Khash a s £16.00
Charcoal-grilled skewers of minced lamb served with spicy sauce. Served with bread.
Contains: Cereals containing Gluten.

Lamb Cutlet a £19.00
Specially prepared lamb or Veal, grilled and served with french fries
Contains: Served with Bread containing Gluten.
French fries served with Ketchup containing Celery.

Baby chicken a £17.00
Charcoal-grilled boneless baby chicken, served with or without garlic sauce. Served with bread. Contains: Cereals containing Gluten, Sesame.

Lamb Shawarma a £16.00
Roasted thin slices of marinated prime lamb, served with sesame oil sauce, onion, parsley, and tomato
Allergens: Served with Bread containing Gluten.
Served with Tahini sauce containing Sesame.

Chicken Shawarma a £15.50
Roasted thin slices of marinated chicken breast, served with garlic sauce
Allergens: Sesame, Cereals containing Gluten.

Mix Shawarma a £16.00
Roasted thin slices of marinated prime lamb and chicken breast, served with garlic sauce.
Allergens: Sulphite, Sesame, Cereal containing Gluten.

Key: Vegetarian v Allergy a

Spicy s Vegan ve

Vegetarian Main courses

Aubergine Stew with rice v a ve £15.50
Served with vermicelli rice.
Allergens: Cereals containing Gluten, Egg, Milk.

Okra Stew with rice v a ve £15.50
Served with vermicelli rice
Allergens: Cereals containing Gluten, Egg, Dairy.

Fish and Sea Food

Sea Bass a £18.50
Fresh seasoned sea bass grilled, served with tahini sauce (tarator)
Contains: Fish, and Sesame
Served with Bread containing Gluten.
Served with Tahini sauce containing Sesame.

King Prawns a £24.00
Fresh king prawns grilled
Contains: Crustaceans.

Side Orders

Lebanese Vermicelli Rice v a £5.00
Contains: Cereals containing Gluten, Egg.

Rice with Minced Lamb a £5.50
Contains: Milk, Soya, Cereals containing Gluten, Celery, Nuts (Cashew).

French Fries v a ve £4.50
If served with ketchup contains Celery.

Plain Rice v ve £4.50

Wraps

Not Available for Dine-in on Friday & Saturday after 7 pm

Mixed Shawarma a £6.50
Roasted thin slices of marinated prime lamb and chicken, sesame oil sauce and garlic sauce, onion, parsley, tomato and pickles
Contains: Sulphites, Sesame, Cereals containing Gluten.

Shawarma Lamb a £6.50
Roasted thin slices of marinated prime lamb, served with sesame oil sauce, onion, parsley, tomato and pickles
Contains: Sulphites, Cereals containing Gluten, Sesame.

Shawarma Chicken a £6.50
Roasted thin slices of marinated chicken breast, garlic sauce, tomato and pickles
Contains: Sulphites, Cereals containing Gluten, Sesame.

Shish Taouk a £6.50
Grilled skewer of chicken cubes, garlic sauce, pickles and tomato
Contains: Sulphites, Cereals containing Gluten.

Lahem Meshwi a £6.50
Grilled tender cubes of lamb, hommos, onion, parsley, sweet pepper, pickles and tomato
Contains: Sulphites, Sesame, Cereals containing Gluten.

Kafta Meshwi a £6.50
Grilled skewer of mixed ground lamb, hommos, onion, parsley, sweet pepper, tomato, and pickles
Contains: Sulphites, Cereals containing Gluten, Sesame.

Falafel v a ve £6.00
Deep-fried bean and fine herb croquettes served with tahine sauce, parsley, tomato and pickles
Contains: Sulphites, Cereals containing Gluten, Sesame, Sulphites.

Haloumi cheese v a £6.50
Toasted Lebanese bread filled with cheese, tomato, cucumber and pickles
Contains: Sulphites, Milk, Cereals containing Gluten.

Batata Harra v a £6.50
Toasted Lebanese bread filled with cube of potatoes sautéed with garlic, coriander, sweet pepper and chilli, topped with fried vegetables. Served with bread.
Allergens: Sulphites, Cereals containing Gluten (bread).

MISKI SPECIALS

Miski Homemade Burger £12.00
Our signature, homemade seasoned lamb patty, cheese, tomato, onion, lettuce, mayo and ketchup served with French fries.

Allergens: Celery, eggs, gluten, milk and sulphites

Business Lunch Platter £12.00

(maximum one person) a

Monday to Friday 12pm until 4pm, excluding Bank holidays

A mixed selection of five mini starters (Hummus, Moutabal, Tabouleh,, Kebbe, Fatayer spinach with Shawarma or Mix grill (one skewer of Lamb cubes & one skewer of chicken cubes) accompanied with one soft drink
Allergens: Cereals containing Gluten, Milk, Sesame, Nuts (Pine Nuts), Peanuts.

Set Menu for Two £60.00

(maximum two people) a

Hommos, moutabal, kebbe maklieh, chicken wings, followed by one mixed grills and Lebanese sweets accompanied by 2 glasses of House wine
Allergens: Cereals containing Gluten, Milk, Sesame, Nuts (Pine Nuts), Peanuts.

Set Menu for Four £120.00

(maximum four people) a

Hommos, moutabal, tabbouleh, falafel, soujok, batata harra, jawaneh, kibbeh maklieh, followed by two mix grills and Lebanese sweets, accompanied by four glasses of House Wine
Allergens: Cereals containing Gluten, Milk, Sesame, Nuts (Pine Nuts), Peanuts.

Vegan Set Menu for two £60

(maximum four two) ve a

Hommos, tabbouleh, falafel, batata harra, followed by one Aubergine stew and Fruits platter, accompanied by a complimentary two glasses of House Wine
Allergens: Cereals containing Gluten,, Sesame, Nuts (Pine Nuts), Peanuts

Desserts

Knefeh v a £5.00
Cream cheese topped with semolina served with syrup
Contains: Cereals containing Gluten, Milk.

Baklawa v a £5.50
Selection of miniature traditional Lebanese pastries filled with nuts and syrup
Contains: Cereals containing Gluten, Milk, Sesame, Nuts (Pistachio, Walnut, Cashew, Almond), Peanuts

Mouhallabieh v a £4.00
Lebanese milk pudding, topped with rosewater syrup, sprinkled with pistachios
Contains: Milk, Nuts (Pistachio).

Lebanese Rice Pudding v a £4.00
Lebanese milk pudding mixed with rice, topped with rosewater syrup, sprinkled with pistachios
Contains: Milk, Nuts (Pistachio).

Lebanese cuisine can contain a number of allergens, we therefore, cannot guarantee that our food does not contain: Cereals containing gluten, Crustaceans, Eggs, Fish, Peanuts, Soya, Milk, Nuts, Celery, Mustard, Sesame, Molluscs.

For any comments or queries please ask your waiter or email us at info@miski.co.uk. All our prices are in GBP and include VAT. **Discretionary 12.5% will be added to your bill**

Chip and PIN cards are only accepted by using PIN numbers. Non Chip and pin cards will be accepted only upon showing a valid ID card.

Let's be friend on Instagram @miskilondon