



Wraps

(Make it special! Add Houmous (50p) Add Halloumi (£1) Add Falafel (£1))

	Regular	Large
54. Hiba Mixed Shawarma [G][S]	£5.50	£6.50
<i>Roasted slices of marinated prime lamb & chicken, sesame oil sauce & garlic sauce, onion, parsley, tomatoes & pickles, wrapped in Lebanese bread</i>		
55. Shawarma Lamb [G][S]	£5.25	£6.25
<i>Roasted slices of marinated prime lamb, sesame oil sauce, onion, parsley, tomatoes & pickles, wrapped in Lebanese bread</i>		
56. Shawarma Chicken [G]	£5.25	£6.25
<i>Roasted slices of marinated chicken breast, garlic sauce, lettuce, tomatoes & pickles, wrapped in Lebanese bread</i>		
57. Kaffa Lamb Meshwi [G][S]	£5.25	£6.25
<i>Char-grilled skewer of minced lamb, onion, tomatoes, pickles & sesame oil sauce wrapped in Lebanese bread</i>		
58. Lahem Meshwi [G][S]	£5.50	£6.50
<i>Char-grilled tender cubes of lamb, onion, parsley, tomatoes & pickles, wrapped in Lebanese bread</i>		
59. Shish Taouk [G]	£5.50	£6.50
<i>Char-grilled skewer of chicken cubes, garlic sauces, pickles, lettuce & tomato, wrapped in Lebanese bread</i>		
60. Falafel [V][G][S]	£5.25	£6.25
<i>Mix of soaked chickpeas and garlic with fine spices, served deep fried with sesame oil sauce, parsley, sweet pepper, lettuce, tomatoes & pickles, wrapped in Lebanese bread</i>		
61. Batata Harra [V][G]	£5.25	£6.25
<i>Cubes of potatoes sauteed with coriander & garlic topped with fried vegetables, wrapped in Lebanese bread</i>		
62. Halloumi Cheese [M][G][M]	£5.25	£6.25
<i>Toasted Lebanese bread filled with cheese, tomatoes, cucumber & lettuce, wrapped in Lebanese bread</i>		

Wrap Meal Deals

Make your wrap special- add houmous (50p), halloumi (£1), falafel (£1)

	Takeaway	Eat-In	Delivery
Wrap, Chips & Soft Drink	£6.95	£7.95	£9.20
Wrap, Salad & Soft Drink	£8.45	£9.45	£12.20
Wrap, Chips & Fresh Juice	£8.45	£9.45	£12.20
Wrap, Salad & Fresh Juice	£9.45	£10.45	£13.20
Quick Lunch: Hip Hop Hiba	£8.95	£9.95	£12.00
<i>Chicken or lamb or mixed shawarma, Rice, Hiba House Salad</i>			



Desserts

Knafeh Nabulsi [G][M][N]	£4.75
<i>Cream cheese topped with semolina & served with syrup</i>	
Baklava [G][N]	£4.75
<i>Selection of miniature traditional Lebanese pastries, filled with nuts & syrup</i>	
Mouhallabieh [M][N]	£4.50
<i>Lebanese milk pudding sprinkled with rosewater syrup & topped with crushed pistachio nuts</i>	
Bahati [M][N]	£4.50
<i>Lebanese milk pudding sprinkled with rosewater syrup & topped with crushed pistachio nuts</i>	
Fresh Fruits	£6.50
<i>Selection of fresh seasonal fruits</i>	

Fresh Juices

	Takeaway	Delivery
Freshly Squeezed Orange	£2.75	£3.25
Freshly Squeezed Lemonade	£2.75	£3.25
Freshly Squeezed Pineapple	£2.75	£3.25
Freshly Squeezed Apple	£2.75	£3.25
Freshly Squeezed Carrot	£2.75	£3.25
Freshly Squeezed Melon	£2.75	£3.25
Jellab <i>sweet date cordial with creamy pine kernels</i>	£2.75	£3.25
Laban Ayran (M)	£2.75	£3.25
Mango	£2.75	£3.25

Cold Beverages

Coca Cola	£2.20
Diet Coke	£2.20
Fanta	£2.20
7UP	£2.20
Diet 7UP	£2.20
Still Water - Small bottle	£1.95
Still Water - Large bottle	£2.95
Sparkling Water - Small bottle	£2.20
Sparkling Water - Large bottle	£3.20



If you suffer from any allergies please speak to a member of our staff who will be happy to advise you.

(G) Gluten allergy **(F)** Fish allergy **(M)** Milk allergy **(N)** Nuts allergy
(C) Celery allergy **(S)** Sesame allergy **(SD)** Sulfur Dioxide allergy
(V) Vegetarian Food **(V)** Vegan Food

Hiba Street TA Menu 01/2019



We're open 6 days a week
 Monday to Saturday 11am - 11pm



HIBA STREET FOOD

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Recommended Menu

Today's Platter (1 person) [G][S] £14.50

Platter of 4 mezzes: houmous, moutabal, tabbouleh, falafel & mixed grill (skewer of kaffa & shish taouk.) or shawarma chicken

Hiba Menu (2 people) [G][M][N][S] £25.00 per head

Selection of 6 mezzes: houmous, tabbouleh, falafel, batata harra, jawaneh & soujok Mixed grill (lamb, kaffa & shish taouk.) or mixed shawarma & Lebanese dessert (mouhallabieh)

Hiba Menu (4 people) [G][N][S] £25.00 per head

Selection of 9 mezzes: houmous, moutabal, falafel, batata harra, wark inab, jawaneh, soujok, tabbouleh & fattoush salad Mixed grill (lamb, kaffa and shish taouk.), Mixed shawarma & Lebanese sweets (baklawa)

Selected Platters

Vegetarian Menu (1 person) [V][G][S] £11.00

Platter of 5 mezzes: houmous, tabbouleh, wark inab, moutabal & falafel

Lahem Meshwi & Moutabal Baba Ghanouj £15.95

Char-grilled tender cubes of specially prepared lamb served with moutabal baba ghanouj

Kaffa Lamb Meshwi & Fattoush Salad [G] £14.95

Char-grilled seasoned minced lamb skewers served with fresh fattoush salad

Shish Taouk & Hiba Salad £14.95

Char-grilled skewers of marinated chicken cubes served with fresh hiba salad

Mixed Grill, Houmous & Tabbouleh [G][S] £16.95

Char-grilled skewers of marinated lamb, minced lamb & chicken cubes served with houmous & tabbouleh

Shawarma Chicken & Tabbouleh [G] £14.95

Roasted marinated chicken served with tabbouleh

Shawarma Lamb & Houmous [S] £15.95

Roasted lamb served with houmous

Mixed Shawarma, Tabbouleh & Houmous [G][S] £15.95

Roasted thin slices of marinated chicken & lamb served with tabbouleh & houmous

Soup

1. Chicken Soup [G] £5.00

Chicken bouillon with Arabic noodles 'vermicelli', just like Mama used to make it!

2. Lentil Soup [V] £5.00

Glossy red lentils laced with cumin & a swirl of fairly traded organic Palestinian olive oil

Cold Starter

3. Bammieh B'zeit [V] £5.95

Okra (Ladies Fingers) cooked in tangy tomatoes, onion, fresh garlic & olive oil (served hot or cold)

4. Houmous [V][S] £5.95

A national favourite made with chickpea purée, sesame seed paste, lemon juice & fairly traded organic Palestinian olive oil

5. Houmous Beiruty [V][S] £6.45

Chickpea purée with a hint of fiery chilli, parsley, crushed garlic & lemon juice



6. Kabis [V] £4.25

Mixed Mediterranean vegetable pickle, cucumber, turnip & green chillies

7. Labneh [V][M] £5.95

Deliciously light strained yoghurt with olive oil & refreshing Mediterranean dried mint

8. Moutabal Baba Ghanouj [V][S] £6.45

Charcoal grilled aubergines creamed with sesame seed paste & lemon juice

9. Mousakaat Batinjan [V] £6.45

Aubergines baked with tomatoes, onion, chickpeas, green chilli & sweet peppers (served hot or cold)

10. Wark Inab B'zeit [V] £6.45

Smooth and tender vine leaves stuffed with rice, tomatoes, parsley, mint & onion, cooked in lemon juice & olive oil

11. Tabbouleh [V][G] £6.45

Finely chopped parsley, tomatoes, fresh mint, onion, cracked wheat, lemon juice & olive oil dressing

12. Fattoush [V][G] £6.45

A hearty salad of lettuce, tomatoes, cucumber, rockets, mint, onion, radish, green & red peppers, parsley, fresh thyme & pomegranate with toasted pitta bread squares tossed in a lemon & olive oil dressing

Hot Starter

13. Batata Harra [V] £5.95

Fiery cubes of potatoes sautéed with garlic, coriander, sweet pepper & chilli

14. Falafel [V][S] £5.95

Satisfying deep-fried chickpea purée & fine herb patties served with crushed garlic, with a lick of sesame extract

15. Moujaddara [V] £5.95

Glossy brown lentils & plump rice topped with crispy fried onions

16. Houmous Chicken / Lamb Shawarma [S] £6.95

Chickpea purée with sesame seed paste, a simple lemon juice & olive oil dressing, topped with sliced marinated lamb or chicken shawarma

17. Halloumi Cheese [V][M] £6.75

Grilled or fried segments of halloumi with dried mint

18. Kibbeh Shameyieh [G][N] £6.75

Crisp lamb & cracked wheat shells filled with minced lamb, onions & roasted pine nuts

19. Soujok £6.50

Home-made spicy lamb sausages in rich tomato & lemon sauce

20. Jawaneh £5.95

Char-grilled marinated chicken wings served with garlic sauce



Pastries

21. Fatayer Bi'sabanekh [V][G][N] £5.95

Light crisp filo pastry triangles filled with spinach, onions, lemon, olive oil, pine kernels & sumac spice

22. Rakakat Jibneh [V][G][M] £5.95

Fresh filo pastry rolls with crumbly, melting feta cheese & black olives

23. Rakakat Khodar [V][G] £5.95

Rich Mediterranean vegetables fill these scrumptious crispy filo pastry rolls

24. Rakakat Lamb [G] £6.25

Fresh lamb & lightly fried onions fill these scrumptious crispy filo pastry rolls

25. Rakakat Chicken [G] £5.95

Filo pastry filled with chicken & lightly fried onions

26. Sambousek Bi-jebni [V][G][M] £5.95

Deep-fried Lebanese pastry filled with feta cheese

27. Sambousek Lahmi [G][N] £6.25

Filo pastry filled with pine nuts, lamb mince & lightly fried onions

28. Hiba Kalaj [V][G][M] £6.25

Baked Arabic bread filled with halloumi cheese

29. Arayes [G] £6.25

A light Palestinian pizza stuffed with seasoned lamb mince, fresh from the grill

30. Hiba Special Arayes [G][M] £6.95

A light Palestinian pizza filled with seasoned minced lamb & cheese

Vegan/Vegetarian Friendly

31. Bammieh B'zeit [V][G] £12.95

Generous chunks of okra slow-cooked with tomatoes, onion, fresh garlic & olive oil. Served with rice

32. Mousakaat Batinjan [V][G] £12.95

Fried aubergines baked with tomatoes, onion, chickpeas, green chilli & red peppers. Served with rice

33. Moujaddara [V] £12.95

Rich, brown lentils & rice topped with crispy fried onions & served with a Hiba salad

Char-Grill Main Courses

(For a gluten free option please add (£1) & we will substitute the rice with the Hiba house salad)

34. Shish Taouk [G] £13.95

Char-grilled skewers of marinated chicken cubes served with rice

35. Lahem Meshwi [G] £14.95

Char-grilled tender cubes of specially prepared lamb served with rice

36. Kaffa Lamb Meshwi [G] £14.95

Char-grilled skewers of seasoned minced lamb with onion & parsley served with rice

37. Mixed Grill [G] £14.50

Char-grilled skewers of marinated lamb, minced lamb & chicken cubes served with with rice

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[V] Vegetarian Food [V] Vegan Food



38. Kaffa Lamb Khosh-Khash [G] £15.95

Char-grilled skewers of minced lamb on a bed of spicy sauce, served with rice

39. Farrouj Meshwi [G] £14.25

char-grilled baby chicken, served with rice

40. Chicken Shawarma [G] £12.75

Roasted slices of marinated chicken served with rice simple, classic, delicious

41. Lamb Shawarma [G] £14.25

Roasted slices of marinated lamb served with rice simple, classic, delicious

42. Mix Shawarma [G] £14.00

Roasted slices of marinated chicken & lamb, served- with rice: simple, classic, delicious

Salads

(If you want to spice it up-please add 50p to the price!)

43. Hiba Salad [V] £5.95

Lettuce, tomatoes, cucumber, parsley, mint, onion, rockets, radish, mixed green & red peppers with sweet Lebanese spices in a lemon, fresh thyme, pomegranate seeds & olive oil dressing

44. Chook Chook Salad £7.50

The Hiba salad generously topped with grilled chicken

45. Palestinian Salad [V] £5.95

Tomatoes, cucumber, parsley, fresh thyme & olives- from the heart of Palestine

46. Tomato & Onion Salad [V] £5.95

Fresh crunchy tomatoes with finely chopped parsley alive with onion & dried mint

47. Nabulsi Cheese Salad [V][M] £6.95

A rich salad with creamy Nabulsi cheese, lettuce, tomatoes, cucumber, parsley, mint, onion, rockets, radish, olives, green & red peppers in a lemon & olive oil dressing

48. Cucumber & Yoghurt Dip [V][M] £5.50

Creamy yoghurt with finely diced cucumber & fragrant dried mint to soothe the palate

49. Tabbouleh [V][G] £6.45

Finely chopped parsley, tomatoes, fresh mint, onion, cracked wheat, lemon juice & olive oil dressing

50. Fattoush [V][G] £6.45

A hearty salad of lettuce, tomatoes, cucumber, mint, onion, rockets, radish, fresh thyme, green & red peppers, parsley & pomegranate with toasted bread

Side Orders

51. Lebanese Rice [V][G] £4.50

Rice interlaced with fine Arabic noodles 'vermicelli'

52. Palestinian Safflower Rice [V] £4.50

Rice cooked in a rich vegetable stock, seasoned with turmeric & Palestinian saffron

53. Hiba Fries [V][G] £2.95

Golden, fried potato chips: simple, classic, delicious

