

aram

By Imad

Aram — آرام — a name rooted in language, history, and home.

(SERVED 10AM-3PM)

BRUNCH

Aram Arayes <i>nf</i>	17.3	Toum Fried Chicken <i>nf</i>	16.4
<i>Stuffed pita bread with lean beef steak mince, za'atar herby fries, cheddar, green harissa glaze, tarator sauce, chilli mudakhan sauce</i>		<i>Fried chicken, fried egg, toasted brioche, toum, Aleppo chilli oil</i>	
Breakfast Hash <i>gf df nf</i>	16.5	Falafel Pita <i>vg</i>	14.8
<i>Baby potatoes, smoked beef brisket, cherry tomatoes, chives, cumin, urfa chilli oil, fried egg</i>		<i>Tahini sauce, sumac onions, tomato, coriander & red onion salsa, iceberg</i>	
Trout Potato Rosti <i>gf nf df</i>	16.4	Sujuk Eggs <i>nf</i>	15.8
<i>Smashed potato rosti, handmade sumac cured trout, poached eggs, coriander oil</i>		<i>Labneh, fried egg, feta, homemade ka'ak, smoked beef sujuk, Aleppo chilli oil</i>	
Za'atar Croissant <i>v nf</i>	14.9	Spanakopita Florentine <i>v nf</i>	15.4
<i>Za'atar croissant, fried egg, Aleppo chilli, grilled sumac tomatoes, pomegranate molasses-glazed halloumi, ajvar mayo</i>		<i>Feta and spinach, poached eggs, dukkah hollandaise</i>	

DIPS & PITAS

Hummus <i>vg gf nf df</i>	9.9	Za'atar Pita <i>vg nf df (gf available)</i>	3.5
<i>Tahini, rose harissa, crunchy chickpeas</i>		<i>Za'atar, olive oil, sesame</i>	
Baba Ghanoj <i>vg gf nf df</i>	9.9	Garlic Pita <i>vg nf df (gf available)</i>	3.5
<i>Smoked aubergine, tahini, pomegranate seeds</i>		<i>Confit garlic, sumac, thyme</i>	
Labneh <i>v gf nf</i>	9.9	Pita <i>vg nf df (gf available)</i>	2
<i>Confit garlic, roasted plum cherry tomatoes, mint</i>			
Spicy Feta Dip <i>v gf nf</i>	9.9		
<i>Aleppo red chillies, chives oil</i>			

MEZZE & SALADS

Deep Fried Mushroom <i>vg gf nf df</i>	9.9	Pasta Chicken Salad <i>nf df</i>	10.5
<i>Toum, sumac & dill dusting</i>		<i>Grilled chicken, peppers, sumac onion, sun dried tomatoes, sumac salad dressing</i>	
Falafel <i>vg gf nf df</i>	9.9	Roasted Aubergine Salad <i>vg gf df</i>	10
<i>Tahini, sumac, pickled red onion</i>		<i>Chickpeas, red pepper, confit roasted garlic, tahini dressing, parsley, dill, pomegranate seeds</i>	
Za'atar Fries <i>v gf nf df (vg/df available)</i>	9	Chickpea & Manouri Salad <i>v gf nf (df available)</i>	10
<i>Za'atar spiced potatoes, chilli mudakhan sauce</i>		<i>Beetroot, chickpeas, manouri cheese, fresh herbs, rose harissa oil</i>	
Fennel & Orange Salad <i>vg gf nf df</i>	10		
<i>Fennel, orange, white & red cabbage, red onion, jalapeño shatta dressing</i>			

LARGER PLATES

Imad's Shish Tawook <i>nf df (gf available)</i>	20	Cauliflower Shawarma <i>vg nf df (gf available)</i>	18
<i>Chicken inner fillet, ajvar mayo, pita & spiced potatoes</i>		<i>Barbecue glazed cauliflower, toum, fresh salad, pickles, chilli oil, tahini dressing & pita bread</i>	
Trout Kabsah <i>df (nf/gf available)</i>	20.5	Mudakhan Ghanam <i>gf df (nf available)</i>	20.5
<i>Aromatic rice, sea trout, crispy onions, cashews</i>		<i>Slow roasted lamb shoulder, basmati rice, cashews</i>	

SWEETS

Baklava Pancakes <i>v</i>	12	Portokalopita <i>v</i>	10.5
<i>Fluffy pancakes, crispy kataifi, rose cream mousse, pistachio, dried rose petals</i>		<i>Orange cake, orange segment syrup & vanilla ice cream</i>	
Syrian Ice Cream <i>v (gf available)</i>	9	Pistachio Baklava <i>v</i>	8.5
<i>Pistachio ice cream</i>		<i>Filo pastry, caramelised pistachios</i>	

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

V= VEGETARIAN | VG= VEGAN | GF= GLUTEN FREE | NF= NUT FREE | DF= DAIRY FREE

COFFEE & TEAS

Aram Chai Latte <i>Oat/soy/coconut milk available</i>	5	Cappuccino <i>Oat/soy/coconut milk available</i>	4.3
Qahwah Syrian Coffee <i>Unfiltered Arabic coffee with cardamom</i>	5	Espresso <i>Single/double</i>	3.1 / 3.7
Latte <i>Oat/soy/coconut milk available</i>	4.3	Flat White <i>Oat/soy/coconut milk available</i>	4.2
Macchiato <i>Oat/soy/coconut milk available</i>	3.5	Syrian Chai <i>Earl Grey tea with cinnamon and cardamom</i>	5
Americano <i>Decaf/oat/soy/coconut milk available</i>	3.9	Tea <i>English Breakfast, Peppermint, Hibiscus, Jasmine, Earl Grey, Fresh Mint, Ginger & Lemon</i>	4.5
Hot Chocolate <i>Decaf/oat/soy/coconut milk available</i>	4.5	Matcha Latte <i>Oat/soy/coconut milk available. Hot or iced Blood peach/strawberry/watermelon/saffron syrup available (iced only)</i>	5.8
Mocha <i>Oat/soy/coconut milk available</i>	4.5		

NON-ALCOHOLIC

Homemade Lemonada <i>Freshly squeezed lemons, sugar syrup, filtered water</i>	8.5	Homemade Ginger Beer <i>Fresh ginger, Aleppo chilli, sparkling water</i>	7
Spiced Pomegranate Fizz <i>Orange juice, cardamom, pomegranate, soda</i>	8.5	Aram Garden Smoothie <i>Spinach, apple juice, apple, banana</i>	7
Damascus Iced Tea <i>Hibiscus tea, pomegranate molasses, lemon juice, agave</i>	8.5	Berry Boost Smoothie <i>Blueberries, apple juice, banana</i>	7
Bustan <i>Cucumber Mastiqua, Everleaf Wild Strawberry, fresh mint syrup</i>	8.5		

SOFT DRINKS & JUICES

Folkington's Orange or Apple Juice	5.5	Laban – Ayran	5.5
Gaza Cola	5	Mastiqua	6
Gaza Cola Sugar Free	5	<i>Mastic sparkling water</i>	
San Pellegrino Aranciata	5		
Three Cents Sodas <i>Pink grapefruit, cherry, bergamot and mandarin</i>	5.5		

COCKTAILS

Za'atar Paloma <i>Tequila, pink grapefruit soda, infused za'atar syrup</i>	13	Shatta Margarita <i>Tequila, triple sec, shatta jam, sugar syrup, lime</i>	13
Sumac Bloody Mary <i>Vodka, tomato juice, sumac, worcester sauce</i>	13	Espresso Martini <i>Vanilla vodka, coffee liqueur, espresso, sugar syrup</i>	13
Negroni <i>Campari, vermouth, gin, orange zest</i>	13	Rumman Bramble <i>Gin, lemon, sugar, pomegranate liqueur</i>	13
Saffron Aperol Spritz <i>Aperol, saffron syrup, prosecco</i>	13	Mastiha Spritz <i>Mastic spirit, cardamon syrup, bergamot soda, mint</i>	13

SPARKLING & WHITE

	Gls/Btl
Prosecco (Veneto, Italy)	8 / 41
Riesling (Germany, 2024)	11 / 54
Château Ksara (Lebanon, 2023)	10 / 52
Macabeo (Spain, 2024)	8 / 40

ROSÉ & RED

	Gls/Btl
Wild Idol Rosé 0% (Germany, 2024)	8 / 40
Pinot Noir Rose Garzon (Italy, 2025)	11 / 54
Château Ksara (Lebanon, 2021)	11 / 54
Syrah (France, 2024)	9 / 48
Merlot (Italy, 2023)	8 / 42

BEER

Lucky Saint 0.5% (non-alcoholic) <i>Bavarian brewed pilsner-style beer</i>	6	Beirut Beer <i>German-style pilsner from Lebanon</i>	6.5
Estrella Galicia <i>gf</i> <i>Gluten-free beer from Galicia Spain</i>	6.5	Galipette Cider <i>French cider with a rich and full-bodied flavour</i>	6.5