

aram

By Imad

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

(SERVED 8AM-3PM)

BRUNCH

Cheesy Aram Arayes <i>nf</i> <i>Stuffed pita bread with lean beef steak mince, zaatar herby fries, cheddar, green harissa glaze, tarator sauce, chilli mudakhan sauce</i>	16.5	Za'atar Croissant <i>vg nf df</i> <i>Za'atar croissant, fried egg, Aleppo chilli, grilled sumac tomatoes, pomegranate molasses-glazed halloumi, ajvar mayo</i>	14.8
Breakfast Hash <i>gf nf</i> <i>Baby potatoes, smoked beef brisket, cherry tomatoes, chives, cumin, urfa chilli oil, fried eggs</i>	16.2	Falafel Pita <i>vg</i> <i>Tahini sauce, sumac onions, tomato, coriander & red onion salsa, iceberg</i>	14.8
Trout Potato Rosti <i>gf nf</i> <i>Smashed potato rosti, handmade sumac cured trout, poached eggs, coriander oil</i>	16.2	Poached Eggs in Labneh <i>v</i> <i>Labneh, poached eggs, grilled sourdough, rose harissa oil</i>	14.8
Shakshuka <i>v nf</i> <i>Eggs, tomato, pepper, onion, spices</i>	15	Spanakopita Florentine <i>v nf</i> <i>Feta and spinach, poached eggs, dukkah hollandaise</i>	15.2

DIPS & PITAS

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

MEZZE & SALADS

Deep Fried Mushroom <i>vg nf df</i> <i>Toum, sumac & dill dusting</i>	9.9	Pasta Chicken Salad <i>nf</i> <i>Grilled chicken, peppers, sumac onion, sun dried tomatoes, vegan salad dressing</i>	10.5
Falafel <i>vg gf nf df</i> <i>Tahini, sumac, pickled red onion</i>	9.9	Roasted Aubergine Salad <i>vg gf</i> <i>Chickpeas, red pepper, confit roasted garlic, tahini dressing, parsley, dill, pomegranate seeds</i>	10
Za'atar Fries <i>vg gf nf df</i> <i>Za'atar spiced potatoes, chilli mudakhan sauce</i>	9	Curry Cauliflower Salad <i>vg gf</i> <i>Roasted curry cauliflower, rocket, red chilli, parsley, black onion seeds</i>	10
Carrot Salad <i>vg gf</i> <i>Shredded carrot, raisins, coriander, radicchio, pomegranate molasses vinegar & oil dressing</i>	10		

LARGER PLATES

Imad's Shish Tawook <i>gf df (nf available)</i> <i>Chicken inner fillet, ajvar mayo, pita & spiced potatoes</i>	19.5	Cauliflower Shawarma <i>vg df (gf available)</i> <i>Barbecue glazed cauliflower, toum, fresh salad, pickles, chilli oil, tahini dressing & pita bread</i>	18
Trout Kabsah <i>gf df (nf available)</i> <i>Aromatic rice, sea trout, crispy onions, cashews</i>	20	Mudakhan Ghanam <i>gf df (nf available)</i> <i>Slow roasted lamb shoulder, basmati rice, cashews</i>	20

SWEETS

Portokalopita <i>nf</i> <i>Orange cake, orange segment syrup & vanilla ice cream</i>	10	Pistachio Yogurt <i>v gf</i> <i>Greek yogurt, pistachio, hibiscus poached pear, chocolate</i>	9
Syrian Ice Cream <i>v (gf available)</i> <i>Pistachio ice cream, candy floss</i>	9	Pistachio Baklava <i>v</i> <i>Filo pastry, caramelised pistachios</i>	8.5

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

NON-ALCOHOLIC

Homemade Lemonada <i>Freshly squeezed lemons, sugar syrup, filtered water</i>	8.5	Bustan <i>Cucumber mastic, Everleaf Strawberry, fresh mint</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

SOFT DRINKS & JUICES

Pressed Orange or Apple Juice	5.5	Laban - Aryan	5.5
Karma Cola Sugar Free	5	Homemade Ginger Beer	5.5
Karma Cola	5	Mastiqua <i>Mastic sparkling water or mastic cucumber sparkling water</i>	6
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		

SPARKLING & WHITE

	Gls/Btl
Prosecco (Veneto, Italy)	8 / 41
Wild Idol Rosé 0% (Germany, 2024)	8 / 40
Riesling (Germany, 2024)	11 / 54
Château Ksara (Lebanon, 2023)	10 / 52
Macabeo (Spain, 2024)	8 / 40

RED

	Gls/Btl
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 gf <i>Gluten-free beer from Galicia Spain</i>	6.5		