



SNACKS

LENTIL SOUP V	3.00
STARTER MEZZE V	12.00
Tabbouleh, falafel, halloumi pakora, hummus, moutabel, veg samosa and warak enab	
LAMB SAMOSA	3.00
VEG SAMOSA V	3.00
CHEESE SAMOSA V	3.00
SPRING ROLLS V	3.00
WARAK ENAB V	6.00
Stuffed vine leaves	
KIBBEH	7.00
Minced lamb, fine bulgur and spices	
HALLOUMI PAKORA V	6.00
Halloumi chunks coated in pakora flour	
POPPADOM TRAY V	2.00
Salty and crispy traditional wafers served with mango chutney, mint yoghurt and chilli dip	
CORN ON THE COB V	4.00
HUMMUS V	4.50
Delicious homemade mashed chickpeas dip	
ADD CHICKEN 1.50	
MOUTABEL V	5.00
Homemade aubergine dip	
FALAFEL V	5.00
Deep fried croquette of ground chickpeas	
GARLIC MUSHROOMS V	7.00
PEPPER SQUID	8.00
Lightly battered squid	
GARLIC AND SESAME PRAWNS	12.00
CHICKEN LIVER	7.00
Chicken liver cooked with onions, garlic, paprika and bell peppers	

WRAPS

CHICKEN SHAWARMA WRAP	5.00
Chicken shawarma, garlic sauce, fries and pickles in a wrap	
CHICKEN SHAWARMA PLATTER	10.00
Chicken shawarma wrap, with fries, pickles and garlic sauce. Served with fries	
CHICKEN TIKKA WRAP	5.00
Grilled chicken breast wrap, with lettuce, tomato, red onion and garlic sauce	
CHICKEN TIKKA PLATTER	10.00
Chicken tikka wrap, with lettuce, tomato, red onion and garlic sauce. Served with fries	
SEEKH KEBAB WRAP	5.00
Minced lamb skewer wrap, with lettuce, tomato, red onion and tahini sauce	
SEEKH KEBAB PLATTER	10.00
Seekh kebab wrap, with lettuce, tomato, red onion and tahini sauce. Served with fries	
FALAFEL WRAP V	5.00
Falafel, with lettuce, tomato, red onion and tahini sauce all in a wrap	
FALAFEL PLATTER V	10.00
Falafel wrap, with lettuce, tomato, red onion and tahini sauce. Served with fries	
HALLOUMI WRAP V	5.00
Halloumi wrap, with lettuce, tomato, red onion and tahini sauce	
HALLOUMI PLATTER V	10.00
Halloumi wrap, with lettuce, tomato, red onion and tahini sauce. Served with fries	
ADD CHEESE TO ANY WRAP	1.00

BURGERS

CHICKEN TIKKA BURGER	12.00
Served with cheese, lettuce, tomato, onion, garlic sauce and your choice of fries or sweet potato	
FALAFEL BURGER V	12.00
Falafel patty with halloumi, lettuce, tomato, onion, tahini sauce and served with your choice of fries or sweet potato fries	

GRILLS

SEEKH KEBAB	11.00
Mince meat skewers	
CHICKEN TIKKA	12.50
Succulent chicken breast marinated in tangy spices	
LAMB TIKKA	14.00
Lamb pieces in a tasty marinade	
MIX TIKKA	14.00
Marinated and spiced lamb pieces and chicken breasts	
PERI WINGS	10.00
Grilled chicken wings cooked in peri spices	
BBQ WINGS	10.00
Grilled chicken wings marinated in a smokey BBQ sauce	
SWEET CHILLI WINGS	10.00
Grilled chicken wings in a sweet chilli and sesame sauce	
BABY CHICKEN	12.00
Grilled baby chicken marinated in peri sauce	
LAMB CHOPS	14.00
Grilled seasoned lamb chops	
HALF MIXED GRILL	16.50
Mix of lamb tikka, chicken tikka, seekh kebab, chicken wings and lamb chops	
MIXED GRILL	27.00
Mix of lamb tikka, chicken tikka, seekh kebab, chicken wings and lamb chops	
KO PLATTER	69.00
A mix of grills, curries, rice, and fries, made for group to share	
GRILLED SALMON	11.50
Marinated salmon fillets cooked over the charcoal	
TANDOORI WHOLE FISH	14.50
Whole seabass cooked in the tandoor clay oven	

CURRIES

All of our curries are served without accompaniments so don't forget to order your rice and bread seperately!	
LAMB KARAHI	14.00
Traditional slow cooked lamb curry	
CHICKEN KARAHI	14.00
Traditional chicken signature house curry	
KO'S SIGNATURE CURRY	
BUTTER CHICKEN	
A KO signature dish, tender chicken cooked in rich golden sauce. A huge favourite, full of flavour	
14.00	
MOUSSAKA	14.00
Minced lamb, potato and aubergine	
BHUNA	
Cooked in yoghurt based medium sauce	
CHICKEN 14.00	LAMB 14.00
KING PRAWN 16.00	
MADRAS	
Cooked with a mix of six fiery chillies	
CHICKEN 14.00	LAMB 14.00
KING PRAWN 16.00	
CHICKEN KORMA	14.00
A mild dish of chicken cooked with cream, coconut and almonds	
DHAL V	7.50
Lentils cooked with fresh garlic and traditional spices	
CHANA V	7.50
Chickpeas cooked in garlic, onion and tomato paste	
POTATO KARAHI V	7.50
Potato curry infused with garlic and coriander seeds	
SPINACH CURRY V	7.50
Slow cooked spinach leaf curry	
BAMIA V	7.50
Baby okra curry	
ADD LAMB 4.00	
VEG MOUSSAKA V	9.00
Chickpeas, potato and aubergine	
KING PRAWN KARAHI	16.00
Marinated king prawns cooked in a thick curry sauce	
SALMON KARAHI	15.00
Marinated salmon fillets cooked in our traditional curry sauce	
CURRY SAUCE V	4.00
SPECIALITY CURRY SAUCE V	4.50
Choice of korma, butter, madras or bhuna curry sauce	

RICE DISHES

RICE PLATTERS		
Choose any one of our rice dishes to share on a large platter, each served with salad and sauces.		
2 PEOPLE 29.00	3 PEOPLE 44.00	4 PEOPLE 59.00

MANDI	
Middle Eastern yellow steamed rice	
CHICKEN 14.00	SLOW STEWED LAMB 14.00
KABSAH	
Arabic rice dish that's the staple go to in every Middle Eastern house hold	
LAMB 14.00	CHICKEN 14.00
MAKLOUBEH	
Traditional middle-eastern rice dish with okra and aubergine	
CHICKEN 14.00	LAMB 14.00

CHICKEN BIRYANI	14.00
Traditional south Asian rice dish cooked with chicken	
LAMB BIRYANI	14.00
Traditional south Asian rice dish cooked with boneless slow cooked lamb pieces	
KING PRAWN BIRYANI	16.00
Hand-picked prawns cooked with basmati rice infused with seafood spices	
SALMON BIRYANI	15.00
Salmon fillets cooked with basmati rice infused with seafood spices	
MOUSSAKA BIRYANI	14.00
A Middle Eastern take on a minced lamb biryani	
VEGETABLE BIRYANI V	9.00
Vegetarian twist on the traditional biryani with potatoes and chickpeas	

SALADS

FATTOUSH V	5.00
Arabic salad with pomegranate sauce and fresh pita croutons	
QUINOA TABBOULEH V	5.00
Traditional parsley based salad	
FETA ROCKET SALAD V	6.00
Rocket, red onion, tomato, feta cheese with house dressing	
GRILLED CHICKEN SALAD	9.00
Mixed salad with grilled flavoursome chicken breast	

SHRED PLATTER	
Salmon fillet, chicken tikka, protein lentil mix, mixed salad, corn on the cob served on steamed rice	
16.50	
*Designed by the SHREDFAST team to fuel a better you!	
@Shred.Fast	

SIDES

BREADS	
ROTI V	1.50
PLAIN NAAN V	1.50
BUTTER NAAN V	2.00
GARLIC NAAN V	2.50
ZATAAR NAAN V	2.50
CHILLI CORIANDER NAAN V	2.50
SESAME NAAN V	2.50
KEEMA NAAN	4.50
PESHWARI NAAN V	4.50
CHEESE NAAN V	4.00
CHEESE & GARLIC NAAN V	4.50
CHEESE & ZATAAR NAAN V	4.50
SPUDS	
FRIES V	4.00
SWEET POTATO FRIES V	4.50
WEDGES V	4.50
CURLY FRIES V	4.50
MASALA FRIES V	5.00
Spicy & sticky speciality fries	
CHEESY MASALA FRIES V	6.50
RICE	
BASMATI V	4.00
VEG PILAU V	4.00
BIRYANI V	4.00
MANDI V	4.00
DIPS	
RAITA V	2.00
TAHINI YOGURT V	2.00
LABNEH V	3.00

DRINKS

SOFT DRINKS

MOUNTAIN DEW	3.50
MIRINDA	3.50
SHANI	3.50
FANTA ORANGE	3.50
COKE	3.50
DIET COKE	3.50
SPRITE	3.50
GINGER BEER	3.50
BARBICAN APPLE	3.50
BARBICAN POMEGRANATE	3.50
BARBICAN STRAWBERRY	3.50
COCONUT WATER	4.00
CUCUMBER WATER	2.50
STILL WATER	2.95/5.95
SPARKLING WATER	2.95/5.95

JUICES

FRESHLY SQUEEZED ORANGE JUICE	4.50
APPLE	3.00
PINEAPPLE	3.00
CRANBERRY	3.00
GUAVA	3.00

HOUSE SPECIALS

STRAWBERRY & LIME MOJITO	6.00
BLUEBERRY & LIME MOJITO	6.00
APPLE MOJITO	6.00
POMEGRANATE & MINT	6.00
KO PUNCH	6.00
HOMEMADE SLUSH	5.00
Strawberry, kiwi, vanilla, blueberry, coconut & blood orange	

FRESH LASSIES

MANGO	4.00
STRAWBERRY & HONEY	4.00
BANANA	4.00
MIXED BERRY	4.00
SWEET	4.00
SALTY (AYRAN)	4.00

MILKSHAKES

CHOCOLATE	6.00
VANILLA	6.00
STRAWBERRY	6.00
BANANA	6.00
MANGO	6.00
TOFFEE & FUDGE	6.00

HOMEMADE LEMONADES

LIME & MINT	4.50
STRAWBERRY & LIME	5.00
KIWI, MINT & LIME	5.00
BLUEBERRY & LIME	5.00
GINGER & LIME	5.00
GUAVA & LIME	5.00
COCONUT, LIME & MINT	5.00
ORANGE, LIME & MINT	5.00
TROPICAL, LIME & MINT	5.00

HOT DRINKS

ESPRESSO SINGLE	1.80
ESPRESSO DOUBLE	2.20
AMERICANO	2.50
LATTE	2.50
CAPPUCCINO	3.00
MOCHA	3.00
HOT CHOCOLATE	3.00
ICE LATTE	3.50
KARAK CHAI TEA	3.00
ARABIC RED TEA & MINT	3.00
HERBAL TEAS	
MOROCCAN MINT TEA, ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, CHAMOMILE, PURE GREEN	3.00

BREAKFAST

SERVED ALL DAY EVERY DAY

GRILLED SHAKSHUKA شَكشوكَة

Eggs cooked on a base of a pepper sauce covered with mozzarella

7.00

LAHSA لحسة

Scrambled eggs with cheese

7.00

MUGALGAL WITH CHEESE مقفل مع جبن

Diced lamb with potatoes and cream cheese

9.50

CHICKEN LIVER كبدة دجاج

Chicken liver cooked with Arabic spices, peppers and tomatoes

7.00

FASULYAH فاصوليا

Middle Eastern version of baked beans

7.00

CHEESE PARATHA ROLL ساندويتش پراثا بالجبن

Two paratha rolls filled with cream cheese

4.00

MIX SHAKSHUKA شَكشوكَة مَكْس

Scrambled eggs with tomatoes, cooked on a base of peppers and cream cheese

7.00

MUGALGAL مقفل

Diced lamb with potatoes

8.50

LAMB LIVER كبدة لحم

Lamb liver cooked with Arabic spices, peppers and tomatoes

7.00

FUL MEDAMES فول مدمس

Fava beans cooked in Egyptian spices

7.00

FASULYAH WITH CHEESE فاصوليا بالجبن

Middle Eastern version of baked beans with cream cheese

8.00

MASUUB معصوب

Traditional fresh bread dish mixed with honey, cream and banana

7.00

DESSERTS

WARM CHOCOLATE FUDGE CAKE

Served with ice cream

7.00

CHEESECAKE

Ask server for the cheesecake selection of the day

7.00

GULAB JAMAN

Sweet homemade Indian dumplings

5.00

MILK CAKE

Ask server for the flavour of fresh milk cake available

7.50

A LITTLE ABOUT KO

A family run business, established over a decade ago. Our sole focus was South Asian cuisine, but over the years thanks to talented chefs from all over the Middle East, we have fused to include Yemeni, Lebanese, Syrian, Saudi, Iraqi and many other cultures into our dishes. Our menu is a true representation of the positives of diversity. When cultures, flavours and traditions combine, a menu like this is the product.

