



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	

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 separately!

LAMB KARAH	14.00
Traditional slow cooked lamb 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

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

Traditional south Asian rice dish cooked with chicken

LAMB BIRYANI

Traditional south Asian rice dish cooked with boneless slow cooked lamb pieces

KING PRAWN BIRYANI

Hand-picked prawns cooked with basmati rice infused with seafood spices

SALMON BIRYANI

Salmon fillets cooked with basmati rice infused with seafood spices

MOUSSAKA BIRYANI

A Middle Eastern take on a minced lamb biryani

VEGETABLE BIRYANI V

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

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	

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

FRESH LASSIES

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

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

JUICES

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

MILKSHAKES

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

DESSERTS

WARM CHOCOLATE FUDGE CAKE	7.00
Served with ice cream	
CHEESECAKE	7.00
Ask server for the cheesecake selection of the day	

GULAB JAMAN	5.00
Sweet homemade Indian dumplings	
MILK CAKE	7.50

Ask server for the flavour of fresh milk cake available

BREAKFAST

SERVED ALL DAY EVERY DAY

GRILLED SHAKSHUKA شكشوكة

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

7.00

LAHSA لحسة

Scrambled eggs with cheese

7.00

MUGAL GAL معقل

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 فاصولياء

Middle Eastern version of baked beans

7.00

CHEESE PARATHA ROLL ساندويتش براتا بالجبن

Two paratha rolls filled with cream cheese

4.00

CREAM CHEESE 2.50 جبنة الكريمة

FETA CHEESE 3.00 جبنة فيتا

MIX SHAKSHUKA شكشوكة مكس

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

7.00

MUGAL GAL معقل

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 فاصولياء 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

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.

