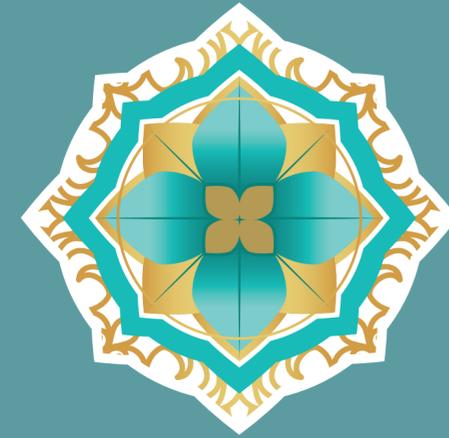


Desserts

Almasyya (Orange & Milk Pudding) A velvety, creamy milk pudding with a crisp biscuit base, topped with a refreshing orange jelly. The perfect balance of sweet and citrusy brightness, offering a light yet indulgent finish to your meal.	£4.50
Jasmine Halwa A rich and nutritious dessert made with the finest tahini (sesame paste), sugar, and pistachios, all topped with decadent chocolate sauce for a sweet, nutty finish.	£4.25
Baklava Layers of delicate filo pastry, filled with crushed pistachios and baked with butter, honey, and sugar, creating a perfect balance of crunch and sweetness.	£4.95
Turkish Delight A delightful assortment of colourful, fragrant Turkish delights, offering a burst of sweet, floral flavours in every bite.	£4.20
Fudge Cake A rich, indulgent slice of moist fudge cake, perfect for satisfying any chocolate lover's cravings.	£5.20



Jasmine

Levantine Restaurant

www.jasminemanchester.com

Cold Drinks

Fresh Lemon & Mint	£3.49
Appetiser	£3.49
Fizzy Drinks	£3.49
Soda Water	£2.99
Tonic Water	£2.99
Mineral Water (330ml)	£2.45
Mineral Water (750ml)	£3.99
Sparkling Water (330ml)	£2.75
Sparkling Water (750ml)	£3.99
Juices (Orange, Pineapple, Apple Juice)	£2.50
Ayran Jug	£6.99
Ayran Glass	£3.50

Hot Drinks

Arabic Coffee	£2.99
Americano	£2.99
Espresso	£2.75
Latte	£2.99
(Caramel or pistachio topping 50p extra)	
Cappuccino	£2.99
Tea	£2.50
Lemon Tea	£2.75
peppermint Tea	£2.75
Green Jasmine Tea	£2.99
Fresh Mint Tea	£2.99
Fresh Mint Tea Pot	£6.00



To view
Allergen
Matrix
please scan
this QR code

**12% Added
service charge
on parties more
than 6 people**

About Us – Jasmine Levantine Restaurant

Welcome to Jasmine Levantine Restaurant, where every meal is a warm invitation to experience the heart and soul of the Levant. Located in the vibrant and lively neighborhood of Chorlton, we're proud to offer an authentic taste of Levantine hospitality, where each dish tells a story, and every bite feels like a celebration.

Our journey started with a deep passion for sharing the rich, diverse flavors and vibrant aromas of Levantine cuisine. At Jasmine, we believe that food is so much more than just nourishment—it's a way to connect, create memories, and bring people together. We wanted to share a piece of our home with Manchester, so we created a space where everyone could enjoy traditional Levantine dishes made from the finest, freshest ingredients.

From the very beginning, our mission has been simple: to provide a warm, welcoming atmosphere where every guest feels like part of the family. Whether you're here for a cozy meal with loved ones, a special celebration, or simply to enjoy a taste of the Levant, we're committed to ensuring you leave with a happy heart and a satisfied appetite.

Our menu is a true reflection of the Levant—vibrant, varied, and full of life. We offer mouthwatering mezze such as hummus, tabbouleh, and falafel, alongside fragrant grilled meats and our signature casseroles. Our dishes cater to all, including options for vegetarians, vegans, and gluten-free diets. Every dish is crafted with love, care, and a deep respect for tradition, using local produce and authentic spices that have been passed down through generations.

The name Jasmine is inspired by the beautiful flower that symbolizes purity, love, and beauty in Levantine culture—values that are at the core of everything we do. Just as the jasmine flower brings fragrance to its surroundings, we strive to bring warmth, comfort, and joy to every person who walks through our doors.

At Jasmine, we're more than just a restaurant; we're a place where culture, tradition, and community come together. We invite you to join us, explore the diverse flavors of the Levant, and create unforgettable memories with the people who matter most.

Bienvenu!

OPENING HOURS

Saturday - Sunday 13:00 - 22:00

Friday 15:00 - 22:00

Mon-Friday 16:00 - 22:00

Cold Mezze

Perfect for sharing, these refreshing starters are packed with vibrant flavours and fresh ingredients.

- **Mixed Olives**
A selection of green and black olives, marinated in olive oil, garlic, lemon, and Mediterranean herbs. A perfect nibble. **£3.99**
- **Hummus**
A creamy chickpea dip made with tahini, garlic, and a splash of lemon juice. A classic favourite. **£6.49**
- **Hummus Beiruty**
A creamy blend of chickpeas and tahini, elevated with fresh garlic, lemon juice, and a kick of chili. **£6.99**
- **Keshkeh**
A creamy yogurt-based dish with crunchy walnuts and sweet red onions, perfectly balanced with fresh herbs and dressed with olive oil for a savoury, tangy, and flavorful bite. **£5.99**
- **Labneh**
Creamy homemade Mediterranean yogurt, drizzled with rich olive oil, aromatic herbs, and black seeds for added flavour. **£5.49**
- **Baba Ghanouj**
Smoky roasted aubergine, mashed with tahini, garlic, and yogurt, and mixed with fresh tomatoes, onions, parsley, and a dash of pomegranate molasses. **£6.49**
- **Mutable**
Roasted aubergine mashed with creamy yogurt, tahini, garlic, and herbs, topped with olive oil for a silky, smoky flavour. **£6.29**
- **Muhammara**
A rich and smoky dip made from crushed walnuts, red peppers, onions, and herbs, finished with a generous drizzle of olive oil. **£6.49**
- **Fattoush**
A fresh and tangy salad of chopped lettuce, tomato, cucumber, radish, and spring onions, mixed with crispy toasted Lebanese bread, mint, parsley, and a zesty sumac dressing. Finished with a drizzle of pomegranate molasses. **£6.99**
- **Tabouleh**
A light and refreshing mix of finely chopped parsley, tomatoes, onions, and mint, combined with cracked bulgur wheat and dressed in olive oil and fresh lemon juice. **£6.49**
- **Vine Leaves (Four Pieces)**
Tender vine leaves stuffed with a flavourful mix of rice, onions, tomatoes, and parsley, drizzled with olive oil and lemon juice. **£5.49**
- **Mixed Cold Mezze**
A sharing platter featuring a selection of three dips — hummus, baba ghanouj, muhammara, labneh, and tabbouleh. A perfect variety for all tastes. **£16.99**

Hot Mezze

Warm, flavourful dishes to tantalize your taste buds and perfect for sharing with friends.

- **Lentil Soup**
A comforting bowl of lentils, simmered with Middle Eastern spices, creating a hearty and flavourful start to your meal. **£6.49**
- **Goat Cheese Panné**
Warm, creamy goat cheese in a golden, crunchy crust, drizzled with cranberry glaze for a perfect savoury-sweet bite. **£6.49**
- **Fatteh Hummus**
Chickpeas, roasted bread, yogurt, tahini, and olive oil come together in this heartwarming combination. A flavourful fusion of textures. **£6.99**
- **Hummus Shawarma (Choice of Lamb or Chicken)**
Creamy hummus topped with tender slices of shawarma (lamb or chicken), sprinkled with parsley and sumac. A rich, indulgent dish. **£7.49**
- **Hummus Beiruty Shawarma**
Spicy version of the hummus shawarma with your choice of the lamb or chicken. **£7.99**
- **Batata Harra**
Roasted potatoes, sautéed with red pepper, garlic, chillies, and coriander for a zesty and spicy kick. **£6.99**
- **Potato Kibbeh (Two Pieces)**
Deep-fried mashed potatoes stuffed with spiced minced lamb, onions, and aromatic herbs. Crunchy on the outside, soft and savoury on the inside. **£6.99**
- **Cheesy Potato Kibbeh (Two Pieces)**
A crispy, golden exterior with a rich cheese and spring onion filling. A delightful twist on a classic. **£6.75**
- **Kibbeh (Two Pieces)**
Deep-fried minced lamb with crushed wheat, stuffed with minced lamb, onions, and spices. A traditional favourite. **£6.99**
- **Mushrooms Bil Zeit**
Mushrooms cooked with fresh tomatoes, garlic, and a variety of Middle Eastern spices. A flavourful vegetarian option. **£6.49**
- **Makmur**
Grilled aubergine, tomatoes, onions, peppers, and garlic cooked with spices and garnished with fresh parsley. Smoky and savoury. **£6.99**
- **Falafel**
Crispy, golden-fried falafel made from crushed chickpeas, onions, and herbs. Served with a creamy tahini sauce. **£5.99**
- **King Prawns**
Breaded and deep-fried king prawns, served with a sweet chili dipping sauce. Perfectly crunchy and irresistible. **£7.99**
- **Jawaneh (Five Pieces)**
Marinated chicken wings, grilled on charcoal, and finished with a squeeze of lemon juice. Smoky and tangy. **£6.99**
- **Cheese Burak (Three Pieces)**
Crispy pastry parcels filled with creamy cheese, spring onions, and fresh herbs. A delightful savory snack. **£7.20**
- **Chicken Burak (Three Pieces)**
Light, crispy pastry filled with minced chicken, onions, and aromatic spices. Perfectly golden and savoury. **£7.49**
- **Meat Burak (Three Pieces)**
Fried pastry parcels filled with minced lamb, onions, and spices, offering a rich and flavorful bite. **£7.99**
- **Ful Mudames**
Stewed fava beans, cooked with tomatoes, onions, garlic, and parsley, drizzled with olive oil for a rich, savoury dish. **£5.99**
- **Sujok (Four Pieces)**
Homemade lamb sausages, grilled to perfection and finished with a sprinkle of sumac and lemon juice. **£6.49**
- **Grilled Halloumi (Four Pieces)**
Slices of halloumi cheese, grilled until golden and garnished with dried mint. A perfect balance of salty and smoky. **£6.49**
- **Mixed Hot Mezze**
A sharing platter featuring a selection — 3pcs falafel, 3pcs grilled halloumi, 2pcs cheese samosa and 2 pcs spinach & cheese samosa. A perfect variety for all tastes. **£15.50**

Authentic Levantine Casseroles

Slow-cooked, rich, and hearty dishes full of depth and flavour — a true taste of the Levant. vegetarian options available ask member of staff

- **Tabak Rawhou**
A comforting casserole of aubergines, courgettes, and onions, cooked with tender lamb in a savoury tomato sauce, garlic, and aromatic herbs. Served with rice. **£14.99**
- **Bamiyeh**
Fresh okra cooked with tender lamb in a savoury tomato sauce, seasoned with garlic and spices. Served with fragrant rice. **£14.99**
- **Fasoulieh**
Fresh runner beans and lamb cooked together in a rich tomato sauce, seasoned with garlic and spices. Served with rice. **£14.49**
- **Moussaka**
Layers of aubergine, tomatoes, onions, and herbs slow-cooked in a rich tomato sauce, served with rice for a comforting meal. **£15.49**
- **Fateh Jasmine**
Slow-cooked lamb layered with aubergines, tomatoes, and onions, topped with tahini sauce and crunchy roasted bread. A rich and hearty dish, A jasmine favourite. **£16.99**

Chicken Dishes

Tender, flavourful, and perfectly grilled — our chicken dishes are a true Middle Eastern delight.

- **Chicken Shawarma**
Juicy slices of chicken marinated in signature Middle Eastern spices, grilled on vertical skewers, and served with a creamy garlic sauce. **£14.49**
- **Chicken Kebab (Two Skewers)**
Succulent chicken breast, marinated in a special blend of herbs and spices, grilled to perfection, and served with onions, parsley, and a flavorful chili sauce. **£14.99**
- **Jasmine Spicy Chicken (Two Skewers)**
Chicken breast marinated in a homemade spicy sauce, grilled to perfection, and topped with fresh onions and parsley for added flavour. **£15.49**
- **Jasmine Special Chicken**
Char-grilled boneless chicken rolls, marinated in aromatic herbs, topped with crispy fried onions and peppers. Served with your choice of rice or chips. **£18.49**

Lamb Dishes

For the lamb lover, these tender and flavorful dishes are sure to satisfy.

- **Makluba**
Fragrant rice layered with tender lamb chunks and aubergine, garnished with fresh parsley and a sprinkle of sumac. A classic Levantine dish. **£15.99**
- **Lamb Shawarma**
Slow-cooked lamb, marinated for hours in a rich blend of spices, and served with a creamy tahini sauce. **£15.99**
- **Kofte Kebab (Two Skewers)**
Minced lamb mixed with onions, parsley, and spices, grilled over charcoal to juicy perfection. Served with onions, parsley, and chili sauce. **£14.99**
- **Shish Kebab (Two Skewers)**
Tender lamb chunks, marinated in fragrant spices, and grilled on charcoal. Served with fresh onions, parsley, and chili sauce. **£16.49**
- **Mixed Kebab**
A flavourful combination of chicken kebab, shish kebab, and kofte kebab, grilled on charcoal, and served with fresh onions, parsley, and chili sauce. **£21.99**
- **Lamb Chops**
Marinated lamb chops, grilled over charcoal to tender perfection. Served with your choice of rice, chips, or fresh salad, garnished with onions and herbs. **£22.99**

Fish Dishes

For the seafood lover, enjoy these grilled fish dishes, served with your choice of rice, chips, or salad.

- **Sea Bass** **£23.50**
Sea bass steak marinated with herbs & spices, grilled on charcoal.
- **Salmon** **£23.80**
Salmon steak marinated with herbs & spices, grilled on charcoal

Sides

Perfect accompaniments to complement your main dishes or enjoy on their own.

- **Arabic Salad** **£4.99**
A refreshing mix of finely chopped tomatoes, cucumber, lettuce, onions, and parsley, dressed with aromatic herbs, fresh lemon juice, and olive oil.
- **Greek Salad** **£6.50**
A vibrant blend of chopped tomatoes, cucumber, crisp lettuce, and creamy feta cheese, drizzled with fresh lemon juice, olive oil, and sprinkled with herbs.
- **Cucumber & Yoghurt** **£4.90**
Cool, finely chopped cucumber mixed with velvety yoghurt, garlic, and garnished with fresh herbs for a refreshing taste.
- **Arabic Rice** **£4.99**
Fragrant rice with vermicelli, cooked in vegetable butter and topped with a delicate blend of aromatic spices.
- **Mujadara** **£5.99**
Nutritious whole lentils and rice, cooked in vegetable oil and aromatic spices, topped with crispy fried onions for an extra crunch.
- **Chips** **£4.49**
Crispy, golden fries perfect as a side or snack.

● For allergies, please refer to the Allergen Matrix QR Code on the back page or ask a member of staff for assistance ●