

MENU



Khaleej
MANDI HOUSE

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Get Social



0116 507 4571

@KHALEEJMANDI.UK



Majlis

Immerse yourself in our Majlis-themed restaurant, where the essence of communal dining takes center stage. Rooted in cultural traditions, a Majlis often involves communal floor seating, emphasizing respect for both the food and the people sharing it. This intimate setting fosters a sense of togetherness, as individuals gather around a large shared plate. The act of sitting on the floor symbolizes humility and equality, creating an environment where everyone is on the same level, enhancing the shared experience of enjoying a meal. It's a cultural practice that not only honors the food being served but also encourages meaningful connections among those partaking in the communal feast.

About us

In the heart of Arabic culture, each meal begins with a heartfelt wish for deliciousness, health, and prosperity – sentiments we embody in every plate of Mandi at our restaurant.

Our journey commences in the ancient heart of Hadramaut, Yemen, where Mandi's secrets were first unveiled. This culinary treasure, rooted in tradition, quickly captivated the world, traveling from the Gulf to distant shores.

Mandi, a dish known for its luscious, dew-kissed tenderness, derives its name from the Arabic word "Nada," meaning "dew." It's more than just a dish; it's a symbol of unity through shared meals, a bridge to our culture, and a testament to our love for tradition. It's a representation of togetherness, like a blend of all the countries in the Middle East, which we fondly refer to as "Khaleej," meaning "Gulf."

Our Mandi magic unfolds in the oven, where rice and tender meats slow-cook to perfection, absorbing aromatic spices and creating a symphony of flavors. We traveled across the world to bring this sense of unity, this blend of Middle Eastern cultures, to the UK.

"Welcome to our world of Mandi, where we craft diverse flavours, tradition and togetherness of the Khaleej in perfect harmony."



KNOW

Your Rice

MANDI

Enjoy our highly recommended Chicken & Lamb Mandi cooked with the special Golden Sella Basmati rice. Sella rice, when used in Mandi, contributes to a hearty and aromatic dish. The long grains of Sella rice absorb the flavors of the spices and meat during the hours long slow-cooking process, resulting in a fragrant and flavorful rice complementing the meaty flavor with a smoky texture.

KABSA

Our Kabsa cooked with Long Basmati rice along with tomatoes and arabic spices adds a distinct texture and fragrance to the dish. The long grains remain separate and fluffy, providing a delicate contrast to the spiced meat. The aromatic nature of Basmati rice enhances the overall experience of Kabsa, a traditional Middle Eastern dish with a flavorful blend of spices.

MADHBI

Madhbi rice, is a flavorful blend of long-grain Basmati rice prepared with aromatic spices like saffron and cardamom. Enjoyed in Yemen and the Arabian Peninsula, this rice complements the main dish, which involves grilling or roasting meat—often lamb or chicken—with a rich mix of spices. The result is once again a fragrant and flavorful rice that harmonizes with the smoky and spiced notes of the grilled meat, creating an Arabian experience for food lovers around the world.

MADGHOUT

Enjoy the goodness of Yemeni Madghout with our carefully made Arabian Basmati rice. The grains have a hint of lemony twist from a special spice, making it a popular tasty Arabian treat. Cooked in a pressure cooker with tasty meat, each grain becomes fluffy and filled with flavours from the meat. Not just for special occasions; Madghout is a quick, yummy journey into Arabian flavors and meaty goodness.

MAQLUBA

Maqluba rice, a centerpiece of the infamous Middle Eastern dish, is a delightful blend of flavors and textures. Comprising aromatic basmati rice, and an array of vegetables, this one-pot wonder captures the essence of Middle Eastern cuisine. As the ingredients blend during the slow cooking process, the rice absorbs the savory juices, creating a flavorful foundation. A captivating presentation unfolds as the pot is flipped upside down, revealing a mosaic of rice, and vegetables.

Food Allergies & intolerance:

Some of our food contain allergens. Please speak to a staff member for more information.

Notice:

Images are used for illustration purpose only.



HUMMUS WITH *Bread*

A smooth and creamy puree of cooked chickpeas (garbanzo beans), tahini and lemon juice with arabic bread.

£5.50



KIBBEH WITH *Fries*

£6.50

A flavourful blend of lamb mince with fragrant herbs and spices and hardy bulgur wheat deep fried and served with sauce.

4 pieces

CALAMARI *Fried*

£6.50

Deep fried squid served with sauce

6 pieces



FALAFEL WITH *Fries*

£6.50

A mixture of chickpeas (or fava beans), fresh herbs, and spices that are formed into a small patties or balls.

6 pieces

LAMB Chops

Lamb grilled with in-house special marinade served with sauce & salad.

4 pieces

£10.00



£7.00

CHICKEN SHISH Taouf

1 skewer of chicken breast marinated in yogurt and a lot of warm spices, grilled over charcoal served with sauce & arabic roti.

5 pieces



HALF
£9.50

FULL
£13.00

AL FAHAM Grilled

Chicken infused with arabic spices, grilled over charcoal. Served with sauces & bread.

MIXED Platter

2 lamb chops, 3 calamari fried
2 kibbeh & 1 skewer of chicken sheesh taouf.
Served with arabic bread and salad.

£18.00





ARABIC *Salad*

Traditional middle eastern salad that is mixed with cucumber, tomatoes, parsley, feta cheese, olive oil and sumac spices.

£3.50



FATTOUSH *Salad*

Mediterranean fried bread salad that typically includes lettuce, tomatoes, cucumbers, radishes and fried pieces of pita bread.

£4.00



TABBULEH *Salad*

Traditionally made of bulgur, tomato, and finely chopped parsley and mint, often including onion and garlic, seasoned with olive oil, lemon juice and salt.

£4.00



£5.50



KHALEJ SPECIAL *Salad*

It's a combination of fattoush, arabic and tabbuleh salad.

CHICKEN *Mandi*

Chicken marinated in special mandi spices and cooked in steam for 1-2 hour until meltingly tender. Garnished with raisins, nuts & fried onion. Served with flavourful mandi rice, soup, spicy chutney, salad & arabic tea.



HALF £10.99 FULL £16.99

CHICKEN *Madbhi*

Chicken grilled over a traditional grill, uniquely barbecued with a smoky flavour. Garnished with raisins, nuts & fried onion. Served with flavourful madbhi rice, soup, spicy chutney, salad & arabic tea.



HALF £10.99 FULL £16.99

CHICKEN *Madghout*

Chicken cooked in the steam for 1-2 hours with aromatic arabic spices. Garnished with fried onion. Served with flavourful madghout rice, soup, spicy chutney, salad & arabic tea.



HALF £10.99 FULL £16.99

CHICKEN *Kabsa*

A traditional Saudi dish, made of chicken that is slowly simmered for 1-2 hour in a spicy broth of tomatoes and spices. Garnished with fried onion. Served with flavourful kabsa rice, soup, spicy chutney, salad & arabic tea.



HALF £10.99 FULL £16.99

LAMB Mandi

Lamb marinated in special mandi spices and cooked in steam for 3-4 hour until meltingly tender. Garnished with raisins, nuts & fried onion. Served with flavourful mandi rice, soup, spicy chutney, salad & arabic tea.



1 PERSON
£13.99

2 PERSONS
£26.99

4 PERSONS
£50.00

6 PERSONS
£75.00

10 PERSONS
£120.00

LAMB Madkhni

Lamb grilled over a traditional grill, uniquely barbecued with a smoky flavour. Garnished with raisins, nuts & fried onion. Served with flavourful madkhni rice, soup, spicy chutney, salad & arabic tea.



1 PERSON
£13.99

2 PERSONS
£26.99

4 PERSONS
£50.00

6 PERSONS
£75.00

10 PERSONS
£120.00

LAMB *Madghout*

Lamb cooked in the steam for 3-4 hours with aromatic arabic spices. Garnished with fried onion. Served with flavourful madghout rice, soup, spicy chutney, salad & arabic tea.



1 PERSON
£13.99

2 PERSONS
£26.99

4 PERSONS
£50.00

6 PERSONS
£75.00

10 PERSONS
£120.00

LAMB *Kabsa*

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£26.99

4 PERSONS
£50.00

6 PERSONS
£75.00

10 PERSONS
£120.00

YEMENI

Zurbian

A traditional Yemeni biryani that has a fragrant chicken or lamb and rice cooked in aromatic Yemeni spices. Garnished with raisins, nuts & fried onion. Served with soup, spicy chutney, salad & arabic tea.



CHICKEN
£10.99

LAMB
£13.99

 **ARABIC** *Magluba*

A prevalent Middle Eastern rice dish from Palestine that is sure to impress. It consists of seasoned rice, baked vegetables like cauliflower, potatoes & eggplant. Garnished with raisins & fried onion. Served with soup, spicy chutney, salad & arabic tea



£8.99

LAMB*Haneeth
(RIBS)*

£16.99



Lamb ribs marinated in special arabic spices and cooked in steam for 3-4 hour and uniquely barbecued. Garnished with raisins, nuts and fried onion. Served with flavourful mandi rice, soup, spicy chutney, salad & arabic tea.

FISH*Mandi*

£15.99



Fresh whole sea bream marinated with arabic spices and grilled. Garnished with raisins, nuts & fried onion. Served with flavourful mandi rice, soup, spicy chutney, salad & arabic tea.

FISH*Madbhi*

£15.99



Fresh whole sea bream marinated and grilled with arabic spices and lemon. Garnished with raisins, nuts & fried onion. Served with flavourful madbhi rice, soup, spicy chutney, salad & arabic tea.

Fahsa WITH YEMENI BREAD

Yemeni stew with shredded lamb, cooked in lamb broth. Served with Yemeni bread.



£12.99

Saltah WITH YEMENI BREAD

Traditional Yemeni dish featuring slow-cooked beef, vegetables and a flavourful spice blend. Served with Yemeni bread.



£12.99

Nashif WITH NAAN

Modern arabic chicken dish featuring a dry texture, complimented by a hint of gravy. Enriched with aromatic arabian spices. Served with naan.



£11.99

Lahsah WITH YEMENI BREAD

Traditional Yemeni dish made up of free range eggs, tomatoes, onions. Infused with aromatic Yemeni spices, topped with creamy cheese. Served with yemeni bread.



£8.99

PLAIN *Paratha*

2 pieces

£1.99



£1.49

ARABIC *Bread* KUBOOS

Soft and fluffy circular, leavened double-layered flat bread.

2 pieces

YEMENI *Bread* MULAUWAH

Yemeni bread folded with ghee and sesame seeds, cooked in a clay tandoor

£2.49



£2.49

TANDOORI *Naan*

RICE

MANDI	£4.99
KABSA	£4.99
MADBHI	£4.99
MADGHOUT	£4.99
PLAIN RICE	£3.99

ADD ONS

SPICY CHUTNEY	£1.49
SAUCE	£1.49
YOGURT	£1.49
SOUP	£1.49
FRIES	£2.99



MOJITOS



MUSSANDAM BLISS

Hues of mussandam blue curaçao intertwine gracefully with the crispness of mint and the zest of lime, creating a refreshing oasis.

£5.49

PETRA DREAMS

Ripe strawberries, aromatic mint, and tangy lime whisk you away to the mesmerizing landscapes of Petra.

£5.49

ARABIAN SUNSET

A tropical blend of coconut, pineapple, and soothing mint, inviting you to unwind with every sip.

£5.49

PERSIAN PUNCH

Passion fruit, mint and lime collide together to bring the perfect flavourful explosion.

£5.49



FRESH Juice

ORANGE	£4.99
PAPAYA	£6.49
WATERMELON	£5.99
PINEAPPLE	£5.99
FRESH LIME	£3.99

HOT Beverages

ARABIAN TEA	£2.99
MINT TEA	£2.49
GINGER TEA	£2.49
ARABIAN COFFEE (QAHWAH)	£1.99



KIDS Meal

ALL SERVED WITH
FRIES & DRINK



£5.99

**CHICKEN
NUGGETS**



£5.99

**FISH
FINGER**



£5.99

**CHICKEN
BURGER**

BOTTLED DRINKS

PEPSI COKE SPRITE
FANTA J2O BARBICAN
MOUNTAIN DEW 7UP
DRINKING WATER (MINERAL / SPARKLING)

£2.49

LEBAN

£1.99

FRUIT SHOOT

£1.99

ARABIC CHAMPAGNE

NON ALCOHOL

£3.99
GLASS

£10.99
JUG

MINT LIME

£3.49
GLASS

£9.99
JUG

MANGO LASSI

£3.49
GLASS

£9.99
JUG



Kunafa

CHEESE

Freshly made from two layers of crispy phyllo dough filled with cheese and syrup topped with nuts.

£6.99



£5.99

Lugaimat

Freshly made golden crisp fried dough balls coated with sugar syrup.

6 pieces

Baklava

WITH ICE CREAM

A rich, sweet layered pastry made of phyllo dough. Topped with chopped pistachio, sweetened and held together with syrup.

£4.99



2 pieces with scoop of
rich vanilla ice cream

Fettah

£6.99



Traditional Yemeni dessert, made with mashed bread, dates and bananas, garnished with black sesame seeds.

Areeka

£6.99



Yemeni delight with dates, crumbled bread, cream, honey, and black sesame seeds.

Molten CHOCOLATE CAKE

£5.49



LAMB *Shoulder*

£55.00



Lamb shoulder marinated in special mandi spices and cooked in steam for 3-4 hour until meltingly tender. Garnished with raisins, nuts & fried onion. Served with flavourful mandi rice, soup, spicy chutney, salad & arabic tea.



£70.00

LAMB *Leg*

Lamb leg marinated in special mandi spices and cooked in steam for 3-4 hour until meltingly tender. Garnished with raisins, nuts & fried onion. Served with flavourful mandi rice, soup, spicy chutney, salad & arabic tea

EXCLUSIVE MENU

QUARTER LAMB

Eat In	Take away
£85.00	£100.00

WITH THE CHOICE OF RICE

24 hours of time required

HALF LAMB

Eat In	Take away
£150.00	£170.00

WITH THE CHOICE OF RICE

24 hours of time required

FULL LAMB

Eat In	Take away
£275.00	£300.00

WITH THE CHOICE OF RICE

24 hours of time required



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