



QUEEN OF SHEBA

YEMENI RESTAURANT · ESTABLISHED 2005 · LONDON



M E N U

Slow-cooked lamb, breads baked the traditional way, and the spice blends we mix in our own kitchen.



SOUPS

Shorbat Laham £7

A traditional Yemeni soup delicately prepared with garlic, coriander and our signature Queen of Sheba seasoning, served with tender lamb.

Shorbat Laham bilaa Laham £3

A fragrant and comforting Yemeni soup prepared with garlic, coriander and our signature house seasoning.

Shorbat Dajaj £5

A warming chicken soup gently cooked with garlic, tomato, herbs and aromatic spices.

Shorbat Adas £4

A wholesome lentil soup simmered with garlic, tomato and traditional spices.



COLD MEZZE

Shafout £6

Layers of bread with labneh, onion, garlic, tomato, parsley and sahawiq.

Hummus £7

A smooth blend of chickpeas, tahini, lemon juice and olive oil, served with bread.

Hummus ma'a Laham £8

Classic hummus topped with tender lamb, served with bread.

Moutabal £7

Smoky grilled aubergine blended with tahini, lemon juice and olive oil, served with bread.

Warak Enab £5

Vine leaves stuffed with rice, vegetables and aromatic spices.

Baba Ghanoush £7

Grilled aubergine mixed with sesame paste, herbs, peppers, onion and olive oil.

Queen of Sheba Mixed Starter £18

A generous selection of hummus, moutabal, baba ghanoush, tabbouleh and vine leaves.



WARM MEZZE

Batata Harra £7

Fried potatoes tossed with peppers, chilli, garlic and fresh coriander.

Falafel £6

Golden chickpea and broad bean croquettes blended with coriander, garlic, onion and spices.

Kibdat Khudar £12

Tender liver sautéed with mixed vegetables and spices, served with fresh bread.

WARM MEZZE (CONT.)

Halloumi Mashwi £6

Grilled halloumi served warm.

Foul Medames £10

A traditional bean dish prepared with onions, tomato, olive oil and our house seasoning, served with bread.



SALADS

Tabbouleh £6

Fresh parsley with tomato, onion and bulgur, dressed with olive oil and lemon juice.

Fattoush £6

A refreshing salad of tomato, cucumber, lettuce and peppers, finished with crisp bread and a tangy dressing.

Rocket Salad £5

Fresh rocket leaves and onion dressed with balsamic vinegar, lemon and olive oil.

Salatat Saba £6

A fresh house salad of lettuce, cucumber, tomato and onion with our special dressing.



LAMB SPECIALITIES

Laham Mandi £17

Slow-cooked lamb, marinated in aromatic spices until beautifully tender, served with fragrant mandi rice.

Laham Haneed £17

Tender lamb marinated in traditional spices and gently cooked to perfection, served with mandi rice.

Laham Madfoon £17

Lamb shank served over fragrant mandi rice and finished with seasoned potatoes.

Kabsa Laham £17

Fragrant spiced rice cooked with lamb and traditional Yemeni seasoning, served with our homemade spicy sauce.

Burma Laham £17

Tender lamb gently cooked in a light broth and served with rice.

Mugalgat Laham £16

Succulent lamb cubes sautéed with onions, garlic and spices.

Laham Sughar £16

Tender lamb cubes cooked with vegetables and our signature sauce, served with your choice of rice or bread.

Saltah £15

One of Yemen's most beloved dishes, this deeply comforting lamb stew is prepared with sahawiq, hulbah, egg and fresh coriander, and served with bread.

LAMB SPECIALITIES (CONT.)

Fahsa £15

A rich and soulful Yemeni lamb stew, slow-cooked and topped with whipped hulbah, served with fresh bread.



CHICKEN SPECIALITIES

Mandi Dajaj £15

Half chicken gently cooked with herbs and spices, served with fragrant mandi rice.

Kabsa Dajaj £15

Chicken and rice cooked together with vegetables and Yemeni spices, served with our homemade spicy sauce.

Baby Chicken £16

Whole grilled baby chicken marinated in our special Queen of Sheba seasoning and served with mandi rice.

Fahsa Dajaj £15

A comforting chicken stew prepared with traditional spices and hulbah, served with bread.

Aqda Dajaj £15

Sliced chicken breast cooked with Queen of Sheba spices and mixed vegetables, served with rice or bread.

Chicken Curry £15

Chicken cooked in a fragrant sauce of onion, garlic, ginger, curry spices and fresh coriander, served with rice or bread.



MIXED GRILLS

Queen of Sheba Mixed Grill £45

A generous selection of grilled lamb cubes, chicken cubes, minced lamb kebab and lamb chops, served with two side dishes.

Mixed Grill £25

One skewer of chicken, one skewer of lamb tikka and one skewer of lamb kebab, served with rice or chips.

Chelo Kebab £15

Two skewers of minced lamb kebab served with rice or salad.

Shish Tawook £15

Skewered marinated chicken cubes, served with mandi rice or salad.



SEAFOOD

Fish Makhbaza £20

Whole sea bass marinated in Yemeni spices and grilled, served with ratab bread or mandi rice.

Sayadia £18

Fish served with fragrant sayadia rice and traditional seasoning.



YEMENI BREADS

Malawah bil Asal £10

Traditional layered bread served with honey, black seeds and ghee.

Rashoush £4

Fresh Yemeni flatbread baked in the traditional style.

Ratab £4

Soft Yemeni bread prepared in the traditional way with sesame and black seeds, with drizzled ghee butter.



SANDWICHES

Falafel Sandwich £7

Freshly prepared falafel served in bread.

Kebab Sandwich £8

Grilled lamb kebab served in bread.

Halloumi Sandwich £7

Grilled halloumi served in bread.

Shish Tawook Sandwich £8

Marinated chicken served in bread.



SIDE ORDERS

Salounat Bamya £8

Okra cooked in our special Queen of Sheba tomato sauce.

Salounat Batata £8

Potatoes cooked in a rich tomato sauce with herbs and spices.

Moussaka Badhinjan £8

Aubergine cooked with chickpeas, tomato, onion and mixed peppers.

Roz Mandi £6

Fragrant rice prepared with our traditional mandi seasoning.

French Fries £4

Golden fried potatoes, served crisp.

Labneh £4.50

A cool yoghurt dip with cucumber and dried mint.

Sahawiq ma'a Jibn £3

A lively blend of tomato, coriander, green chilli, garlic and cumin with cheese.

Hulbah £2.50

Traditional Yemeni whipped fenugreek.

Tahini £2.50

A smooth sesame sauce.