

New Middle Eastern Restaurant Opens in St John's Wood

Thursday 9 April, 2015

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Yasmeen to offer the finest in Lebanese and Syrian cuisines

Opening 7th April 2015, Yasmeen, an upmarket new restaurant in London's prestigious St John's Wood area. Yasmeen brings a passion for high quality cuisine and a piece of the Middle East to the area, offering a variety of authentic dishes with menus influenced by Lebanese and Syrian cuisines.

Named after the famous Jasmine flower of Damascus, Yasmeen will have 48 covers and additional seating for 20 outdoors under the expert management team of General Manager Bashir Esber, and head chef Abdulkarim Abdela, who have over 25 years of experience working in Lebanese restaurants. Yasmeen's team have a passion for cooking and serving the very best Middle Eastern cuisine and a welcoming, intimate atmosphere for their diners.

Designed by Lifeform, Yasmeen wall's are decorated with images of authentic Syrian architecture and the interiors are mix of oak and exposed brickwork. Attention to detail is second to none with finer touches including cutlery by Villeroy and Boch and comfortable leather seating. Set in relaxed surroundings, Yasmeen also has a terrace area where diners can enjoy al fresco eating on a warm spring or summer afternoon or evening.

Yasmeen is set to offer a carefully chosen selection of mezze dishes showcasing a range of sumptuous dishes from Lebanon, Syria and other areas of the Middle East. Often called the tapas of the Middle East, mezze is very much at the heart of Yasmeen's menu, offering diners the chance to experience a wide range of dishes and flavours from the region in one meal.

General Manager Bashir Esbar commented ' We are very passionate about Yasmeen providing an exceptional dining experience. Mezze is typically enjoyed at leisure whilst socialising with family and friends; a significant part of the culture of generosity in the Middle East. Yasmeen aims to recreate this warm hospitality for diners. '

Below is a selection of some typical dishes from the Lebanese and Syrian region including:

Kibbeh (£6.25) - This is the national dish of Lebanon and also popular in Syria. Torpedo shaped and croquette-like, filled with mince, onions and pine nuts. Kibbeh's influence is such that it has spread into many other parts of the world including South America and the Caribbean.

Bamieh with meat (15.50) – Traditionally a flavoursome home-cooked dish of regional favourite okra, cooked with lamb, tomato and rice, vegetarian option also available.

Arayes (£6.25) - Yasmeen prides itself on making fresh bread on the premises for diners to enjoy a range of artisan breads. Bread is a very important part of cuisine from this region. A lesser known dish, arayes is a mix of minced meat with parsley, grilled on Lebanese bread. Arabic bread has been around for thousands of years. Yasmeen added its own twist on this by introducing the Yasmeen Arayes with added cheese for a special taste.

Soujouk (£7) - A soujouk is a type of hot and spicy Armenian sausage popular in many countries across the Middle East

Moutabel (£6.75) - Similar to hummus in look but made from smoked aubergine with sesame seed oil, yogurt, lemon juice and topped with pomegranate seeds this sumptuous dish is a speciality of the house.

Tabouleh (6.75) - Parsley, crushed wheat, tomatoes, onion, lemon juice and olive oil

Yasmeen aims to bring the finest Middle Eastern and Arab influenced cuisine to diners and will have feature a wide range of dishes from other countries including Jordan and Armenia The menu will have specials such as Dish of the Day where the chef will visit the local market to find what's on offer that day and create special one-off dishes using seasonal produce.

Food is at the heart of Middle Eastern hospitality and the opening of Yasmeen brings this cultural warmth and high quality cuisine to Blenheim Terrace, St John's Wood and surrounding North West of London

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Opening Times:

Monday – Thursday 10am – 11:30pm

Friday and Saturday - 10am – Midnight

Sunday Noon – 10:30 pm

Address: 1 Blenheim Terrace, St John's Wood, London, NW8 0EH

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