D I P S A N D S A L A D S

FATOUSH 18

Oriental vegetable salad topped with crispy pita, mixed with pomegranates molasses dressing

TABOULI 18

Fresh parsley, tomatoes, mint, onion, lemon and olive oil with quinoa or Burghul

DIPS PLATTER 15

Baba ghanouj, Hommus and Labne made in house served with lebanese bread

HOMMUS 11

Pureed chickpeas blended with tahini, lemon juice and garlic.

BABA GHANNOUJ 11

BBQ'd eggplant pureed and mixed with tahini, yogurt and lemon juice.

MEZZA

WARA ANAB 16

Vine leaves stuffed with rice, tomatoes, parsley, mixed spices and pomegranate molasses

SAMBOUSIK LAHME 16

Deep-fried hand-crafted pastry, filled with minced meat & onion (5pcs)

CHEESE CIGARS 16

House cheese blend rolled into spring roll paper & deep fried

BATATA HARA 16

crispy potato cubes, mixed with lemon, garlic, chilli and fresh coriander

FRIED KEBBEH 16

burghul wheat & ground beef shell, filled with minced meat, onion, and flavourful herbs/ spices

SANDWICHES

TAWOOK SANDWICH 18

marinated chicken with coleslaw, pickles, chips and served with side of chips

KEFTA SANDWICH 16

Lebanese Bread kefta spread mint tomato parsley served with chips

CHIPS SANDWICH 15

fries wrapped in lebanese bread with coleslaw and tomato sauce

FALAFEL 18

house made falafel, hommus, pickled turnips, parsley served with fries

PLATES

SAMKE HARRA 25

Wild barramundi fillet, topped with a special tahini sauce and mixed nuts, served with chips and salad

MANSAF LAMB 32

Slow cooked lamb, laid on a bed of spiced mince meat rice, served with yoghurt sauce

VEGETARIAN MIXED PLATE 30

2pcs of vine leaves, 2pcs of falafel, 2pcs cheese cigars, cauliflower tabouli, baba ghanouj, hommos and tahini sauce

MIXED PLATTER 30

1 Kofta skewer, 1 lamb skewer, 1 chicken skewer, side of rice, garlic & salad Add Extra Skewer +6

LEMON GARLIC CHICKEN 24

Chargrilled chicken skewers, mixed in a chilli lemon garlic sauce with side of chips and salad

LEBANESE MAKANEK 18

Homemade mini seasoned lamb sausages, mixed with garlic, topped with lemon juice and pine nuts.

FALAFEL 15

Chickpeas & fava beans mixed with herbs & spices, lightly fried, served with tahini sauce & mixed pickles.

$C \ L \ A \ S \ S \ I \ C \ S$

WEDGES 12

Served with sweet chilli sauce and sour cream

FRENCH FRIES 12

Served with lemon pepper and aioli

NUGGETS AND CHIPS 13

kids favourite

DESSERTS

SAN SEBASTIAN CHEESE CAKE 14

House made san sebastian cheese cake with your choice toppings Nutella, pistachio or bueno

RIZ BI HALIIB 10

house made traditional rice pudding with crushed pistachio

KNAFEH FRENCH TOAST 19

the viral knafeh french toast served with ice cream and rose syrup

LOKMA (TRADITIONAL MINI DONUTS) 15

Rosewater and crushed pistachio bueno with crushed Oreos nutella with crushed timtams

FRUIT PLATTER FOR 2

variety of seasonal fruit served in a platter

BAKLAVA PLATE 9

3 traditonal baklava

STRAWBERRY CUP 12

fresh strawberries coated and smothered in begins chocolate mix

DRINKS

MOCKTAILS

RED BULL BERRY 14

Redbull, watermelon and lime over soda water

PASSIONFRUIT MOJITO 13

traditional mojito with passionfruit and lime

BLUE V 14

Blue V over ice with Blue curacou lemonade and lemon

TRADITIONAL

D R I N K S F R I D G E

LEBANESE DRINKS 5.5 7up, Miranda, Peps, Vimto

SOFT DRINKS 5.5 Coke, Coke Zero, Sprite

HOLSTEN (NON ALCOHOLIC) 6 Grape, strawberry, pomegranate, mojito, apple

FRESH JUICE

APPLE/ ORANGE/ WATE<mark>RMELON/ MIX 11</mark>

OFFEE AND TEA

STRAWBERRY LEMONADE 11

House made lemonade served with strawberries and strawberry puree

LEMON MINT 12

Lebanese style iced Lemon mint

MILKSHAKES

FLAVOURS

strawberry, blue heaven, caramel, vanilla, banana 9 (Kids size available)

TEA

English breakfast | Earl Grey | Camomile | Green | Lemongrass & Ginger | Peppermint Single Serve 5.5/ Large Serve 10

COFFEE

Lebanese Coffee 2ppl/ 4ppl

Espresso 4 | Short Mac 4.5 | Piccolo 4.5 Long Mac | Long Black | Cappuccino | Flat White | Latte | Mocha | Chocolate | Magic 5 Chai Latte | Tumeric Latte | Matcha Latte 6

Iced-Coffee/ Latte/ Chai/ Chocolate 9

SHISHA MENU

Experience a world of flavor at our shisha lounge, where tradition meets innovation. Explore our carefully curated selection of shisha blends, designed to enhance your moments of relaxation and pleasure.

CLAY HEAD 50 FRESH HEAD 60

DOUBLE APPLE DOUBLE APPLE WITH MINT GRAPE GRAPE MINT LEMON LEMON MINT MINT WATERMELON WATERMELON MINT BLUEBERRY BLUEBERRY MINT BUBBLE GUM ORANGE MAGIC LOVE

