



MEZZA

LAMB SAMBOUSIK

Pastry filled with lamb mince, onion, pine nuts, spices.

V

CHEESE PIES

Three different types of Cheese (Feta, Mozzarella, Ricotta) Parsley.

VG

SPINACH PIES

Sautéed spinach leaves, chopped onions, lemon.

VG | GF

FALAFEL

Crushed chickpea, coriander, parsley, spices, tahini.

GF

CHICKEN WINGS

Fried chicken wings, toum, lemon, sweet paprika.



FRIED KEBBI

Deep-fried mince bulgur shells stuffed with lamb, pine nuts, onion and mixed spices.

VG

PUMPKIN KEBBI

Pumpkin bulgur shells stuffed with vegetables, onion, spices.

VG

MINI ZAATAR

Oven-baked, zaatar, sesame seeds, olive oil.

GF

LEBANESE SAUSAGES

Fried Lebanese sausages, pomegranate molasses.

MEAT CIGARS

Baked filo pastry filled with lamb mince, onion, spices and pine nuts.

VG | GF WARAK AREESH VEG

Stuffed vine leaves, rice, tomato, parsley, onion, spices, lemon.

VG | GF

BATATA HARRA

Crispy golden fried potatoes, toum, lemon, sweet paprika.



VG | GF

HUMMUS

Crushed chickpeas, tahini, and lemon.



DIPS

VG | GF

BABA GHANOUJ

Chargrilled eggplant, tahini, garlic and lemon.

V | GF

LABNEH

Creamy yoghurt, cucumber, garlic, mint.

VG | GF

TOUM

Authentic Lebanese garlic dip.

SALADS

VG | GFO

TABOULI

Parsley, spanish onion, bulgur, tomato, lemon juice, olive oil.

VG | GFO

FATTOUSH

Mixed greens, fresh herbs, tomatoes, cucumbers, toasted pita, pomegranate molasses, sumac.

VG | GF

POTATO SALAD

Potatoes, parsley, spring onion, capsicum, garlic, lemon, olive oil.

VG | GF

GARDEN SALAD

Mixed lettuce, tomato, cucumber, onion, lemon, olive oil.



MAINS

GF SAMKEH HARRA

Seasonal fish fillets, chilli, coriander, lemon, tahini, pine nuts.

GF KOUSA B SHRAB

Slow cooked zucchini stuffed with rice, mince, herbs, Lebanese spices, cooked in rich tomato.

GF LOUBYI B LAHEM

Green beans, slow cooked, grass-fed beef, tomato paste, onion, spices, side of Lebanese rice.

VG | GF MJADARA

White rice, caramelised onion, brown lentils.

GF MALFOUF B LAHEM

Stuffed cabbage leaves, rice, mince, Lebanese spices, lemon.



GF KOUSA B LABAN

Slow cooked zucchini stuffed with rice, mince, herb, Lebanese spices, cooked in yoghurt,

GF LAMB MANSAF

Rice pilaf, braised lamb pieces, Lebanese spices, nuts

VG | GF LOUBYI B ZEYT

Slow cooked green beans with tomato, olive oil, onion, Lebanese spices.

KEBBI BIL SAYNIYI

Layers of baked kebbi filled with mince, onion, Lebanese spices, pine nuts.

GF KOFTA & BATATA

Beef kofta & potatoes in rich tomato sauce, side of Lebanese rice.

GF RIZ AL JAJ

Rice pilaf topped with chicken breast, spices, nuts

GF WARAK AREESH B LAHEM

Stuffed vine leaves, rice, mince, tender lamb chop pieces, Lebanese spices, lemon.



GF LAMB SHISH

Charcoal-grilled marinated lamb backstrap skewers

GF BEEF KOFTA

Juicy, spiced grass-fed beef kofta skewers.

GF SHISH TAWOOK

Charcoal-grilled marinated chicken breast skewers

MASHAWWE



VGO MAAMOUL B TAMER

Semolina dough filled with a rich date paste and baked until golden.

VGO MAAMOUL B JOZ

Semolina dough filled with crushed walnuts, sugar, baked until golden, icing sugar.

VGO MAAMOUL B FESTOKHALABI

Semolina dough filled with crushed pistachios, sugar, baked until golden, icing sugar.



DESSERT

VGO BAKLAVA

Rich, layered pastry dessert made of flaky filo pastry filled with chopped nuts and drizzled with sugar syrup.

VGO KNAFEH

Semolina dough layered with ashta baked until golden, and drizzled with sugar syrup.

VG OUWAYMET

Golden fried donut balls dipped in sugar syrup.

VG FRUIT PLATTER

Seasonal fruit platter.