

# SWEET

## BAKLAVA

\$1.50 A PIECE

## BOOZA

SELECTION OF MIDDLE EASTERN  
MASTIC ICE CREAM  
1 SCOOP | 5 / 2 SCOOP | 9  
3 SCOOP | 12

## VELVET AFFOGATO

ONE ICE CREAM SCOOP WITH  
ESPRESSO COFFEE | 11 /  
ONE ICE CREAM SCOOP WITH  
COFFEE AND VELVET DISARONNO  
LIQUOR | 16

## KNEFE BEL JEBNE

BAKED SEMOLINA PASTRY  
WITH SWEET CHEESE S/W  
BLOSSOM WATER SYRUP | 14

## LEBANESE COFFEE

1 CUP | 3 / RAQWEH (JUG) | 10

## MIDNIGHT COFFEE COCKTAIL

COGNAC, COFFEE LIQUOR,  
DISARONNO, COFFEE, MACADAMIA  
SYRUP, COCONUT AND PINEAPPLE  
FOAM

## SELECTION OF TEA AND COFFEE



# COCKTAILS



TO START

CHANDON  
GARDEN SPRITZ \$16

APPLE MARTINI \$20

WATERMELON  
MARGARITA \$20

MOSCOW MULE \$20

LYCHEE MARTINI \$20

*A note from the Chef: "Our dishes are designed to be shared - in true Lebanese tradition good food always tastes better when plentiful (with company too). We recommend six dishes between two guests, from all sections of our menu"*

## COLD MEZZA SMALL SHARING PLATES

### MIDDLE EASTERN PICKLES & OLIVES | 9.5 V

#### HUMMUS

CHICKPEA, TAHINI, LEMON | 15.5 V  
LAMB, PINE NUTS, ONION | 19.5

#### BABA GHANOIJ

EGGPLANT, TAHINI, LEMON | 15.5 V

#### LABNEH

STRAINED LEBANESE YOGHURT,  
ZA'ATAR, EXTRA VIRGIN OLIVE OIL | 15.5

#### MEZA DIP PLATE

HUMMUS, BABA GHANOIJ,  
LABNEH, MIXED VEGETABLES, FRESH & CRISPY BREAD | 28.5

## HOT MEZZA SMALL SHARING PLATES

#### MJUDRAH

LENTILS, RICE, FATTOUSH | 14.5 V

#### FALAFEL (4)

CHICK PEA, TAHINI TARATOR, PICKLES | 16.5 V

#### LAMB KIBBEH (3)

MINCED LAMB AND WHEAT BALLS, ONION, PINE NUTS,  
MINTED LABAN | 16.5 NGF

#### SAMBOUSEK LAMB (3)

LAMB MINCE, ONION, PINE NUTS PUFFS | 16.5 NGF

#### SAMBOUSEK CHEESE (3)

FETA CHEESE, VEGETABLES | 16.5 NGF

#### VINE LEAVES (6)

GRAPE LEAVES WITH RICE, VEGETABLES, LABAN | 15.5

#### GRILLED HALOUMI (4)

ZA'ATAR, HONEY | 16.5

#### BAKED EGGPLANT

EGGPLANT, LEMON VINAIGRETTE, TAHINI SHANGLISH, MIXED HERBS,  
RED ONION. VEGAN OPTION | 19.5 V OPTION

*Entire menu gluten free unless stated | V - Vegan | NGF - Not Gluten Free*

## FROM THE GRILL

### LARGE SHARING PLATES

#### KAFTA SHISH SKEWERS (3)

LAMB, PARSLEY, ONION, TOMATO | 24.5

#### LAMB SHISH SKEWERS (3)

CAPSICUM, ONION, CHILI | 26.5

#### CHICKEN SHISH TAOUK SKEWERS (3)

ONION, TOUM | 26.5

#### ZA'ATAR RIBEYE FILET 350G

ZA'ATAR, CHICKPEA PUREE, HONEY TOASTED SESAME | 39.5

#### BABY OCTOPUS

LEMON, POMEGRANATE MOLASSES, GARLIC, LEBANESE SPICES | 26.5

## SIGNATURE DISHES

### LARGE SHARING PLATES

#### MAHSHI MALFOUF (3)

CABBAGE ROLLS, RICE, LAMB, TOMATO | 28.5

#### FATTEH

CHICKPEA, YOGURT, TAHINI, PITA, ALMONDS | 21.5  
W/LAMB, ALMONDS, ONION | 28.5

#### SHEIKH EL MAHSHI

BAKED EGGPLANT, LAMB, TOMATO, PINE NUTS, LEBANESE RICE | 29.5

#### SUMKA HURRA

BARRAMUNDI FILET, SPICY TAHINI, CORIANDER, ROASTED PINE NUTS,  
WALNUTS | 32.5

## ON THE SIDE

#### BRUSSELS SPROUTS

POMEGRANATE MOLASSES,  
TOASTED WALNUTS, CRUMBLED  
SHANKLISH. VEGAN OPTION | 16.5  
V OPTION

#### FATTOUSH SALAD

LETTUCE, TOMATO, CUCUMBER,  
RADISH, PARSLEY, SHALLOTS,  
CHICORY, ENDIVE, SUMAC, CRISPY  
BREAD, LEBANESE SPICES | 14.5

#### TABOULI SALAD

PARSLEY, TOMATO, SHALLOTS |  
14.5 V

#### CAULIFLOWER

LEMON TAHINI TARATOR,  
TOASTED CHICKPEAS | 15.5 V

#### CORIANDER POTATOES

POTATOES, LEMON, CORIANDER,  
GARLIC | 14.5 V

#### LEBANESE VERMICELLI RICE

BASMATI RICE, FRIED  
VERMICELLI, ROASTED PINE NUTS  
| 9.5 V

#### FRENCH FRIES | 9.5 V