

# LUNCH SPECIALS

available daily until 3pm

## Brunch Bowls

Includes Grilled Halloumi, Kale, Tabbouleh, Purple Cabbage, Hummus, Cucumber Yoghurt Salad, Falafel & Drizzled with Signature Balsamic Dressing

- Falafel \$ 16
- Grilled Halloumi \$ 21
- Grilled Chicken \$ 21
- Chicken Kofta \$ 21
- Lamb Kofta \$ 24



ASK US FOR TODAY'S

## Daily Special

# \$17.90

MENU CHANGES DAILY

PLEASE ASK OUR STAFF  
FOR TODAY'S SPECIAL

WEEKDAYS ONLY



+ \$5  
SOUP & DESSERT

● Vegetarian ● Vegan ● This dish takes 20 mins to prepare

IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY. ALL PRICES ARE SUBJECT TO GST & SERVICE CHARGE

# SALADS & STARTERS

## Fattoush

● V \$ 16.00

Lettuce, tomato, cucumber, onions, radish, garnished with sumac and mint, topped with extra virgin oil and toasted pita bread

## Lentil Soup

V \$ 9.00



## Halloumi Salad

\$ 20.00

Mixed fresh vegetables with cubes of halloumi cheese, topped with oregano



## Falafel Salad

V \$ 21.00

A mixture of tabbouleh, onions, chickpeas and bulgur, topped with lemon juice, olive oil and Falafel.



## Cucumber Yoghurt Salad

V ● \$ 14.00

Finely cut cucumber with yoghurt, topped with mint and oregano



## Tabbouleh

V ● \$ 16.00

Freshly imported parsley, tomato, chopped onions with bulgur, mixed with lemon juice and extra virgin olive oil



● Vegetarian V Vegan 20 This dish takes 20 mins to prepare

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# PASTRIES

## Cheese Roll

● \$ 15.00

Deep-fried Lebanese pastry filled with feta cheese

## Sambousek Lamb

\$ 18.00

Deep-fried Lebanese pastry filled with minced lamb

## Kibbeh

\$ 24.00

A traditional Mezze made with finely ground paste of bulgur, minced lamb & Arabic spices



## Falafel

✓● \$ 15.00

Deep-fried fava beans and chickpea croquettes served with tahina sauce

## Beirut Pastry Platter

\$ 36.00

Sambousek lamb, cheese roll, spinach pastry & falafel, served with tahina sauce

## Spinach Pastry

● \$ 15.00

Fried Lebanese pastry filled with spinach, pomegranate sauce and sumac

● Vegetarian ✓ Vegan 20 This dish takes 20 mins to prepare

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# COLD MEZZE

**\*\*All dips will be served with (2 pieces) pita bread\*\***

## Moutabal

● \$ 15.00

Char-grilled mashed eggplant mixed with sesame paste, topped with extra virgin olive oil

## Labneh

● \$ 16.00

Light & refreshing cheese dip, topped with mint and extra virgin olive oil

● ✓ Hummus \$ 15.00

Chickpeas puree with sesame paste, topped with extra virgin olive oil

● ✓ Paprika Hummus \$ 18.00

● ✓ Jalapeno Hummus \$ 18.00

● ✓ Harissa Hummus \$ 18.00

**Hummus Bil-lahmeh \$ 21.00**

Hummus mixed with spiced minced lamb, onions and pine nuts

## Baba Ghanoush

● ✓ \$ 15.00

Char-grilled mashed eggplant, mixed with chopped vegetables, topped with extra virgin olive oil

## Beirut Mezza Platter

● \$ 34.00

Hummus, baba ghanoush, moutabal, cheese roll and falafel

## Muhammara

● ✓ \$ 18.00

Spicy red pepper dip blended with assorted nuts

● ✓ Warak Enab \$ 16.00

Grape leaves filled with flavored rice

● Vegetarian ● ✓ Vegan ● 20 This dish takes 20 mins to prepare

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# HOT MEZZE

## Fries

● V \$ 8.00

## Chicken Liver

\$ 18.00

Sautéed chicken liver seasoned with Arabic herbs & spices, finished with pomegranate sauce and lemon juice

## Chicken Wings

\$ 18.00

Deep-fried chicken wings finished with choice of lemon garlic sauce or spicy buffalo sauce

NOT AVAILABLE

## Grilled Halloumi Cheese

● \$ 20.00

A traditional cheese popular in the Middle East; grilled and served with tomato & cucumber

## Batata Harra

● V \$ 16.00

Potato cubes sautéed with Lebanese spices.

## Sizzling Kefalotyri Cheese with Caramelised Onion

● \$ 25.00

Kefalotyri cheese pan-seared, topped with caramelised onion served sizzling on a hot plate served with bread

● Vegetarian ● V Vegan (20) This dish takes 20 mins to prepare

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# BEST SELLERS



*Kunefe*  
\$ 15.00

Manakish Za'atar

●  \$ 12.00

Lamb Chops

\$ 45.00

Mousakaa

FROM \$ 26.00

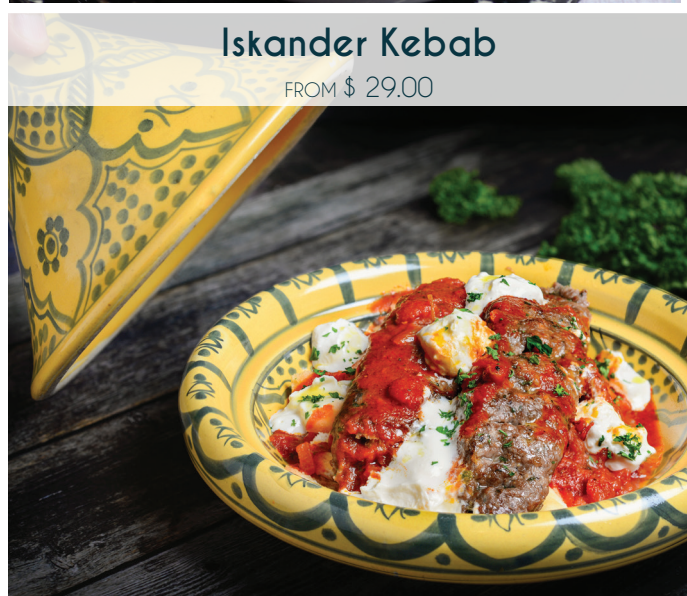
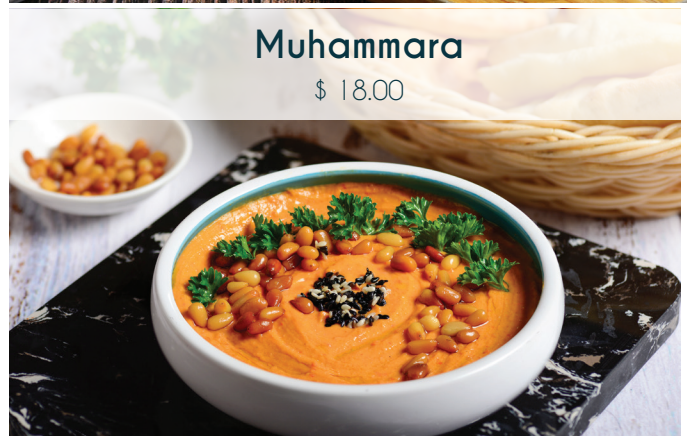


● *Vegetarian*  *Vegan*  *This dish takes 20 mins to prepare*

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# BEST SELLERS



 Vegetarian  Vegan  This dish takes 20 mins to prepare

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# KEBABS & GRILLS

## Shish Taouk

\$ 28.00

**Chef's Signature Dish**

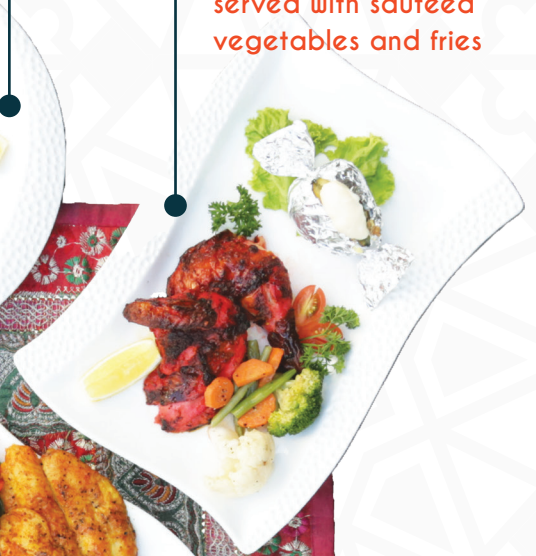
Overnight marinated chicken cubes with Lebanese herbs & spices, char-grilled to perfection. Served with grilled vegetables and Saffron rice.



## Beirut Spicy Grilled Chicken

\$ 28.00 

Chicken marinated with Middle Eastern spices grilled to perfection, served with sautéed vegetables and fries



NOT AVAILABLE



## Pide

Oven baked flatbread

● **Jebneh Cheese** \$ 23  
topped with Lebanese cheeses

● **Spinach & Feta** \$ 25  
topped with spinach and feta. (served with/without egg)

**Grilled Chicken** \$ 25  
topped with chicken shawarma shaves, tomato and onion

**Lahem Oil Ajeë (Lamb)** \$ 29  
topped with minced lamb, tomato, onion and served with yoghurt

\*Food served might differ from picture

## Mixed Seafood Kebab Platter

\$ 58.00

\*Serves for 2 pax 

Prawn kebab, spicy calamari & fish kebab served with seafood vegetables and Saffron rice

 Vegetarian  Vegan  This dish takes 20 mins to prepare

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# KEBABS & GRILLS

## Beef Kebab

\$ 29.00

Char-grilled beef cubes marinated with spices, served with grilled vegetables and Arabic rice



## Mixed Grilled Kebab Platter

\$ 58.00

\*Serves for 2 pax

Lamb chops, lamb kebab kofta, beef kebab and shish taouk served with grilled vegetables and Arabic rice.



## Kebab Kofta

Chicken \$ 25.00  
Lamb \$ 28.00

Char-grilled minced meat with Arabic herbs & spices, served with grilled vegetables & Arabic rice



## Arayes Lamb

\$ 22.00

Minced lamb mixed with pomegranate sauce and mozzarella cheese filled in char-grilled pita bread, served with potato wedges



## Beirut Lamb Chops

\$ 45.00

**Chef's Signature Dish**  
New Zealand lamb marinated in Arabic herbs & spices. Succulent & tender, char-grilled to perfection. Served with sautéed vegetables and Arabic rice

 Vegetarian  Vegan  This dish takes 20 mins to prepare

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# OTHERS

## Moussaka

- Vegetarian \$ 26.00
- Chicken \$ 26.00
- Lamb \$ 29.00

Eggplant cooked with chickpeas, onions and stewed tomato sauce, baked with mozzarella cheese, served with pita bread

## Makali

- \$ 18.00

Deep-fried eggplant, carrots and cauliflower, served with tahina sauce and home-made pita bread

## Shakshuka

- \$ 18.00

A hearty dish of tomatoes, chili peppers and onions, flavored with spices, topped with eggs and parsley, served with pita bread  
\*with or without egg



## Iskander Kebab

- Chicken \$ 29.00
- Lamb \$ 34.00

Minced meat skewers with crispy pita bread, topped with tomato sauce and yoghurt

## ROLLS

- Falafel Roll - \$ 19
- Chicken Shawarma Roll - \$ 19
- Chicken Kofta Roll - \$ 19
- Lamb Kofta Roll - \$ 22

\*All rolls will be served with fries, sauces & pickles on the side

## Chicken Shawarma Platter \$ 25.00

Make your own shawarma the way you like it! Platter of marinated chicken shawarma, served with fries, sauces & pickles on the side

## ADD-ONS

- Harissa Mayo - \$2
- Garlic Sauce - \$2
- Harissa - \$2
- Saffron Rice - \$6
- Arabic Rice - \$6
- Homemade Pita Bread (2pcs) - \$4
- Kabis (Mixed Pickles) - \$5

● Vegetarian ● Vegan ● This dish takes 20 mins to prepare

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# DESSERTS

## Arabic Coffee

\$ 5.00

## Kunefe

\$ 15.00 

Rich, creamy, sweet and cheesy pastry with crunchy topping

## Mouhalabiah

\$ 10.00

Milk-based pudding with rose water topped with nuts

*\*Food served might differ from picture*



## Oum Ali

\$ 14.00

Fresh cream pudding baked with nuts and crispy flakes. Served hot!

## Baklava Platter

\$ 15.00

Crispy filo pastry filled with crushed nuts infused with honey

*\*Food served might differ from picture*

 Vegetarian  Vegan  This dish takes 20 mins to prepare

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