

Menu

Middle Eastern Pickles & Olives | 9.5 (V)

Hummos - Chick pea, tahini, lemon | 14.5 (V)

Lamb, pine nuts, onion, Lebanese spices | 19.5

Baba Ghanouj – Eggplant, tahini, lemon | 14.5 (V)

Grilled Haloumi (4) – Za'atar, honey | 14.5

Tabouli – Parsley, tomato, shallots | 14.5 (V)

Fattoush – Lettuce, tomato, cucumber, radish, parsley, shallots, endive, chicory, sumac, crispy bread | 14.5 (V)

Cauliflower – Lemon tahini tarator, toasted chickpeas | 14.5 (V)

Brussels Sprouts - Pomegranate molasses, toasted walnuts, crumbled shanklish Vegan option | 14.5

Grilled Eggplant - Eggplant, lemon vinaigrette, shanglish, Mixed herbs, red onion Vegan option | 18.5

Vine Leaves (6) – Grape leaves with rice, vegetables, laban | 13.5

Fries | 8.5

Coriander Potatoes – Potatoes, lemon, coriander, garlic | 12.5 (V)

Falafel (4) – Chick pea, tahini tarator, pickles | 14.5 (V)

Lamb Kibbeh (3) – Minced lamb and wheat balls, onion, pine nuts, minted laban | 14.5 (V)

Sambousek Cheese (3) – Fetta cheese and tomato puffs | 14.5 (V)

Sambousek (3) – Lamb mince, onion, pine nut puffs | 14.5 (V)

Mjudrah – Lentils, rice, caramelised onion, fattoush | 14.5 (V)

Baby Octopus – Octopus, lemon, paprika, garlic, potato, Lebanese spices | 23.5

Sumka Hurra – Barramundi filet, spicy tahini, coriander, roasted pine nuts, walnuts | 31.5

Kafta Shish Skewers (2) – Lamb, parsley, onion, mint, minted laban | 23.5

Lamb Shish Skewers (2) - Capsicum, onion, toum | 24.5

Chicken Shish Taouk Skewers (2) – Onion, zucchini, toum | 23.5

Za'atar Ribeye filet 350g – Za'atar, chickpea puree, honey toasted sesame | 38.5

ENTIRE MENU GLUTEN FREE UNLESS STATED (V) VEGAN + GLUTEN FREE (V)
A 10% SURCHARGE APPLIES TO ALL RESERVATIONS OF 8 AND ABOVE*