

# Dining Menu

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## Mezza - To Share

Zeitoun // warm olives.	\$10
Mixed Pickles // turnip, cucumber, green peppers & olives.	\$10
Vine leaves // filled with rice, tomato, parsley and lemon juice.	\$15
Makdous // eggplant stuffed with walnuts, red pepper & garlic (preserved in olive oil).	\$12
Arnabeet // cauliflower served w/ tarator.	\$12
Falafel // chickpeas, herbs & spices topped w/ sesame seeds.	\$12
Batinjan in yogurt // fried eggplant in garlic yogurt.	\$12
Kibbeh // minced lamb, onion, crushed wheat, pine nuts w/ minted yogurt.	\$15
Ma'aneq // pan fried sausages in lemon juice.	\$14
Potato Coriander // diced potato w/ bruised garlic & coriander.	\$12
Potato Chips // served with tomato sauce.	\$8
Wedges // served with tomato sauce.	\$10
Fateh // chickpeas, garlic yogurt w/ crispy pita bread & pomegranate (add beef \$4).	\$16

## Dips

Hummus // chickpeas with tahini.	\$10
Lamb Hummus // topped with ground lamb and pine nuts.	\$15
Babaganouj // grilled eggplant with tahini.	\$12
Toum // garlic w/ lemon & olive oil.	\$8

## Salads

Tabouleh // our signature parsley salad, made the authentic way w/ lemon & olive oil dressing.	\$15
Fattoush // traditional salad with crispy pita bread croutons & tangy dressing.	\$15
Eggplant Salad // fried eggplant, tomato, capsicum and onion w/ peppery citrus dressing.	\$15
Garden Salad // mixed greens, tomato, cucumber, Spanish onion w/ walnut, grilled haloumi, pomegranate and honey	\$18

## Mains – served with salad, bread, hummus, toum, pickles + your choice of chips or rice

Kafta // chargrilled lamb & seven spices (2 skewers)	\$26
Lahem Mishwee // chargrilled tender beef marinated in mixed spices (2 skewers)	\$28
Shish Tawook // chargrilled chicken breast marinated in garlic, lemon, and mixed spices (2 skewers)	\$26
Mixed Grill // combination of 4 skewers (kafta, lahem mishwee, shish tawook and prawns)	\$33
Prawns // BBQ prawns w/ spices & garlic sauce.	\$28
Shawarma Meat Plate // chargrilled beef strips.	\$27
Shawarma Chicken Plate // chargrilled chicken strips.	\$25
Shesh Besh Shawarma Chicken Wrap // served with chips.	\$18
Shesh Besh Shawarma Beef Wrap // served with chips.	\$20
Shesh Besh Falafel Wrap // served with chips.	\$16
Half Charcoal Chicken // served with fattoush, hummus or toum, pickles + your choice of chips or rice.	\$25

### Take Away Only

Whole Charcoal Chicken // includes chips or rice, salad, garlic sauce, 4 cans soft drinks.	\$45
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## Chef 's Table

**\$39/head Minimum of 2 people**

Dips // hummus, babaganouj & toum

Salads // fattoush and tabouleh

Mezza // vine leaves, arnabeet, falafel, mixed pickles, batinjan in yogurt

Mains // chargrilled kafta, lahem mishwee & shish tawook (vegetarian mains available upon request)

**for groups of 15ppl+ chef's table only, no a la carte. Kids aged 5-10 are half price.**

### **Bottled Drinks:**

Spring water	\$3.00
Sparkling water (330ml)	\$3.50
Sparkling water (750ml)	\$7.50
Lipton iced tea	\$4.00
Redbull (250ml)	\$4.00
Soft drinks (375ml): Coke, Coke zero, Fanta, Sprite	\$4.00
Jarritos soft drink (370ml): Mexican cola, Mango, Guava, Pineapple	\$5.00
Barbican (Non-alcoholic malt beverage): Pineapple, Apple, Pomegranate & Peach	\$5.00

### **Coffee & Tea:**

Arabic coffee (freshly brewed fine ground coffee)-single serve	\$3.00
Espresso, Long and short black- single serve (double shot+ 50c)	\$3.50
Flat white, Cappuccino, Latte, macchiato	\$4.50
Mocha, Chai latte, Affogato, Dirty Chai (+50c)	\$5.00
Tea: English breakfast, green, peppermint, chamomile, early grey, lemon & ginger, & chai	\$3.50
Hot chocolate: (can be topped with whipped cream or marshmallows+ 50c)	\$5.00
sometimes it is just too hot: iced coffee, chocolate, mocha & latte	\$6.00

### **Mocktails. Juices. Smoothies. & Milkshakes:**

Fruit Mocktail: layers of thick strawberry, mango & avocado smoothies topped with ricotta cheese, nuts & honey	\$12.00
Mint Lemonade: fresh lemon, mint leaves	\$8.50
Orange & Appleade: freshly squeezed fruits with no added sugar	\$9.00
Smoothies: dark chocolate & banana, frozen berry, fig, strawberry & mango	\$9.00
Milkshakes: coffee, vanilla, chocolate, & strawberry (topped with whipped cream)	\$7.50
Shesh Besh Milkshake: for coffee and chocolate lovers with a secret twist	\$8.50

### **Desserts:**

Baklava, Lady finger	\$4.00
Namoura: fine semolina cake with syrup	\$4.50
Knafeh: fine semolina dough layered with cheese and topped with syrup.	\$9.50
Honey cake: a slice of traditional soft honey cake	\$7.50
Dome cake: lemon & passion fruit or chocolate	\$10.00