

Dining Menu

light

Mezza – To Share

Mixed Pickles // turnip, cucumber, green peppers & olives.	\$12
Vine leaves // filled with rice, tomato, parsley and lemon juice.	\$18
Arnabeet // cauliflower served w/ tarator.	\$17
Falafel // chickpeas, herbs & spices topped w/ sesame seeds (10 pcs)	\$17
Batinjan in yogurt // fried eggplant in garlic yogurt.	\$17
Kibbeh // minced lamb, onion, crushed wheat, pine nuts w/ minted yogurt.	\$24
Potato Coriander // diced potato w/ bruised garlic & coriander.	\$15
Potato Chips // served with tomato sauce.	\$10

Dips

Hummus // chickpeas with tahini.	\$12
Lamb Hummus // topped with ground lamb and pine nuts.	\$22
Babaganouj // grilled eggplant with tahini.	\$15
Toum // garlic w/ lemon & olive oil.	\$10

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.	\$17

Mains

– served with salad, bread, hummus, toum, pickles + your choice of chips or rice
(Except Iraqi kebab)

Kafta // chargrilled lamb/beef & seven spices (2 skewers)	\$33
Lahem Mishwee // chargrilled tender lamb marinated in mixed spices (2 skewers)	\$36
Shish Tawook // chargrilled chicken breast marinated in garlic, lemon, and mixed spices (2 skewers)	\$33
Mixed Grill // combination of kafta, lahem mishwee, shish tawook and prawns (4 skewers)	\$45
Iraqi Kebab // chargrilled lamb mince served with chargrilled tomatoes & onions (2 skewers)	\$35
Prawns // BBQ prawns w/ spices & garlic sauce (12 pcs)	\$35
Shawarma Meat Plate // chargrilled beef strips.	\$35
Shawarma Chicken Plate // chargrilled chicken strips.	\$30
Shesh Besh Shawarma Chicken Wrap // served with chips.	\$25
Shesh Besh Shawarma Beef Wrap // served with chips.	\$30
Shesh Besh Falafel Wrap // served with chips.	\$20
Half Charcoal Chicken // served with fattoush, hummus or toum, pickles + your choice of chips or rice.	\$33

Take Away Only

Whole Charcoal Chicken // includes chips or rice, salad, garlic sauce, 2 cans soft drinks.	\$55
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Chef 's Table

\$55 per head

Dips // hummus & toum

Salads // fattoush OR tabouleh

Mezza // 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.

heavy

Bottled Drinks:

Spring water	\$3
Sparkling water (330ml)	\$4
Sparkling water (750ml)	\$7.50
Lipton iced tea	\$4.50
Redbull (250ml)	\$5
Soft drinks (375ml): Coke, Coke zero, Fanta, Sprite	\$4
Barbican (Non-alcoholic malt beverage): Pomegranate, Apple, & Peach	\$5

Coffee & Tea:

Arabic coffee (freshly brewed fine ground coffee)- single serve	\$4
Espresso, Long and short black- single serve (double shot+ 50c)	\$4
Flat white, Cappuccino, Latte, macchiato	\$5
Mocha, Chai latte, Affogato, Dirty Chai (+50c)	\$5
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
sometimes it is just too hot: iced coffee, chocolate, mocha & latte	\$7.50

Mocktails, Juices, Smoothies, & Milkshakes:

Fruit Mocktail: layers of thick strawberry, mango & avocado smoothies topped with whipping cream & honey	\$12
Mint Lemonade: fresh lemon, mint leaves	\$10
Orange Juice	\$8
Apple Juice	\$7
Smoothies: dark chocolate & banana, frozen berry, strawberry & mango	\$10
Milkshakes: coffee, vanilla, chocolate, strawberry, mango (topped with whipped cream)	\$12
Shesh Besh Milkshake: for coffee and chocolate lovers with a secret twist	\$12

Desserts:

Baklava, Lady finger	\$4
Knafeh: fine semolina dough layered with cheese and topped with syrup.	\$12
Honey cake: a slice of traditional soft honey cake	\$10
Dome cake: lemon & passion fruit or chocolate	\$10