



## **LUNCH SPECIALS**

*Served with dips starter and a choice of main course*  
\$22.00++

*Complete your set meal with a soft drink or juice*  
add \$3.50++

### **STARTER**

*Homemade dips Hummus and Babaganoush served with pita bread*

### **CHOICE OF MAIN COURSE**

#### **FROM THE CHARCOAL GRILLER**

*Served with saffron rice and salad*

##### **ARABIC GRILLED CHICKEN**

*grilled boneless chicken thigh marinated with special Lebanese spices and garlic*

##### **SHISH TAOUK**

*grilled chicken cubes marinated in mustard and lemon juice*

##### **SHISH KEBAB**

*grilled lamb cubes marinated in Middle Eastern spices*

##### **KOFTA KEBAB**

*grilled minced lamb flavoured with spices and herbs cooked over the charcoal grill*

##### **KOFTA DIJAJ**

*grilled minced chicken flavoured with spices, garlic and herbs cooked over the charcoal grill*

##### **ARAB BURGER**

*succulent homemade lamb patty on a toasted bun or wrapped in iceberg lettuce served with cheese, sautéed onions, tomato and rocket served with salad and fries*

**Prices are subject to 10% Service charge and 7% GST**



## **FALAFEL BURGER (V)**

*homemade chickpea patties with Middle Eastern herbs and spices served on a toasted bun garnished with lettuce, onion, parsley, tahini (sesame) sauce served with fries*

## **STEWES**

*Served with vermicelli rice and salad*

### **CHICKEN DAWOOD BASHA**

*chicken meat balls cooked in tomato sauce, capsicums and pine nuts*

### **CHICKEN POTATO WITH LEMON**

*marinated chicken leg cooked with potatoes, garlic and lemon. Topped with coriander.*

### **BEEF BAZALLEH STEW**

*green pea, tomato and carrots slow cooked with sautéed beef and Lebanese spices*

### **BEEF AND SPINACH STEW**

*sautéed beef and spinach with garlic and coriander in clear sauce*

### **LAMB SHIEK AL MAHSHI**

*stuffed eggplant with minced lamb cooked in tomato sauce*

### **ARTICHOKE STEW (V)**

*Artichoke hearts slow cooked with carrots, green peas and coriander*

### **POTATO AND CAULIFLOWER STEW (V)**

*potato and cauliflower sautéed with onion and coriander cooked with tomato and flavoured with aromatic spices*