



AL NAFOURA

LEBANESE CUISINE

BREAKFAST

HOMMUS (V.G) Puréed chickpea mixed with tahini garlic and lemon juice	\$14	FATTEH Toasted pita, chickpea, tangy yogurt with tahini, garlic and lemon juice	\$15
MSABBAHA Chickpeas, garlic cloves, lemon, cumin, green chilli or chilli powder, tahini, olive oil,	\$15	HOMMUS BI LAHEM Finely shaped marinated lamb fillet on hommus	\$18
LABNEH (V.G) Thickened yogurt with olive oil	\$14	LEBANESE BREAKFAST Labneh, mixed olives, sujuk, fried egg with spinach, grilled halloumi, makdous served with home made Lebanese bread	\$28
KABEEC Homemade cucumber pickles, turnip, chilli, and mixed olives	\$12	GRILLED HALLOUMI Grilled halloumi cheese served with rocket salad, tomato and almonds	\$14
FALAFEL Spicy croquettes made from beans, chickpeas, garlic, onion and tahini sauce	\$15	BOILED EGGS	\$14
SHANKLISH A mixed of aged yogurt, tomato, parsley, onion and olive oil	\$16	FRIED EGGS (OMELETTE)	\$14
FUL MEDAMES Stew of cooked fava beans mixed with garlic lemon tomato and olive oil	\$15	FRIED EGGS WITH SUJUK	\$16

V.G - VEGAN



AL NAFOURA

LEBANESE CUISINE

BREAKFAST

SUJUK PIZZA \$8

MEAT, CHEESE & SUJUK \$10

SHANKLISH \$5

LABNEH PIZZA \$6

CHEESE & SPINACH ROLL \$4

ZA'ATER \$2

MEAT PIZZA \$4

SPINACH PIE \$4

CHEESE KAAK \$4.5

HALLOUMI CHEESE PIE \$4

ZA'ATER WITH CHEESE & VEG \$5

ZA'ATER VEGGIE \$4

V.G - VEGAN
