



APPETIZER COLD MEZZE



Hummus

A basic must-have dip, made of pureed chick peas, tahini and seasonings.

\$13.90



Baba Ghanouj

A dip made from roasted eggplant, capsicums, onions, garlic, tomatoes and seasonings.

\$13.90



Moutabal

A dip made from roasted aubergine puree, tahini, yoghurt, garlic, dill and seasonings.

\$13.90



Tzatziki

A refreshing dip made from strained yoghurt, cucumber, garlic, dill and seasonings.

\$13.90

APPETIZER COLD MEZZE



Labnah

Similar to cream cheese, A traditional Lebanese mezza made from strained yoghurt..

\$13.90



Warak Enab

Grape leaves picked from the vine and stuffed with a mixture of fermented rice.

\$13.90



Mezza Platter

An assortments of mezza platter for sharing;
Hummus | Baba Ghanouj | Moutabal | Warak Enab | Fattoush | Moussaka
Tiropita | Spanakopita

\$32.90

APPETIZER HOT MEZZE



Spanakopita

Spanakopita meaning "spinach pie" is a Greek savory pastry, typically with spinach and feta cheese filling.

\$15.90



Tyropita

Tyropita is a Greek pastry made with layers of buttered phyllo and filled with cheese.

\$15.90

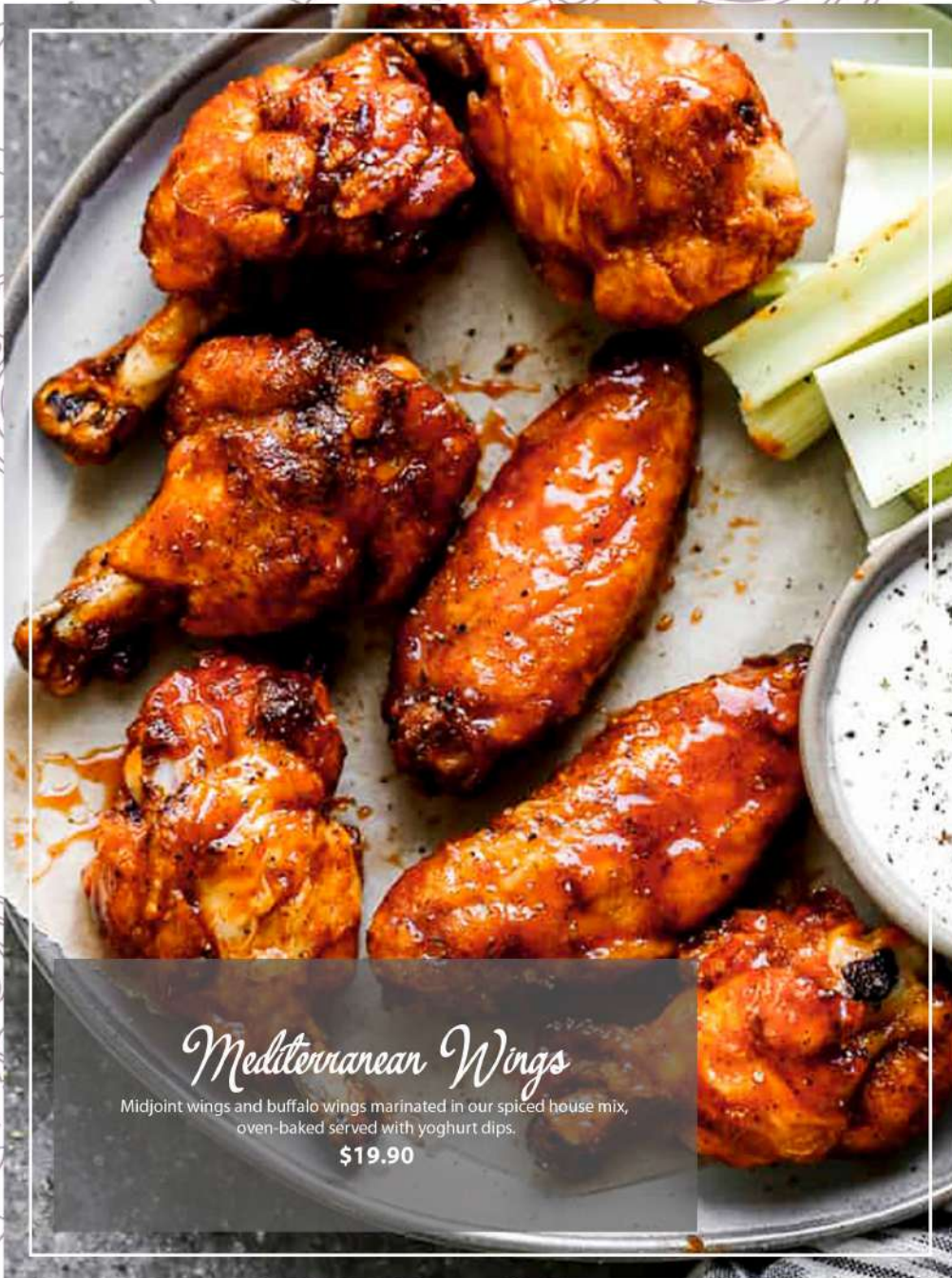


Falafel

A traditional Middle Eastern patty made from ground chick peas, fried to golden crisp.

\$15.90

APPETIZER HOT MEZZE



Mediterranean Wings

Midjoint wings and buffalo wings marinated in our spiced house mix, oven-baked served with yoghurt dips.

\$19.90



Halloumi Cheese

A semi-hard, unripened brined cheese grilled to perfection

\$18.90



Lavash

Freshly baked bread to pair with your meal.

\$6.50



APPETIZER

Hummus Sanobar (V) Our house special version of hummus, topped with roasted pine nuts.	\$15.90
Hummus (V) A basic, must-have dip, made using a blend of pureed chick peas, tahini, olive oil, and seasonings.	\$13.90
Baba Ghanouj (V) A hot favourite dip, made using a blend of roasted aubergine puree, capsicums, onions, tomatoes, olive oil and seasonings.	\$13.90
Moutabal (V) A dip made using a blend of roasted aubergine puree, yoghurt, tahini and garlic.	\$13.90
Tzatziki (V) A refreshing dip, made from yoghurt, garlic, cucumber, dill and seasonings.	\$13.90
Labnah (V) Similar to cream cheese, it is a traditional Lebanese mezze made from strained yoghurt.	\$13.90
Stuffed Grape Leaves (V) Grape leaves picked from the vine and stuffed with a mixture of fermented rice.	\$13.90
Mezza Platter (V) A combination mezza, platter for sharing: Hummus Baba Ghanouj Moutabal Stuffed Grape Leaves Tiropita Moussaka Fattoush	\$29.90
Falafel (V) A traditional Middle Eastern patty made from ground chick peas, fried to golden crisp	\$15.90
Tiropita Cheese Rolls (V) Tyropita is a Greek pastry made with layers of buttered phyllo and filled with cheese.	\$15.90
Spanakopita Spinach Cheese Rolls (V) Spanakopita meaning "spinach pie" is a Greek savory pastry, typically with spinach and feta cheese filling.	\$15.90
Grilled Halloumi Cheese (V) A semi-hard, unripened brined cheese grilled to perfection.	\$18.90
Mediterranean Wings Marinated, baked chicken wings served with salsa dips.	\$19.90
Lavash (V) Freshly baked bread, to pair with your meal.	\$ 6.50
Flat Bread (V)	\$ 2.00
Fries Cheese Fries (V) Baton of golden crispy deep-fried potatoes, served simply Sanobar style or topped with nachos cheese.	\$10.00 \$12.00

All prices are subject to 10% Service Charge

SOUP - SALAD



Fattoush

Salad made with fresh lettuce, cucumbers, capsicums and reddish. Topped with bread chips. (Promogranate Dressings)

\$13.90



Tabbouleh

Finely chopped parsley, diced tomatoes, onions and bulgur. (Lemon Vinaigrette Dressings)

\$13.90



Fasolada

Tomato broth vegetable soup filled with white beans and vegetables, Sometimes called the "national food of the Greeks"

\$12.90



Shorbat Adas

A very popular Middle Eastern soup of red lentils that's typically served with bread chips and lemon.

\$9.90

ARAYES - MANAKISH - PIZZA



Arayes Lamb

A Lebanese pita sandwich stuffed with marinated minced lamb and mozzarella cheese.

\$19.90



Manakish Faiatar

A Levantine food consisting of dough topped with thyme. Similar to a pizza, it can be sliced or folded,

\$13.90



Pizza Mediterranea

Dough topped with tomatoes, capsicums, black olives, mushrooms and mozzarella cheese.

\$16.90



Pizza Shawarma

Pizza topped with sliced of chicken shawarma, mozzarella, jalapeno and garlic sauce.

\$20.90

SOUP

Shorbet Adas (V)

Thick red lentil soup served with crispy bread chips.

\$ 9.90

Fasolatha (V)

Tomato broth vegetables soup with white beans.

\$12.90

SALAD

Fattoush (V)

A traditional salad made with fresh lettuce, cucumbers, capsicums tossed in pomegranate dressings.

\$13.90

Tabbouleh (V)

Finely chopped parsley, tomatoes onions and bulgur in fresh lemon dressings.

\$13.90

ARAYES

Arayes - Vegetarian (V)

A lebanese pita sandwich stuffed with eggplants, potato, tomatoes and mozzarella cheese.

\$14.90

Arayes - Chicken

A lebanese pita sandwich stuffed with marinated minced chicken and mozzarella cheese.

\$18.90

Arayes - Lamb

A lebanese pita sandwich stuffed with marinated minced lamb and mozzarella cheese.

\$19.90

MANAKISH - PIZZA

Manakish Zaiatar (V)

A popular Levantine food consisting of dough topped with Lebanese blends of thyme and sesame.

\$13.90

Manakish Cheese & Zaiatar (V)

A combinations of 2 toppings of both zaiatar and mozzarella cheese.

\$14.90

Simply Cheese (V)

Dough topped with 3-types of cheese: Mozzarella | Parmesan | Halloumi.

\$14.90

Pizza Mediterranea (V)

Dough topped with tomatoes, capsicums, black olives and mozzarella cheese.

\$16.90

Pizza Chicken Shawarma

Dough topped with slow-cooked rotisseries marinated chicken thighs and mozzarella cheese.

\$20.90



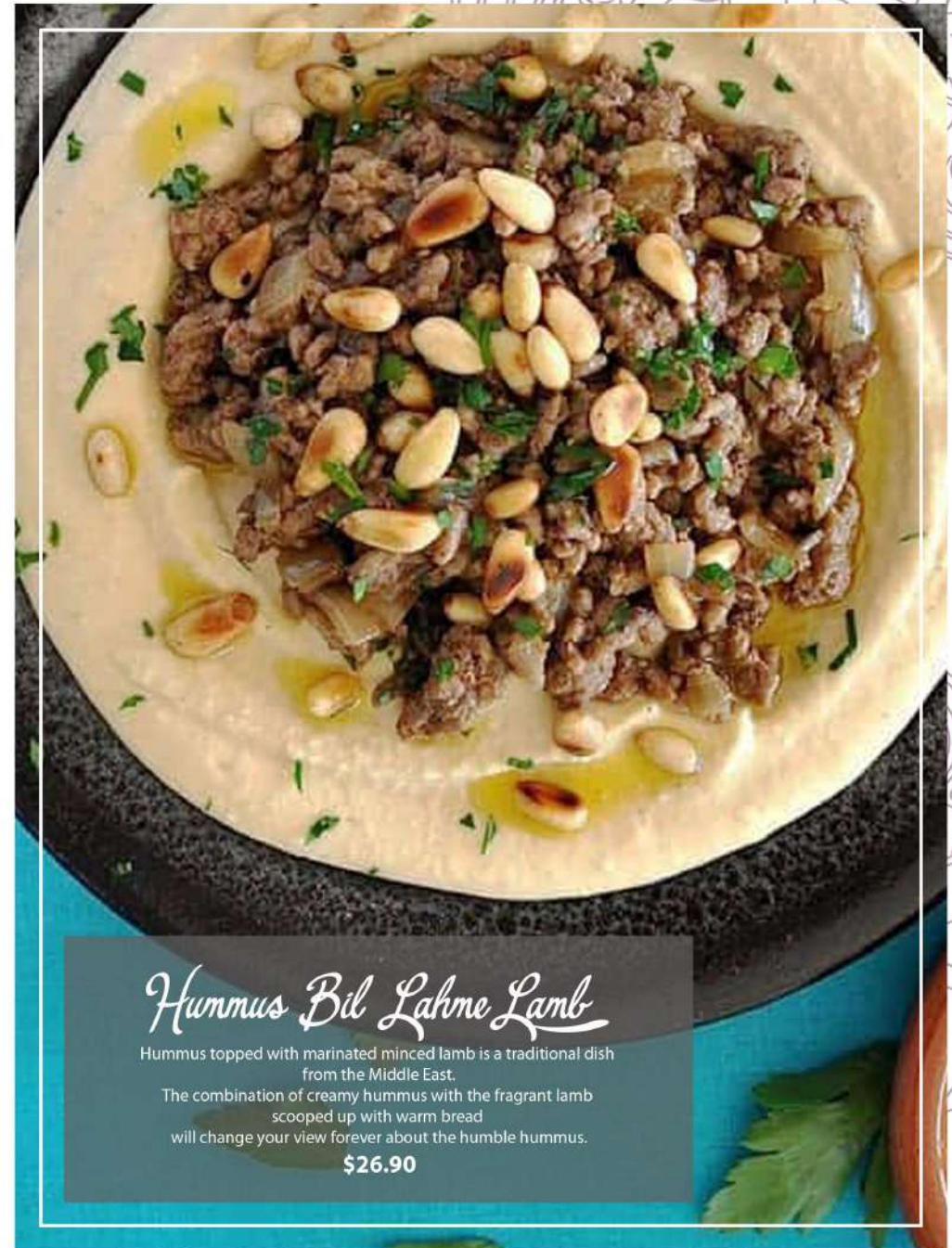
WRAPS - SANOBAR SPECIALS



Chicken Shawarma Wrap

Chicken Shawarma Wraps are inspired by middle eastern street food where slow-cooked rotisseries marinated chicken thighs wrapped up in flatbread for a delicious sandwich. Beats takeout or fast food any day!

\$12.90



Hummus Bil Lahme Lamb

Hummus topped with marinated minced lamb is a traditional dish from the Middle East.

The combination of creamy hummus with the fragrant lamb scooped up with warm bread will change your view forever about the humble hummus.

\$26.90

SANOBAR SPECIAL

Hummus Shawarma | Chicken

A favourite dish in the Culf, where thinly shaved marinated-rotisseries chicken thighs are served on a generous bed of hummus.

\$24.90

Hummus Bil Lahme | Lamb

Hummus topped with marinated minced lamb is a traditional dish from the Middle East. The combination of creamy hummus with the fragrant lamb scooped up with warm bread will change your view forever about the humble hummus.

\$26.90

Hummus Ma Lahma | Beef

Hummus Ma Lahma is a traditional Middle Eastern hummus dish topped with warmly spiced meat and toasted pine nuts.

\$28.90

WRAPS

Chicken Shawarma

Slow-cooked rotisseries marinated chicken thighs, served in a sandwich roll with house-made choice of sauce: Garlic Sauce | Harrisa-Mayo Sauce and fresh green vegetables.

\$12.90

Chicken Kofta Wrap

Sausages made of marinated minced chicken, served in a sandwich roll with house-made choice of sauce: Garlic Sauce | Harrisa-Mayo Sauce and fresh green vegetable.

\$14.90

Lamb Kofta Wrap

Sausages made of marinated minced lamb, served in a sandwich roll with house-made choice of sauce: Garlic Sauce | Harrisa-Mayo Sauce and fresh green vegetable.

\$16.90

Beef Wrap

Thin sliced beef tenderloin served in a sandwich roll with choice of sauce: Garlic Sauce | Harrisa-Mayo Sauce and fresh green vegetable.

\$18.90

Falafel Wrap (V)

Patties of crispy ground chick peas, served in a sandwich roll with hummus and fresh green vegetables.

\$13.90

Grilled Halloumi Cheese Sandwich (V)

Our version of a cheese sandwich.

\$14.90

ADD-ONS

Nachos Cheese Sauce

\$ 2.00

Smoky Barbeque Sauce

\$ 2.00

Shredded Mozzarella Cheese

\$ 3.00

Gherkins

\$ 2.00

Jalapenos

\$ 2.00

All prices are subject to 10% Service Charge.



MAIN COURSE - MEAT LOVER



Chicken Kofta

Chicken kofta is made of ground chicken that's mixed with other ingredients including onions, garlic fresh herbs and spices, to form a well-seasoned mixture

\$25.90



Shish Taouk

Chunks of boneless chicken thigh, marinated with youghurt, citrus and our richhouse spice, giving a deep flavours. Grilled to perfections retaining the juiciness.

\$25.90



Lamb Kofta

Lamb kofta is made of ground lamb leg that's mixed with other ingredients including onions, garlic fresh herbs and spices, to form a well-seasoned mixture

\$28.90



Signature Lamb Chops

A house special, our lamb chops are specially seasoned and grilled to create the most juicy and tender texture.

\$32.90

MAIN COURSE - MEAT LOVER



Spring Chicken

Marinated whole chicken roasted and grilled to get that tenderness underneath a golden crispy chicken.

Served with Sanobar house rice | Salad

\$36.90 Whole Chicken

\$25.90 Half Chicken



Beef Shish Kebab

Chunks of beef tenderloins marinated in our house spiced mix grilled to perfection.

\$28.90

MAIN COURSE - MEAT LOVER



Lamb Mandhi

Our hot-seller items, the lamb shank cooked in our house spiced mixed for 8-hours under slow fire until giving a nice tender and flavourful dish.

\$29.90



Sanobar Grill Platter

An assortment of our grilled meat:
Shish Taouk | Chichken Kofta | Lamb Kofta | Lamb Chop
served with our house rice, salad, hummus dips, chilli chutney

\$45.90 for 2 pax

\$66.90 for 3 pax

\$88.90 for 4 pax

MAIN COURSE - SEAFOOD LOVERS



Baked Salmon

Oven-baked Norwegian salmon, topped with yoghurt dill sauce.

\$28.90



Grilled Butterfish

Butterfish has a delicate flavours naturally. Also commonly know as white tuna. In Sanobar we charred grill the butterfish to bring out the full flavours of the fish.

\$26.90



Seafood Combo

An assortments of our grilled seafood
Grilled Prawns | Mussels | Calamari | Butterfish
served with our house rice, salad, Salsa sauce | chilli chutney

\$52.90



MAIN COURSE

MEAT & SEAFOOD

- Chicken Kofta** **\$25.90**
A perfect combinations of chicken breast and chicken thighs, minced and marinated in our house spice mixed, skewered into sausage rolls and grilled over a slow fire.
- Shish Taouk** **\$25.90**
Chunks of boneless chicken leg, marinated in our rich house spiced, giving a deep flavours. Grilled to perfections retaining the juiciness in the chicken.
- Whole Spring Chicken** **\$36.90**
Whole spring chicken, simply grilled to get that tenderness underneath a golden crispy skin.
- Half Spring Chicken** **\$25.90**
Half spring chicken, simply grilled to get that tenderness underneath a golden crispy skin.
- Lamb Kofta** **\$28.90**
Minced lamb marinated in our house spice mixed, parsley and chopped onions, skewered into sausage rolls and grilled over a slow fire.
- Signature Lamb Chops** **\$32.90**
A house special, our lamb chops are specially seasoned and grilled to create the most juicy and tendure texture.
- Lamb Mandi** **\$29.90**
Hot favourites. Lamb shank cooked in our house spiced mixed for 8-hours under slow fire, giving a nice tender meat.
- Beef Shish Kebab** **\$28.90**
Chunks of beef tenderloin marinated in our house spiced mix, grilled over a slow fire.
- Sanobar Grill Platter** **\$45.90 for 2 | \$66.90 for 3 | \$88.90 for 4**
An assortments of meat platter;
Chicken Kofta | Lamb Kofta | Lamb Chops | Chicken Taouk | Hummmus Dip | Salad
- Seafood Combo** **\$52.90**
An assortments of seafood platter;
Grilled Prawns | Butterfish | Mussels | Calamari | Salad
- BBQ Butterfish** **\$26.90**
Butterfish has a delicate flavours naturally. Also commonly know as white tuna. In Sanobar we charred grill the butterfish to bring out the full flavours of the fish topped with arabiatta sauce.
- Baked BBQ Salmon** **\$28.90**
Baked Salmon topped with house-made yoghurt cream dill sauce.
- Grilled Prawns** **\$38.90**
Butterfly grilled prawns, marinated with the simplest ingredients to retain it's original flavour.

**All our main courses will be accompanied with;
Sanobar House Rice.**

* House rice can be subtitued to fries or flat bread upon request.

All prices are subject to 10% Service Charge

MAIN COURSE - VEGETARIAN - PASTA



Banya

A rich stew of tomato broth, okra.

Vegetarian **\$18.90** Lamb **\$27.90** Beef **\$29.90**



Prawn Aglio Olio

Spaghetti tossed in garlic olive oil, chilli topped with deshelled prawns.

\$25.90



Moussaka

Aubergine and potato base dish, simmered in tomato broth, topped with mozzarella.

Vegetarian **\$18.90** Chicken **\$21.90** Lamb **\$23.90**



Penne Arrabbiata

Short tube pasta tossed in garlic, chilli and spicy tomatoe broth.

\$18.90



VEGETARIAN

Bamyia (V) **\$19.90**
A rich stew of tomato broth and okra. Meat option available
Lamb **\$27.90** Beef **\$29.90**

Moussaka (V) **\$18.90**
An aubergine and potato-based dish where ingredients are simmered in tomato broth topped with mozzarella cheese. Meat options available.
Chicken **\$21.90** Lamb **\$26.90**

Shakshuka (V) **\$16.90**
Shakshouka is a dish of eggs poached in a sauce of tomatoes, olive oil, peppers, onion and garlic, and commonly spiced with cumin, paprika, cayenne pepper.

PASTA

Penne Arrabiata (V) **\$18.90**
Short tube pasta tossed garlic, chilli and tomato broth, topped with parmesan cheese.

Prawn Aglio Olio **\$25.90**
Spaghetti tossed in garlic, olive oil, chilli and peeled prawns.

Penne Lamb Ragu **\$29.90**
Inspired from our hot seller 'Lamb Mandi' - Short tube pasta tossed in shredded lamb shank and broth.

DESSERT

Kunafa **\$12.90**
Pastry strings soaked in butter and syrup, layered with mozzarella cheese.

Baklava **\$12.90**
A rich and sweet pastry made with layers of filo, filled with finely chopped nuts.

Mouhalabieh **\$ 9.90**
Mouhalabieh is a milk pudding that has legendary origins dating to Sassanid Persia. The basic ingredients are rice, sugar, rice flour and milk. In Sanobar, we infused it with cinnamon topped with cinnamon sugar dust.

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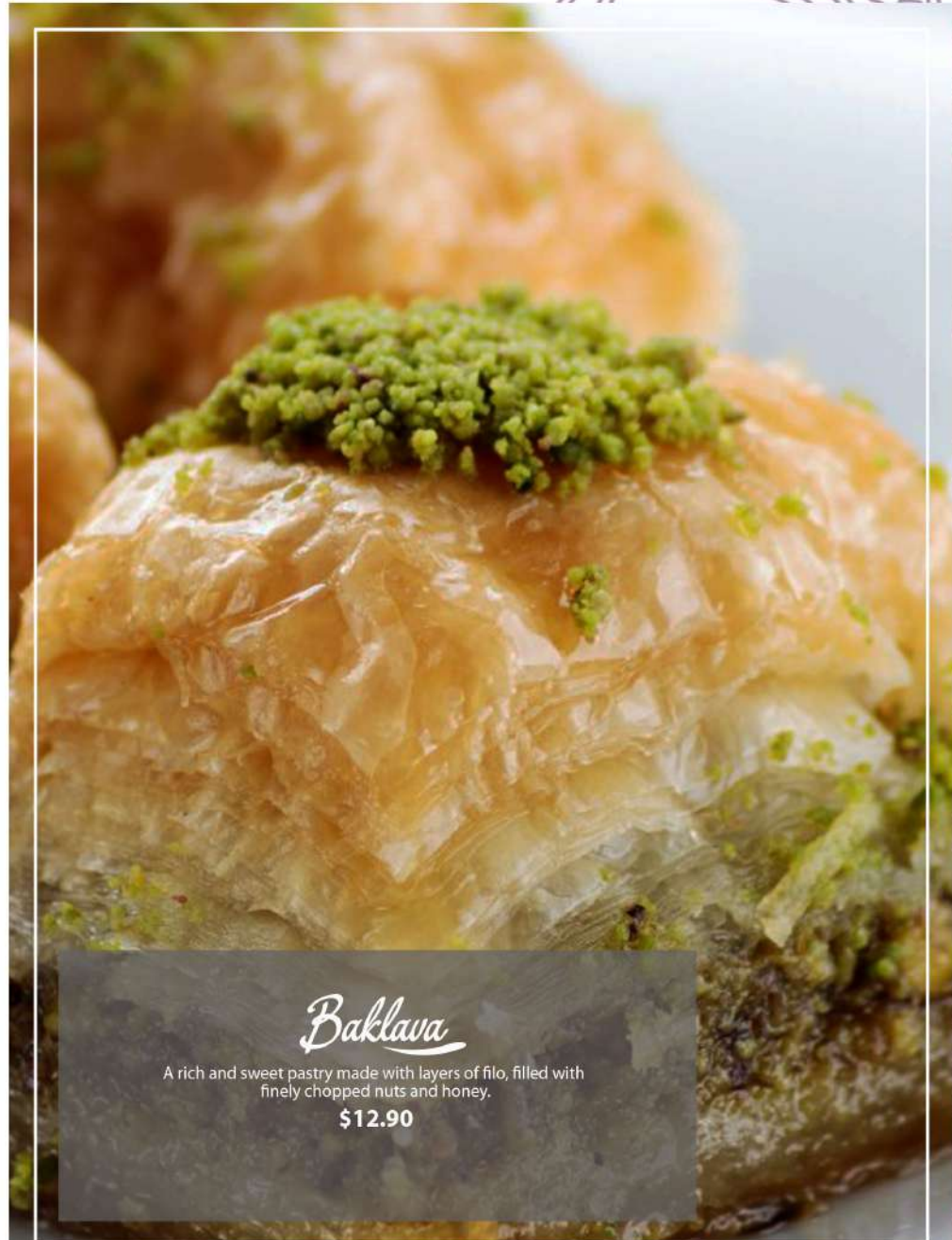
DESSERT



Kunafa

Our hot-seller dessert, pastry strings, soaked in butter and syrup, filled with stretched mozzarella cheese. In Sanobar we separate the syrup, so you can adjust the sweetness of the dessert to your preference.

\$12.90



Baklava

A rich and sweet pastry made with layers of filo, filled with finely chopped nuts and honey.

\$12.90

BEVERAGE



Turkish Coffee

There's a turkish saying about coffee;
"It should be black as hell,
Strong as death and
sweet as LOVE!

\$6.90



Fresh Juices

Lemonade | Lemonade Mint | Carrot | Orange
Watermelon | Green Apple

\$7.50



Mint Tea

\$5.90 / \$12.00