



## Mezzapetisers

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### Hummus \$17

Dip made from cooked, mashed chickpeas blended with tahini & lemon juice.

Add Awarma & Slivered Almonds \$ 9

### Moutabal Eggplant \$18

Fresh eggplant grilled, lightly mashed with tahini & freshly squeezed lemon juice topped with virgin olive oil

### Mouhamara \$20

Grilled red Capsicum paste & spices, with walnuts.

### Warak Inab (5pcs) \$21

Hand-rolled stuffed grape leaves flavoured with pomegranate molasses.

### Batata w Kezbara \$18

Fried potato cubes mixed with herbs, coriander, spices & virgin olive oil

### Fried Stuffed Kebab (3pcs) \$15

Cracked wheat mixed with meat, stuffed with sautéed ground meat, onions, pine nuts & a blend of spices.

### Cheese Rkakat (3pcs) \$16

A special mix of cheeses, herbs & spices, rolled in pastry, 3 pieces

### Fatayer Spinach \$17

Pocket house-made dough stuffed with spinach, diced onions & spices.

### Falafel (5pcs) \$19

Fried Chickpeas with house spices served with tahini dressing.

### French Fries \$12

With Mayo

### Cauliflower \$18

Fried Caulifloer topped with homemade tahini dressing & pomegranate

### Loubieh B Zeit \$17

Slow-simmered french green beans cooked with ripe tomatoes and onions.

### Basterma Carpacio \$19

Thin slices of basterma enhanced with olive oil and lemon zest, finished with tomato seeds, pickled cucumber, and tangy goat cheese.

### Salam Arancini Balls (3pcs) \$25

Golden-fried arancini filled with Lebanese chicken rice, topped with zesty mayo and slivered almonds.

### Chicken Wings (6pcs) \$18

Crispy chicken with coriander & garlic sauce.

### Makanik (6pcs) \$18

Lebanese sausages with house blend spices pan fried with pomegranate dressing.

### Sambousik (3pcs) \$16

Pocket house-made dough stuffed with flavourful seasoned meat mixed with house-blend spices.

### Labneh \$16

Soft Lebanese cheese made from strained yogurt.

### Tomato & Toun \$20

Heirloom tomato slices topped with homemade garlic paste & sumac

### Pickles & Olives \$10

Plate of pickled cucumbers, turnips and olives

## Salads

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### Fattoush \$19

A vibrant salad of crisp romaine, fresh tomatoes, cucumbers, radishes, and herbs, tossed with crispy pita bread and a tangy sumac-lemon dressing.

### Tabouli \$20

Fresh parsley, tomatoes, cracked wheat, spring onions, freshly squeezed lemon juice & virgin olive oil

### Raheb Salad \$24

Fresh eggplant grilled over charcoal mixed with tomatoes, roasted peppers, parsley, radish, pomegranate freshly squeezed lemon juice & virgin olive oil

## Wraps (12pm-4pm)

### Shish Taouk Wrap \$17

Skinless boneless chicken breast cubes marinated in a special blend of spices with toum - garlic paste, coleslaw, chips & pickles.

### Grilled Veal Wrap \$23

Grilled veal tenderloin cubes & grilled onions marinated in a special blend of spices with hummus & pickles.

### Kafta Wrap \$16

Ground meat kneaded with house-blend spices, biwaz onion parsley mix with hummus & pickles.

### Beef Shawarma Wrap \$18

Marinated flank steak with house-blend spices, biwaz parsley and onions mix with hummus, tomato & pickles.

### Chicken Shawarma Wrap \$17

Skinless boneless chicken marinated with toum, pickles, lettuce and chips

### Falafel Wrap \$16

Homemade falafel with tomato, pickled turnips, tomato, parsley and tahinni dressing.

## Platters

### Shish Taouk Platter \$ 27

2 x Boneless chicken breast cubes skewers marinated in a special blend of spices with toum - garlic paste, coleslaw, chips & pickles.

### Grilled Veal Platter \$36

2x Grilled veal tenderloin cubes and grilled onions, grilled tomatoes marinated in a special blend of spices with hummus, pickles & chips.

### Kafta Platter \$28

2 skewers of ground meat kneaded with house-blend spices & parsley with hummus, pickles & chips.

### Beef Shawarma Platter \$28

Marinated flank steak with house-blend spices, biwaz parsley and onions mix with hummus, tomato, pickles & onions.

### Chicken Shawarma Platter \$27

Skinless boneless chicken marinated with toum, pickles lettuce and chips

### Mixed Grill Board \$60

1x Grilled veal tenderloin, 2x chicken taouk, 2 kafta grilled onions, grilled tomatoes, hummus, toum, Salam chilli bread pickles & chips.

### Samkeh Harra \$27

Fried fish topped with tahini, lemon, chili, and fresh coriander. Finished with toasted nuts & batata.

## Chef's selection

75\$ p.p.

### Hummus

### Moutabal Eggplant

### Warak Enab

### Batata w Kezbara

### Cheese Rkakat

### Fried Stuffed Kebbeh

### Makanik

### Sambousik

### Tabouli

### Mixed Grill Board

### Baklava

## Desserts

### Medjoul Dates \$5 (each)

Chef's Specialty, Medjoul dates filled with crunchy almonds and a delicate layer of sweet mastic labneh.

### Pistachio Backlava Scroll \$16

Chef's Specialty, a dessert layered with a rich filling of chopped Pistachio, soaked in rosewater syrup.

### Knefe \$17

Baked cheese mix topped with toasted semolina served with rosewater syrup



*Our Menu is a celebration of nostalgia. Each dish reflects the warmth of traditional Lebanese cooking—wholesome, vibrant, and made to be shared around the table. Every plate is reimagined in Chef Mariana's way, with a thoughtful twist that honors heritage while adding a touch of modern creativity.*

*Mariana*