المطعم اللبناني الجنائن المعلقة يرحب بكم



الجنائن المعلقة THE HANGING GARDENS

Middle Eastern Cuisine

9388 1149

HALAL CERTIFIED

PLEASE INFORM YOUR WAITER FOR FOOD ALLERGIES OR GLUTEN FREE REQUIREMENTS

STARTERS		MAINS		HOT MEZZA			
HUMMUS (v)	7	MASBAHET AL DARAWISH (v) 16 KASTALATAH	22	HOI MEZZA			
Hummus dip with lemon juice and tahini, dressed in olive oil and served with bread		Eggplant, zucchini, potato, carrots, cellary, tamato, capcicum, onion, Grilled lamb cutlets served with	n	FALAFEL 4P (v) Mixture of ground chickpeas,	12	MAKANEK - LAMB SAUSAGES 6P	12
BABA GHANOUJ (v) Smoked eggplant blended with tahinilemon and garlic dressed with olive oil and, served with bread	7	parsley, garlic and mint, cooked and served with rice LAHEM MESHWI Chips and salad QUAIL 4P Grilled or sautéed quail, served	20	parsley, garlic, onion and spices, lightly fried, served with tahini and mixed pickles	,	Sautéed lamb sausages dressed with pomegranate syrup	
LABNEH (v)	7	3 Marinated lamb skewers served with salad, rice and garlic dip	4	BATATA HARRAH (v)	9	SUJUK - BEEF SAUSAGES	12
A naturally thickened yoghurt with cucumber, mint and garlic, dressed with olive oil and served with bread	·	with salad, rice and garlic dip & LAMB QUOZI hot chips Slow cooked lambshank, serve	18	Spicey sautéed potato with red pepper, coriander, garlic, lemor cumin and chili	١,	Sautéed spicy beef sausages with lemon chili sauce	
MIX DIPS (v)	16	KAFTA 16 with rice and nuts fasolia or akr	ra		12	CHICKEN WINGETTES 5P	12
Hummus, Baba Ghanouj & Labneh, served with bread		3 Minced lamb skewers mixed with and seasonal salad onions, spices & parsley, served		HUMMUS BEL LAHME Chickpeas "Hummus" dip toppe		Chicken wingettes sautéed with	
WARAK AREESH (v) 6P Vine leaves stuffed with rice, tomato, garlic, parsley and mixed spices	9	with salad, rice, hummus dip & BREAST PARMA	18	with sautéed lamb and pinenuts dressed with olive oil		garlic, parsley and lemon juice	10
KIBBEH NAYYEH Small 16 Larg	ge 26	SHISH TAOUK 16 Topped with cheese and tomo sauce, served with chips and se		CIGAR MEAT OR CHEESE 4P	12	KIBKABET 4P Ovals of ground lamb and	12
CALADC		3 Grilled, marinated chicken	18	Filo pastry cigar filled with mince	d	cracked wheat, stuffed with	
SALADS		skewers, served with salad, rice, garlic dip & hot chips Stuffed Eggplant, with mince lo		lamb or with cheese		lamb, onions & spices	
TABOULI (v)	9	and onions, cooked with toma		BEEF SAMBOUSEK 4P Homemade pastry stuffed with	12	ARAYESS BEL LAHEM	12
Finely chopped parsley, tomato, onion mixed with cracked wheat, with lemon juice and olive oil		1 Lahem meshwi, 1 Kafta, paste served with rice, topped with nuts	l	minced beef, onions and herbs		Toasted pita, filled with minced	. –
FATTOUSH (v)	9	1 chicken skewer, served with	18	CHEESE SAMBOUSEK 4P (v)	12	meat, tomato onion and parsley	
Tomato, cucumber, radish, capcsicum, parsley,	•	Slow cooked chicken tenderloi		Homemade pastry stuffed with			
toasted bread dressed with pomegranate syrup		Pressure cooked boneless tender 18 a bed of oriental rice served with vacaburt		cheese			
and sumac		lamb pieces on a bed of oriental					
CHICK PEA SALAD (v)	7	rice served with yoghurt		KIDS MENU		SIDES	
Chick peas, tomato, spring onion, parsley, mint and lemon		Mix Shawirma \$18 Lamb Shawirma \$16 Chicken Shawirma Served with, rice, salad, chips and pickles and tahini or garlic dip	a \$16	CRISPY CHICKEN FINGERS	12	BOWL OF RICE	8
PLATTERS FOR 2		Available:					_
VEGAN SPECIAL	39	Friday, Saturday, Sunday		CHICKEN NUGGETS AND CHIPS	12	BOWL OF CHIPS	7
Baba gahnouj dip, Warak areesh. Fatoush salad, falafel and a main	37	SEAFOOD		KIDS CALAMARI	14	OLIVES AND PICKLES	6
course of masbahat el darwish served with bread and rice		SPICED KING PRAWNS	24	KIDO O/ KI/ WW/ KKI	• •		
THE MEAT SUPREME:	49	Pan fried king prawns with garlic and chili sauce, served		FRIED FISH WITH CHIPS	12		
Hummus, Fattoush or Tabouli salad, a serving of chicken wings		with rice, chips and salad.					
and meat sambousek, 2 skewers of kafta, 2 skewers of lamb served with rice, salad and garlic dip		GARLIC PRAWN	24				
served with nee, saidd and gaille dip		Cooked in creamy garlic sauce served with rice and salad		SWEETS			
BANQUET \$39 Per Person		SAMAKEH HARRAH	22	AALLALLABVELL			7
DANQUEI 307 I CI I CI30II		Grilled barramundi fillet, topped with a spicy tahini sauce, served		MHALLABYEH			/
Start off with our Trio Dips, Warak Areesh, Fattoush Or Tabouli		with rice, chips and salad	00	BAKLAVA 1P			3
Then enjoy our Chicken Wingettes and Cheese Sambousak		SAMAK MESHWI Grilled barramundi fillet, marinated in lemon & garlic sauce, served	22	ICE CREAM (ASK YOUR WAITER	FOR	FLAVOUR OPTIONS)	12
Finish off with 3 skewers of Mix Grill or Mix Shawarma served with		with rice, chips and salad		,		- ,	-
rice, salad and garlic dip		FRIED CALAMARI	18				
And let it settle with baklava and arabic coffee or tea		Served with chips and salad.		Ask Your Waite	er Fo	r Other Dessert Options	
						. The 2000 Phone	

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Belly Dancer Session:

🕻 03 9388 1149

Saturday Night 8:00 PM