

■ COLD MEZZE AND SALADS

CLASSIC HUMMUS (VG)(GF) | 13

Pureed chickpea blended with tahini and a burst of lemon.

HUMMUS BEIRUTI (VG)(GF) | 15

Pureed chickpea blended with tahini and a burst of lemon, topped with fresh tomato, parsley, onion, and turnip pickles.

ROSTO HALABI | 18

Minced lamb mingled with pistachio, simmered in apple vinegar water, served on a bed of muhammara

BABA GHANNOUJ (V) | 14

Charred eggplant harmonizing with tahini, lemon, garlic, and garnished with fresh pomegranate.

MUHAMMARA (VG) | 16

Charred red capsicum puree blended with walnuts, pomegranate molasses, and fresh pomegranate.

FATTOUSH (VG) | 15

A refreshing blend of lettuce, tomato, cucumber, radish, mint, parsley, red onion, fried pita, and fresh pomegranate, crowned with sumac pomegranate vinaigrette.

TABBOULEH (VG) | 17

Finely chopped parsley, tomato, onion, mint, bulgur, with lemon olive oil dressing.

LABNE | 16

Strained yogurt balls seasoned with salt, dry mint, and Aleppo pepper.

MOUDARDARA (VG) | 16

A fusion of lentils and bulgur crowned with caramelized onion, paired with a vibrant green salad.

PICKLES AND OLIVES (VG)(GF) | 12

An enticing blend of Middle Eastern-style pickled vegetables and seasoned olives.

VINE LEAVES (VG) | 15

Grape leaves cradle a filling of rice, parsley, onion, and tomato.

CHANKLEESH SALAD (VG) | 15

A medley of tomato, onion, fresh za'atar, mint, and parsley create a zesty sensation.

MAKDOUS (VG)(GF) | 13

Pickled eggplant stuffed with sweet chili paste and walnuts, elegantly drizzled with olive oil.

■ HOT MEZZE

SUJUK ROLL | 16

Lebanese pita enfolds fried spiced minced lamb, delivering a savory punch.

HUMMUS WITH MEAT | 19

Pureed chickpea blended with tahini and a burst of lemon topped with tender pan-fried minced lamb, kissed by cumin, Aleppo pepper, and pine nuts.

CAULIFLOWER (VG)(GF) | 17

Deep-fried cauliflower with cumin, coriander, Aleppo pepper, lemon, parsley, pomegranates, and roasted pine nuts, served with creamy tarator sauce.

FALAFEL (VG)(GF) | 6pcs | 15

Crispy deep-fried chickpea fritters, served with creamy tarator sauce and pickled turnips.

FRIED KIBBE | 3pcs | 16

Minced lamb and bulgur dough encase pan-fried meat, onion, and pine nuts, served with creamy yogurt.

BATATA HARRA (VG)(GF) | 15

Fried diced potatoes, ignited with harissa chili, garlic, and parsley.

MEAT SAMBOUSEK | 3pcs | 14

Filo pastry rolls brimming with spiced seasoned lamb.

CHEESE RKAKAT | 4pcs | 14

Filo pastry rolls filled with a delectable blend of halloumi, mozzarella, feta cheese, and parsley.

MAKANEK | 16

Chargrilled spiced lamb sausages, balanced with lemon, pomegranate, and pine nuts.

GARLIC PRAWN SKEWERS | 18.5

Chargrilled prawns, garlic, lemon, parsley, Aleppo pepper.

SAKSOUKA | 15

Chargrilled pita enfolds white cheese, chili paste, dried mint, zaatar, and Aleppo pepper.

TOSHKA | 16.5

Chargrilled pita stuffed with seasoned minced meat, and white cheese.

CHIPS | 8

■ FROM THE GRILL

CHICKEN TAWOOK | 18.5

Chargrilled marinated and skewered chicken tender cubes, served with chargrilled vegetables, antakli bread, and creamy garlic dip.

KAFTA | 18.5

Minced lamb seasoned with onion and parsley, served with chargrilled vegetables, and antakli bread.

LAMB | 22

Chargrilled seasoned lamb fillet skewers, served with chargrilled chargrilled vegetables, and antakli bread.

MAKANEK | 22

Chargrilled spiced lamb sausages, served with chargrilled chargrilled vegetables, and antakli bread.

MIXED GRILL | 29.5

Chargrilled chicken, kofta, and lamb skewers, served with chargrilled chargrilled vegetables, and antakli bread.

SAMAKE HARRA | 38

Barramundi fillet seasoned with garlic, coriander, walnuts, served on a bed of tahini sauce.

■ DESSERT

BAKLAVA 12

MOHALABIA 12

****CHECK WHAT'S IN THE HOUSE**

■ BANQUET

MOSAIC TASTING (MINIMUM TWO PEOPLE) \$59/PERSON

One peace each

- FATOUCH OR TABOULI
- HUMMUS
- BABA GHANOUJ
- FALAFEL
- LAMB SAMBOUSEK
- CHEESE RKAKAT
- KIBBE
- MIX GRILL
- HOUSE DESSERT

LET US DRAW IT (MINIMUM TWO PEOPLE) \$69/PERSON

Discover our artistic skills with this banquet, a curated masterpiece from the flavours of our menu.