

TO BEGIN

Tiny Roasted Nuts Spicy bbq, honey zaatar or almond arabica	35
Balila Boiled chickpeas, lemon wedges, cumin power	32
Foul Nabet Boiled fava bean, cumin, salt and lemon	32

COLD MEZZEH AND SALAD

Hummus (VG)	35
Moutabal (D) (V)	35
Baba Ghanoush (VG)	35
Fattoush (VG) Romaine lettuce, tomato, cucumber, radish, capsicum, pomegranate molasses, olive oil	40
Traditional Tabouleh (S) (G) Parsley, tomato, wheat, olive oil & lemon dressing	40
Cold Mezze Platter (VG) (G) Hummus, baba ghanoush, moutabal, mouhamara, fattoush, and pita bread	80

FROM THE CHARGRILL

Kebab Koobideh	70
Shish Tawook (D)	60
Iranian Lamb Kebab (D)	65
Marinated Australian Lamb Chops	155
Aleppo Toshka (D)	85
Lebanese Kafta	75
Gulf Tiger Prawns (S)	135
Grilled Hamour Fillet	90
Mixed Grill Meat Platter (2 Person) Kebab koobideh, shish tawook, Iranian lamb kebab, lamb chop, saffron rice	215

*All above grilled items to be served with French fries, Arabic mixed pickles and biwaz salad

HOT MEZZEH

Meat Sambousek (G)	40
Meat Kibbeh (G) (N)	40
Spinach Fatayer (V) (G)	35
Cheese Roll (D)	35
French Fries (V)	32
Kataifi Prawns (S) (G) Fried kataifi-wrapped prawns, mouhamara dip, lemon garlic aioli	75
Lebanese Soujouk Soujouk, capsicum, tomato, onion	70
Fatteh Eggplant, chickpeas, yoghurt, ghee, pine nuts	50
Hot Mezze Platter (D) (G) Spinach fatayer, cheese roll, meat sambousek, meat kibbeh	85
Grilled Chicken Shawarma Platter (G) (D) Hummus, pickle vegetables, garlic sauce, French fries	60
'Switch - 🌱' Vegan Kafta Wrap – (VG) (G) Plant-based kafta, tomatoes, pickles, tahini sauce	55
Falafel Platter (VG) Chickpea, tomato, pickles, tahini sauce	45

SWEETS

Baklawa Cheesecake (D) (G) (N) Cream cheese, filo pastry, pistachio ice cream, freeze-dried raspberry	40
Date Brownie (G) (D) Moist chewy texture brownie with vanilla ice-cream	40
Qatayef Asafiri Cream-filled pancake, pistachio and sugar syrup	40
Luqaimat Crunchy sweet Arabic dumpling with cinnamon powder	35
Seasonal Cut Fruits and Berries	35