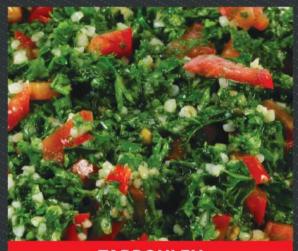






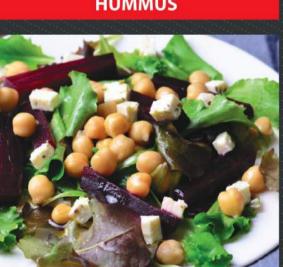
# $\mathbb{C}_{\sim}$ salads/ cold mezza dishes $\sqrt{3}$



**TABBOULEH** 



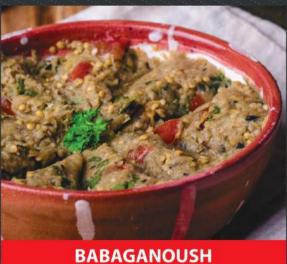
**HUMMUS** 



**BEETROOT SALAD** 



**WARA'INAB** 





### SALADS

**Tabbouleh**fresh chopped Lebanese parsley mixed with burghul
(crushed wheat), tomato, onion, lemon juice and
extra virgin olive oil

**Fattoush** chopped fresh vegetables, topped with toasted Arabic bread

11.90 Jarjeer

fresh rocca, chopped tomato and onion, lemon juice, olive oil

12.50

13.50

9.50

11.90

27.50

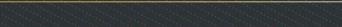
**Beetroot Salad** 

10.50

9.90

11.50

fresh beetroot, chickpeas, crunchy salad, feta cheese, baby tomatoes and drizzle with special sauce



### COLD MEZZA DISHES

**Hummus**paste of chickpeas, tahini, garlic, lemon juice and extra virgin olive oil

**Hummus Lahmeh**15.50
hummus topped with minced lamb, pine nuts, oilve oil

**Moutabbal** charcoal grilled eggplant tahini, garlic lemon juice, oilve oil

Babaganoush charcoal grilled eggplant with fresh herbs, garlic, tomato, mixed pepper, pomegranate sauce, onion, garlic, lemon juice, oilve oil

**Garlic Labneh** 

Lebanese hung yogurt with fresh garlic and olive oil and dried mint

Wara' Inab

fresh vine leaves stuffed with parsley onion tomato, rice, Arabic herbs, fresh lemon perfectly cooked

**Mezza Platter** combination of, hummus, babaganoush, labneh, moussaka'a, Arabic salad

## CO HOT MEZZA DISHES S



**MOUSSAKA** 



**KIBBEH** 



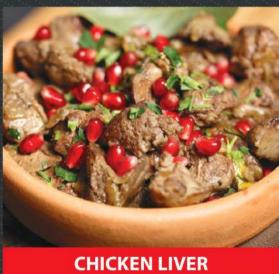
**FALAFEL** 



**HALOUMI CHEESE** 



**ARAYESS KOFTA** 



<b>Lebanese Moussaka'a</b> cube eggplant, chickpeas, onion, tomato, garlic, green pepper, topped with fresh cream and mottzarill cheese	17.90	Chicken Liver pan fried chicken liver, Lebanese spices, lemon, pomegranate sauce	16.50
Milk II	16 50	Grilled Halloumi Cheese	16.50
Kibbeh crushed wheat mixed with minced lamb and Arabic spices then stuffed with pine nuts minced	16.50	grilled halloumi served with tomato cucumber and olive	
lamb and onion cooked perfectly		Jawaneh Dajaj	14.50
Falafel Lebanon's most popular vegetarian dish!	12.50	chicken wings marinated with Lebanese spices cooked with lemon coriander and garlic	
Fried fritters' mix of chickpeas, Lebanese spices and coriander served with tahini sauce, tomatoes and pickles		<b>Cheese</b> served with cucumber, tomato and olive	14.50
Foul Medamas	12.50	Zatar (Thyme)	14.00
brawn beans with chickpeas, cumin, lemon, garlic,	12.50	served with mint leaves, olive, pickles	
topped with chopped tomato parsley and olive oil		Laham Ba' ajin minced lamb served with yogurt and pickles	14.50
Arayess kofta Lebanese bread stuffed with minced lamb and promegranate sauce charcoal grilled served with pickles and yogurt	16.50	Thineed fairto served men y ogar e ama premes	





# $\cite{C}$ whaps and rolls/ fatteh $\cite{S}$



**FALAFEL WRAP** 



**LAMB SHAWARMA** 



**LAHAM BA'AJIN/ ZATAR** 



**CHICKEN SHAWARMA** 

parsley and pine nuts.

## 



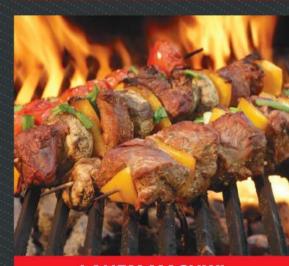
**LAMB MANDI** 



**MIXED GRILL** 



**LAMB KOFTA** 



**LAHEM MASHWI** 



**BYBLOS BEEF STEAK** 



**LAMB CHOP** 

### LEBANESE CHAACOAL GAILL MASHAWI

#### Meat

Lahem Mashwi charcoal grilled lamb cubes marinated with exotic Lebanese spices served with grilled vegetables and	25.90	Byblos Beef Steak tenderloin beef steak marinated with garlic vinegar and 7 Lebanese spices with baked potato and	28.50
Lebanese rice		vegetables.	

Lamb Kofta	24.90	Mixed Grill	<b>38.90</b> (2 pax)
marinated minced lamb mix with parsley onion and Lebanese 7 spices served with grilled vegetables and Lebanese rice	24.50	combination of lamb kofta, lahem mashwi, chicken kofta, shish tawouk	<b>75.90</b> (4 pax)

Lamb Chops	29.90
charcoal grilled lamb chops served with haris	ssa,
grilled vegetables and rice	

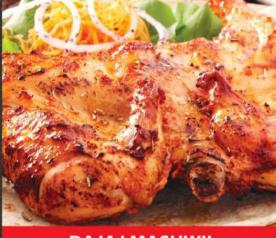
Lamb Mandi	27.50
Dogstod land maringtod with soffron and Archie	

Roasted lamb marinated with saffron and Arabic spices served with mandi rice and homemade mint tomato sauce

# CO CHICHEN S



**CHICKEN KABSA** 



**DAJAJ MASHWII** 



**SHISH TAWOUK** 



**CHICKEN KOFTA** 



**CORDON BLEU** 



**GRILLED CHICKEN STEAK** 

## CHICHEN

served with fries and coleslaw salad

### Meat

Shish Tawouk	21.50	Dajaj Mashwii	22.50
marinated chicken cubes, charcoal grilled served		baby spring chicken, charcoal grilled served with	
with Lebanese garlic sauce and fries		garlic sauce, pickles, fries	

Chicken Kofta	22.50	Chicken Kabsa	23.50
marinated minced chicken charcoal grilled served		chicken cooked in oven served with kabsa rice and	
with grilled vegetables and vermicelli rice		homemade sauce	

Cordon Bleu	28.50
chicken breast stuffed with cheese and chicken ham	

Grilled Chicken Steak	24.50
tender chicken steak topped with chefs special sauce	
served with vegetables and potatoes	



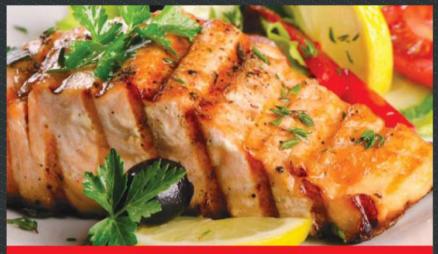
# Co Lebanese Seafood S



**GRILLED FISH** 



**TIGER PRAWN** 



**GRILLED SALMON** 



**SAMAK MAKLI** 

### LEBANESE SEAFOOD

#### Fish

Samak Makli	28.50	Cheesy Fish Fillet	25.90
whole fish deep fried served with tahini crunchy		dory fish grilled top with cheese served with fries	
Lebanese bread and fries		and special salad	

Samak Mashwi	29.50	Seafood Combo	42.90
whole fish marinated and baked served with		combination of tiger prawns, scallop, mussel,	
white rice and minty tomato sauce		fish fillet and calamari	

Salmon Fillet	27.50
Grilled salmon fillet served with cherry tomato and	
baked potato and lemon grass sauce	

Grilled Tiger Prawn	36.90
Tiger Prawn marinated with Arabic spices. Grilled till	
perfection. Served with rice and Salad	

## Co Lebanese Stew/ Pizza/ Pasta S



**KIBBEH LABHN** 



**PASTA** 



**PIZZA** 



**TAJIN LAMBSHANK** 



**SPAGHETTI BOLOGNESE** 



**BAMIA LAHEM** 

### LEBANESE STEW

Bazaileh Green peas, tomato, carrots with sautéed beef, vermicelli rice and salad

**Dawood Basha** 

Marinated minced lamb with pine nuts cooked in fresh tomato, coriander sauce. Served with vermicelli rice and salad

19.50 **Bamia Lahem** 

21.50

Fresh okra cooked in tomato coriander sauce and sautéed beef with hint of garlic served with

vermicelli rice and salad

Kibbeh Labhn

**Tajin Lambshank** 

27.50

26.50

19.50

#### PIZZA

**Pepperoni** 19.50

18.50 Magaretta

16.50 Vegetarian

#### SPAGHETTI

**Beef Spaghetti Bolognese** 

**Penne Arrabita** 

#### CREAMY CHEESY PASTA

Seafood 26.90 18.50

Chicken 16.50

24.90



# CODRINHS/DESSERT



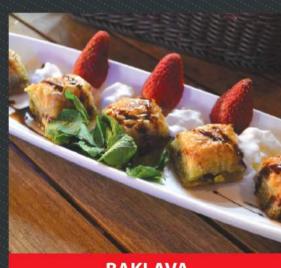
**HOT TEA** 



**RICE PUDDING** 



**STRAWBERRY JUICE** 



**BAKLAVA** 



**KUNAFA** 



**LEMONADE MINT** 

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### באהוהם

Fresh Juices		Hot	and Cold
		1100	ariu Colu

Apple Juice	6.90	Lebanese Coffee	5.50
Watermelon Juice	6.90	Espresso	5.50
Strawberry Juice	7.90	Cappuccino	7.50
Mango Juice	7.50	Latte	6.50
Orange Juice	7.90	Mint Tea	4.50
Lemonade Mint	7.90	Green Tea	4.50
		Black Tea	4.50
Laban Drinks		Soft Drinks	4.90
		Mineral Water	2.50
Ayran - Made from fresh yogurt	8.50		
Causanda suusa Assussa	7 50		

Ayran - Made from fresh yogurt	8.50
Strawberry Ayran	7.50
Mango Ayran	7.50
Blueberry Ayran	7.50

### DESSERT SELECTION

Rice pudding	7.50	Baklava	12.90
Kunafa	12.90	Ice Cream	4.00