

# FLAVOURS OF LEBANON

## • MEZZE •

### **Mezze Platter** (v) For one 10.95 / For two to share 21.50

Hommos, baba ghanuj, quinoa tabbouleh, falafel, natural labne, cheese samboussek, flatbread & pickles

#### **Hommos** 5.50 (Vegan)

Smooth rich chickpea puree with tahina & lemon juice

#### **Baba Ghanuj** 6.50 (Vegan)

Smoked aubergine puree, tahina, garlic & lemon juice with pomegranate seeds

#### **Falafel** 5.75 (4 Pieces) - (V)

Chickpea patties, coriander, parsley, peppers, pickled turnips served with tahina sauce

#### **Cheese Samboussek** 5.95 (3 pieces) - (V)

Pastry parcels filled with cheese and mint

#### **Sumac Batata** 4.95 (V)

Spiced Lebanese potatoes with garlic, coriander, peppers & sumac

#### **Halloumi & Tomato** 7.50 (V) (GF)

Grilled halloumi, marinated in wild thyme, with sliced tomato, olives & fresh mint

#### **Lamb Kibbeh** 7.50 (3 Pieces)

Minced lamb cracked wheat parcels filled with lamb, pine nuts & onion served with mint yoghurt sauce

### Sides

#### **Selection of Pickles** 2.95 (Vegan) (GF)

Pickled cucumbers, turnips in beetroot juice & mild green chillies

#### **Marinated Damascus Olives** 3.50

(Vegan) (GF)

#### **Fries with Garlic Dip** 3.75 (V)

## • MEZZE SALADS •

#### **Tabbouleh** 5.95 (Vegan) (GF)

Chopped parsley, quinoa, tomato, mint & onion with a lemon & olive oil dressing

#### **Fattoush** 5.95 (Vegan)

Lebanese village salad with sumac & olive oil pita crisps & pomegranate molasses dressing

## • LARGE SALADS •

#### **Grilled Chicken Salad** 11.95

Chargrilled marinated chicken breast, feta cheese, tomato, lettuce, spring onion, mint, pita crisps & pomegranate molasses dressing

#### **Falafel & Fattoush Salad** 10.95 (V)

Falafel served with lettuce, tomato, spring onion, mint & parsley, with toasted flatbread & pomegranate molasses dressing

#### **Grilled Halloumi Salad** 11.95 (V)

Grilled halloumi cheese, lettuce, tomato, cucumber, olives, spring onion, radish & pita crisps & pomegranate molasses dressing

## • KIDS MENU 6.50 •

This menu is available for kids under 10 year's old

### Pick Your Dish

**Grilled Chicken Wrap** Served with hommos & fries (Milk, Sesame, Gluten, Egg)

**Grilled Lamb Kofta Wrap** Served with hommos & fries (Milk, Sesame, Gluten, Egg)

**Grilled Chicken Taouk** Served with rice or fries & hommos (Milk, Sesame, Gluten, Egg)

**Grilled Lamb Kofta** Served with rice or fries & hommos (Milk, Sesame, Gluten, Egg)

**Halloumi & Falafel Platter** Grilled halloumi, falafel & hommos (Milk, Sesame, Gluten, Egg)

### Choose Your Drink

#### Mineral Water

OUR HOMEMADE LEMONADES Roomana Leymona Toufaha Roza

### Choose Something Sweet

(All of our desserts are garnished with 100's & 1000's which contain gluten)

**Mango & Vanilla Cheesecake** (Milk, Gluten)

**Mouhalabia Milk Pudding** (Milk)

A traditional Lebanese milk pudding flavoured with rose water

**Vanilla Ice Cream** Two scoops (Milk)

## • MAINS •

### Warm Wrap Platters

Choose any wrap served with hommos & Comptoir salad

#### **Aubergine & Falafel Wrap** 10.95 (V)

Falafel with tahina, aubergines, tomato, pickled turnips & parsley

#### **Lamb Kofta Wrap** 10.95

Spiced minced lamb with hommos, pickled cucumber, onion & tomato

#### **Chicken Taouk Wrap** 10.95

Marinated grilled chicken breast with garlic sauce, pickled cucumber & tomato

#### **Halloumi & Aubergine Wrap** 10.95 (V)

Marinated grilled halloumi cheese with aubergines, sliced kalamata olives, extra virgin olive oil, tomato & fresh mint

### Grills

Served with a Comptoir salad & vermicelli rice

#### **Mixed Grill** 15.95

A selection of lamb kofta, chicken kofta & chicken taouk

#### **Spiced Lamb Kofta** 13.50

Grilled minced lamb, herbs, onion & spices

#### **Spiced Chicken Kofta** 13.50

Grilled minced chicken, herbs, peppers, onion & spices

#### **Marinated Chicken Taouk** 13.50

Grilled chicken breast with garlic & fresh thyme

### Tagines

Slow-cooked stews served with couscous, vermicelli rice or quinoa

#### **Aubergine Tagine** 12.50 (Vegan)

Aubergine in a tomato, onion & chickpea stew

#### **Lamb Kofta Tagine** 13.95

Spiced minced lamb, tomato, chickpeas & courgette, with mint yoghurt sauce

#### **Chicken & Green Olive Tagine** 13.95

Marinated chicken, carrots, lemon confit & green olives

### Lebanese Burgers

All our burgers are served with fries

#### **Lamb & Halloumi Burger** 13.50

Grilled lamb kofta burger with grilled halloumi, harissa sauce, tomato, pickled cucumber and lettuce

#### **Chicken Kofta Burger** 12.95

Spiced chicken kofta patty with parsley, chilli, garlic, pickled cucumber and tomato

#### **Halloumi & Aubergine Burger** 12.95 (V)

Grilled halloumi, aubergine in coriander marinade, garlic, tomato, and pickled cucumber

#### **Falafel & Aubergine Burger** 12.95 (V)

Baked falafel and aubergine patty, tomato, lettuce, pickled cucumber and harissa sauce

## • DESSERTS •

#### **Mango & Vanilla Cheesecake** 6.50 (V)

Vanilla cheesecake topped with a layer of sweet mango, pomegranate seeds & pistachios

#### **Orange Blossom Mouhalabia** 6.50 (V) (GF)

A traditional Lebanese milk pudding with date, fig, apricot, prune & sultana compote

#### **Chocolate Brownie** 6.50 (V)

Chocolate brownie and vanilla ice cream served with tahina, date molasses & halva

#### **Baklava Selection** 5.95 (V) (6 Pieces)

### Ice cream

3 scoops of Vanilla Ice Cream with one of your favourite toppings

5.95 or plain for 4.95

• With Date & Tahina Molasses

• With Date, Figs, Apricot, Prunes & Sultanas Compote

SYMBOL GUIDE: (V) Vegetarian - (Vegan) Vegan - (GF) Non -gluten containing ingredients

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.