

## TERWIKA (BREAKFAST)

### OLD SCHOOL TAOSTIE

Smoked ham, cheese, tomato 8.5

### EGGS ON TAOST (Turkish, Lebanese bread, sourdough, gluten free) /CORIOSSANT

Your choice of poached, scramble, fried -add bacon \$3 10.5

### JADOLLI (GF)

Twisted cheese, avocado, cherry tomatoes, spinach w/ pomegranate dressing 15.5

### FATTEH

Poached chick peas, pine nuts, yogurt, lemon juice, olive oil, mint & roasted bread 13.5

### AL BOSHA (GF)

pan-fried lamb slithers, hummus, olive oil, pine nuts, watercress & cos salad 16.5

### ZARIHA (smashed vegan) (GF)

Sweet potato, Swiss mushrooms, tomato, broccolini, asparagus, avocado, granola w/ hummus 16.5

### SOUJUK (GF)

Stirred egg, soujuk, caramelized onion & coriander w/ tahini & herb tomato puree -add potato \$3 15.5

### FUL M'DAMAS (GF)

Warm fava beans infused w/ light garlic, lemon, olive oil, mint, tomatoes, onion, parsley 14.5

### ZEIN'S SMASHED AVO' (GF)

Avocado, goats fetta, cherry tomatoes, pomegranate seeds w/ sumac spice 17.5

### MOHRABIA BOWL

Finley chopped coriander, parsley, broccolini, avocado, sunflower seeds & fetta w/salmon & egg 18.5

### TRADITIONAL LEBANESE BREAKY (GF)

Fried eggs, tomato, cucumber, olives, labni w/ sausage 15.5

### ZEIN'S PANCAKES

Mixed berry/ Strawberry & Nutella/ Banana & cinnamon – All served w/ Ice-cream 12.5

### AL FAWAKI (ACAI BOWL) (GF)

Acai berry blend with banana, granola nuts & seasonal fruits 17.5

### THE BIG ONE (two or more)

Eggs, avocado, haloumi, cherry tomatoes, Swiss mushrooms, baked beans, hash browns, soujuk & mini pancakes 24.5 pp

### SIDES

EGGS/ BACON/ SOUJUK/ FETTA/ HASH BROWN/ SWISS MUSHROOM/ TOMATOES/ HUMMUS/ BAKED BEANS/  
HALOUMI/ SAUSAGES 3

## ENTRÉES

### MEZZA

Selection of Lebanese delicacies; optional (veggie)-(meat) (Mixed mezza, 29.5) **(GF)** 17.5

### HALOUMI

Grilled haloumi steak w/ lemon olive tilma beard & watercress 15.5

### MA, ANEK (Lamb sausages)

Grilled Lebanese sausages served w/ watercress, rocket tahini & chilli salsa **(GF)** 15.5

### ASSBI DAJAJ (Chicken liver)

Grilled Chicken liver with sautéed onions, garlic & lemon juice paste **(GF)** 14.5

### LAHME MATBOUKHA (Meatballs)

Braised Lebanese styled meatballs w/ onion, tomatoes, capsicum, couscous & baby endive 16.5

### KIBBE

Crushed wheat, lean lamb, mince, onion, pine nuts, herbs, spices & goat yogurt 15.5

### FALAFEL

Falafel patties, our own condiments, coriander & tahini salsa **(GF)** 16.5

### MALFOUF MAHSHI (Cabbage roll)

Baked Cabbage rolls filled w/ rice, chick peas, onion, lemon, garlic & olive oil dressing **(GF)** 15.5

### LOUBYEH (Beans)

Green beans cooked w/ tomatoes, onion & mixed spices on rocket & Shanklish cheese **(GF)** 14.5

### SAMBOOSIK

Cheese & spinach pastry on salad with chilli & soya mayo 15.5

### BEMI (Okra)

Pot stirred okra with onion, tomatoes, basil & chick peas served on a watercress **(GF)** 14.5

### ARNABEET (Cauliflower)

Shallow fried cauliflower served w/spinach, rocket, coriander ,tahini, chilli & sauce **(GF)** 14.5

### BATENJEN MAHSHI (Stuffed eggplant)

Baked eggplant filled with rice, chickpeas, roasted pine nuts & served with tomato salsa **(GF)** 15.5

### QUINOA PATTIE

Quinoa, potatoes, peas, zucchini, chick peas, herbs & spices served with soya mayo **(GF)** 15.5

### PUMPKIN KIBBEE

Pumpkin, chick peas, onion, fetta, spinach & pomegranate dressing 15.5

### WARAK AREESH (Vine leaves)

Vine leaves filled w/ rice, served with hummus paste, lemon juice & mint **(GF)** 15



## MAINS

<b>DAJAJ MISHWEE (Chicken)</b> Marinated deboned 1/2 chicken served w/ potato puree & tabouli salad <b>(GF)</b>	23.5
<b>RIZ A DJAJ (Rice)</b> Seasoned tenderloin chicken w/ soujuk & rice, roasted pine nuts, almonds & goat yogurt <b>(GF)</b>	19.5
<b>LAHME MISHWEE (Grilled lamb loin)</b> Marinated grilled lamb loin with a side of roast potatoes & hummus <b>(GF)</b>	24.5
<b>KAFTA MISHWEE</b> Mince Lamb patties w/ parsley, onion & spices, grilled with eggplant paste & traditional salad <b>(GF)</b>	23.5
<b>GHANIM MISHWEE (Lamb fillet)</b> Grilled marinated lamb fillets w/ cous cous, chick peas, spinach & pomegranate molasses	26.5
<b>FASSOULIA b' LAHEM (Braised beans)</b> White beans, onion, tomatoes, carrots, celery served w/ lamb stew <b>(GF)</b>	20.5
<b>KRHIEN (Lamb shank)</b> Braised lamb shank in its own juice w/ potato puree & green beans <b>(GF)</b>	21.5
<b>ZEIN'S BURGER</b> Lamb burger, haloumi cheese, tomatoes, cos lettuce, roast potatoes, relish & tahini <b>(GF on request)</b>	16.5
<b>STEAK MISHWEE (Eye fillet)</b> Marinated grilled eye fillet w/ roast potatoes, green beans & tomato relish <b>(GF)</b>	29.5
<b>Al mihzi (goat)</b> Braised baby goat served w/ own juice sautéed spinach & potato mash <b>(GF)</b>	27.5
<b>BUTT AL Malak (duck)</b> Double roasted duck half with red beans spinach fennel with pomegranate & tahini salsa <b>(GF)</b>	27.5
<b>KOUSSA MAHSHI (Stuffed zucchini)</b> White zucchini filled with rice, chickpeas, onion, tomatoes in a light tomato broth & goat yogurt <b>(GF)</b>	21.5
<b>RIZ AL BISTEN (veggie rice)</b> Assorted fresh veg sautéed with Mediterranean rice served with tahini & pomegranate molasses <b>(GF)</b>	19.5
<b>VEGGIE BURGER</b> braised mix veggie Pattie w/ lettuce haloumi cheese grilled tomato chilli relish mayo roast potato <b>(GF)</b>	17.5



## MAINS

### **DAJAJ MALTOOT (Schnitzel)**

Double crumbed chicken breast w/ grilled halloumi, tomatoes, sautéed beans & harissa paste 22.5

### **KIBBEE B' SAYNIA**

Oven baked layered cracked wheat filled w/ lamb mince, pine nuts & onion with a side of tabbouli & goats yogurt 22.5

### **FARRI (Quail)**

Grilled marinated quail w/ tomatoes, rocket salad, chilli, relish & garlic paste **(GF)** 19.5

### **ASSORTED SEA FOOD PLATTER**

Marinated prawns, scallops, fish fillets, calamari & crab on a Lebanese style salad w/ garlic harissa paste & sweet mayo **(GF)** 36.5

### **SAMKEH HARRA (Barramundi)**

Grilled barramundi fillet, tahini, garlic, onion, coriander, parsley, almonds & pine nuts **(GF)** 28.5

### **ARADIS MISHWEE (Prawn)**

Grilled king prawns served w/ lemon, garlic, olive oil & a side salad 28.5

### **AHTABOOT (Calamari)**

Zaa'tar marinated grilled calamari, baby endive salad & soya mayo **(GF)** 19.5

### **MAHKAROUN (Spaghetti)**

Select marinated seafood tossed w/ spaghetti, chili, lemon & olive oil 22.5

**Lunch banquet from 12-4pm** 26.5 pp

**Vegetarian** 39.5 pp

**Banquets for 2 or more** 39.5 pp

**Seafood banquets** 55. pp

Refer to waiter for banquet menu



# SALAD CHIOCE OF KAFTA, CHIKEN, LAMB, FALAFEL

All served w/Cucumber, olive, onion, tomato pickles &mix greens w/olive oil lemon dressing 17

## **TABOULI (GF)**

Salad of parsley, tomatoes, mint, spring onion, lemon, olive oil & a hummus dip 16.5

## **FATTOUSH**

Cos lettuce, radish, tomatoes, cucumber, capsicum, onion, pine nuts & crunchy bread 14.5

## **ASSALA (GF)**

String cheese, endive, cherry tomatoes, cucumber, avocado, onion & a pomegranate dressing 16.5

## **SIDES**

ROAST POTATOES (with herbs, lemon & garlic) 8.5

LABNI WITH OLIVE OIL (strained yogurt) 8.5

HAND-MADE CHIPS 8.5

HUMMUS DIP 8.5

HARISSA DIP 8.5

BABA GHANOUJ DIP 8.5

FUL M`DAMAS 8.5

LEBANESE SAUSAGES x4 7.5

OLIVES marinated in herbs & chilli 5

AVOCADO 4

SOYA MAYO 2

INDIVIDUAL ASSORTED PATTIES 2.5

*Quinoa, kibbe, pumpkin kibbe, falafel, samboosik*



## DESSERT 11.5

### MAHLBIYI

Light milk based custard with mixed berries & chocolate syrup **(GF)**

### KNAFE

Cream cheese covered semolina crust with rose water syrup & clotted cream

### HALAWAT AL JABON

Rolled semolina with sweet cheese, rose water & clotted cream

### FATIRA

Puff pastry filled with chocolate cream & a pistachio crunch

### QATAYEF

Light pastry filled with walnuts, honey syrup & vanilla cream

### SOUFFLE

Orange & hazel syrup with pistachio ice-cream **(GF) 15 minute wait**

### CREEM BRULE

light baked custard sugar caramelize with vanilla ice-cream

### Bossa (ice cream)

Chocolate coated vanilla waffle ice-cream & mixed berries **(GF)**

### ORGANIC COFFEE

Lebanese coffee	3.5
Latte	3.5
Cappuccino	3.5
Short black	2.5
Macchiato	3
Hot chocolate (Nutella optional)	3.5
Ice coffee/latte/chocolate	5.5
Grubby chai	4.5

### SMOOTHIE 6.5

### MILKSHAKE 5.5

Mixed berry
Banana & cinnamon
Mango & orange
Coffee & hazel syrup
Chocolate almond

### JUICE 5.5

Orange
Mango
Pineapple
Apple
Guava
Watermelon
Pomegranate

### VARIETIES 3.5

Traditional lemonade
Traditional rose water with khaki
Sparkling or still water
Aryan (Lebanese light yoghurt)
our selection of fridge drinks (soft drinks/juice/iced tea)

### TEA 3.5

English breakfast
Chai
Peppermint
Green
Cinnamon
Earl Grey
Lemon & Ginger
Camomile
Irish Breakfast
Russian Caravan
Darjeeling