



## Lunch Platters

All Lunch platters are served with potatoes, a choice of cold mezza (dip) and salad.

### Fried Cauliflower (V, GF) 16

Fried until golden, and tossed in our special tahini and pomegranate dressing.

### Falafel Platter (V, GF) 16

Deep fried chickpea dumplings. Served with tahini dressing.

### Kafta Platter (GF) 20

Grilled skewered lean ground lamb.

### Shish Tawook Platter (GF) 19

Grilled marinated chicken breast skewers. Served with garlic dip.

## Hot Mezza

### Hummus with Meat and Pine nuts (GF) 16

Hummus topped with sautéed mini cut tenderloin meat and pine-nuts.

### Makanik (GF) 15

Home-made ground lamb meat with special seasonal spice and herb mix.

### Beef Shawarma (GF) 18

Tenderloin beef marinated in home-made spice mix and onions.

Served with tahini and freshly sliced tomatoes and pickles.

### Kibbe 14

Deep fried (cracked wheat and beef), stuffed with ground beef, onions, walnuts and pine-nuts.

### Batata Harra (V, GF) 10

Fried potato cubes tossed in cilantro, garlic and lemon-chili dressing.

### Fried Cauliflower (V, GF) 14

Fried until golden, and tossed in our special tahini and pomegranate dressing.

### Falafel (V, GF) 14

Deep fried chickpea dumplings. Served with tahini dressing.

## Grilled Mezza

### Shish Tawook (GF) 17

Grilled marinated chicken breast skewers. Served with garlic dip.

### Kafta (GF) 18

Grilled skewered lean ground lamb. Served with grilled onions and tomatoes.

### Lahm Mishwi (GF) 22

Grilled marinated tenderloin beef skewers. Served with grilled onions and tomatoes.

### Mixed Grill (GF) 25

Get a combination of Shish Tawook, Lahm Mishwi and Kafta.

Served with fries, grilled onions and tomatoes, and garlic dip.

## Cold Mezza

### Hummus (V, GF) 9

Chickpea and tahini creamy dip topped with olive oil.

### Mutabbal (V, GF) 11

Char-grilled eggplant and tahini dip topped with olive oil.

### Baba Ghannouj (V, GF) 14

Chopped char-grilled eggplant mixed with bell pepper topped with olive oil.

### Muhammara (V) 12.5

Red peppers mixed with walnuts and bread crumbs.

### Labne (Veg, GF) 10

Pressed yogurt topped with olive oil.

### Makdous (Veg, GF) 10

Pickled baby eggplants stuffed with red peppers, and walnuts served on a spread of labne.

### Halloumi Cheese (Veg, GF) 15

Pan seared halloumi served with cherry tomatoes, cucumber, olives and mint.

### Shanklish (Veg, GF) 12

Aged spiced cheese served with diced tomatoes, onions, fresh mint and olive oil.

## Salads & Soups

### Tabbouli (V) 13

A signature Lebanese salad - parsley, tomatoes, onions mixed with herbs, spices, lemon, salt and olive oil.

### Fattoush (V) 13

Chopped fresh veggies mixed with pomegranate dressing and topped with bread crisps.

### Lentil Soup (V) 6

Lentils mixed with oriental spices and herbs. Served with bread crisps.

All our meats are local, hormone-free and halal.



## Desserts

### **Aunt Amal's special 10**

Home cooked dried fruits and nuts topped with a scoop of ice cream

### **Rice pudding 8**

Sweetened with honey and topped with pistachios

## Coffee

**Espresso 3.5**

**Americano 3.5**

**Cappuccino 3.5**

**Café latte 3.5**

**Lebanese - Turkish Coffee 6**



## Cold Drinks

**Kombucha 7**

**Coconut water 6**

**Sparkling water 7**

**Home-made hibiscus 6  
cinnamon**

**Home-made ice tea 6**

**Carbonated soft drinks 3**

## Tea

### **Philosopher's brew 3.5**

Lemon grass, citrus peel, rose-hips and lavender blossoms

### **Angel water 3.5**

Spearmint leaves, lavender blossoms, rose petals, elder flower and red clover

### **Detox wellness tea 3.5**

Dandelion, nettle, rosemary, tulsi and blueberry leaves

### **Happy wellness tea 3.5**

Lemon balm, white & green tea, lemon-grass, bergamot, citrus peel, lavender, kaffir, lime and jasmine

### **Jasmine oasis 3.5**

Jasmine and delicate green tea

### **Chai 3.5**

Full bodied black tea and exotic spices

### **Green mist 3.5**

Lively, refreshing green