




Salads & Soups

- Tabbouli (V) 16**
Hand-chopped parsley, tomatoes and spring onions, mixed with herbs, bulgur, lemon, and extra virgin olive oil.
- Fattoush (V) 16**
Chopped fresh veggies with a lemon and extra virgin olive oil dressing, topped with pita chips, sumac, and pomegranate molasses.
- Lentil Soup (V) 9/5**
Served with bread crisps.

Cold Mezza

-  **Hummus (V) 12**
Creamy chickpea, tahini, and lemon juice.
- Mutabbal (V) 14**
Char-grilled eggplant, tahini, lemon, salt and garlic.
- Baba Ghannouj (V) 14**
Char-grilled eggplants, diced green and red peppers, garlic, parsley and pomegranate molasses.
- Muhammara (V) 14**
Fresh red peppers, walnuts, bread crumbs, tahini and pomegranate molasses.
- Labne (Veg) 12**
Strained yogurt, salted and topped with olive oil.
- Makdous (Veg) 12**
Pickled baby eggplants stuffed with red peppers, and walnuts served on a spread of labne.
- Home-made Shanklish (Veg) 14**
Bulgari cheese, spiced inhouse and topped with diced tomatoes, onions, fresh mint.
- Mezza Sampler 20**
Choose any 3 cold mezza.
- Side of Mediterranean olives 6**

Hot Mezza

- Cauliflower (V) 18**
Deep fried and tossed in a tahini, pomegranate and lemon dressing.
-  **Falafel (V) 14**
Deep fried chickpea dumplings - cilantro, parsley, garlic, onions and spices.
- Batata Harra (V) 12/8**
Fried kennebec potatoes tossed in tomato chili paste, garlic and cilantro.
- Halloumi Cheese (Veg) 18**
Pan seared halloumi served with cherry tomatoes, cucumber, olives and mint.
- Halloumi sticks 16**
Deep fried halloumi cheese sticks.
- Cheese rolls (Veg) 16**
Crispy rolls stuffed with bulgari cheese, parsley, and green onions.
- Hummus with Meat 18**
Topped with sautéed meat and pine nuts.
- Kibbeh 22**
Stuffed croquette made with cracked wheat, ground beef and lamb and stuffed with sautéed ground beef/lamb, pine nuts and spices.
- Beef Shawarma 24**
AAA local top sirloin beef marinated in a home-made spice mix.
- Chicken Wings 18**
Lebanese-style, deep fried and tossed in olive oil, lemon, cilantro and garlic.
- Prawns 18**
Lebanese-style, pan-fried and tossed in olive oil, lemon, cilantro and garlic.
- Mezza Sampler 25**
2 falafels, 2 kibbehs, 2 cheese rolls & cauliflower.
- Side of fried potatoes 6**

Grilled Mezza

- Shish Tawook 20**
Marinated chicken breast skewers.
- Kafta 22**
Lean ground beef and lamb mixed with parsley, onions and spices.
- Lahm Mishwi 24**
Farm fed NZ lamb pieces seasoned with salt and pepper.
- Mixed Grill 33**
One skewer from each grill item.
- Mixed Grill combo 75**
One order of each, served with fried potatoes and 2 choices of any cold mezza side, salad or soup.

All are topped with extra virgin olive oil and served with a side of bread.

Ask your server about gluten and other allergy alternatives.