



## Lunch Platters

All Lunch platters are served a choice of cold mezza and a choice of salad.

-  Cauliflower (V) 20
- Falafel Platter (V) 18
- Kafta Platter 25
- Shish Tawook Platter 24
- Beef Shawarma Platter 26

Available all day for pick up  
Till 3 pm for dine-in

## 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 olive oil dressing, topped with pita chips, sumac, and pomegranate molasses.
- Lentil Soup (V) 9/5**  
Served with bread crisps.

## Cold Mezza

-  **Hummus (V) 10**  
Creamy chickpea, tahini, and lemon juice.
- Mutabbal (V) 12**  
Char-grilled eggplant, tahini, lemon, salt and garlic.
- Baba Ghannouj (V) 12**  
Char-grilled eggplants, diced green and red peppers, garlic, parsley and pomegranate molasses.
- Muhammara (V) 12**  
Fresh red peppers, walnuts, bread crumbs, tahini and pomegranate molasses.
- Labne (Veg) 10**  
Strained yogurt topped with olives.
- Labnet Mazahr (Veg) 12**  
Strained yogurt with diced tomatoes, spring onions, zaatar and fresh mint.
- 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.
- Side of Olives 5**  
All of our cold mezza are topped with extra virgin olive oil.

## Grilled Mezza

- Shish Tawook 20**  
Marinated chicken breast skewers.
- Kafta 22**  
Lean ground beef and lamb mixed with parsley, onions and spices.
- Lahm Mishwi 22**  
Farm fed NZ lamb pieces seasoned with salt and pepper.
- Mixed Grill value feast 48**  
One order of each.
- Side of Potatoes 5**

## Hot Mezza

-  **Cauliflower (V) 16**  
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) 17**  
Pan seared halloumi served with cherry tomatoes, cucumber, olives and mint.
  - Hummus with Meat 18**  
Our hummus topped with sauteed and finely cut beef and lamb. Topped with pine nuts.
  - Makanik 20**  
Spiced lamb sausages grilled then tossed in pine nuts and pomegranate molasses.
  - Beef Shawarma 22**  
AAA local top sirloin beef marinated in a home-made spice mix.
  - Chicken Wings 16**  
Lebanese-style, deep fried and tossed in olive oil, lemon, cilantro and garlic.
  - Prawns 16**  
Lebanese-style, pan-fried and tossed in olive oil, lemon, cilantro and garlic.
- ## Desserts
- Rice Pudding 10**  
Sweetened with honey and topped with pistachios.
  - Aunt Amal's Special 13**  
Home cooked dried fruits and nuts topped with a scoop of ice cream.
  - Nutty Avocado 14**  
Mashed avocados with walnuts, cashews, pistachios and honey.



Ask your server about gluten and other allergy alternatives.