



## BRUNCH

### HUMMUS BALILA (V)

CHICKPEAS IN OLIVE OIL, GARLIC AND PARSLEY

### FOUL MOUDAMMAS (V)

CRUSHED BROAD BEANS IN OLIVE OIL, GARLIC AND PARSLEY

### MANAKISH ZAATAR (V)

FLAT BREAD WITH LEBANESE THYME, SESAME SEEDS, ONION AND OLIVE OIL

### MANAKISH CHEESE (V)

FLAT BREAD WITH HALLOUMI CHEESE

### LAHME BAAJIN

FLAT BREAD WITH MINCED LAMB, FINELY CHOPPED TOMATO AND ONION

## SOUPS

### LENTIL (V)

PUREED LENTIL, RICE, ONION AND OLIVE OIL

### AADAS BEL HAMOD (V)

LENTIL, RICE, ONION, POTATO, SWISS CHARD, LEMON JUICE AND OLIVE OIL

### KISHEK

DRIED FERMENTED CHEESE, MINCED LAMB, GARLIC AND OLIVE OIL

## DIPS

### HUMMUS (V)

PUREED CHICKPEAS WITH TAHINI PASTE

### **HUMMUS BEIRUTY (V)**

PUREED CHICKPEAS WITH TAHINI PASTE MIXED WITH PARSLEY AND CHILLI

### **HUMMUS WITH AWARMA**

PUREED CHICKPEAS WITH TAHINI PASTE TOPPED WITH MINCED LAMB

### **MOUTABAL (V)**

PUREED CHARGRILLED AUBERGINE WITH TAHINI PASTE

### **LABNEH (V)**

STRAINED YOGHURT. HAVE IT WITH GARLIC AND/OR MINT IF YOU PREFER

### **MUHAMMARA (V)**

HOT AND SWEET PUREED RED PEPPER AND CHOPPED WALNUT

### **TZATZIKI (V)**

GREEK YOGHURT WITH FINELY CHOPPED CUCUMBER AND MINT

### **TARAMASALATA**

CURED COD FISH ROE MIXED WITH OLIVE OIL AND LEMON JUICE

### **FAVA BEAN (V)**

YELLOW SPLIT PEA PUREE WITH OLIVE OIL AND LEMON JUICE

## **COLD MEZAS**

### **STUFFED VINE LEAVES (V)**

VINE LEAVES STUFFED WITH RICE, TOMATO AND CHICKPEAS

### **FRENCH BEANS BEL ZEIT (V)**

STEWED FRENCH BEANS IN TOMATO, ONION, GARLIC AND OLIVE OIL

### **OKRA BEL ZEIT (V)**

STEWED OKRA IN TOMATO, ONION, GARLIC AND OLIVE OIL

### **AUBERGINE MOUSAKAAT (V)**

LAYERED AUBERGINE COOKED WITH TOMATO, CHICKPEAS, ONIONS AND GARLIC

### **MOJADDARA (V)**

PUREED LENTIL AND RICE SERVED WITH FRIED ONIONS

### **KIBBEH NAYEH**

RAW MINCED LAMB TARTAR MIXED WITH BULGUR WHEAT AND 7 SPICE

### **HABRA NAYEH**

RAW MINCED LAMB TARTAR MIXED WITH 7 SPICE

### **AUBERGINE EL RAHIB (V)**

FINELY CHOPPED GRILLED AUBERGINE, ONION, TOMATO AND GARLIC IN OLIVE OIL AND LEMON JUICE

### SHANKLEESH (V)

LEBANESE SPECIALITY AGED CHEESE IN THYME, CHOPPED TOMATO, ONION AND PARSLEY IN OLIVE OIL

### BASTURMA

THINLY SLICED PIECES OF AIR CURED DRIED BEEF

### BATRAKH

THINLY SLICED SALTED AND SMOKED FISH ROE

### MAKDOUS (V)

PICKLED BABY AUBERGINES STUFFED WITH WALNUTS AND RED PEPPERS IN OLIVE OIL

### KABIS – HOUSE PICKLES (V)

A SELECTION OF PICKLED CUCUMBERS, PEPPERS, TURNIPS AND CARROTS

## HOT MEZAS

### SPINACH FATAYER (V)

TRIANGLE PASTRIES STUFFED WITH SPINACH, ONION AND LEMON JUICE

### LAMB SFEEHA

OPEN TOP SQUARE PASTRIES STUFFED WITH MINCED LAMB, PINE NUTS, TOMATO AND ONION

### LAMB SAMBOUSEK

HALF MOON PASTRIES STUFFED WITH MINCED MEAT, ONIONS AND PINE NUTS

### LAMB KIBBEH

MINCED LAMB AND BULGUR WHEAT SHELLS STUFFED WITH MINCED LAMB, ONIONS AND PINE NUTS

### PUMPKIN KIBBEH (V)

PUMPKIN AND BULGUR WHEAT SHELLS STUFFED WITH SPINACH, ONIONS AND WALNUTS

### FETA CHEESE RIKAKAT (V)

FILO PASTRY PARCELS STUFFED WITH FETA CHEESE AND PARSLEY

### FALAFEL (V)

FRIED BROAD BEAN BALLS SERVED WITH PICKLES, TOMATO, PARSLEY AND TARATOUR SAUCE

### BATATA HARRA (V)

FRIED POTATO CUBES IN CORIANDER, CHILLI AND GARLIC

### GRILLED HALLOUMI CHEESE (V)

SLICED HALLOUMI PIECES COOKED ON THE GRIDDLE

### SPICY SOJUK

ARMENIAN SPICY SAUSAGE COOKED WITH TOMATO AND GARLIC

### MAKANEK

LAMB SAUSAGE WITH PINE NUTS COOKED WITH LEMON JUICE

**SAUTÉED CHICKEN LIVERS**  
CHICKEN LIVERS COOKED IN LEMON JUICE

**JAWANEH**  
GRILLED CHICKEN WINGS MARINATED IN CORIANDER AND GARLIC

## **SALADS**

**ELENE'S KITCHEN SALAD**  
CONCHIGLIE PASTA, PRAWNS, CUCUMBER, GHERKINS AND APPLES MADE WITH HOMEMADE MAYONNAISE AND ZATAAR

**TABBOULEH (V)**  
FINELY SLICED PARSLEY, BULGUR WHEAT, TOMATO AND ONION IN LEMON JUICE AND OLIVE OIL

**FATTOUSH (V)**  
CHOPPED MIXED SALAD, BAKLE, TOMATO, CUCUMBER, MINT, RADISH, SUMAC AND TOASTED PITTA BREAD

**GREEK SALAD (V)**  
SLICED TOMATO, CUCUMBER, ONION, SWEET PEPPER, FETA CHEESE, OLIVES, OREGANO IN OLIVE OIL AND LEMON JUICE

**ORANGE & BEETROOT (V)**  
SLICED ORANGE, FENNEL AND BEETROOT IN OLIVE OIL AND RED WINE VINEGAR

**ZAATAR & ROKKA (V)**  
FRESH THYME AND ROCKET IN OLIVE OIL AND LEMON JUICE

## **MAIN COURSE**

**LAMB MESHWI**  
MARINATED LAMB CUBES, BABY ONIONS AND TOMATO ON SKEWERS

**LAMB KAFTA**  
MINCED LAMB, ONION, PARSLEY AND MIXED SPICES ON SKEWERS

**CHICKEN TAOUK**  
MARINATED CHICKEN FILLET CUBES ON SKEWERS

**MIXED GRILL**  
A SELECTION OF LAMB MESHWI, LAMB KAFTA AND CHICKEN TAOUK SKEWERS

**KIBBEH BISSAYNIYEH**  
MINCED LAMB AND BULGUR WHEAT PATTIES STUFFED WITH MINCED LAMB, ONION AND PINE NUTS. SERVED WITH CUCUMBER & YOGHURT

**LAMB CUTLETS**  
MARINATED LAMB CUTLETS

## **ROASTED BABY CHICKEN**

SPIT ROASTER BABY CHICKEN SERVED WITH GARLIC SAUCE

## **TOMATO STEWED KIBBEH**

MINCED LAMB AND BULGUR WHEAT SHELLS COOKED IN TOMATO SAUCE. SERVED WITH RICE

## **YOGHURT STEWED KIBBEH**

MINCED LAMB AND BULGUR WHEAT SHELLS COOKED IN YOGHURT AND GARLIC SAUCE. SERVED WITH RICE

## **LAMB WITH RICE**

ROAST LEG OF LAMB PIECES SERVED WITH RICE, ROASTED NUTS AND A GRAVY SAUCE

## **CHICKEN WITH RICE**

ROAST CHICKEN SERVED WITH RICE, ROASTED NUTS AND A GRAVY SAUCE

## **COD SAYADIYEH**

COD FILLET SERVED WITH BROWNEED RICE, ROASTED NUTS AND A GRAVY SAUCE

## **MOLOKHIYE**

STEWED MOLOKHIYE LEAVES SERVED WITH RICE, CHICKEN, PITTA CROSTINI AND A MIGNONETTE SAUCE

## **CHICKEN MOGHRABIYEH**

MOGHRABIYEH BALLS STEWED WITH CHICKPEAS, CHICKEN AND BABY ONIONS

## **OKRA WITH LAMB**

OKRA AND LAMB TOMATO STEW. SERVED WITH RICE

## **FLAT BEANS WITH LAMB**

FLAT BEANS AND LAMB PIECES WITH GARLIC, ONION AND A TOMATO SAUCE. SERVED WITH RICE

## **LAMB SHAWARMA**

SLICES OF MARINATED LAMB SERVED WITH PICKLES, TOMATO, PARSLEY AND TARATOR SAUCE

## **CHICKEN SHAWARMA**

SLICES OF MARINATED CHICKEN SERVED WITH PICKLES, TOMATO, PARSLEY AND TARATOR SAUCE

## **MIXED SHAWARMA**

SLICES OF MARINATED LAMB AND CHICKEN SERVED WITH PICKLES, TOMATO, PARSLEY AND TARATOR SAUCE

## **SHISH BARAK**

LAMB AND PARSLEY DUMPLINGS IN A YOGHURT, GARLIC AND CORIANDER STEW. SERVED WITH RICE

## **FATTET AUBERGINE**

BAKED AUBERGINE TOPPED WITH MINCED MEAT, PINE NUTS AND RICH TOMATO SAUCE SERVED WITH YOGHURT AND CRISPY PITA CROUTONS

## **MAKLOUBET AUBERGINE**

JORDANIAN RICE DISH WITH LAYERS OF AUBERGINE, LAMB, TOMATO AND PINE NUTS

## **KOUSSA MEHSHI**

WHITE MARROW COURGETTES STUFFED WITH RICE AND MINCED MEAT COOKED IN A TOMATO SAUCE

## **SAMKE HARRA**

SEA BASS FILLETS IN A CHOPPED WALNUT AND TAHINI SAUCE

### WHOLE GRILLED SEABASS

SEABASS FISH MARINATED WITH LEMON, SEA SALT AND PEPPER

### FRIED RED MULLET

DEEP FRIED WHOLE RED MULLET FISH

### GARLIC KING PRAWNS

GRILLED KING PRAWNS MARINATED IN GARLIC AND PARSLEY

## SIDES

### PLAIN RICE (V)

PLAIN COOKED BASMATI RICE

### RICE WITH VERMICELLI (V)

BASMATI RICE AND VERMICELLI

### RICE WITH MINCED MEAT

BASMATI RICE COOKED WITH MINCED LAMB

### MOUDARDARA (V)

LENTIL AND RICE SERVED WITH FRIED ONIONS

### SEASONAL VEGETABLES (V)

GRILLED AUBERGINE, COURGETTE, SWEET PEPPER AND TOMATO

### CUCUMBER & YOGHURT

CHOPPED CUCUMBER, YOGHURT AND DRIED MINT

## DESSERTS

### SEASONAL FRUIT TART

ORANGE & ALMOND, PLUM, RASPBERRY CRÈME PATISSERIE, STRAWBERRY CRÈME PATISSERIE

### ELENE'S CHOCOLATE CAKE

RICH CHOCOLATE CAKE WITH A SOFT GOOEY CENTRE