

*For the Table
Green olives pickled with wild
fennel Lebanese and Iranian pickled
vegetables Wood-fired pita bread
and za'atar*

COLD MEZZA

HUMMUS WITH
TRUFFLE OIL (VG)..... \$28

B 0.32 *A love affair of chickpeas,
tahini and truffle oil*
kg CO₂e

HUMMUS LAHM (N)(H)..... \$32

E 5.06 *Hummus with spiced beef,
pomegranate molasses and pine nuts*
kg CO₂e

HUMMUS (VG)..... \$25

B 0.37 *A love affair of chickpeas,
olive oil and tahini*
kg CO₂e

MOUTABEL (D) \$24

B 0.37 *Smoked eggplant, tahini & sumac*
kg CO₂e

MUHAMMARA (G)(N)(VG)..... \$26

B 0.39 *Roasted red pepper, walnut,
pomegranate & Aleppo pepper*
kg CO₂e

WARAK ENAB (VG)..... \$24

B 0.24 *Vine leaves stuffed with
savoury spiced rice*
kg CO₂e

ASSORTED COLD MEZZA

PLATTER (G)(D)(N) \$38

A 0.43 *Hummus, muhammara,
warak enab, moutabel*
kg CO₂e

HOT MEZZA

BATATA HARRA (VG)..... \$24

B 0.55 *Lebanese spicy potatoes with red
pepper paste, lemon and coriander*
kg CO₂e

CHICKEN WINGS (H)(D) \$28

D 1.84 *Fried chicken wings cooked with
garlic butter coriander*
kg CO₂e

FRIED CALAMARI (SF)(G)..... \$28

C 1.79 *Crispy calamari with harissa toum*
kg CO₂e

LEBANESE LAMB MAKANEK (H)(N)..... \$34

E 3.54 *Lebanese mixed spice sausage with
lemon, pine nuts and coriander*
kg CO₂e

GRILLED HALLOUMI (D) \$28

D 1.22 *Served with green olive,
caper leaf & lemon*
kg CO₂e

BROAD BEAN FALAFEL (VG)..... \$26

B 0.46 *Aged tahini sauce*
kg CO₂e

KEBBEH MAKLIEH (H)(G)(N)(D) \$30

E 2.58 *Minced lamb stuffed with
burghul and pine nuts*
kg CO₂e

KING PRAWN SKEWERS (SF)(D)(G)..... \$32

D 1.84 *Toum, kataifi and smoked eggplant*
kg CO₂e

RAKAKAT JIBNEH (D)(G)..... \$25

B 0.25 *Lebanese crispy cheese rolls*
kg CO₂e

SPICED LAMB RIBS (H)..... \$48

E 5.92 *Served with pomegranate and
roasted sesame*
kg CO₂e

ALI KAZAN KEBAB (H)(D)(G)(N) \$36

E 3.95 *Pure black angus beef,
smoked eggplant, yogurt &
aleppo pepper, roasted pine nuts*
kg CO₂e

S | Supplement Charge

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*Our bread is cooked on
a custom made Saj oven*

—


*an oven that ensures our
breads are light, soft & pillowy.*

SALAD


CRACKED WHEAT & TOASTED
ALMOND (G)(D)(N) \$26

 **0.41** *Fresh coriander leaves, feta cheese
and pomegranate*
kg CO₂e


TABBOULEH OF SPRING
BEANS (G)(VG) \$28

 **0.31** *Tomato, fresh mint leaves,
burghul and lemon*
kg CO₂e

SMOKED EGGPLANT (D)(N) \$28

 **0.18** *Walnut, golden raisin, pomegranate
and fresh coriander*
kg CO₂e

ARABIAN GREEN SALATA (VG) \$28


 **0.27** *Fresh green lettuce, cherry tomato,
cucumber, olives*
kg CO₂e

SLOW COOKED OCTOPUS (SF) \$30

 **1.28** *Preserved lemon, capers & dill*
kg CO₂e

SOUP

MOROCCAN HARIRA SOUP (H) \$30

 **1.56** *Lamb, chickpeas, green lentil,
tomato and Moroccan spice*
kg CO₂e

SHORBET EL ADAS (VG)(G) \$26

 **0.41** *Red lentil, Lebanese spice*
kg CO₂e


*The tagines on our menus
are prepared using
traditional methods*

—


*cooked on the stove top over
an open flame to infuse
the dishes with flavour.*

TAGINE

SEAFOOD TAJINE (SF)(D)(G) \$75


 **4.59** *Served with couscous, spiced &
fragrant tomato, cumin, coriander*
kg CO₂e

FREE - RANGE CHICKEN (H)(N)(G) ... \$70

 **4.70** *Olives, preserved lemon, cashew &
tomato with couscous*
kg CO₂e

LAMB SHANK WITH DRIED \$85

PLUMS (H)(D)(G) **S. \$24**

 **6.03** *Tender braised lamb shank,
served with couscous*
kg CO₂e

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MAIN COURSE


SHISH BARAK (H)(D)(G)(N)\$55

 Beef dumpling, in warm garlic yogurt, coriander and aleppo pepper sauce served with vermicelli rice


DAWOOD BASHA (H)(D)(N)(G)\$55

 Meat balls stew cooked in tangy tomato sauce, served with vermicelli rice

BAKED SEABASS (SF)(D)(G)(N).....\$55

 With walnut, herb crust and tahini yogurt, served with mixed salad

SAFFRON COUSCOUS & VEGETABLES (VG)(G)\$42

 Chickpeas, carrot, cauliflower, potato, broccoli, olives, saffron

Glossary —

Chermoula condiment made with parsley, garlic, citrus & spices

Ezme mashed tomatoes, red pepper, onion, garlic, lemon juice

Labneh a soft middle eastern cheese made from strained yogurt

Sumac tangy spice from the Middle East

Tahini sauce made from toasted, ground sesame seeds

Toum Lebanese garlic sauce similar to aioli

Za'atar spice mixture of sesame seeds, sumac, salt & spices

Traditional kebabs grilled over an open flame & coals.


Marinated slowly to infuse with the flavours of the Middle East.

GRILL


CHICKEN SHISH TAWOOK (H)(G)(N)..... \$60

 Toum & harissa sauce, jeweled rice


BLACK ANGUS BEEF KOFTA (H)(G)(N) \$70

 Soused sumac onions, jeweled rice


BARBECUED BABY CHICKEN (H)..... \$65

 Aged tahini, chermoula with hadaba fries


SPICED LAMB CUTLETS (H) \$85

 Glazed eggplant, zaatar, toum with hadaba fries

GRILLED OCTOPUS (SF)..... \$65

 Red tomato ezme, garlic sauce & coriander with jeweled rice

GRILLED KING PRAWNS (SF)(D) \$70

 Fennel, finger lime, coriander, lemon & caper butter sauce with jeweled rice

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SHARE

MALDIVIAN \$155

LOBSTER (SF)(D)(N)..... **S. \$48**

E 10+
kg CO₂e *Aleppo pepper & garlic butter
with finger lime, served with
hadaba fries*

SEAFOOD PLATTER (SF)(D)..... \$125

E 9.20
kg CO₂e *Grill lobster tail, reef fish, **S. \$38**
calamari, prawn with parsley
lemon butter sauce,
mixed leaves, jeweled rice*

MIXED KEBAB & KOFTA \$115

PLATE (H)(D)(N)(G)..... **S. \$38**

E 7.85
kg CO₂e *Chicken tawook, beef kebab,
lamb chops seven spice, angus
beef kofta, accompaniments &
antakya bread*

DESSERT

MAHALABIA (D)(N)..... \$22

B 0.73
kg CO₂e *Rose water, pistachio,
strawberry ice cream*

UMM ALI (D)(G)(N)..... \$24

C 1.06
kg CO₂e *Egyptian bread pudding
with nuts and raisin*

BAKLAVA (D)(G)(N) \$26

C 1.71
kg CO₂e *Served with vanilla ice cream*

PISTACHIO ICE CREAM (D)(G)(N)..... \$24

C 1.58
kg CO₂e *Choux au craquelin,
Iranian pistachios*

COCONUT LABNEH

ICE CREAM (D)(G)..... \$22

C 0.64
kg CO₂e *New season fruits, spiced syrup,
candied buckwheat*

RICE PUDDING (VG)(N) \$22

B 0.39
kg CO₂e *With dried coconut and fresh orange*

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