

BREAKFAST

EGGS

SUNNY SIDE UP EGGS / 5.50

2 eggs fried with village butter in the oven

OMELETTE / 9.50

Make your own, add 3 toppings from: diced meat, soujok, makanek, mushroom, cheese, halloumi, onion, potato

SHAKSHOUKA EGGS / 7.50

Scrambled eggs with caramelised onions, tomatoes & parsley

HOMEMADE BAKERY / 6.95

JIBNEH MANAKISH

Topped with roasted slices of Halloumi cheese, sesame seeds

LAHEM BIL AJINE

Topped with marinated minced lamb loin, fresh tomato, parsley, capsicums, thyme

ZAATAR MANAKISH

Topped with Zaatar (A blend of wild thyme, sumac, and sesame seeds mixed with oil)

FATAYER

Pastry stuffed with spinach, tomatoes, onions, sumac, olive oil (vg n)

SERVED DAILY FROM 9 TO 12

BREAKFAST MEZZA / 5.00

FOUL MOUDAMAS

Cooked fava beans served with olive oil, garlic, onion & lemon juice (v)

BALILA

Boiled chickpeas mixed with garlic, salt, cumin & olive oil

SOFT CHEESE

Homemade white creamy cheese served with or without garlic topped with olive oil

DESSERTS / 6.00

BAKLAWA

Layers of filo pasrty stuffed with nuts topped with wild honey

MOUHALABIA

Rice powder & cornflour with milk fragrancd with rose water & organge blossom water, topped with mixed nuts

KNAFEH

Bed of semolina & sweet cheese with syrup and orange blossom

HOT MEZZA

SPICY POTATOES / 7.00

Potatoe cubes, garlic, coriander, capsicum, chillies (vg gf)

FALAFEL / 7.00

Chickpeas, fava beans, coriander, garlic, chilly, tahini (vg gf)

FATAYER / 7.00

Pastry stuffed with spinach, tomatoes, onions, sumac, olive oil (vg n)

CHICKEN WINGS / 7.00

Flavored with garlic, lemon, char-grilled (gf)

ARAYES / 7.50

Grilled Lebanese bread stuffed with lamb kafta

CRISPY CHEESE / 7.50

Fillo pastry with halloumi, feta, kashkaval cheese, onions, herbs (v)

LAYALINA CHICKEN LIVER / 8.00

Chicken liver, shallots, capsicum, lemon, pomegranate molasse (gf)

SELECTION OF SHARING PLATES

CALAMARI / 8.00

Deep fried in black sesame batter (d)

HALLOUMI GRILLED / 8.00

Sesame seeds, extra virgin olive oil (v d gf)

MAKANEK / 8.00

Homemade lamb sausages, coriander and spices, lemon (n gf)

SOUJOK / 8.00

Homemade spicy lamb sausages, garlic, spices, chilli, tomatoes (n gf)

SAMBOUSEK LAMB / 8.00

Pastry stuffed with minced lamb, onions

KEBBEH / 8.00

Crushed wheat shell stuffed with minced lamb, onions (n)

HUMMUS LAMB / 9.00

Hummus topped with diced lamb fillet, pine nuts (n gf)

FISH & SEAFOOD

SEA BASS SAFFRON / 21.50

Sea bass fillet, lemon saffron sauce (gf)

KING PRAWNS / 22.00

Grilled marinated king prawns, lemon, dill, virgin olive oil (gf)

ROAST FISH (SAYADIEH) / 19.00

Roast white fish fillet served with brown rice, sesame paste, brown sauce, nuts, fried onions (n gf)

LEBANESE WRAPS

FALAFEL / 5.50

Falafels with tahini sauce, parsley, fresh tomatoes (vg)

HALLOUMI / 6.50

Char-grilled halloumi cheese, fresh tomatoes, cucumber, mint leaves, olives, sesame seeds

CHICKEN SHAWARMA / 6.50

Thinly sliced marinated and grilled chicken, garlic sauce, fresh tomatoes, lettuce

LAMB SHAWARMA / 6.50

Thinly sliced marinated and sautéed lamb fillet, tahini sauce, fresh tomatoes, parsley, onions, sumac

SHISH TAOUK / 6.50

Char-grilled skewers of marinated chicken cubes, garlic sauce, lettuce, fresh tomatoes

IN BAKED LEBANESE BREAD

LAMB CUBES / 6.50

Marinated lamb cubes grilled on a skewer, hummus, parsley, homemade pickles, fresh tomatoes, onions, sumac

KAFTA / 6.50

Char-grilled minced lamb skewers, hummus, fresh tomatoes, onions, sumac, parsley

SOUJOK / 5.50

Homemade spicy lamb sausages with garlic, spices, hummus, fresh tomatoes (n)

MAKANEK / 6.50

Homemade lamb sausages, hummus, fresh tomatoes (n)

GRILL & SHAWARMA

LAYALINA CHICKEN RICE / 19.50

Traditional saffron basmati rice with chicken, herbs, nuts, sultanas (n gf)

BABY CHICKEN / 18.00

Half of marinated boneless free-range chicken, char-grilled

SHISH TAOUK / 19.00

Char-grilled skewers of marinated chicken cubes

KAFTA / 18.00

Char-grilled minced lamb skewers flavoured with onions, parsley and spices

SPICY KAFTA / 18.50

Kafta with spicy smoked tomato sauce

LAMB SKEWERS / 21.00

Grilled marinated lamb cubes

MEAT MERGE PLATTER / 24.00

Mixed grilled kafta, shish taouk, lamb cubes, cutlets

GRILLED CUTLETS / 22.00

Char-grilled marinated lamb chops

CHICKEN SHAWARMA / 18.50

Thinly sliced marinated and sautéed chicken, lettuce, tomatoes, cucumber, garlic, chilli sauces

LAMB SHAWARMA / 18.50

Thinly sliced marinated and sautéed lamb fillet, grilled tomatoes, onion, sumac parsley, tahini, chilli sauces

COLD MEZZA

TABBOULEH / 7.50

Parsley, tomatoes, onions, crushed wheat, mint, lemon, olive oil (vg)

HUMMUS / 6.50

Chickpeas, tahini, lemon, olive oil, parsley (vg gf)

HUMMUS CORIANDER/SPICY / 7.50

Chickpeas, tahini, lemon, coriander, green chilli, olive oil (vg gf)

MOUTABEL / 7.50

Char-grilled aubergines, garlic, tahini, lemon (vg gf)

SELECTION OF SHARING PLATES

VINE LEAVES / 7.50

Stuffed with rice, tomatoes, parsley, mint, lemon, olive oil (vg gf)

AUBERGINE RAHEB / 7.50

Char-grilled aubergines, red pepper, onions, tomatoes, lemon, parsley, olive oil (vg gf)

SPICY CHEESE / SHANKLISH / 7.50

Homemade spicy cheese, tomatoes, onions, parsley, olive oil (v d gf)

STEWES, SOUPS & SALADS

BAMIAH / 16.00

Okra, tender lamb cubes, tomatoes, onions, served with rice (gf)

MOUSAKAA / 16.00

Baked aubergine, chickpeas, tomatoes, onions served with rice (vg gf)

CHEF'S SPECIAL LAMB SHANK / 16.00

Slow cooked lamb shank with tomatoes, mushrooms, mixed herbs (n gf)

TODAY'S SPECIAL SOUP / 6.50

LEBANESE VILLAGE / 9.50

Baby field greens, cherry tomatoes, cucumbers, olives, feta, fresh peppers, pomegranate (v d gf)

CHICKEN SALAD / 11.50

Green leaves, cherry tomatoes, cucumber, sesame seeds, wild oregano, grilled chicken fillet (gf)

FATTOUSH / 8.00

Lettuce, cherry tomatoes, cucumber, radish, olive oil vinaigrette, roasted Lebanese bread (vg)