

Cold Mezza

THE INFAMOUS TRADITIONAL LEBANESE TABBOULEH

Finely chopped parsley with tomatoes bulgur and a drizzle of olive oil

FATTOUSH TOPPED WITH GRILLED HALLOUMI

Traditional Lebanese salad made of tomato, cucumber, radish, capsicum, rocca leaves, parsley, fresh thyme, and purslane, spring onions, mint leaves and grilled Halloumi

HUMMUS

Traditional blended chickpeas with tahini

HUMMUS WITH PESTO

Blended chick peas with pesto sauce

LABNEH WITH ZAATAR

With green olives salad

CAULIFLOWER SALAD

Marinated with garlic & coriander

MOUTABAL

Eggplant purée garnished with pomegranate

MUHAMMARA

Bread crumbs with chili tomato paste, pomegranate and walnuts

WARAK INAB

Stuffed vine leaves with rice, tomato and mixed vegetables

Hot Mezza

BATATA HARRA

Potato cubes, fresh coriander, peeled tomatoes and spicy shatta

FALAFEL LOLLIPOPS WITH CHICKEN

Served with Tahini Sauce and a Pickled Arabic Salad

ORIENTAL FETA CHEESE BALLS

Deep fried feta cheese served with herbed tomato salad

KIBBEH

Homemade kibbeh stuffed with minced beef, lamb fat, onions and pine nuts

SAMBOUSEK JEBNEH

Stuffed with white cheese

JWEINEH WITH PROVINCIAL

Traditional wings with a special homemade provincial sauce

SAWDA

Sautéed chicken liver with coriander, corn flour and pomegranate molasses

SAMBOUSEK

Puff pastry stuffed with minced meat and lamb fat

Dessert

SEASONAL SLICED FRUITS