

## **HARIRA SOUP | 9**

Red lentils, fresh coriander, chick peas, parsley, spices

## **COLD MEZES**

(continuous service all day)

3 mezzes (cold or hot) comes with 1 naan

5 mezzes (cold or hot) comes with 2 naans

### **ZEITOUN | 12**

Green olives marinated and grilled, lemon, garlic, thyme, onions, pepper

### **LABNEH | 12**

Pressed yogurt, Lebanese olive oil, mint, zaatar

### **HUMMUS | 12**

Chickpea puree with tahini, lemon juice, garlic, Lebanese olive oil

### **EGGPLANT CAVIAR | 12**

Eggplant, garlic, red pepper, Lebanese olive oil, cumin, coriander

### **BABA GANOUSH | 12**

Eggplant, cow yogurt, tahini, lemon, smoked paprika, Lebanese olive oil

### **MARINATED MUSHROOMS | 14**

Lebanese olive oil, garlic, smoked paprika

### **HUMMUS, | 14**

#### **Marinated mushrooms**

Chickpea puree, tahini, lemon juice, garlic, marinated mushrooms, pita chips

### **BATINGEN | 14**

Marinated eggplant stuffed with walnuts and garlic, green shallots

### **MUHAMARA | 14**

Red peppers puree, pomegranate paste, walnut (gluten)

### **HUMMUS Pesto of basil | 14**

chickpeas, tahini, lemon

### **LABNEH Grilled green olives | 14**

Pressed yogurt, Lebanese olive oil, mint, zaatar

## **FATTOUSH SALAD | 18**

Lebanese must-have salad!

Roman salad, cucumbers, cherry tomatoes, pita chips with zaatar, radish, green shallots, mint, parsley & house pomegranate paste dressing.

## **HOT MEZES**

(continuous service all day)

### **BATATA | 10**

Sauted potatoes, garlic, coriander, lemon, Aleppo pepper

### **VEGGIE KIBBEH | 14**

Bulgur and pumpkin kibbeh stuffed with vegetables, served with humus (gluten)

### **ARNABITE | 14**

Roasted cauliflowers served with tarator (tahini and lemon juice sauce)

### **MERGUEZ | 16**

Grilled sausages, red peppers, onions, Lebanese olive oil, Aleppo spice

### **HALLOUMI RUMI | 16**

Grilled cheese, black olive crumble, smoked paprika

### **KIBBEH | 16**

Bulgur patties stuffed with meat, served with humus (gluten)

### **PASTILLA | 18**

Puff pastry filled with chicken, almonds, eggs and coriander.  
Saffron organic maple syrup (gluten)

### **GRILLED SQUID | 17**

Eggplant caviar, herb, lemon and olive oil emulsion

## **SIDES**

### **HARISSA | 2**

Tunisian hot sauce

### **BASMATI RICE | 5**

Saffron Iranian style basmati rice

### **NAAN | 3**

Traditional Indian bread

### **MIXED RICE | 7**

Iranian style basmati rice, raisins, almonds and pistachios

## **SIGNATURE DISHES**

All served with basmati rice cooked Iranian style with saffron butter

### **SULEYMAN | 26**

Chicken high thigh, preserved lemon, green olives, coriander

### **DJAJ MESHWY | 28**

Grilled marinated chicken, fresh lemon, olive oil, oregano,  
roasted pistachios and almonds

### **KAREZ KEFTA | 30**

Beef meat patties with spices, cherry sauce, Aleppo pepper, organic honey and  
pomegranate molasses (gluten)

### **FEZ | 42**

7 hours braised lamb shank, fig and organic honey sauce, pistachios and almonds  
(gluten)

## **MAIN DISHES**

### **MOUJJADARA | 23**

Lentils, bulgur, caramelized onions, marinated eggplant stuffed with walnuts

### **MOUSSAKA | 24**

Vegetables stew with eggplant, tomatoes, garlic, onions, yogurt, crispy onions

### **LAMB KEFTA | 32**

lamb patties with spices, coriander pesto, origano, lemon (gluten)

### **SAMKE | 34**

White fish, chermoula sauce and mango salsa

### **MUHAMARA CRUSTED SALMON | 36**

Cooked in the oven, mango and lemon emulsion, olive oil, saffron (gluten)

## DESSERTS

Even better when we share!

**Creamy PANNACOTTA | 9**  
Chocolate, red fruit coulis, pistacchio

**AFGHAN PUDDING | 9**  
A must-have dessert from the  
Middle-East

Milk, rose water, cardamom (gluten)

**BAKLAWA | 9**  
Traditional pastries

**KOUNAFFEH | 12**  
Traditional Syrian dessert

Melted cheese, crusted wheat semolina,  
saffron orange water blossom

## HOT DRINKS

**MOROCCAN TEA S/ M/ L| 7/ 9/ 11**  
Green tea, fresh mint & organic sugar.

**IRANIAN TEA S/M| 7/ 9**  
Ceylan black tea, cardamom seeds

**GREEN TEAS | 4.25**  
Genmaicha/ bocha. Japan.  
Scented Hojicha (lemongrass, ginger)

**WULONG TEAS | 4.50**  
Shui Hsien. China

**BLACK TEAS | 4.25**  
Dajeerling/ Earl Grey  
Scented Ceylan (pomme-granate, hibiscus,  
rose, berries)

**HERBAL | 4**  
Chamomile/ verbena/  
fresh mint, raspberry  
Lemon, ginger, organic honey | **5.50**

**COFFE (Cafés Détour)**  
Espresso  
Simple/Double| **3.25/ 3.75**  
Cappuccino/ Latte| **4.50**  
Turkish |**4.50**  
Spicy |**5**

**HOT CHOCOLATE | 4.50**  
100% Extra raw cocoa from Barry

## HOMEMADE JUICE AND SOFT DRINKS

### HOMEMADE JUICES

#### **MANGO LASSI | 8**

Yogurt, mango puree and orange  
blossom

#### **GINGER JUICE | 9**

Fresh ginger, nutmeg, fresh lemon &  
orange juice

#### **BISAP | 9**

Hibiscus infusion, nutmeg, orange  
blossom and fresh mint

### **ICED MINT or HIBISCUS**

#### **LEMONADE | 9**

**BOTTLE JUICE | 6** Mango, orange, cherry, pomegranate

**BOYLAN COLA OU GINGER ALE | 7** Cane sugar soda

**WATER •Sparkling or still 750ml | 7, Sparkling 355ml | 4**

### HOMEMADE MOCKTAIL

#### **RUMI | 8**

Pomegranate juice, mint, orange  
blossom

#### **HAFEZ | 8**

Green tea, mango, lime, organic  
honey, fresh mint

#### **KARKADE | 8**

Ceylan tea, raspberry, lemon, vanilla  
syrup, mint

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**Come and enjoy the table d'hote (starter + main)**

**25\$**

**Everyday from Wednesday to Sunday 11.00am to 3.00pm**

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