

MAIN MENU

“Food
is Love
Made
Visible”

MANOUSHE *zaatar and manoushe are the identity of Lebanon*

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|----------|---|-------|
| V | Zaatar Manoushe | 850 |
| | Cheese Manoushe | 800 |
| | Zaatar & Feta Cheese Manoushe | 900 |
| | Manoushe topped with zaatar and Labneh, topped with cucumber and tomatoes | 1 100 |

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| M | Armenian Lahmbajine | |
| | Spiced beef topped with tomatoes | 1 000 |

Additional Manoushe Toppings –

- 1 Poached Egg 100
- 2 Chicken Sausages 350

BENEDICT AU LIBAN

Small pastry rounds of Zaatar Manoushe filled with labneh sandwich style, topped with a rocket salad and a poached egg, drizzled with a delicious Dijon mustard and Maple syrup dressing 1 200
Vegan option available and Avocado when in season

SALADS

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| V | Tabbouleh | Large | 1 000 | Small | 750 |
| | <i>Parsley, mint, tomato, cucumber, green onion & quinoa</i> | | | | |

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| | Flat Green Lentil Salad | <i>vegan option available</i> | | | |
| | | Large | 1 100 | Small | 800 |
| | <i>Tossed in a delicious pomegranate and smokey balsamic dressing, covered in olive oil and feta cheese topping</i> | | | | |

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| V | Fattoush | Large | 1 300 | Small | 800 |
| | <i>Fresh organic greens served with delicious Lebanese fattoush sauce</i> | | | | |

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| V | Kammouneh | | | | 1000 |
| | <i>Burghul and tomatoes, onions and spices, salad, filled and layered with the tastes of wild herbs from south Lebanon.</i> | | | | |

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| V | Soup of the Day | | | | 790 |
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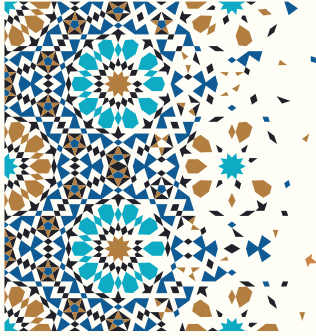
LEBANESE MEZZEH DISHES

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| V | Foul Medames | 950 |
| | <i>Delicious ancient Middle Eastern recipe made with fava beans, olive oil, onion, garlic, and cumin. Traditional breakfast dish served in the Egyptian way.</i> | |

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| | Halloumi | 950 |
| | <i>Five pieces of grilled halloumi served with beetroot relish and fresh homemade chillies</i> | |

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| | 3 Fatayers | 650 |
| | <i>Delicious homemade labneh filled with spinach and spices served in a pastry boat, served with a delicious homemade “bot” chilibi</i> | |

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| | Muhamara | 950 |
| | <i>Wonderful walnut tastes mixed with red peppers and served with traditional spices of Aleppo, Syria</i> | |



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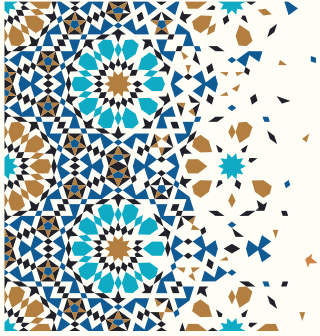
V	Lebanese Trio of Dips <i>(any of the following can be a part of your selection)</i> <i>Red pepper hummus, green basil hummus, beetroot puree with whipped yoghurt, babaghanouj</i>			1 350
	Individual Dips			450
	Baba Ghanouj	Small 450	Large 950	
	<i>Smoked aubergines filled with tahini and pomegranate molasses</i>			
V	Hummus Ballila	Small 450	Large 950	
	<i>Traditional Lebanese ballila. whole chickpeas with coriander, tomato, cumin, salt, garlic, lemon and olive oil</i>			
	Labneh			850
	<i>Strained yoghurt cheese, with delicious Lebanese Spices and garlic</i>			
Sampler Mezzeh dishes on a platter <i>6 Sample dishes to try and wet your appetite for more exciting dishes to come</i>				
				2 900

TUMMY FILLERS

M	Shish Taouk			1 350
	<i>Roasted chicken skewers with bell peppers served on a bed of spiced lebanese rice.</i>			
	Halloumi Skewers			1 000
	<i>Marinated in pesto sauce and roasted on an open grill, served with bell peppers and Persian rice.</i>			
V	Shakshouka <i>Vegan Option Available</i>			1 000
	<i>Aubergines and red peppers baked in a spicy sauce</i>			
	Fasolia	750	with rice an additional	450
	<i>Spiced bean stew with coconut cream with Persian rice</i>			
V	Butternut Kibbeh			1 100
	<i>Spicy Butternut with burghul served with tahini sauce and salad</i>			
V	Ami's 4 Beet Falafel			1 100
	<i>Chickpeas, with beetroot, chia seeds and Lebanese spices- served with a delicious tahini garlic sauce</i>			
	Green Falafel			1 000
	<i>Deep fried traditional falafel served with a tahini sauce and salad</i>			
	Galette			970
	<i>Pastry base with tomatoes and caramelised onions topped with a feta or goats cheese</i>			
M	Fish Tajun			1 400
	<i>Red snapper coated with a traditional Lebanese sauce, served with veggies</i>			
M	Filet Red snapper with rice and Veggies			1 200
M	Chicken Tajun <i>Served on a bed of rice with veggies and tahini sauce (Serves 6)</i>			4 500
M	Morrocan Lamb Harira <i>served with Persian rice and a small bowl of yoghurt</i>			1 400
V	Morrocan Vegetarian Harirra <i>served with Persian rice and a small bowl of yoghurt</i>			1 250

M meat

V vegan



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TRADITIONAL FATEH DISHES *Baked Yoghurt*

Kelly's Spiced Aubergine Boat 1000
Spicy Syrian muhammara walnut mix, tomatoes, red peppers and topped with baked fateh yoghurt

Hob House Fateh 990
Filled with chickpeas, garlic, tahini and yoghurt, and chilli, then baked. Served with Lebanese toasted bread.

Traditional Courgette Fateh
Courgettes, onions topped with a spiced baked yoghurt and pine nuts, served on a base of toasted Lebanese bread

m Chicken Fateh
Chicken baked with onions, garlic and tahini, and Lebanese toasted bread, topped with a delicious baked yoghurt, dressed with pine nuts and olive oil.

m Spiced Beef Fateh
Spiced beef with onions, garlic and topped with tahini and yoghurt mix with pine nuts and toasted Lebanese bread

Small Fateh (Serves 1-2) 950 Large Fateh (Serves 4) 1 500

Non-Lebanese Options

PASTAS

Spaghetti with parsley and garlic drizzled with olive oil 650

Penne Arabiata 750
Spicy tomato, basil and herb sauce

WRAPS

Zaatar, halloumi, tahini, mint and cucumbers 750

v Zaatar with tomatoes, mint and cucumbers 750

Labneh with Lebanese bread served with tomatoes 750

KIDDIE OPTIONS

BBQ chicken wings with French fries 750

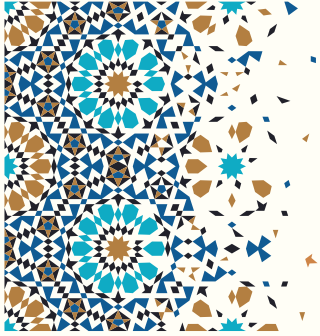
Chicken sausages served with tomato sauce 450

Chicken strips 450

Flash fried sardines 500

m meat

v vegan



DESERT

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DESSERTS

Apple Pie with Custard 750

v Chia seed pudding *organic chia seed, coconut, peanut butter and pomegranate seeds* 800

Oum Ali *Delicious Egyptian delight, filo pastry and exoctic spices topped with pistachio nuts* 800

Mahalabia *Milk based dessert with orange blossom water and topped with pistachio* 750

v Meghli 750
Delicious vegan rice flour pudding spiced with caraway, cinnamon and topped with coconut and nuts.

Affogato *A bowl of Ice cream “drowned” in a shot of deliciously dark espresso.* 700

GELATO “All Homemade”

Cinnamon, saffron & cardamom, lavender with white chocolate chunks, served with nuts
1 scoop 400 2 scoops 800

SORBET “All Homemade”

**Ask for flavours as they change according to the availability of seasonal fruit*
Per Scoop 390