

COMPTOIR
LIBANAIS

**FLAVOURS OF
LEBANON**



**ALLERGEN
MENU**



27 February 2020

Mezze	CRUSTACEANS	MILK	PEANUTS	SESAME SEEDS	EGG	FISH	NUTS	MOLLUSCS	MUSTARD	CELERY	SULPHITES & SULPHUR DIOXIDE	LUPIN	SOYA	CEREALS THAT CONTAIN GLUTEN	SUITABLE FOR VEGETARIANS	SUITABLE FOR VEGANS
Hommos				◆										◆	◆	◆
Baba Ghanuj				◆										◆	◆	◆
Natural Labné		◆		◆										◆	◆	
Selection of Dips		◆		◆							◆			◆	◆	
Mezze Platter		◆		◆	◆						◆			◆	◆	
Quinoa Tabbouleh															◆	◆
Cheese Samboussek		◆		◆	◆									◆	◆	
Fattoush														◆	◆	◆
Soup of the Day														◆	◆	◆
Batara Harra		◆		◆	◆									◆	◆	
Spiced Chicken Wings				◆												
Halloumi & Tomato		◆													◆	
Falafel		◆		◆	◆						◆			◆	◆	
Lamb Kibbeh		◆		◆	◆									◆		
Halloumi & Za'atar Man'ousha Flatbread		◆		◆										◆	◆	
Spinach Fatayer		◆		◆	◆						◆			◆	◆	

Wrap Platter

Falafel Wrap Platter		◆		◆	◆						◆			◆	◆	
Lamb Kofta Wrap Platter				◆							◆			◆		
Chicken Taouk Wrap Platter				◆							◆			◆		
Halloumi & Olive Wrap Platter		◆		◆							◆			◆	◆	

Wraps

	CRUSTACEANS	MILK	PEANUTS	SESAME SEEDS	EGG	FISH	NUTS	MOLLUSCS	MUSTARD	CELERY	SULPHITES & SULPHUR DIOXIDE	LUPIN	SOYA	CEREALS THAT CONTAIN GLUTEN	SUITABLE FOR VEGETARIANS	SUITABLE FOR VEGANS
Falafel Wrap		◆		◆	◆						◆			◆	◆	
Halloumi & Olive Wrap		◆									◆			◆	◆	
Lamb Kofta Wrap				◆							◆			◆		
Chicken Taouk Wrap				◆							◆			◆		

Salads

Grilled Halloumi Salad		◆												◆	◆	
Falafel & Fattoush Salad		◆		◆	◆						◆			◆	◆	
Grilled Chicken Salad		◆												◆		
Feta, Grilled Vegetables & Quinoa Salad		◆													◆	

Tagines & Fattets

Lamb & Prune Tagine				◆			◆							◆		
Lamb Kofta Tagine		◆												◆		
Chicken & Green Olive Tagine														◆		
Aubergine Tagine		◆		◆	◆									◆	◆	
Lamb Kofta Fattet		◆		◆	◆									◆		
Aubergine Fattet		◆		◆	◆									◆	◆	

Grill

Lebanese Lamb & Halloumi Burger		◆		◆	◆				◆		◆			◆		
Spiced Chicken Taouk Burger		◆		◆	◆				◆		◆			◆		
Mixed Grill		◆									◆			◆		
Spiced Lamb Kofta		◆									◆			◆		
Spiced Chicken Kofta		◆									◆			◆		
Marinated Chicken Taouk		◆									◆			◆		
Chicken Moussakhan							◆							◆		
Spiced Salmon Shakshuka		◆		◆	◆	◆								◆		

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Baklawa																
Hadath		◆					◆							◆	◆	
Bokaj		◆					◆							◆	◆	
Pistachio		◆					◆							◆	◆	
Namoura		◆					◆							◆	◆	
Assabee		◆					◆							◆	◆	
Kolwashkur		◆					◆							◆	◆	

Natural Yoghurt

Natural Yoghurt		◆														◆	
Date Syrup & Roasted Mixed Nuts		◆					◆									◆	
Lebanese Fig Jam		◆														◆	
Fresh Pomegranate Seeds & Orange Blossom Water		◆														◆	

Granola with Natural Yoghurt

Fresh Pomegranate Seeds & Orange Blossom Water		◆		◆			◆							◆	◆		
Date Syrup & Roasted Mixed Nuts		◆		◆			◆							◆	◆		

Breakfast

Spiced hommos				◆										◆	◆	◆	
Shakshuka with Feta		◆			◆					◆				◆	◆		
Shakshuka with Spicy Sausage		◆			◆					◆				◆			
Butter Croissant		◆			◆									◆	◆		
Butter Croissant with Lebanese Jam & Butter		◆			◆									◆	◆		
Pain au Chocolat		◆			◆								◆	◆	◆		
Halloumi Cheese & Za'atar Croissant		◆		◆	◆									◆	◆		
Raisin & Cinnamon Pastry		◆			◆		◆							◆	◆		
Lebanese Full Breakfast				◆	◆									◆			
Village Veggie Breakfast		◆		◆	◆									◆	◆		

Hot Drinks *Continued*

	CRUSTACEANS	MILK	PEANUTS	SESAME SEEDS	EGG	FISH	NUTS	MOLLUSCS	MUSTARD	CELERY	SULPHITES & SULPHUR DIOXIDE	LUPIN	SOYA	CEREALS THAT CONTAIN GLUTEN	SUITABLE FOR VEGETARIANS	SUITABLE FOR VEGANS
Cappuccino with Soya milk													◆		◆	◆
Cappuccino with Almond milk							◆								◆	◆
Latte with Cow Milk		◆													◆	
Latte with Soya Milk													◆		◆	◆
Latte with Almond Milk							◆								◆	◆
Flat White with Cow Milk		◆													◆	
Flat White with Soya Milk													◆		◆	◆
Flat White with Almond Milk							◆								◆	◆
Mocha with Cow Milk		◆													◆	
Mocha with Soya Milk													◆		◆	◆
Mocha with Almond Milk							◆								◆	◆
Espresso with Cow Milk		◆													◆	
Espresso with Soya Milk													◆		◆	◆
Espresso with Almond Milk							◆								◆	◆
Macchiato with Cow Milk		◆													◆	
Macchiato with Soya Milk													◆		◆	◆
Macchiato with Almond Milk							◆								◆	◆
Lebanese Coffee with Cow Milk		◆													◆	
Lebanese Coffee with Soya Milk													◆		◆	◆
Lebanese Coffee with Almond Milk							◆								◆	◆
Lebanese Spiced Hot Chocolate with Cow Milk		◆		◆			◆								◆	
Lebanese Spiced Hot Chocolate with Soya Milk				◆			◆						◆		◆	◆
Lebanese Spiced Hot Chocolate with Almond Milk				◆			◆								◆	◆

Cocktails

Bloody Sirine / Virgin Sirine						◆					◆			◆		
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Manchester	CRUSTACEANS	MILK	PEANUTS	SESAME SEEDS	EGG	FISH	NUTS	MOLLUSCS	MUSTARD	CELERY	SULPHITES & SULPHUR DIOXIDE	LUPIN	SOYA	CEREALS THAT CONTAIN GLUTEN	SUITABLE FOR VEGETARIANS	SUITABLE FOR VEGANS
Hommos Beirut				◆										◆	◆	◆
Hommos Shawarma				◆										◆		
Vine Leaves																
Falafel & Aubergine Burger		◆		◆	◆									◆		
Sea Bass Sayadieh				◆		◆										
Lamb Maqlooba Tagine		◆														
Man'ousha Lahme		◆		◆										◆		
Man'ousha Sausage		◆		◆										◆		
Man'ousha Halloumi		◆		◆										◆	◆	
Man'ousha Za'atar		◆		◆										◆	◆	

We prepare our food in kitchens where products containing gluten, sesame & nuts as well as other allergens are used. The allergen data detailed in this menu has been derived from supplier specifications on the allergenic ingredients that have intentionally been added to the final food product. We have taken all reasonable steps to ensure that this menu is accurate. We cannot guarantee that any product is "100% free from" any allergen due to the risk of possible cross contamination in production, supply & preparation.