

FLAVOURS OF LEBANON

• MEZZE •

Mezze Platter (V)

For one 9.95 / For two to share 19.45

Hommos, baba ghanuj, quinoa tabbouleh, falafel, natural labné, cheese samboussek, flatbread & pickles

Hommos 5.25 (Vegan)

Smooth rich chickpea purée with tahina & lemon juice

Baba Ghanuj 5.95 (Vegan)

Smoked aubergine purée, tahina, garlic & lemon juice with pomegranate seeds

Cheese Samboussek 5.75 (3 pieces) - (V)

Pastry parcels filled with cheese and mint

Falafel 5.45 (4 Pieces) - (V)

Chickpea patties, coriander, parsley, peppers, pickled turnips served with tahina sauce

Lamb Kibbeh 6.95 (3 Pieces)

Minced lamb cracked wheat parcels filled with lamb, pine nuts & onion served with mint yoghurt sauce

Sumac Batata 4.95 (V)

Spiced Lebanese potatoes with garlic, coriander, lemon juice & sumac

Halloumi & Tomato 6.95 (V) (GF)

Grilled halloumi, marinated in wild thyme and garlic, with sliced tomato, olives & fresh mint

Tabbouleh 5.95 (Vegan) (GF)

Chopped parsley, quinoa, tomato, mint & onion with a lemon & olive oil dressing

Fattoush 5.95 (Vegan)

Lebanese village salad with sumac & olive oil pita crisps & pomegranate molasses dressing

Sides

Selection of Pickles 2.95 (Vegan) (GF)

Pickled cucumbers, turnips in beetroot juice & mild green chillies

Marinated Damascus Olives 3.45 (Vegan) (GF)

Fries with Garlic Dip 3.50 (V)

• MAINS •

Grills

Served with a Comptoir salad & vermicelli rice

Mixed Grill 14.95

A selection of lamb kofta, chicken kofta & chicken taouk

Spiced Lamb Kofta 12.95

Grilled minced lamb, herbs, onion & spices

Spiced Chicken Kofta 12.45

Grilled minced chicken, herbs, peppers, onion & spices

Marinated Chicken Taouk 12.45

Grilled marinated chicken breast with garlic & fresh thyme

Lebanese Burgers

All our burgers are served with fries

Lamb & Halloumi Burger 12.95

Grilled lamb kofta burger with grilled halloumi, harissa sauce, tomato, pickled cucumber, lettuce and sesame seeds

Chicken Kofta Burger 12.45

Spiced chicken kofta pattie, parsley, chilli, pickled cucumber, tomato, lettuce and sesame seeds

Halloumi & Aubergine Burger 12.45 (V)

Grilled halloumi, aubergine in coriander marinade, garlic, tomato, pickled cucumber and sesame seeds

Falafel & Aubergine Burger 12.45 (V)

Baked falafel and aubergine pattie, tomato, lettuce, pickled cucumber, harissa sauce and sesame seeds

Fish

Sea Bass Sayadiyah 13.95

Roasted fillet of sea bass with crispy onion, rice, tahina tarator sauce, parsley and sumac

Warm Wrap Platters

Choose any wrap served with hommos & Comptoir salad

Aubergine & Falafel Wrap 9.95 (V)

Falafel with tahina, aubergines, tomato, pickled turnips & parsley

Lamb Kofta Wrap 9.95

Spiced minced lamb with hommos, pickled cucumber, onion, iceberg salad & tomato

Chicken Taouk Wrap 9.95

Marinated grilled chicken breast with garlic sauce, pickled cucumber, iceberg salad & tomato

Halloumi & Aubergine Wrap 9.95 (V)

Marinated grilled halloumi cheese with aubergines, Kalamata olives, extra virgin olive oil, tomato & fresh mint

Tagines

Slow-cooked stews served with couscous or vermicelli rice

Aubergine Tagine 11.45 (V)

Aubergine in a tomato, onion & chickpea stew

Lamb Kofta Tagine 12.95

Spiced minced lamb, tomato, chickpeas & courgette, served with mint yoghurt sauce

Chicken & Green Olive Tagine 12.95

Marinated chicken, carrots, lemon confit & green olives

Large Salads

Grilled Chicken Salad 10.45

Chargrilled marinated chicken breast, feta cheese, tomato, lettuce, spring onion, mint, pita crisps & pomegranate molasses dressing

Falafel & Fattoush Salad 9.95 (V)

Falafel served with lettuce, tomato, spring onion, mint & parsley, pita crisps & pomegranate molasses dressing

Grilled Halloumi Salad 10.45 (V)

Grilled halloumi cheese, lettuce, tomato, cucumber, olives, spring onion, radish, pita crisps & pomegranate molasses dressing

• KIDS MENU 5.95 •

This menu is available for kids under 10 years old

Pick Your Dish

Grilled Chicken Wrap

Served with hommos & fries (Milk, Sesame, Gluten, Egg)

Grilled Lamb Kofta Wrap

Served with hommos & fries (Milk, Sesame, Gluten, Egg)

Grilled Chicken Taouk

Served with rice or fries & hommos (Milk, Sesame, Gluten, Egg)

Grilled Lamb Kofta

Served with rice or fries & hommos (Milk, Sesame, Gluten, Egg)

Halloumi & Falafel Platter (V) (GF)

Grilled halloumi, falafel, fries & hommos (Milk, Sesame, Gluten, Egg)

Choose Your Drink

Mineral Water

OUR HOMEMADE LEMONADES

Roomana Leymona Toufaha Roza

Choose Something Sweet

(All of our desserts are garnished with 100's & 1000's which contain gluten)

Mango & Vanilla Cheesecake (Milk, Gluten)

Mouhalabia Milk Pudding (Milk)

A traditional Lebanese milk pudding flavoured with rose water

Vanilla Ice Cream Two scoops (Milk)

• DESSERTS •

Mango & Vanilla Cheesecake 5.95 (V)

Vanilla cheesecake topped with a layer of sweet mango, pomegranate seeds & pistachios

Orange Blossom Mouhalabia 5.95 (V) (GF)

A traditional Lebanese milk pudding with date, fig, apricot, prune, sesame seeds & sultana compote

Chocolate Brownie 5.95 (V)

Chocolate brownie and vanilla ice cream served with tahina, date molasses and halva

Baklava Selection 5.95 (V) (6 Pieces)

Ice Cream

3 scoops of Vanilla Ice Cream with one of your favourite toppings for 5.50 or plain for 4.95

• With Date & Tahina Molasses

• With Date, Figs, Apricot, Prunes and Sultanas Compote

• DRINKS •

Homemade Lemonades

Regular 2.95 / Large 3.75

Toufaha

Apple, mint & ginger

Leymona

Lemon & lime

Roomana

Pomegranate & orange blossom

Roza

Lemon & lime with rose syrup

Frozen Blended Lemonade

Mira Regular 3.45 / Large 4.25

Fresh mint, lemon, lime & orange blossom lemonade

Coffees Regular / Large

Our coffee is made up of a mix of Robusta & Arabica beans, creating a full bodied, dark roasted coffee. All of our coffees can be made with almond or soya milk.

Americano 2.15 / 2.45

Cappuccino 2.35 / 2.85

Latte 2.35 / 2.85

Flat White 2.65

Mocha 2.35 / 2.85

Espresso Single 1.85 / Double 2.35

Macchiato Single 1.95 / Double 2.45

Soft Drinks

Fresh Orange Juice Regular 3.95 / Large 4.50

Mirinda Orange 2.25

7-UP / Coca-Cola / Diet Coke 2.25

Still / Sparkling Mineral Water

Small 1.95 / Large 3.50

Soda Water 1.50

Slim Tonic / Tonic 1.95

Hot Chocolate

Hot Chocolate 2.95

Hot chocolate with steamed milk

Lebanese Spiced Hot Chocolate 3.25

Hot chocolate with steamed milk infused with cinnamon & tahina sprinkled with halva

Tea

Teas 1.95

English Breakfast, Earl Grey, Peppermint, Camomile, Jasmine, Green

Fresh Rose Mint Tea 2.45

A healthy blend of green tea, fresh mint, rose water & sugar

• WINES •

All wines available in 125ml measures

White Glass (175ml) / Glass (250ml) / Bottle

Ksara Clos St Alphonse Blanc (Vegan)

Bekaa Valley, Lebanon 5.95 / 7.55 / 19.95

Valdemoreda Macabeo

Castilla y Leon, Spain 5.50 / 6.95 / 19.95

Mezzacorona Terre del Noce Pinot Grigio (Vegan)

Trentino, Italy 6.45 / 8.45 / 23.95

First Fleet Chardonnay

South Eastern Australia 24.95

Fiddlehead Sauvignon Blanc

New Zealand 27.95

Ksara Blanc de Blancs (Vegan)

Bekaa Valley, Lebanon 29.95

Rosé Wines

Glass (175ml) / Glass (250ml) / Bottle

Nina Pinot Grigio Rosé (Vegan)

Veneto, Italy 5.95 / 7.55 / 22.50

Red Glass (175ml) / Glass (250ml) / Bottle

Ksara Clos St Alphonse Rouge (Vegan)

Bekaa Valley, Lebanon 5.95 / 7.55 / 19.95

Valdemoreda Tempranillo

Castilla y Leon, Spain 5.50 / 6.95 / 19.95

Mancura Etnia Merlot (Vegan)

Central Valley, Chile 6.25 / 7.95 / 22.95

Ksara Le Prieuré Rouge (Vegan)

Bekaa Valley, Lebanon 24.95

Artisan's Blend Shiraz / Viognier

Victoria, Australia 26.95

Ksara Reserve du Couvent Rouge (Vegan)

Bekaa Valley, Lebanon 29.95

Sparkling

Glass (125ml) / Bottle

Ca' del Console Prosecco Extra Dry (Vegan)

Veneto, Italy 6.75 / 29.95

Beer

Bottle (330ml)

Almaza Lebanese beer - 4.50

Efes Turkish beer - 4.25

Efes Non-alcoholic beer, 0.0% - 3.95

Draught

At selected restaurants only – please ask your server

Efes - Turkish beer

(half) 3.50 / (pint) 5.95

Alcoholic Lemonades

Any of our fresh homemade lemonades with Gin or Vodka

Single (25ml) 7.95 / Double (50ml) 8.95

Toufaha

Apple, mint & ginger

Leymona

Lemon & lime

Roomana

Pomegranate & orange blossom

Roza

Lemon & lime with rose syrup

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

SYMBOL GUIDE:

(V) Vegetarian - (Vegan) Vegan - (GF) Non-gluten containing ingredients

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. All prices include 5% VAT on all food and non-alcoholic beverages and 20% VAT on all alcoholic beverages.