

COMPTOIR
LIBANAIS

Breakfast
Menu

WELCOME
(549)
30 OCT 2008
LANDED
LONDON

30-10-2008
BEIRUT
الجمهورية اللبنانية
REPUBLIC OF LIBANON

REPUBLIC OF LIBANON
POST
100
LIBANON

BREAKFAST

Signature Comptoir Breakfast 64
Fried egg seasoned with sumac, spiced lamb sausage, Lebanese potato cubes, zaatar-roasted mushroom, chargrilled tomato & spiced hommos

Vegetarian Breakfast v 49
Halloumi cheese, fowl moudamas, zaatar-roasted mushrooms, sumac fried egg, chargrilled tomato, Lebanese potato cubes served with flat bread

Breakfast Eggs

Scrambled Eggs & Smoked Salmon 55
Served on Brioche

Scrambled Eggs & Soujok, Roasted Tomato 49
Served on Brioche

Shakshuka With Soujok 46
Spiced Lebanese lamb sausage with slow-cooked tomatoes, red onions, peppers mixed with parsley, coriander & garlic topped with a fried egg & crumbled feta served with flat bread

Shakshuka With Feta v 44
A classic dish made up of slow-cooked tomatoes, red onions, peppers mixed with parsley, coriander & garlic topped with a fried egg & crumbled feta served with flat bread

Pastries

Plain Croissant v 19

Chocolate and Hazelnut Croissant v 22

Almond Croissant v 23

Pain au Raisin With Pistachio & Rose Drizzle v 21

Kashkaval Cheese & Tomato Croissant v 27

Feta & Fig Jam Croissant v 29

Carrot, Date & Walnut Muffin v 24

Lighter Options

Avocado, Feta & Tomato v 48
Cherry tomato, avocado, olives, feta cheese, pomegranate molasses dressing on toasted brioche with hommos

Halloumi Cheese & Zataar Man'Ousha v 44
Oven baked flat bread with halloumi cheese, thyme & fresh mint

Natural Yoghurt
Served With A Choice Of Toppings

- **Plain Without Toppings v** 12
- **With Lebanese Fig Jam v** 26
- **With Pomegranate Seeds & Orange Blossom Water v** 26
- **With Date Syrup & Roasted Mixed Nuts v** 27

Homemade Granola

Our special homemade granola is made with oats, nuts, seeds, dried cranberries & spiced with cardamom & cinnamon & served with your choice of topping

- **With Granola, Pomegranate Seeds & Orange Blossom Water v** 29
- **With Granola, Date Syrup & Roasted Mixed Nuts v** 29

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

comptoirlibanais.com

f /lecomptoirlibanais

@comptoirlibanais



• DESSERTS •

<p>Mango & Vanilla Cheesecake Vanilla cheesecake topped with a layer of sweet mango, pomegranate seeds & pistachios</p> <p>Mohalabia Traditional Lebanese milk pudding with dates, figs, apricots, prunes & sultanas compote</p> <p>Baklava Selection 5 pieces of assorted baklava</p>	<p>34</p> <p>27</p> <p>36</p>	<p>Orange & Almond Cake Served with orange & sultana marmalade</p> <p>Comptoir Dark Chocolate Cake Dark chocolate cake topped with rose petals & served with red berry compote</p>	<p>27</p> <p>34</p>
---	-------------------------------	--	---------------------

..... Ice Cream

3 Scoops Of Vanilla Ice Cream With One Of Your Favourite Toppings For 34 Or Plain For 29

- **Date Molasses Tahina**
- **Bitter Orange & Sultanas**
- **Red Berry Compote**

• KIDS MENU 43 •

This Menu Is Available For Kids Under 10 Years Old

Main Dish + In House Lemonade + Vanilla Ice Cream

- Halloumi Cheese Man'Ousha
- Grilled Chicken Kofta Wrap
- Lamb Kofta Wrap
- Grilled Chicken Taouk Wrap
- Aubergine & Falafel Wrap

Dessert

- **Vanilla Ice-Cream**
2 Scoops

www.comptoirlibanais.com

 @comptoirlibanai
 /lecomptoirlibanais
 @comptoirlibanais



COMPTOIR
LIBANAIS

FLAVOURS OF LEBANON



• MEZZE •

MEZZE PLATTER v

For one 51 / For two to share 89

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

Baba Ghanuj <small>Vegan</small>	29	Batata Harra v	28
Smoked aubergine purée, tahina, garlic & lemon juice with pomegranate seeds served with flat bread		Spiced Lebanese potato cubes with garlic, tomato, peppers, lemon juice, sumac & fresh coriander	
Hommos <small>Vegan</small>	28	Cheese Samboussek v	29
Rich smooth chickpea purée with tahina & lemon juice served with flat bread		Pastry parcels filled with cheese & mint	
Natural Labneh v	29	Lamb Kibbeh	36
Natural strained yoghurt with tahina, garlic & virgin olive oil, Kalamata olives served with flat bread		Minced lamb cracked wheat parcels filled with lamb, pine nuts & onion served with mint yoghurt sauce	
Lentil Soup <small>Vegan</small>	29	Fattoush <small>Vegan</small>	36
Traditional red lentil soup served with olive oil, sumac & pita crisps		Lebanese village salad with romaine lettuce, tomato, cucumber, spring onions, parsley, mint & pomegranate molasses dressing	
Halloumi & Tomato v, GF	39	Tabbouleh <small>Vegan, GF</small>	36
Grilled halloumi, marinated in wild thyme & garlic with sliced tomato, olives & fresh mint		Chopped parsley, cracked wheat, tomatoes, mint, onions with Lemon & olive oil dressing	
Falafel v	29		
Chickpea patties, coriander, parsley, peppers, pickled turnips served with tahina sauce			

..... From Our Bread Oven

Oven Baked Middle Eastern Flat Bread

Man'Ousha Cheese & Za'atar v	38	Man'Ousha Za'atar v	31
Oven-baked flat bread With Akawi Cheese, Nigella Seeds, Wild Thyme & Fresh Mint		Wild Thyme, Sumac, Sasame Seeds & Olive Oil	
Man'Ousha Soujok	39	Man'Ousha Banadoura v	35
Spiced Lebanese Lamb Sausage, Feta Cheese, Sumac Tomato & Fresh Wild Thyme		Chopped Vines Tomato, Onion, Red Chilli, Fresh Thyme, Olive Oil & Sumac	
Man'Ousha Avocado & Egg	44		
Avocado Cubes, Egg & Sumac			

..... Sides

Selection Of Pickles <small>Vegan, GF</small>	14	Flat Bread	9
Pickled Cucumber, Turnips in Beetroot Juice & Mild Green Chillies		Vermicelli Rice <small>Vegan</small>	9
Marinated Damascus Olives <small>Vegan, GF</small>	19	Batata Harra v	19
		Steamed Couscous <small>Vegan</small>	14

• MAINS •

From the Grill

All grills are served with mint yoghurt, harissa, garlic sauce, sumac grilled tomato, a pickled chilli, vermicelli rice & Comptoir salad.

Mixed Grill	94
A selection of lamb kofta, chicken kofta & chicken taouk	
Spiced Lamb Kofta	84
Grilled minced lamb, herbs, onion & spices	
Spiced Chicken Kofta	66
Grilled minced chicken, herbs, peppers, onion & spices	
Marinated Chicken Taouk	69
Grilled marinated chicken breast with garlic & fresh thyme	
Lamb Cutlets	92
Grilled marinated lamb cutlets with aubergine, confit cherry tomato & coriander dressing	

Tagines

Slow-cooked stews served with couscous or vermicelli rice

Lamb Kofta Tagine	79/74
Spiced minced lamb, tomato, bell peppers & courgette, served with mint yoghurt sauce	
Chicken & Green Olive Tagine	69/64
Marinated chicken, lemon confit & green olives	
Aubergine Tagine <small>Vegan</small>	64/61
Aubergine in a tomato, onion & chickpea stew	

Fish

Fish Hamour	74
Grilled hamour fillet, vermicelli rice, samak harra sauce & fresh greens	

Wrap Platters

Choose any wrap served with hommos & Comptoir salad

Aubergine & Falafel Wrap v	51
Falafel with tahina, aubergines, tomato, pickled turnips & parsley	
Lamb Kofta Wrap	59
Spiced minced lamb with hommos, pickled cucumber, onion, iceberg lettuce & tomato	
Chicken Kofta Wrap	56
Spiced minced chicken with hommos, pickled cucumber, onion, iceberg lettuce & tomato	
Chicken Taouk Wrap	56
Marinated grilled chicken breast with garlic sauce, pickled cucumber, iceberg lettuce & tomato	
Halloumi & Aubergine Wrap v	59
Marinated grilled halloumi cheese with aubergines, kalamata olives, extra virgin olive oil, tomato & fresh mint	

Large Salads

Sirine Chicken Salad	49
Chargrilled marinated chicken breast, feta cheese, tomato, lettuce, spring onion, mint, pita crisps & pomegranate molasses dressing	
Falafel & Fattoush Salad v	47
Falafel served with lettuce, tomato, spring onion, mint & parsley, pita crisps & pomegranate molasses dressing	
Grilled Halloumi Salad v	54
Grilled halloumi cheese, lettuce, tomato, cucumber, olives, spring onion, radish, pita crisps & pomegranate molasses dressing	

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