

BREAKFAST

Available until 11:30 am

Pastries & Croissants

Plain Croissant 19 (V)

Chocolate and Hazelnut
Croissant 21 (V)

Almond Croissant 21 (V)

Pain au Raisin with Pistachio and
Rose Drizzle 21 (V)

Croissant filled with Kashkaval
Cheese and Tomato 27 (V)

Croissant filled with Feta
and Fig Jam 27 (V)

Carrot, Date & Walnut
Muffin 21 (V)

Granola with Natural Yoghurt

*Granola of oats, nuts, seeds, cardamom,
cinnamon & dried cranberry*

Pomegranate Seeds and Orange
Blossom Water 29 (V)

Date Syrup and Roasted
Mixed Nuts 29 (V)

Natural Yoghurt

With your choice of topping

Plain Natural Yoghurt 16 (V) (FFG)

Lebanese Fig Jam 27 (V) (FFG)

Pomegranate Seeds and Orange
Blossom Water 27 (V) (FFG)

Date Syrup and Roasted
Mixed Nuts 27 (V) (FFG)

SYMBOL GUIDE: (V) = VEGETARIAN, (VEGAN) = VEGAN,
(FFG) = FREE FROM GLUTEN

Cooked Breakfast

Comptoir Full Breakfast 54

Spicy lamb sausages, spiced hommos, za'atar roasted mushrooms, sumac fried egg, chargrilled tomato, spiced Lebanese potatoes. Served with flat bread

Sirine's Vegetarian Breakfast 49 (V)

Halloumi cheese, fool moudamas, zaatar roasted mushrooms, sumac fried egg, chargrilled tomato, Lebanese potatoes served with flat bread

Shakshouka with Feta 42 (V)

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 Pita

Shakshouka with Sojok 42

Sliced Armenian lamb sausage with slow cooked tomatoes, red onions & peppers mixed with parsley, coriander & garlic. Topped with a fried egg and crumbled feta. Served with Pita

Our Favourites

Avocado, Feta & Tomato

Brioche 42 (V)

Cherry tomato, avocado, olives & feta cheese with pomegranate molasses dressing on toasted brioche with a serving of hommos

Halloumi Cheese & Zaatar

Man'ousha 44 (V)

Oven baked flat bread with halloumi cheese, thyme & fresh mint, served with a Comptoir salad

Egg Dishes

Smoked Salmon & Scrambled Eggs on Brioche 52

Scrambled eggs & smoked salmon
on toasted brioche

Sojok, Roasted Tomato & Scrambled Eggs on Brioche 49

Scrambled eggs, spicy Armenian lamb sausage,
tomato on toasted brioche

DRINKS

Coffees *Regular / Large*

Our coffee is made up of a mix of 100% fair trade Bio Robusta & Arabica beans, creating a full bodied, dark roasted coffee. All of our coffees can be made with soy milk or coconut/oat milk (5AED)

Americano 18 / 20

Cappuccino 20 / 22

Latte 20 / 22

Flat White 22

Mocha 21 / 23

Espresso 15

Macchiato 17

Tea

Teas 16

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

Fresh Rose Mint Tea 18

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

Karak Tea 16

A traditional middle eastern brew

Freshly Squeezed Juices

All our juices are freshly made to order

Regular / Large

Orange
27 / 34

Carrot
27 / 34

Apple 29 / 36

Apple, Cucumber
& Orange 28 / 35

Carrot & Ginger 28 / 35

Carrot & Orange 28 / 35

Mixed Juice 28 / 35

Hot Chocolate

Hot Chocolate 22

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

(add cream +6)

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.

*All prices are in AED and inclusive of VAT

COMPTOIR
LIBANAIS

FLAVOURS OF LEBANON

My dream for Comptoir Libanais is to create a place for everyone to eat, drink & meet in humble & friendly surroundings. I always wanted to make Lebanese & Middle Eastern food accessible for everyone & to spread the love of our food & generous hospitality.

Tony Kitous
XXX

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DESSERTS

Chocolate Brownie 34 (V)

Chocolate and tahina brownie served with ice cream

Dark Chocolate, Rose Petal and Red Berry Cake 34 (V) (FFG)

Dark chocolate, orange & cardamom cake with mixed red berry compote & natural sour yoghurt

Orange & Almond Cake 24 (Vegan)

A moist wheat free cake made with oranges & served with ice-cream

Orange Blossom

Mouhalabia 24 (V) (FFG)

A traditional Lebanese milk pudding with date, fig, apricot, prune & sultanas compote

Mango & Vanilla

Cheesecake 34 (V)

Vanilla cheesecake topped with a layer of sweet mango

Baklava selection 36 (V)

Ice Cream or Frozen Yoghurt

3 scoops of Vanilla Ice Cream with one of your favourite toppings for 34 or plain for 29

Served with Bitter Orange and Sultanas (FFG)

Date Molasses & Tahina (FFG)

Red Berry Compote (FFG)

📍 @comptoirlibanai 📺 /lecomptoirlibanais 📷 @comptoirlibanais

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Dear Guest,

We take great care preparing your food, however, 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.

Sirine
XXX

Cocktails

Mojito Twist 55

Captain Morgan rum, Cointreau & soda with muddled mint & lime over crushed ice. Topped with pomegranate juice

Rose & Rum Daiquiri 50

Frozen blend of rum, lemon juice & rose syrup. A simple & sophisticated drink served in a martini glass

Comptoir Cosmo 50

Pomegranate juice shaken with vodka, lemon juice & orange liqueur. Simple, elegant & well balanced

Bloody Sirine

55 (glass) / 140 (pitcher)

Vodka, pickled chilli, harissa & sumac spiced tomato juice

Apple Jack 55

Jack Daniel's & apple juice with muddled lime topped with cinnamon

Byblox 62

Gin, passion fruit, Vanilla liquor topped with pomegranate juice

Mocktails

Virgin Sirine

38 (glass) / 98 (pitcher)

Pickled chilli, harissa & sumac spiced tomato juice

Roomana Sour Mocktail 42

Pomegranate juice shaken with lemon juice & rose syrup with a warming ginger sensation

Spirits

30ml / 60ml

Rum 42 / 63

Bacardi Oakheart

Gin 42 / 63

Bombay Sapphire

Vodka 42 / 63

Absolute Blue

Bourbon 45 / 68

Jack Daniels

Whisky 49 / 74

Chivas Regal

Arak Massaya

Including water

37.5CL 280

50CL 340

70CL 440

Beer

DRAFT

Heineken - Pilsner

49 (Pint) / 34 (Half Pint)

BrewDog - IPA

55 (Pint) / 37 (Half Pint)

BOTTLE

Sol - Mexican 38

Almaza - Lebanese 38

Affligem Blonde – Belgium 40

Tagines

Slow-cooked casseroles served with Rice / with Couscous

Aubergine Tagine 59 / 64 (V)

Aubergine in a tomato, pepper, onion & chickpea stew served with mint yoghurt sauce

Lamb Kofta 59 / 64

Spiced minced lamb, tomato, pepper & courgette with mint yoghurt sauce

Chicken & Green Olives 74 / 79

Marinated chicken, carrots, lemon confit & green olives

Sides

Pita 6 (Vegan)

Vermicelli Rice 9 (Vegan)

Pilaf rice mixed with vermicelli

Steamed Couscous & Olive

Oil 14 (Vegan)

Lebanese spiced fries with red pepper, fresh coriander, garlic & chilli

Batata Harra 19 (Vegan)

Lebanese spiced fries with red pepper, fresh coriander, garlic & chilli

Hommos 26 (Vegan)

Smooth rich chickpea purée with tahini & lemon juice, served with pita bread

FEAST MENU

148 per person. Minimum of two people sharing

Mezze to Share

Hommos (Vegan)

Chickpea purée with tahina & lemon juice

Baba Ghanuj (Vegan)

Smoked aubergine, tahina & lemon juice

Natural Labné (V)

Strained yoghurt with garlic & tahina

Falafel (V) (FFG)

Chickpea patties with tahina sauce

Halloumi & Tomato (V) (FFG)

Grilled halloumi with sliced tomato

Cheese Samboussek (V)

Pastry parcels filled with cheese

Batata Harra (V)

Spiced Lebanese potatoes

Tabbouleh (Vegan)

Chopped parsley, cracked wheat, tomatoes, mint & onions, with a lemon & olive oil dressing

Pickles & Olives

(Vegan) (FFG)

Mains

Aubergine Tagine with Couscous (V)

Aubergine in a tomato, pepper, onion & chickpea stew served with mint yoghurt sauce

Mixed Grill

A selection of lamb kofta, chicken kofta & chicken taouk served with a Comptoir salad & vermicelli rice

Dessert to Share

Orange Blossom Mouhalabia (FFG)

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

Finish with

◆ Baklava Selection

◆ Rose Mint Tea

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From the Grill

All grills are garnished with mint yoghurt, harissa & garlic sauces, zaatar grilled tomato & a green chilli (excl burger)

Mixed Grill 86

A selection of lamb kofta, chicken kofta & chicken taouk

Lamb Kofta 74

Grilled minced lamb, herbs, onion & spices

Chicken Kofta 62

Grilled minced chicken, herbs, peppers, onion & spices

Chicken Taouk 69

Grilled marinated chicken breast with garlic & fresh thyme

Lebanese Burgers

Lebanese Lamb & Halloumi Burger 74

Chargrilled lamb kofta burger with grilled halloumi, harissa mayonnaise, tomato, pickled cucumber, served with spiced Lebanese potatoes

Spiced Chicken Taouk Burger 64

Harissa marinated charcoal grilled spiced chicken breast with garlic sauce, tomato, pickled cucumber, served with spiced Lebanese potatoes

From the Bread Oven

Oven baked Middle Eastern flat bread with any of the below toppings

Man'ousha Cheese 29 (V)

Mix of halloumi & natural white Middle Eastern cheese, fresh mint & sesame seeds

Man'ousha Soujoc 32

Spiced Lebanese Lamb sausage, feta cheese, Sumac vine tomato & fresh wild thyme

Man'ousha Banadoura 32 (V)

Chopped vines tomato, onion, red chilli, fresh thyme, olive oil & sumac

Man'ousha Zaat 18 (V)

Wild thyme, sumac, sesame seeds & olive oil

Our Favourites

Halloumi Cheese & Zaatar

Man'ousha 44 (V)

Oven-baked flat bread with halloumi cheese, wild thyme & fresh mint

Chicken Moussakhan 58

Roasted marinated half baby chicken in pomegranate molasses, walnuts, sumac slow-roasted onion confit & served with fattoush salad & vermicelli rice

Spiced Salmon Shakshouka 79 (FFG)

Roasted salmon with slow-cooked tomato, peppers, onion & chilli

Large Salads

Grilled Chicken Salad 49

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

Falafel & Fattoush Salad 44 (V)

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

Grilled Halloumi Salad 54 (V)

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

Warm Wraps

All wraps served with a Comptoir salad & pickles

MAKE IT A PLATTER +5

Choose any wrap served with hommos & Comptoir salad

Falafel wrap 44 (V)

Falafel with tahina, tomato, pickled turnips & parsley

Lamb Kofta Wrap 54

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

Chicken Taouk Wrap 48

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

Halloumi & Olive Wrap 54 (V)

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

White Wines

Glass 150ml / Glass 250ml / Bottle

Blanc de Blancs, Chateau Kefraya 62 / 98 / 290

A refreshing light wine. Combination of a fruity flavour with honey

Chenin Blanc, Vinologist Swartland, South Africa 42 / 66 / 190

A light, aromatic wine with hints of green apple, stone fruits and a light tropical ending

Chardonnay, Casillero del Diablo, Chile 240 (Bottle)

A dry medium-bodied and fruity wine with hints of tropical fruits, herbs and orange

Sauvignon Blanc, Kapuka, New Zealand 240 (Bottle)

A unique and well-balanced wine, which boasts strong lychee flavours combined with notes of tropical fruits and green apple acidity

Sparkling

Bottle

Prosecco, Italy 270

A Light and clear spark with a bouquet of citrus and sherbet. A sweet taste with a dry ending

Red Wines

Glass 150ml / Glass 250ml / Bottle

Syrah - Marselan - Cabernet Franc, Lebanon 62 / 98 / 290

A medium-bodied ripe wine, with hints of black fruits and pepper. A round finish with hints of spices

Merlot, Chile 42 / 66 / 190

A full-bodied and smooth wine with hints of blackberry, plums and lashings of mocha, coffee and chocolate

Malbec, Argentina 240 (Bottle)

A solid full-bodied wine with hints of cherry, strawberry and plum. A rich aftertaste with medium tannines

Rosé Wines

Glass 150ml / Glass 250ml / Bottle

Pinot Grigio, Italy 42 / 66 / 190

A light rose with heavy notes of melon and peach

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Our Homemade Lemonades

Regular 21 / Large 27

Toufaha Apple, mint & ginger	Leymona Lemon & lime
Roomana Pomegranate & orange blossom	Roza Lemon & lime with rose syrup

Freshly Squeezed Juices

All our juices are freshly made to order

Regular / Large

Orange 27 / 34

Carrot 27 / 34

Apple 29 / 36

Apple, Cucumber & Orange
28 / 35

Carrot & Orange 28 / 35

Carrot & Ginger 28 / 35

Mixed Juice 28 / 35

Iced Tea Regular / Large

Iced Fresh Rose Mint Tea
21 / 27

A healthy blend of green tea, fresh mint, rose water and sugar on ice

Soft Drinks

Coca Cola, Coca Cola Light,
Coca Cola Zero, Fanta, Sprite 17

Red Bull 29

Tonic Water Schweppes 19

Soda Water Schweppes 16

Ginger Ale Schweppes 19

Still Mineral Water - Evian
Small 19 / Large 29

Sparkling Mineral Water -
San Pellegrino
Small 24 / Large 34

Coffees Regular / Large

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Americano 18 / 20

Cappuccino 20 / 22

Latte 20 / 22

Flat White 22

Mocha 21 / 23

Espresso 15

Macchiato 17

Hot Chocolate Tea

Hot Chocolate 22

Steamed hot chocolate infused with cinnamon & tahini sprinkled halva

(add cream +6)

Teas 16

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

Fresh Rose Mint Tea 18

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

Karak Tea 16

A traditional middle eastern brew



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DIPS PLATTER 39 (V)

Hommos, baba ghanuj, labneh, served with pita bread & pickles

MEZZE PLATTER for one 49 / for two 88 (V)

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

Cold Mezze

DIPS

All served with flatbread. Gluten-free option with carrots & cucumber

Hommos 26 (Vegan)

Smooth rich chickpea puree with tahini & lemon juice

Natural Labne 27 (Vegan)

Natural strained yoghurt with tahina, garlic & virgin olive oil

Baba Ghanuj 29 (V)

Smoked aubergine, tahini & lemon juice with pomegranate seeds

Dips Platter 39 (V)

Hommos, baba ghanuj, labneh, served with pita bread & pickles

Mezze Salads

Fattoush 36 (Vegan) (FFG)

Romaine lettuce, cherry tomatoes, radishes, red onion, mint & parsley with toasted pita bread, fresh pomegranate & sumac dressing

Tabbouleh 36 (Vegan)

Chopped parsley, cracked wheat, tomatoes, mint & onions, with a lemon & olive oil dressing

SYMBOL GUIDE (V) Vegetarian - (Vegan) Vegan (FFG) Free From Gluten

Side Mezze

Pickles 14

Dead sea pickles

Olives 18

Damascus olives

Hot Mezze

Lentil soup 28 (Vegan)

Served with Lebanese croutons

Falafel 26 4 pc (V) (FFG)

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

Halloumi & Tomato 39 (V) (FFG)

Grilled halloumi, marinated in wild thyme, with sliced tomato, olives & Fresh mint

Lamb Kibbeh 36

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

Batata Harra 28 (V)

Spiced Lebanese potatoes with fresh coriander, garlic & chilli

Cheese Samboussek 29 (V)

Pastry parcels filled with halloumi & feta cheese, topped with sesame seeds, served with mint yoghurt sauce

CHILDREN'S MENU

ONLY 39^{AED}

1 Pick Your Dish

Halloumi Cheese Man'ousha (V)
Served with hommos & Lebanese fries

Grilled Chicken Wrap
Served with hommos & Lebanese fries

Grilled Lamb Kofta Wrap
Served with hommos & Lebanese fries

Grilled Chicken Taouk
Served with rice or Lebanese fries

Grilled Lamb Kofta
Served with rice or Lebanese fries

Halloumi Platter (V) (FFG)
Grilled halloumi, falafel & hommos



2 Choose Your Drink

Carrot Juice

Glass of Milk

Still Water

Our Homemade Lemonades

Roomana
Pomegranate & orange blossom

Leymona
Lemon & lime

Toufaha
Apple, mint & ginger

Roza
Lemon & lime with rose syrup

3 Choose Something Sweet

Mango & Vanilla Cheesecake (V)
Vanilla cheesecake topped with a layer of sweet mango

Mouhalabia Milk Pudding (V)
A traditional Lebanese milk pudding flavoured with rose water

Chocolate Brownie (V)
Chocolate & tahina fudge brownie served with vanilla ice cream
(Contains Sesame)

Vanilla Ice-Cream (V) (FFG)
Two scoops

Frozen Yoghurt (V) (FFG)
Two scoops

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

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This menu is available for kids under 10 year's old

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FUN BAZAAR

Word Search!

Can you find the words listed below?

A	P	P	L	E	T	H	P
R	R	O	S	E	G	A	Z
F	A	L	A	F	E	L	U
H	O	M	M	O	S	L	E
O	Q	M	S	O	J	O	K
W	H	O	N	E	Y	U	T
R	B	I	S	L	A	M	B
T	A	G	I	N	E	I	K

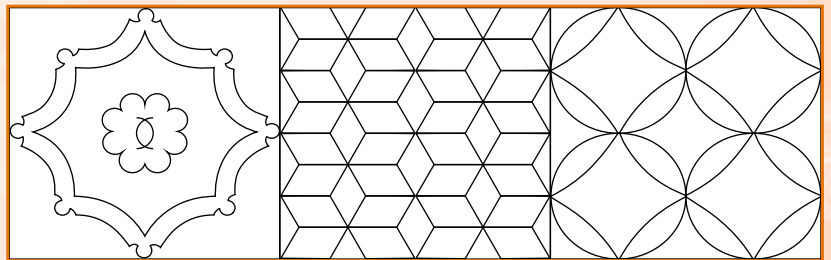
-  HALLOUMI
-  HOMMOS
-  HONEY
-  APPLE
-  ROSE
-  FALAFEL
-  TAGINE
-  SOJOK
-  LAMB

Spot the Difference!



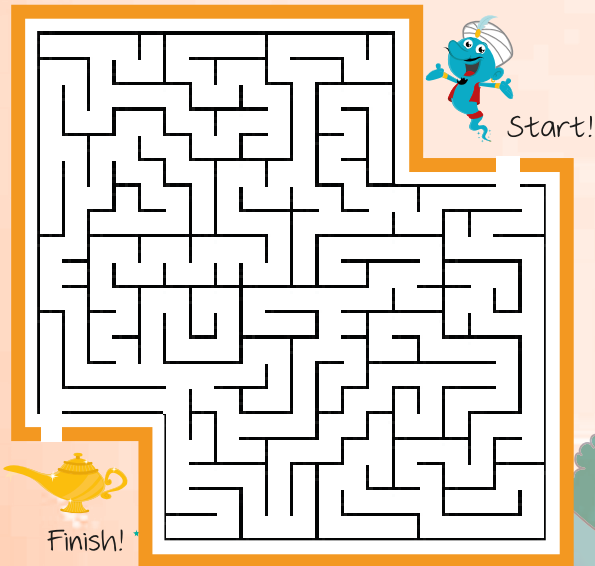
How Colourful Can You Make the Tiles?

Top Tip: Look around at the tiles on the wall and floor for some ideas!



Comptoir Liba'Maze

Can you find your way to the lamp?



Show us your best colouring skills!

