

COMPTOIR LIBANAIS

Welcome. Comptoir Libanais started with my love of Lebanese food. I enjoy sharing good, healthy, delicious food that is simple & colourful. Here we celebrate the warmth and tastes of both the Middle East and North Africa, dishes that taste of home which I learned to make with my mum whilst growing up. I believe our fondest memories are connected with food - a special meal can live on in our mind for years to come. Enjoy...
Tony Kifous xxx

NIBBLES

Selection of Lebanese Pickles

3.50 / VG, GF

Marinated Mixed Olives

3.50 / VG, GF

Warm Za'atar & Garlic Flatbread

3.95 / VG

Lentil Soup

Hearty soup served with warm flatbread
 5.95 / VG

Hommos

Comptoir classic, using our unique recipe served with warm flatbread
 5.75 / VG

Baba Ghanuj

Blended smoked aubergine and tahina dip served with warm flatbread
 6.75 / VG

GRILLS

Why not add Vermicelli Rice 3.95
 or Batata Harra 5.50

Mixed Grill

Selection of lamb kofta, chicken kofta and chicken taouk served with Comptoir Salad
 18.95

Lamb Kofta

Grilled ground lamb, herbs, onion and spices served with Comptoir Salad
 15.50

Chicken Kofta

Grilled ground chicken, herbs, peppers, onion and spices served with Comptoir Salad
 14.95

Chicken Taouk

Marinated grilled chicken breast with garlic and fresh thyme served with Comptoir Salad
 14.95

WRAP PLATTERS

Served with hommos & Comptoir salad

Lamb Kofta

Spiced ground lamb with hommos, pickled cucumber, onion, iceberg lettuce and tomato
 12.50

Halloumi

Marinated grilled halloumi with Kalamata olives, extra virgin olive oil, tomato and fresh mint
 12.50 / V

Chicken Taouk

Marinated grilled chicken breast with garlic sauce, pickled cucumber, iceberg lettuce and tomato
 12.50

Falafel

Crisp chickpea patties with tahina, tomato, pickled turnips and parsley
 11.95 / V

FEAST MENU For a minimum of 2 people sharing

29.95
 p.p.

A Festive Start

Mezze platter

Main Course

Spiced lamb kofta or aubergine tajine or salmon shakshuka

Sweet End

Selection of baklava and fresh rose mint tea

SIDES

Jewelled Couscous

3.95 / VG

Quinoa

3.95 / VG

Fries & Garlic Dip

4.95 / V

Vermicelli Rice

3.50 / VG

Warm Flatbread

1.95 / VG

Fattoush Salad

5.95 / VG



ALLERGENS?

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 - (VG) Vegan - (GF) Gluten Free

MEZZE

Perfect for sharing... why not mix & match our tasty mezze to start?

Tony's Hommos

Twist on the traditional and our founder's favourite... hommos topped with crispy cauliflower and lightly spiced Yemen salsa served with flatbread
 6.50 / VG

Whipped Feta Dip

Colourful whipped feta, shirazi salad and Aleppo chilli dip served with flatbread
 6.95 / V

Labneh

Biological creamy yoghurt with kalamata olives, tahina, garlic, olive oil and served with flatbread
 5.95 / V

Halloumi & Tomato

Served with Kalamata olives and fresh mint
 7.50 / V, GF

Falafel

Crisp chickpea patties, coriander and parsley finished with tahina sauce
 5.95 / VG / 3 Pieces

Halloumi & Roasted Figs

Marinated in sweet rosewater, toasted pistachio nuts, garnished with rose petals
 7.75 / V

Batata Harra

Spiced potatoes with garlic, tomato, peppers, sumac and fresh coriander
 5.50 / VG

Tabbouleh

Traditional Middle Eastern salad made with freshly chopped parsley, quinoa, tomato, mint and onion
 5.95 / VG, GF

HOUSE FAVOURITES

Lamb Kofta Roll

Lightly spiced lamb kofta skewer in a brioche roll with Lebanese pickles, red onions, chilli peppers and pomegranate molasses served with batata harra
 14.95

Falafel Salad

Crisp chickpea patties and mixed Lebanese salad topped with crispy pitta and Mama Zohra sauce
 13.50 / V

Lamb & Halloumi Burger

Grilled lamb kofta burger with grilled halloumi, harissa sauce, tomato, pickled cucumber, lettuce and harissa mayonnaise
 15.50

Salmon Shakshuka

With slow-cooked tomato, peppers, onion and chili shakshuka
 16.50

Steak Skewer

Marinated in black lime and pomegranate molasses with red onion, tomato, chilli served with batata harra
 21.50

MEZZE PLATTER

One for when you can't decide...

Hommos, baba ghanuj, tabbouleh, falafel, natural labné, halloumi and tomato, warm flatbread and pickles

For One 12.95 For Two 23.95

V

Marinated Jawaneh

Grilled chicken wings with garlic, lemon and pomegranate molasses
 7.50

Fattoush

Light and fresh mixed Lebanese house salad with pomegranate molasses dressing and crispy pitta
 5.95 / VG

TAJINES

Why not add a Za'atar Flatbread 3.95

Slow-cooked stews served with vermicelli rice, couscous (+1.00) or quinoa (+1.00) / GF

Aubergine & Chickpea

Aubergine, tomato, onion and chickpeas
 13.50 / VG

Chicken & Green Olive

Chicken, carrots, lemon confit and green olives
 14.50

Lamb Kofta

Spiced ground lamb, tomato, chickpeas and courgette, served with mint yoghurt sauce
 14.95

SALADS

Add grilled Lamb Kofta, Chicken Taouk (3 pieces) or Halloumi to any salad 5.95

Mama Zohra Salad

Marinated grilled chicken, feta & Lebanese salad topped with crispy pitta and Mama Zohra sauce
 13.95

Falafel Salad

Crisp chickpea patties and mixed Lebanese salad topped with crispy pitta and Mama Zohra sauce
 13.50 / V

DESSERTS

Mango & Vanilla Cheesecake

Topped with a layer of sweet mango, pomegranate seeds and pistachios
 4.95 / V

Apple Pie

With vanilla labneh and cinnamon
 5.50 / V / GF

Combine your hot drink with one of our pastries

6.95

Chocolate Brownie

Warm date and tahina molasses spread, halva, rose petals, pistachios with vanilla ice-cream
 5.50 / V

Baklava & Fresh Rose Mint Tea

Selection of baklava with fresh rose and mint infused sweet tea

for one 5.50 (3 pieces) for two 9.95 (6 pieces)

V

Comptoir Sundae

to share or not to share?

Vanilla ice cream with baklava crumble, date molasses, halva, chocolate brownie and sesame brittle sprinkled with pistachios and rose petals

for one 7.50 for two 13.95

V

Baklava Selection

Sweet and crisp filo puff pastry pieces layered with nuts and honey
 3.50 / V / 3 Pieces

Baklava Sandwich

Vanilla ice cream sandwiched between sweet baklava pieces, date and tahini molasses, pistachios and rose petals
 7.50 / V

Vanilla Ice Cream

Sprinkled with rose petals
 4.95 / V / VG available

LEMONADES

Toufaha

Apple, mint and ginger
Small **3.50** Regular **4.50**

Leymona

Lemon and lime
Small **3.50** Regular **4.50**

Roza

Lemon, lime and rose syrup
Small **3.50** Regular **4.50**

SOFT DRINKS

Coca-Cola / Coca-Cola Zero / 3.35	Fernandes Cherry Bouquet	3.50
Fanta Orange / Fanta Cassis /	Fernandes Green Punch	3.50
Sprite / Tonic / Bitter Lemon	San Pellegrino	250ml 3.25 / 750ml 6.50
	Aqua Panna	250ml 3.25 / 750ml 6.50

FRESH JUICES

Orange Juice	Small 3.95 / Large 4.95	Amber	5.50
Apple Juice	Small 3.95 / Large 4.95	Mango, carrot, yellow pepper, celery and ginger	
		Green	4.95
		Mango, spinach, broccoli, parsnip and apple	

HOT DRINKS

Hot Chocolate	3.50	Lebanese Spiced Hot Chocolate	3.95
		Hot chocolate with steamed milk infused with cinnamon and tahina sprinkled with halva	
Coffee	3.25	Teas	3.15
Coffee with milk	3.95	Different flavours	
Cappuccino	3.95	Fresh Mint Tea	3.75
Latte Macchiato	3.95	Fresh Ginger Lemon Tea	3.75
Flat White	3.50		
Espresso	Single 3.25 / Double 3.75		
Espresso Macchiato	3.50		
Extra Shot Espresso	0.50		

Alternative milk available. Please ask your server

Fresh Rose Mint Tea

A healthy blend of green tea, fresh mint, rose water and sugar.
Served in a silver teapot **3.75**

Combine your hot drink with one of our pastries

PASTRY DEAL

Choose from
Mango cheesecake, apple pie or brownie

6.⁹⁵

SPECIAL COFFEES

Spanish Coffee / French Coffee / Irish Coffee / Italian Coffee **8.50**

COMPTOIR LIBANAIS

DRINKS MENU



From Middle East & North Africa with Love

Comptoir Libanais came from my love of Lebanese food, I enjoy sharing good food: food that's healthy, delicious and above all simple and colourful.

This is what I want to do; open a canteen that is accessible to everyone in terms of affordability and atmosphere, but most of all a place that will celebrate the warmth and tastes of both Middle Eastern and North African culture.

A lot of the dishes are a taste of home, dishes I learned to make from my mum growing up. I believe some of our most important memories, are connected with food, and a special meal can live on in our mind for years to come.

With Love *Tomy Kitous xxx*

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WHITE WINE

Comptoir Libanais White

Bekaa Valley, Lebanon

Glass 5.75 / Bottle 29.50

Chardonnay

Guillame, France

Glass 4.75 / Bottle 25.50

Sauvignon Blanc

Great Expectations, South Africa

Glass 5.25 / Bottle 27.50

Pinot Grigio

Arbos, Italy

Glass 5.25 / Bottle 27.50

RED WINE

Comptoir Libanais White

Bekaa Valley, Lebanon

Glass 5.75 / Bottle 29.50

Merlot

Guillame, France

Glass 4.75 / Bottle 25.50

Cabernet Sauvignon

Mister Wisdom, USA

Glass 5.25 / Bottle 27.50

Shiraz

Sutton Hill, Australia

Glass 4.75 / Bottle 25.50

ROSÉ

Grenache

Guillame, France

Glass 4.75 / Bottle 25.50

SPARKLING WINE

Prosecco

Follador, Italy

Piccolo (200ml) 8.95 / Bottle 29.50

BEER

Heineken Draught

25cl 3.95 / 35cl 4.95 / 50cl 5.95

Almaza

Lebanese beer

330ml bottle 5.50

Heineken - 0,0%

330ml bottle 4.25

SPIRITS

Bacardi Carta Blanca	4.95	Jameson Irish Whisky	4.95
Bombay Sapphire Gin	4.95	Cointreau	4.95
42Below Vodka	4.95	Sambuca	4.95
Dewar's White Label Whisky	4.95	Grand Marnier	4.95
Jack Daniel's Whisky	4.95	Licor 43	4.95

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COCKTAILS

Classics

Espresso Martini 9.95

Smooth and intense. Espresso, 42 Below Vodka, coffee liqueur and vanilla

Mojito 8.95

Bacardi Carta Blanca Rum, lime juice muddled with fresh lime and mint leaves

Passion Fruit Martini 10.95

A modern classic. 42 Below Vodka, blended with passion fruit and vanilla, served with a shot of Prosecco on the side

The Twists

Minta - Frozen Vodka 9.95

Absolut Vodka, fresh mint, lemon, lime and orange blossom frozen lemonade

Comptoir Cosmo 9.50

Pomegranate juice shaken with Absolut Vodka, lemon juice and orange liqueur

Rose & Rum Daquiri 8.95

Frozen blend of Bacardi Spiced Rum, lemon juice and rose syrup

To Share

Fresh & Loaded Lemonade

Zingy fresh fruit lemonades - choose from Toufaha, Roza, Leymona and add gin, vodka or rum

Glass 8.95 / Jug 24.95

Marrakech Sangria Red

Our house Lebanese Ksara red wine with fresh citrus and a Middle Eastern twist

Glass 8.50 / Jug 24.50

Lebanese Sangria White

Our house Lebanese Ksara white wine with fresh citrus and a Middle Eastern twist

Glass 8.50 / Jug 24.50

MOCKTAILS

Mira Frozen 5.95

Homemade frozen blended lemonade with fresh mint, lemon, lime and orange blossom

Libanese Mocktail 5.95

Lime juice, sugar syrup, orange blossom, rose syrup and lemona

Virgin Mojito 5.95

Leymona, lime juice muddled with fresh lime and mint leaves

SPRITZ

Garden Spritz 9.95

Bombay Dry Gin, St-Germain Elderflower Liqueur with lemon juice, cucumber topped with sparkling water

Aperol Spritz 9.95

Prosecco, Aperol, sparkling water garnished with orange

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DRINKSMENU



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