

# STARTERS

|   |     |  |     |
|---|-----|--|-----|
| SPICY PIL-PIL PRAWNS  | €10 | MUTTABAL (BABA GHANOUJ) V  | €8  |
| CRISPY PRAWNS   | €9  | Smoked aubergine, garlic & yoghurt dip   |     |
| Served with a sweet soy & red wine sauce  |     | TABBOULEH V+   | €7  |
| BEEF CARPACCIO  | €12 | Parsley, tomato & bulgur wheat salad, served with a lemon dressing   |     |
| On a bed of rocket, topped with 24-month aged Parmigiano-Reggiano   |     | FATTOUSH V+  | €8  |
| LAS ISLAS CAPRESE V   | €11 | Salad of mixed greens & vegetables, fresh mint from our land, parsley, and pomegranate. Topped with crunchy pita bread & served with a smoked aubergine & lemon dressing |     |
| “Fior di latte” mozzarella, rocket, tomatoes & fresh basil from our land, extra-virgin olive oil from Antequera |     | FETA SALAD V   | €7  |
| AVOCADO & PRAWN SALAD   | €12 | With cucumbers, tomatoes, black olives and fresh mint from our land  |     |
| Served with a brandy-infused Marie Rose sauce   |     | SALATA MESHWIYI V+   | €6  |
| BEEF GOULASH SOUP   | €9  | Roasted seasonal vegetables tossed in extra virgin olive oil from Antequera  |     |
| Flavoured with red wine & paprika   |     | SHANKLISH V  | €7  |
| MELON & IBERIAN HAM   | €12 | Sheep’s cheese spiced & infused with thyme and black pepper. Served with tomato salad & extra-virgin olive oil from Antequera  |     |
| With 24-month aged Ibérico de Cebo ham  |     | TZATZIKI V   | €6  |
| GRILLED HALLOUMI V  | €9  | Creamy yoghurt, cucumber, garlic & mint dip  |     |
| Salted fresh Lebanese cheese, rocket & tomatoes from our land   |     | SAMBOUSEK  | €9  |
| LAMB PARCELS  | €8  | Lebanese pastries filled with lamb, pine nuts & onion  |     |
| Filo pastry parcels filled with spiced lamb, parsley and rice noodles   |     | FATAYER V  | €9  |
|   |     | Lebanese pastries filled with spinach, lemon, olive oil, pomegranate, pine nuts & onion  |     |
|   |     | FATAYER DAJAJ  | €8  |
|   |     | Filo pastry parcels filled with chicken, saffron & onion   |     |
|   |     | KALLAJ V   | €7  |
|   |     | Filo pastry rolls filled with halloumi, parsley, mint and onion  |     |
|   |     | KIBBEH   | €10 |
|   |     | Handmade aromatic bulgur wheat & lamb shells filled with lamb, onion & pine nuts   |     |
|   |     | SUJUK  | €8  |
|   |     | Lebanese spiced lamb sausages  |     |
|   |     | JAWANEH  | €7  |
|   |     | Garlic-marinated grilled chicken wings   |     |

# MAIN COURSES

## SERVED WITH VEGETABLES SAUTÉED IN OLIVE OIL & POTATOES

|   |     |
|---|-----|
| ROAST LAMB & CARAMELISED PEARS  | €21 |
| Red wine & rosemary-marinated roast lamb, served with pears in mint sauce |     |
| IRISH FILET STEAK   | €24 |
| Served with black peppercorn sauce  |     |
| GRILLED KING PRAWNS   | €23 |
| HAKE & PRAWNS   | €19 |
| Topped with a creamy white wine sauce                                     |     |

## CHARCOAL-GRILLED DISHES SERVED WITH ALMOND-JASMINE RICE

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|--|-----|
| SHISH TAWOUK   | €17 |
| Grilled boneless chicken, marinated in lemon & garlic  |     |
| MIXED GRILL  | €17 |
| A grilled selection of various tender cuts of chicken & lamb   |     |
| MIXED GRILL FOR 2  | €32 |
| A grilled selection of various tender cuts of chicken & lamb to share  |     |
| KAFTA KHASHKHASH   | €16 |
| Minced lamb grilled on skewers, flavoured with parsley, onion & peppers. Topped with a fresh tomato & chilli sauce |     |

V (vegetarian)

V+ (vegan)

## LEBANESE SPECIALTIES SERVED WITH ALMOND-JASMINE RICE

|   |     |
|---|-----|
| SBANEKH   | €16 |
| Fresh spinach sautéed in olive oil with garlic & onions. Topped with filet of lamb  |     |
| MAKLOUBEH   | €16 |
| Spiced rice with sweet peppers, tomato & aubergine, topped with filet of lamb. Served with tzatziki   |     |
| MUJADDARA V+  | €12 |
| A traditional Lebanese village dish: cumin-spiced lentils & bulgur wheat cooked in olive oil, topped with pomegranate & crispy onions. Served with tzatziki |     |
| VEGETARIAN SBANEKH V+   | €12 |
| Fresh spinach sautéed in olive oil with garlic and onions. Topped with pine nuts  |     |
| VEGETARIAN MAKLOUBEH V+   | €12 |
| Spiced rice with sweet peppers, tomato & aubergine. Served with tzatziki  |     |

## SIDE DISHES €5

HOMEMADE CHIPS

ALMOND-JASMINE RICE

VEGETABLES SAUTÉED IN OLIVE OIL

MIXED SALAD WITH POMEGRANATE

*All side dishes are vegan-friendly*

*All our dishes are hand-prepared with by our family & in accordance with the Lebanese tradition, using the highest-quality ingredients & recipes passed on to us across generations*

2 euro cover charge per person

# SPECIAL MENU

## MINIMUM 2 PEOPLE

A traditional 3-course Lebanese feast

Selection of mezza dishes served with homemade bread

Grilled tender lamb and chicken served with almond-jasmine rice

Exotic fresh fruits & baklawa (pistachio & orange blossom sweets)

The Lebanese kitchen is one which is inspired by family culture as well as vitality and health. Our cuisine is a perfect opportunity to socialise as well as nourish yourself with a fresh Mediterranean feast which traditionally begins with a picturesque spread of small "mezza" dishes, eaten with fresh bread, which is then followed by succulent grilled lamb and chicken accompanied by almond-flecked rice. The feast is then rounded off by floral, syrupy baklawa and palate-cleansing fruits, all washed down with fragrant mint tea.

We place an emphasis pairing our cuisine with the art of Lebanese wine, whose industry - little known to the rest of the world of wine - has been thriving for over 5000 years. Our wines are from the rich Bekaa Valley in the East of the Lebanon and have been selected from the finest and most established wineries of the region.

30 euros per person