



## BREADS

Baked fresh every day

### PITA BREAD (KHOB'Z) | 6 PIECES /BAG R35

soft pillowy pita pockets ideal for stuffing and dipping. Serve with all your favourite mezze

### BROWN PITA BREAD | 6 PIECES /BAG R40

soft pillowy pita pockets ideal for stuffing and dipping. Serve with all your favourite mezze

### SAJ BREAD | 4 PIECES / BAG R35

traditional flat breads baked on a saj. Ideal for making wraps and schwarma at home

### BROWN SAJ BREAD | 4 PIECES / BAG R40

traditional flat breads baked on a saj. Ideal for making wraps and schwarma at home

## KA'AK

an oval shaped bread with a hole. Fill it with:

<b>PLAIN</b>	<b>R35</b>
<b>CHEESE</b>	<b>R55</b>
<b>ZA'ATAR</b>	<b>R50</b>
<b>NUTELLA</b>	<b>R50</b>
<b>NUTELLA AND BANANA</b>	<b>R55</b>

## MEZZE

Selection of dips and spreads

### HARISSA | 150g R50

roasted red peppers, chili, onion, garlic, lemon juice and spices

### HUMMUS | 200g R45

chickpeas, tahini, lemon juice and salt

### LABNEH | 200g R45

traditional creamy 'cheese' made from our homemade yoghurt

### BABA GANOUSH | 150g R45

smoked aubergines, garlic, peppers, parsley, tomatoes and fresh lemon juice

### MUTABAL | 150g R45

known as "Western baba ganoush". Smoked aubergines mashed with tahini, garlic and salt

### MOHAMMARA | 150g R50

red peppers, walnuts, pomegranate molasses, chili, spices, bread crumbs, olive oil

### TZATZIKI | 200g R45

homemade yoghurt, cucumber, garlic, mint and olive oil

### TOUMEYA | 200g R45

garlicky mayo-style sauce made with milk, sunflower oil and loads of garlic

### TAHINA | 150g R45

the delicious sauce served in our falafel sandwich. Tahini, garlic, spices and vinegar

### BUTTERNUT DIP | 150g R50

oven roasted butternut and onion, dried chillies and spices, blended smooth with fresh lemon juice and Syrian tahini.

### HUMMUS & CARAMELIZED ONIONS | 150g R50

hummus with caramelized onion

### MARINATED AUBERGINES | 200g R55

grilled aubergines tossed with fresh garlic, parsley, red chili and lemon zest. Marinated in a pomegranate molasses dressing

### ZHOUG | 150g R50

lots of coriander, garlic, green chili, spices and olive oil

### KHALED'S MAGIC PICKLES R70

Khaled's famous pickles – pickled cauliflower, chili, turnips, carrots, baby onions and gherkins

### CHEF'S MARINATED OLIVES | 350g R70

black olives, fennel seeds, lemon, chili, garlic, herbs

### TASTING PLATE R70

taste all our dips. Served with one pita bread. The perfect introduction to the food that we love making. For sit down only.

### MEZZE PLATTER R70

choice of 5 dips, 2 falafel, pickles, 3 pita breads. For sit down only.

Ask your waiter about our Mezze Boxes!

## FALAFEL

our celebrated falafel made with love

### FALAFEL | 4 PIECES

R40

golden brown fresh falafel made using chickpeas, onion, garlic, chili and spices

### FALAFEL SANDWICH

R55

a pita filled with lettuce, red cabbage, tomato, cucumbers, falafel and tahina sauce. Served with pickles and toumeya

### FALAFEL PLATE

R70

4 falafel served with 2 pita breads, hummus, toumeya, tahina, pickles, cucumbers and tomatoes

### HAWAWSHI

R60

a pita bread filled with spiced Angus minced beef mixed with chopped tomatoes, onions and herbs. Served with tahina and pickles

### FALAFEL BOWL

R75

3 falafel pieces on a bed of cucumber, pepper, tomato, cabbages and greens. Tossed with mint, a toasted seed mix and lemon-za'atar dressing with a big spoonful of hummus. Topped with Tahina.

## SIDES / EXTRAS

pita bread 1piece

R7

saj flat bread 1piece

R10

extra dip of choice

R12

chopped chili / za'atar

R5

sliced tomatoes & cucumbers

R12

marinated olives

R15

Khaled's pickles

R10

## MANAKISH

Lebanese flatbread with a variety of toppings

### CHEESE & ZA'ATAR

R65

### ZA'ATAR

R65

### SFIHA

R75

### LABNEH & ZA'ATAR

R75

### CHEESE

R65

### LABNEH

R65

### CHEESE & EGG

R75

### SFIHA & CHEESE

R90

## FATAYER

triangular shaped "pie" filled with the following:

### SPINACH

R75

spinach, sumac, walnuts, onion and olive oil

### SPICED MEAT

R75

minced grass fed Angus beef, spices, tomatoes, onions

### SPICED MEAT & CHEESE

R90

minced grass fed Angus beef, spices, tomatoes, onions and cheese

### CHEESE

R65

a mix of mozzarella and halloumi cheese

### CHEESE AND SPINACH

R90

a blend of mozzarella, halloumi, spinach, sumac, walnuts, onion and olive oil

## MINI MANAKISH & FATAYER

manakish: Cheese and za'atar/ Cheese / Sfiha / Labneh / Labneh and za'atar

R20

fatayer: Spinach / Cheese / Spiced meat

R25

## ALL DAY BREAKFAST

We only use free range eggs.

### SHAKSHUKA

R65

2 free range eggs poached in a rich sauce of tomatoes, onion, garlic, peppers and spices. Served with pita

### CHEESY EGGY BREAKFAST MANAKISH

R85

a cheese manakish topped with 2 free range eggs, za'atar and a side of spicy harissa

### MEDITERRANEAN BREAKFAST PLATE

R75

2 boiled free range eggs, rocket, tomatoes, cucumber, olives, labneh, za'atar and pita bread

### BREAKFAST SCRAMBLE

R60

2 scrambled free range eggs with sautéed onion, peppers and tomato filled into a pita bread with rocket

### KA'AK & JAM JOY

R52

a ka'ak served with our labneh and 2 of chef Clara's delicious homemade jams

## DESSERT

### MAHALABIA

R40

cardamom and rose flavoured milk dessert topped with fresh seasonal fruit

### LEBANESE BAKLAVA

R55

layers of buttery golden baked phylo pastry with a walnut and almond filling, drenched in a orange blossom sugar syrup