



BREADS

Baked fresh every day

PITA BREAD (KHOB'Z) | 6 PIECES /BAG R39

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

BROWN PITA BREAD | 6 PIECES /BAG R44

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

SAJ BREAD | 4 PIECES / BAG R39

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

BROWN SAJ BREAD | 4 PIECES / BAG R44

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:

PLAIN	R39
BROWN	R44
CHEESE	R59
ZA'ATAR	R59
NUTELLA	R59
NUTELLA AND BANANA	R64

MEZZE

Selection of dips and spreads

HARISSA | 150g R54

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

HUMMUS | 200g R49

chickpeas, tahini, lemon juice and salt

LABNEH | 200g R49

traditional creamy 'cheese' made from our homemade yoghurt

BABA GANOUSH | 150g R49

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

MUTABAL | 150g R49

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

MOHAMMARA | 150g R54

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

TZATZIKI | 200g R49

homemade yoghurt, cucumber, garlic, mint and olive oil

TOUMEYA | 200g R49

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

TAHINA | 150g R49

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

BUTTERNUT DIP | 150g R54

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

HUMMUS & CARAMELIZED ONIONS | 150g R54

hummus with caramelized onion

MARINATED AUBERGINES | 200g R64

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

ZHOUG | 150g R59

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

BEETROOT DIP | 150g R54

roasted beetroot, chickpeas, tahina, lemon juice, fresh dill topped with nigella seeds

CHEF'S MARINATED OLIVES | 350g R79

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

TASTING PLATE R79

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 R79

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

R59

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

FALAFEL PLATE

R79

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

HAWAWSHI

R64

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

FALAFEL BOWL

R79

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

R8

saj flat bread 1piece

R12

extra dip of choice

R14

chopped chili / za'atar

R7

sliced tomatoes & cucumbers

R14

pickled cucumbers

R12

marinated olives

R18

grilled halloumi 110g

R52

MANAKISH

Lebanese flatbread with a variety of toppings

CHEESE & ZA'ATAR

R69

ZA'ATAR

R69

SFIHA

R79

LABNEH & ZA'ATAR

R79

CHEESE

R69

LABNEH

R69

CHEESE & EGG

R79

SFIHA & CHEESE

R99

FATAYER

triangular shaped "pie" filled with the following:

SPINACH

R79

spinach, sumac, walnuts, onion and olive oil

SPICED MEAT

R79

minced grass fed Angus beef, spices, tomatoes, onions

SPICED MEAT & CHEESE

R99

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

CHEESE

R69

a mix of mozzarella and halloumi cheese

CHEESE AND SPINACH

R99

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

R24

fatayer: Spinach / Cheese / Spiced meat

R29

ALL DAY BREAKFAST

We only use free range eggs.

SHAKSHUKA

R69

2 free range eggs baked in a rich sauce of tomatoes, onion, garlic, peppers and spices. Served with pita. Please allow 15 mins for prep.

CHEESY EGGY BREAKFAST MANAKISH

R89

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

MEDITERRANEAN BREAKFAST PLATE

R79

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

BREAKFAST SCRAMBLE

R64

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

KA'AK & JAM JOY

R58

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

DESSERT

MAHALABIA

R44

cardamom and rose flavoured milk dessert topped with fresh seasonal fruit

LEBANESE BAKLAVA

R64

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