

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 R64

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

FALAFEL PLATE R86

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

FALAFEL BOWL R86

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

MANAKISH

Lebanese flatbread with a variety of toppings

CHEESE	R79
CHEESE AND ZA'ATAR	R79
LABNEH	R79
LABNEH AND ZA'ATAR	R89
ZA'ATAR	R79
SFIHA	R89
SFIHA AND CHEESE	R112
CHEESE AND EGG	R89

FATAYER

triangular shaped "pie" filled with the following:

CHEESE R79

a mix of mozzarella and halloumi cheese

SPINACH R90

spinach, sumac, walnuts, onion and olive oil

CHEESE AND SPINACH R112

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

SPICED MEAT R95

minced grass fed Angus beef, spices, tomatoes, onions

SPICED MEAT & CHEESE R112

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

MINI MANAKISH & FATAYER

manakish: cheese and za'atar/ cheese / sfiha / labneh / labneh and za'atar **R25**

fatayer: spinach / cheese / spiced meat / chili and cheese **R29**

HOUSE SPECIALTIES

TASTING PLATE R89

taste all our dips. Served with one pita bread. The perfect introduction to the food that we love making. We regret no takeaways.

MEZZE PLATTER R89

choice of 5 dips, 2 falafel, pickles, 3 pita breads. We regret no takeaways.

HAWAWSHI R69

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

HALLOUMI WRAP R99

A tasty, filling wrap made with our freshly baked saj bread filled with grilled halloumi cheese, toumeya, zhoug, lettuce, tomatoes, cucumber and sesame seeds. Served with our famous cucumber pickles

CHICKEN DÖNER R86

A soft pide roll toasted and stuffed with lettuce, tomato, pickles, cucumber, red cabbage and 90g finely shaved grilled chicken and dressed with a garlicky toumeya sauce

CHICKEN SHAWARMA R99

A soft saj stuffed with lettuce, tomato, pickles, 120g finely shaved grilled chicken and dressed with garlicky toumeya

BEEF DÖNER R86

A soft pide roll toasted and stuffed with lettuce, tomato, pickles, cucumber, red cabbage, sumac onions and 90g finely shaved gilled beef, all dressed with a rich tahina sauce.

BEEF SHAWARMA R99

A soft saj stuffed with lettuce, tomato, sumac onions, pickles, 120g finely shaved grilled beef and dressed with a rich tahina sauce

SWEETS

MAHALABIA R49

cardamom and rose flavoured milk dessert topped with fresh seasonal fruit

LEBANESE BAKLAVA R67

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

BREADS

Baked fresh every day

PITA BREAD (KHOB'Z) | 6 PIECES /BAG R44

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

BROWN PITA BREAD | 6 PIECES /BAG R49

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

SAJ BREAD | 4 PIECES / BAG R44

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

KA'AK

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

PLAIN	R39
CHEESE	R69
ZA'ATAR	R69
CHEESE & ZA'ATAR	R69
NUTELLA	R69
NUTELLA AND BANANA	R75

MEZZE

HARISSA | 150g R59

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

HUMMUS | 200g R54

chickpeas, tahini, lemon juice and salt

LABNEH | 200g R54

traditional creamy 'cheese' made from our homemade yoghurt

BABA GANOUSH | 150g R54

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

MUTABAL | 150g R54

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

MOHAMMARA | 150g R59

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

TZATZIKI | 200g R59

homemade yoghurt, cucumber, garlic, mint and olive oil

TOUMEYA | 200g R54

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

TAHINA | 150g R59

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

BUTTERNUT DIP | 150g R59

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

HUMMUS & CARAMELIZED ONIONS | 150g R59

hummus with caramelized onion, good olive oil and crunchy cumin seeds

MARINATED AUBERGINES | 200g R69

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

ZHOUG | 150g R65

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

BEETROOT DIP | 150g R59

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

CHEF'S MARINATED OLIVES | 350g R85

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

CHICKEN LIVE PÂTÉ | 150g R85

silky smooth chicken liver pâté made from free range chicken livers, a ton of good butter sautéed onions and salt.

TARAMASALATA | 170g R59

Traditional taramasalata made using fish roe, our pita bread, garlic, sunflower and olive oil and fresh lemon juice

DOLMA R72

Stuffed vine leaves with rice, tomatoes, herbs, pomegranate molasses and love. 6 – 7 pieces with a dash of Tzatziki

ALL DAY BREAKFAST

We only use free range eggs.

SHAKSHUKA R79

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 R99

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

MEDITERRANEAN BREAKFAST PLATE R94

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

BREAKFAST SCRAMBLE R69

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

KA'AK & JAM JOY R69

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

COFFEE / TEA

	SGL	DBL
ICED COFFEE	R40	
AMERICANO	R28	R33
CAPPUCCINO	R29	R34
RED CAPPUCCINO	R34	
LATTE	R34	R38
FLAT WHITE	R29	R34
MOCHA	R52	
ESPRESSO	R23	R28
MACCHIATO	R23	R28
CORTADO	R28	
ROOIBOS/CEYLON	R26	
EARL GREY	R26	
HOT CHOCOLATE	R44	
EXTRA OAT MILK	R12	

COLD DRINKS

COKE/COKELIGHT/FANTA	R28
APPELTIZER/GRAPETIZER	R34
STILL/SPARKLING WATER	R24

BREW KOMBUCHA

AFRICAN ROSE	R42
ORIGINAL ROOBIS	R42
BUCHU BEBE	R42
GINGER LEMON	R42

SPECIALTY DRINKS

TURKISH COFFEE R28

brewed in a small pot called a "kanaka" using super fine ground coffee beans and flavoured with cardamon. Guaranteed to wake you up

LABAN R35

a Lebanese favourite: yoghurt blended with mint leaves and ice, making a refreshing, slightly salted drink for any time of day

TEA WITH MINT R28

loose tea leaves served with fresh mint and typically drunk with heaps of sugar

HIBISCUS TEA R28

tart, dark red in colour and bursting with flavour. High in anti-oxidants and healthy

HIBISCUS AND ROSE TEA R28

tart, dark red in colour and flavoured with rose. High in anti-oxidants and healthy

FRESH JUICES

Fresh juices made in store

MEAN GREEN JUICE | 400ml R56

celery, apple, cucumber, ginger and lemon

ORANGE DELIGHT | 400ml R56

orange, carrot, lemon, ginger and apple

GINGER SHOT R39

ginger with a little bit of apple

SIDES / EXTRAS

pita bread 1piece	R9
saj flat bread 1piece	R13
extra dip of choice	R16
chopped chili / za'atar	R9
sliced tomatoes & cucumbers	R16
pickled cucumbers	R14
marinated olives	R20
grilled halloumi portion 110g	R57



TASTE HAPPINESS THROUGH
GOOD FOOD



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