

FLAVOURS OF LEBANON

MEZZE

SELECTION OF DIPS 9.45 (V)

Hommos, baba ghanuj, natural labné served with flatbread & pickles

MEZZE PLATTER

for one 9.95 / for two 19.95 (V)

Hommos, baba ghanuj, quinoa tabbouleh, falafel, natural labné, cheese samboussek, flatbread & pickles

Cold Mezze

DIPS

All served with flatbread. Gluten-free option with carrots & cucumber

Hommos 5.25 (Vegan)

Smooth rich chickpea purée with tahina & lemon juice

Baba Ghanuj 5.95 (Vegan)

Smoked aubergine purée, tahina, garlic & lemon juice with pomegranate seeds

Natural Labné 5.45 (V)

Natural strained yoghurt with garlic, tahina, Kalamata olives, fresh mint & extra virgin olive oil, served with pita bread

Mezze Salads

Quinoa Tabbouleh 5.95 (Vegan) (GF)

Chopped parsley, quinoa, tomato, mint & onion with a lemon & olive oil dressing

Fattoush 5.95 (Vegan)

Lebanese village salad with sumac & olive oil pita crisps & pomegranate molasses dressing

MAINS & WRAPS

Grills

Served with a Comptoir salad & vermicelli rice

Mixed Grill 14.95

A selection of lamb kofta, chicken kofta & chicken taouk

Spiced Lamb Kofta 12.95

Grilled minced lamb, herbs, onion & spices

Spiced Chicken Kofta 12.45

Grilled minced chicken, herbs, peppers, onion & spices

Marinated Chicken Taouk 12.45

Grilled marinated chicken breast with garlic & fresh thyme

Lebanese Burgers

Lebanese Lamb & Halloumi Burger 12.95

Chargrilled lamb kofta burger with grilled halloumi, harissa mayonnaise, tomato, pickled cucumber, served with spiced Lebanese potatoes

Spiced Chicken Taouk Burger 12.45

Harissa marinated charcoal grilled spiced chicken breast with garlic sauce, tomato, pickled cucumber, served with spiced Lebanese potatoes

Large Salads

Feta, Grilled Vegetables & Quinoa Salad 9.95 (V) (GF)

Feta cheese, grilled peppers & onion with chickpeas, quinoa & extra virgin olive oil

Falafel & Fattoush Salad 9.95 (V)

Falafel served with lettuce, tomato, spring onion, mint & parsley, pita crisps & pomegranate molasses dressing

Grilled Chicken Salad 10.45

Chargrilled marinated chicken breast, feta cheese, tomato, lettuce, spring onion, mint, pita crisps & pomegranate molasses dressing

Grilled Halloumi Salad 10.45 (V)

Grilled halloumi cheese, lettuce, tomato, cucumber, olives, spring onion, radish, pita crisps & pomegranate molasses dressing

Fattets

Aubergine Fattet 12.45 (V)

Slow-cooked aubergine, tomato, pepper & onion moussaka with a warm tahina yoghurt sauce, crispy onions & pita crisps

Lamb Kofta Fattet 12.45

Spiced grilled lamb kofta with a warm tahina & yoghurt sauce, crispy onions & pita crisps

Hot Mezze

Soup of the Day 5.45 (Vegan)

Served with sumac & olive oil pita crisps

Batata Harra 4.95 (V)

Spiced Lebanese potatoes with fresh coriander, garlic & chilli

Cheese Samboussek 5.75 (V)

Pastry parcels filled with halloumi & feta cheese

Falafel 5.45 (4 Pieces) - (V) (GF)

Chickpea patties, coriander, parsley, peppers, pickled turnips served with tahina sauce

Halloumi & Tomato 6.95 (V) (GF)

Grilled halloumi, marinated in wild thyme, with sliced tomato, olives & fresh mint

Halloumi & Za'atar Man'ousha Flat Bread 6.95 (V)

Oven-baked flat bread with halloumi cheese, wild thyme & fresh mint

Lamb Kibbeh 6.95 (3 Pieces)

Minced lamb cracked wheat parcels filled with lamb, pine nuts & onion served with mint yoghurt sauce

Spiced Chicken Wings 5.95 (5 Pieces) - (GF)

Chargrilled marinated chicken wings with garlic

Sides

Vermicelli Rice 3.25 (Vegan)

Steamed Couscous with Olive Oil 3.25 (Vegan)

Quinoa with Olive Oil 3.45 (Vegan)

A Selection of Pickles 2.95 (Vegan) (GF)

Pickled cucumbers, turnips in beetroot juice & mild green chillies

Marinated Damascus Olives 3.45 (Vegan) (GF)

Warm Wraps

Served with a Comptoir salad & pickles

WRAP PLATTER 9.95

Choose any wrap served with hommos & Comptoir salad

Falafel 8.75 (V)

Falafel with tahina, tomato, pickled turnips & parsley

Lamb Kofta 8.75

Spiced minced lamb with hommos, pickled cucumber, onion & tomato

Chicken Taouk 8.75

Marinated grilled chicken breast with garlic sauce, pickled cucumber & tomato

Halloumi & Olive 8.75 (V)

Marinated grilled halloumi cheese with extra virgin olive oil & Kalamata olives, tomato & fresh mint

Tagines

Slow-cooked stews served with couscous or vermicelli rice
For a gluten-free option choose quinoa 1.00

Aubergine Tagine 11.45 (V)

Aubergine in a tomato, pepper, onion & chickpea stew served with mint yoghurt sauce

Lamb Kofta Tagine 12.95

Spiced minced lamb, tomato, pepper & courgette, with mint yoghurt sauce

Chicken & Green Olive Tagine 12.95

Marinated chicken, carrots, lemon confit & green olives

Lamb & Prune Tagine 13.45

Tender pieces of lamb with prunes, butternut squash, roasted almonds & sesame seeds

Our Favourites

Spinach Fatayer 9.95 (V)

Baked pastry filled with spinach, feta cheese, sumac, pomegranate seeds & molasses, onion, pine nuts & olive oil served with fattoush salad

Chicken Moussakhan 12.95

Roasted marinated half baby chicken in pomegranate molasses, walnuts, sumac slow-roasted onion confit & served with fattoush salad & vermicelli rice

Spiced Salmon Shakshuka 13.45 (GF)

Roasted salmon with slow-cooked tomato, peppers, onion & chilli

FEAST MENU £26.95 per person. Minimum of two people sharing

Mezze to Share

Hommos (Vegan)

Chickpea purée with tahina & lemon juice

Baba Ghanuj (Vegan)

Smoked aubergine, tahina & lemon juice

Natural Labné (V)

Strained yoghurt with garlic & tahina

Falafel (V) (GF)

Chickpea patties with tahina sauce

Halloumi & Tomato (V) (GF)

Grilled halloumi with sliced tomato

Cheese Samboussek (V)

Pastry parcels filled with cheese

Batata Harra (V)

Spiced Lebanese potatoes

Quinoa Tabbouleh

(Vegan) (GF)

Chopped parsley salad with quinoa

Pickles & Olives (Vegan) (GF)

Mains

Aubergine Tagine with Couscous (V)

Aubergine in a tomato, pepper, onion & chickpea stew served with mint yoghurt sauce

Mixed Grill

A selection of lamb kofta, chicken kofta & chicken taouk served with a Comptoir salad & vermicelli rice

Dessert to Share

Orange Blossom Mouhalabia (GF)

A traditional Lebanese milk pudding with date, fig, apricot, prune & sultana compote

Finish with

♦ Baklava Selection ♦ Rose Mint Tea

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 - (Vegan) Vegan (GF) Non-gluten containing ingredients

An optional gratuity of 10% will be added to your bill which is paid directly to our team members. Prices include 20% VAT.