Tony's Hommos

6.95 / VG / 390 kcal

7.25 / V / 327 kcal

cheese & mint

served with flatbread (241 kcal)

Whipped Feta Dip

Cheese Samboussek

7.25 / V / 3 Pieces / 327 kcal

Halloumi & Tomato

8.75 / V, GF / 604 kcal

twist on the traditional & our founder's

favourite... hommos topped with crispy

cauliflower & lightly spiced Yemen salsa

colourful whipped feta, shirazi salad & Aleppo

chilli dip served with warm flatbread (241 kcal)

handmade pastry parcels filled with melted

served with Kalamata olives & fresh mint

NIBBLES

Selection of Lebanese Pickles

3.50 / VG, GF / 29 kcal

Marinated Mixed Olives

3.95 / VG, GF / 221 kcal

Warm Za'atar & Garlic Flatbread

3.95 / VG / 524 kcal

Lentil Soup

hearty soup served with warm flatbread (241 kcal) **6.25** / VG / 223 kcal

Hommos Comptoir classic, using our unique recipe

served with warm flatbread (241 kcal)

Baba Ghanuj

blended smoked aubergine & tahina dip served with warm flatbread (241 kcal) 7.45 / VG / 273 kcal

GRILLS

Why not add Vermicelli Rice 3.95 or Batata Harra 5.45

grilled ground lamb, herbs, onion & spices served with Comptoir Salad **15.25** / 544 kcal

Chicken Kofta

& spices served with Comptoir Salad

Chicken Taouk marinated grilled chicken breast with garlic

grilled ground chicken, herbs, peppers, onion

& fresh thyme served with Comptoir Salad 14.95 / 421 kcal

Falafel

crisp chickpea patties, coriander & parsley finished with tahina sauce

MEZZE

perfect for sharing... why not mix & match our tasty mezze to start?

6.45 / VG / 3 Pieces / 310 kcal

Halloumi & Roasted Figs marinated in sweet rosewater, toasted

pistachio nuts, garnished with rose petals

8.95 / V / 594 kcal Batata Harra

spiced potatoes with garlic, tomato, peppers, sumac & fresh coriander

5.45 / VG / 747 kcal

Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, quinoa, tomato, mint

& onion **7.25** / VG, GF / 230 kcal

for every Lamb Kofta Roll sold we will

donate £1 to our Turkey & Syria fund

in aid of the catastrophic earthquake.

Thank you for your continued support.

HOUSE FAVOURITES

Lamb Kofta Roll

lightly spiced lamb kofta skewer in a brioche roll with Lebanese pickles, red onions, chilli peppers & pomegranate molasses served with batata harra

Spinach & Feta Börek

14.95 / 997 kcal

baked spinach, feta & onion filo pastry parcel served with Kalamata olives, tomato & spiced yoghurt sauce

14.95 / V / 905 kcal

Mixed Grill selection of lamb kofta, chicken kofta & chicken taouk served with Comptoir Salad 16.95 / 499 kcal

Steak Skewer

marinated in black lime and pomegranate molasses with red onion, tomato, chilli served with batata harra 19.95 / 1081 kcal

Sea Bass Sayadiyah

roasted fillet of sea bass, short brown rice, with rich & creamy tahina tarator sauce 17.95 / 864 kcal

MEZZE PLATTER

One for when you can't decide...

hommos, baba ghanuj, tabbouleh, falafel, natural labné, cheese samboussek, warm flatbread & pickles

For One 13.50 For Two 25.00 V / 752 kcal per person

Lamb Kibbeh

lightly spiced handmade ground lamb parcels finished with mint yoghurt sauce

Fattoush light & fresh mixed Lebanese house salad with pomegranate molasses dressing and crispy pitta

6.50 / VG / 229 kcal

Why not add a Za'atar Flatbread 3.95

slow-cooked stews served with couscous (365 kcal),

aubergine, tomato, onion & chickpeas

Chicken & Green Olive chicken, carrots, lemon confit & green olives

WRAP PLATTERS

served with hommos & Comptoir salad (293 kcal)

marinated grilled chicken breast with garlic sauce,

Falafel

crisp chickpea patties with tahina, tomato, pickled turnips & parsley

Add grilled Lamb Kofta, Chicken Taouk (3 pieces) or Halloumi to any salad 5.95

Mama Zohra Salad marinated grilled chicken, feta & Lebanese salad topped with crispy pitta & Mama Zohra sauce 13.95 / 549 kcal

Falafel Salad

crisp chickpea patties & mixed Lebanese salad topped with crispy pitta & Mama Zohra sauce 13.50 / V / 790 kcal

12.95 / VG / 829 kcal

Summer Salad

topped with spinach 13.95 / V / 696 kcal

Warm Za'atar & Garlic **Flatbread 3.95** / VG / 524 kcal

Batata Harra spiced potatoes with garlic, tomato,

peppers, sumac & fresh coriander **5.45** / VG / 747 kcal

Comptoir Sundae

to share or not to share?

vanilla ice cream with baklawa crumble,

V / 850 kcal per person

4.45 / VG / 420 kcal

Baklawa Selection

4.95 / V / 3 Pieces / 422 kcal

3.95 / VG / 363 kcal

Quinoa **3.95** / VG / 265 kcal

1.95 / VG / 241 kcal

Fattoush Salad

Warm Flatbread

6.50 / VG / 229 kcal

Vermicelli Rice

9.95

9.95

with nuts & honey

toasted sesame seeds

6.75 / V, GF / 492 kcal

topped with a layer of sweet mango, pomegranate seeds & pistachios **6.75** / V / 638 kcal

Mango & Vanilla Cheesecake

pistachios & rose petals

7.25 / V / 353 kcal

Chocolate Brownie

Baklawa Sandwich vanilla ice cream sandwiched between sweet baklawa pieces, date and tahini molasses,

date molasses, halva, chocolate brownie and sesame brittle sprinkled with

warm date & tahina molasses spread, halva, rose petals, pistachios with vanilla ice-cream pistachios & rose petals 6.75 / V / 815 kcal for one **7.25** for two 13.50

COCKTAILS

10.95

10.95

Espresso Martini 9.95 smooth and intense. Espresso, 42 Below

Vodka, coffee liqueur and vanilla Mojito

Bacardi Carta Blanca Rum, lime juice muddled with fresh lime and mint leaves

a modern classic. 42 Below Vodka, blended with passion fruit and vanilla, served with a shot of Prosecco on the side

Glass **8.95** / Jug **24.95**

Passion Fruit Martini

Strawberry Bellini Prosecco with a dash of strawberry pureé

Classics The Twists

Minta - Frozen Vodka Absolut Vodka, fresh mint, lemon, lime &

Arak / Amaretto Sour Amaretto, Arak, lemon juice. Arak is a triple distilled spirit from the Bekaa

orange blossom frozen lemonade

Comptoir Cosmo pomegranate juice shaken with Absolut

Vodka, lemon juice & orange liqueur Rose & Rum Daquiri

Valley, Lebanon

frozen blend of Bacardi Spiced Rum, lemon juice & rose syrup

To Share

Beirut Pimms Lebanese upgrade on traditional Pimms

Fresh & Loaded Lemonade

zingy fresh fruit lemonades - choose from Toufaha, Roza, Roomana or Leymona & add gin, vodka, rum or tequila Glass **9.95** / Jug **26.95**

Marrakech Sangria Red our house Lebanese Ksara red wine with fresh citrus and a Middle Eastern twist Glass **8.50** / Jug **24.50**

Lebanese Sangria White our house Lebanese Ksara white wine with fresh citrus and a Middle Eastern twist

Glass 8.50 / Jug 24.50

LEMONADES

Roomana pomegranate & orange blossom **3.95** / 300ml / 102 kcal

Toufaha

apple, mint & ginger

3.95 / 300ml / 118 kcal

MOCKTAILS

Strawberry & Coconut Cooler 5.95 strawberries & cream topped with Franklin &

Sons Natural Rose Lemonade garnished with

homemade frozen blended lemonade with

fresh mint, lemon, lime & orange blossom

Saffron Citrus Refresher

fresh limes, fragrant saffron and zingy

rose petals and a mint crown

Menabrea Blonde - 4.8%

Mira Frozen

330ml bottle **4.75**

Efes - 5%

330ml bottle **4.95**

330ml bottle **4.25**

Menabrea Zero - 0%

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ginger beer

3.95 / 300ml / 120 kcal Leymona lemon & lime

3.95 / 300ml / 95 kcal

Roza

lemon & lime with rose syrup

SPRITZ

Amodo Pecorino, Terre di Chieti fresh, tropical notes on the nose, a delicate

florality and an enticing minerality on the finish **Abruzzo, Italy 5.45** / 7.75 / 22.95 / VG

Borsari Trebbiano Pinot Grigio dry with citrus and apple fruit aromas, lovely freshness to the finish

Puglia, Italy 5.75 / 8.15 / 23.95 / $\vee G$

fresh cut grass, ripe peaches and gooseberries Western Cape, South Africa 6.85 / 9.75 / 28.95

Swartland, South Africa 29.95 / VG **Drifting Chardonnay, Lodi**

note of toasted oak spice California, USA 30.95 / \lor

Ksara Blanc de Blancs

Te Kairanga Riesling

apple, lime blossom, kaffir lime zest and honeysuckle. gently scented fruit and spice Wairarapa, New Zealand 39.95 / ∨

RED WINE

floral, ripe black cherries with a touch of spice Bekaa Valley, Lebanon 5.95 / 8.35 / 24.95 / VG

Castillo de Mureva Organic Tempranillo, Castilla

well-balanced with a long finish

Short Mile Bay Shiraz rich berry fruit with a pinch of pepper spice South Eastern Australia 6.45 / 9.15 / 26.95

Alamos City Malbec intense, layers of dark berry fruits, vanilla and cloves with a smooth, velvety finish

Grenache grape

Pays d'Oc dry, elegant rose, made primarily from the

Languedoc-Roussillon, France 28.95 / VG

Water garnished with orange **Blushing Spritz**

9.95

BEER & CIDER

citrus, bitter tones & floral, fruity undertones with a malty, hoppy taste 330ml bottle **4.75** / half **3.25** / pint **6.50** Menabrea Amber - 5%

Innis & Gunn IPA - 5% tropical grapefruit, berry & zesty lemon character 440ml can **6.25** / half **3.25** / pint **6.50**

full-bodied with a moderately bitter flavour

Aspall Suffolk Cyder - 5.5% crisp, delicate medium dry apple cyder 330ml bottle **4.95**

Draught beer - at selected restaurants only

ALLERGENS?

full-bodied, refreshing with mildly spicy notes

Bombay Dry Gin, St-Germain Elderflower Liqueur with lemon juice, cucumber topped with Franklin & Sons 1886 Soda Water

Garden Spritz

Small **1.95** / Large **3.95**

Aperol Spritz Prosecco, Aperol, Franklin & Sons 1886 Soda

Bombay Citron Pressé Gin, Franklin & Sons Natural Rose Lemonade with elderflower cordial and Prosecco SOFT DRINKS

Still / Sparkling Mineral Water

Coca-Cola / Fanta / Sprite 3.25 Diet Coke / Coke Zero 2.95

1886 Soda Water / Tonic Water / Light Tonic Water / Ginger Ale / Rose Lemonade

Orange / Apple 300ml / **3.95**

Red beetroot, apple, lemon & ginger

300ml / **5.25** 300ml / **5.25**

Green cucumber, spinach, lemon, apple & kale Espresso Single **2.25** / 4 kcal, Double **2.75** / 7 kcal

be drinkaware.co.uk

Antonio Rubini Pinot Grigio Rosato IGT Pavia

ROSÉ WINE

SPARKLING WINE

Lebanese Spiced Hot Chocolate hot chocolate with steamed milk

3.95 / 613 kcal

2.95 / 60 kcal

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan - (GF) Gluten Free

····· Franklin & Sons

200ml / **2.95** ----- Fresh Juices

3.25 / 119 kcal, 162kcal, 84 kcal Amber carrot, ginger, lemon & turmeric

Prosecco, Italy 6.95 / 29.95 Galanti Spumante Rosato light, generous raspberry and strawberry fruit

citrus notes

Le Altane Prosecco Extra Dry

crisp, mouth-filling fizz with green apples and

HOT DRINKS

Hot Chocolate

2.95 / 28 kcal

Macchiato

Mocha 3.45 / 240 kcal

Cappuccino / Latte / Flat White

Single 2.75 / 19 kcal, Double 2.95 / 31 kcal

are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

(ii) @comptoirlibanais

spiced ground lamb, tomato, chickpeas & courgette, served with mint yoghurt sauce 15.50 / 425 kcal **SALADS**

The Wedge Salad

squash, feta and brown rice, onions & cumin

Fries & Garlic Dip **4.50** / V / 643 kcal

Baklawa &

Fresh Rose Mint Tea

selection of baklawa with fresh rose &

mint infused sweet tea for one 5.50 (3 pieces)

Glass (175ml) / Glass (250ml) / Bottle

Reign of Terroir Chenin Blanc aromatic, with good acidity and elegance. Flavours of a summer fruit salad

tropical fruit and green apple, backed by a

fresh & elegant ripe fruits with a hint of smoke Bekaa Valley, Lebanon 8.95 / 12.15 / 35.95 / VG

Glass (175ml) / Glass (250ml) / Bottle

soft, smooth, approachable Merlot with rounded cherries and spiced plums Rapel Valley, Chile 5.75 / 8.15 / 23.95 / VG

rich, plush mouth filling tannins, black pepper, vanilla Bekaa Valley, Lebanon 35.95 / VG Rare Vineyards Pinot Noir

Ksara Reserve du Couvent Rouge

concentrated, with firm, plump fruit and a typical right-bank profile Bordeaux, France 45.00

House Champagne

Alexander Bonnet

All wines available in 125ml measures on request

English Breakfast, Earl Grey, Peppermint,

fresh rose & mint infused sweet tea

Adults need around 2000 kcal a day

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT

6.25 / VG / 406 kcal

Lamb Kofta

14.95 / 381kcal

12.25 / V / 827 kcal

Lamb Kofta spiced ground lamb with hommos, pickled cucumber, onion, iceberg lettuce & tomato **12.25** / 556 kcal Halloumi

extra virgin olive oil, tomato & fresh mint

marinated grilled halloumi with Kalamata olives,

Chicken Taouk

pickled cucumber, iceberg lettuce & tomato **12.25** / 550 kcal

II.95 / V / 738 kcal

SIDES Jewelled Couscous

DESSERTS

Orange Blossom Mouhalabia traditional Lebanese milk pudding with dates, figs, apricots, prunes, sultana compote &

sweet & crisp filo puff pastry pieces layered

Vanilla Ice Cream sprinkled with rose petals

5.25 / V / VG available / 490 kcal

Ksara Clos St Alphonse Blanc zesty freshness, stone fruit with a long finish Bekaa Valley, Lebanon 5.95 / 8.35 / 24.95 / VG

WHITE WINE

Sea Point Sauvignon Blanc

Ksara Clos St Alphonse Rouge

deep cherry red, forest fruits, smooth and Castilla - La Mancha, Spain 5.45 / 7.75 / 22.95

Mendoza, Argentina 29.95

refreshing rose with raspberry & strawberry flavours and a hint of vanilla **Venezie, Italy 5.95** / **8.35** / **24.95** / **V**G

Prosecco, Italy 37.95 / VG

Americano

Alternative milk available. Please ask your server

7.75 / 3 Pieces / 320 kcal

TAGINES

vermicelli rice (363 kcal), or quinoa (265 kcal)

Aubergine & Chickpea

13.25 / VG / 706 kcal\

Lamb Kofta

15.25 / 386 kcal

bright & fresh, a crunchy topping of crispy onions, toasted seeds, chilli, pomegranate & tomatoes

for two 9.95 (6 pieces) V / 422 kcal per person

Luis Felipe Edwards Lot 18 Merlot

soft, lightly oaked cherries and blueberries with a hint of spice Languedoc, France 7.35 / 10.35 / 30.95 Château Pontet Bayard,

Montagne-Saint-Émilion

Glass (175ml) / Glass (250ml) / Bottle Cap de Coste Rosé IGP

light, white blossom and citrus fruit. refined, with more fruity notes on the refreshing finish Champagne, France 59.95 / VG

Glass (125ml) / Bottle

hot chocolate with steamed milk infused with cinnamon & tahina sprinkled with halva

Camomile, Jasmine, Green

Fresh Rose Mint Tea