

COMPTOIR LIBANAIS

Welcome. Comptoir Libanais started with my love of Lebanese food. I enjoy sharing good, healthy, delicious food that is simple & colourful. Here we celebrate the warmth and tastes of both the Middle East and North Africa, dishes that taste of home which I learned to make with my mum whilst growing up. I believe our fondest memories are connected with food - a special meal can live on in our mind for years to come. Enjoy...

Tony Khatib xxx

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)

6.25 / VG / 406 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

Lamb Kofta

grilled ground lamb, herbs, onion & spices served with Comptoir Salad

15.25 / 544 kcal

Chicken Kofta

grilled ground chicken, herbs, peppers, onion & spices served with Comptoir Salad

14.95 / 381 kcal

Chicken Taouk

marinated grilled chicken breast with garlic & fresh thyme served with Comptoir Salad

14.95 / 421 kcal

WRAP PLATTERS

served with hommos & Comptoir salad (293 kcal)

Lamb Kofta

spiced ground lamb with hommos, pickled cucumber, onion, iceberg lettuce & tomato

12.25 / 556 kcal

Halloumi

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

12.25 / V / 827 kcal

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

14.95 / 997 kcal

Spinach & Feta Börek

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

MEZZE

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

Falafel

crisp chickpea patties, coriander & parsley finished with tahina sauce

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

MEZZE PLATTER

One for when you can't decide...

hommos, baba ghanuj, tabbouleh, falafel, natural labné, cheese sambousek, 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

7.75 / 3 Pieces / 320 kcal

Fattoush

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

6.50 / VG / 229 kcal

TAGINES

Why not add a Za'atar Flatbread 3.95

slow-cooked stews served with couscous (365 kcal), vermicelli rice (363 kcal), or quinoa (265 kcal)

Aubergine & Chickpea

aubergine, tomato, onion & chickpeas

13.25 / VG / 706 kcal

Chicken & Green Olive

chicken, carrots, lemon confit & green olives

15.25 / 386 kcal

Lamb Kofta

spiced ground lamb, tomato, chickpeas & courgette, served with mint yoghurt sauce

15.50 / 425 kcal

SALADS

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

The Wedge Salad

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

12.95 / VG / 829 kcal

Summer Salad

squash, feta and brown rice, onions & cumin topped with spinach

13.95 / V / 696 kcal

SIDES

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

Jewelled Couscous

4.45 / VG / 420 kcal

Vermicelli Rice

3.95 / VG / 363 kcal

Quinoa

3.95 / VG / 265 kcal

Warm Flatbread

1.95 / VG / 241 kcal

Fries & Garlic Dip

4.50 / V / 643 kcal

Fattoush Salad

6.50 / VG / 229 kcal

DESSERTS

Mango & Vanilla Cheesecake

topped with a layer of sweet mango, pomegranate seeds & pistachios

6.75 / V / 638 kcal

Chocolate Brownie

warm date & tahina molasses spread, halva, rose petals, pistachios with vanilla ice-cream

6.75 / V / 815 kcal

Baklawa Sandwich

vanilla ice cream sandwiched between sweet baklawa pieces, date and tahini molasses, pistachios & rose petals

7.25 / V / 353 kcal

Comptoir Sundae

to share or not to share?

vanilla ice cream with baklawa crumble, date molasses, halva, chocolate brownie and sesame brittle sprinkled with pistachios & rose petals

for one 7.25 for two 13.50

V / 850 kcal per person

Baklawa Selection

sweet & crisp filo puff pastry pieces layered with nuts & honey

4.95 / V / 3 Pieces / 422 kcal

Orange Blossom Mouhalabia

traditional Lebanese milk pudding with dates, figs, apricots, prunes, sultana compote & toasted sesame seeds

6.75 / V, GF / 492 kcal

Vanilla Ice Cream

sprinkled with rose petals

5.25 / V / VG available / 490 kcal

Baklawa & Fresh Rose Mint Tea

selection of baklawa with fresh rose & mint infused sweet tea

for one 5.50 (3 pieces)

for two 9.95 (6 pieces)

V / 422 kcal per person

COCKTAILS

Classics

Espresso Martini

9.95

smooth and intense. Espresso, 42 Below Vodka, coffee liqueur and vanilla

Mojito

10.95

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

Passion Fruit Martini

10.95

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

Strawberry Bellini

9.95

Prosecco with a dash of strawberry puree

The Twists

Minta - Frozen Vodka

9.95

Absolut Vodka, fresh mint, lemon, lime & orange blossom frozen lemonade

Arak / Amaretto Sour

9.95

Amaretto, Arak, lemon juice. Arak is a triple distilled spirit from the Bekaa Valley, Lebanon

Comptoir Cosmo

9.95

pomegranate juice shaken with Absolut Vodka, lemon juice & orange liqueur

Rose & Rum Daquiri

9.95

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

To Share

Beirut Pimms

Lebanese upgrade on traditional Pimms

Glass 8.95 / Jug 24.95

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

Roza

lemon & lime with rose syrup

3.95 / 300ml / 120 kcal

Leymona

lemon & lime

3.95 / 300ml / 95 kcal

MOCKTAILS

Saffron Citrus Refresher

5.95

fresh limes, fragrant saffron and zingy ginger beer

Strawberry & Coconut Cooler

5.95

strawberries & cream topped with Franklin & Sons Natural Rose Lemonade garnished with rose petals and a mint crown

Mira Frozen

5.95

homemade frozen blended lemonade with fresh mint, lemon, lime & orange blossom

SPRITZ

Garden Spritz

9.95

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

Aperol Spritz

9.95

Prosecco, Aperol, Franklin & Sons 1886 Soda Water garnished with orange

Blushing Spritz

10.95

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

ROSÉ WINE

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

Antonio Rubini Pinot Grigio Rosato IGT Pavia

refreshing rose with raspberry & strawberry flavours and a hint of vanilla

Venezie, Italy 5.95 / 8.35 / 24.95 / VG

Cap de Coste Rosé IGP Pays d'Oc

dry, elegant rose, made primarily from the Grenache grape

Languedoc-Roussillon, France 28.95 / VG

SPARKLING WINE

Glass (125ml) / Bottle

Le Altane Prosecco Extra Dry

crisp, mouth-filling fizz with green apples and citrus notes

Prosecco, Italy 6.95 / 29.95

Galanti Spumante Rosato

light, generous raspberry and strawberry fruit

Prosecco, Italy 37.95 / VG

House Champagne Alexander Bonnet

light, white blossom and citrus fruit. refined, with more fruity notes on the refreshing finish

Champagne, France 59.95 / VG

All wines available in 125ml measures on request

BEER & CIDER

Menabrea Blonde - 4.8%

citrus, bitter tones & floral, fruity undertones with a malty, hoppy taste

330ml bottle 4.75 / half 3.25 / pint 6.50

Menabrea Amber - 5%

full-bodied with a moderately bitter flavour

330ml bottle 4.75

Innis & Gunn IPA - 5%

tropical grapefruit, berry & zesty lemon character

440ml can 6.25 / half 3.25 / pint 6.50