

# HABIBI PLATTERS Available only on Tuesdays

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<b>MEAT</b>	120
hummus kawarma, pumpkin kebbeh, muhamara, mutabel, beetroot tahini, fatoush salad, kafta, lamb shish, shish tawook, lamb sajaaq, fava bel ruman, patata thum	
<b>VEGETARIAN</b>	110
hummus, pumpkin kebbeh, muhamara, mutabel, beetroot tahini, fatoush salad, labneh-filled falafel, zahra, labneh, fava bel ruman, patata thum	
<b>VEGAN</b>	110
hummus, pumpkin kebbeh, muhamara, mutabel, beetroot tahini, fatoush salad, falafel, zahra, adas, fava bel ruman, patata thum	

Platters available for 2 or 3 people (\$55 - \$60 extra), bread included

## MEZZAH

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<b>HUMMUS</b>	15
chickpeas, tahini, herbs, pumpkin seeds, pine nuts + pita -V GF	
<b>MUHAMARAH</b>	17
roasted capsicum, onion, walnuts, pomegranate, nigella seeds + pita - V GF	
<b>SAMAKEEH NAAY</b>	20
raw fish, green olive, pickled fennel, radish, herbs - DF GF NF	
<b>FALAFEL</b>	15
3 falafels, tahini, sesame, sumac - V GF NF	
<b>ZEITUN</b>	8
warmed olives, lemon - V GF NF	
<b>ZAHRA</b>	18
fried cauliflower, sumac, thum, chimichurri - V GF NF	
<b>PATATA HARRA</b>	16
fried potato, harra, coriander, thum - V GF NF	
<b>PITA</b> - GF available V NF	4

**GF** :MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

**V** : VEGAN **NF** :NUT FREE **DF** :DAIRY FREE

Our menu contains allergens:peanuts, tree nuts, milk, eggs, sesame seeds, wheat

"Gluten free" bread available on request

# HALWAIAT - DESSERTS

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<b>MRABBA LAKTEN</b>	14
orange kishta, candied pumpkin, walnut - NF	
<b>CRÈME BRÛLÉE</b>	16
rose water, orange blossom	
<b>HALWA MOUSSE</b>	16
house made halwa, sour cherry, sumac, flake salt - V	
<b>DATE PISTACHIO SUJUK</b>	12
rich chocolate, date, biscuit, pistachio, orange, tequila	
+ paired Barbeito, Boal Reserva 40ml	8

## TO FINISH

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<b>DESSERT WINE (Portugal)</b>	13
Barbeito, Boal Reserva, 5 year old NV aromatic fortified sweet wine, Atlantic island of Madeira	
<b>ARABIC COFFEE (Lebanon)</b>	5
brazillian ground coffee, cardamom - add cream or condensed milk	
<b>KARAK TEA (Jordan)</b>	4
black tea, cardamom, clove, cinnamon, saffron, sugar, milk	
<b>DAMASCUS TEA (Syria)</b>	4
black tea, cardamom, mint	
<b>HERBAL TEA (Palestine)</b>	4
mint, rosemary, sage	

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Some of our dishes are "gluten free" available on request