

MARYOOL

SALATA

SALATIT الحقة \$9 vegan

Bakle, wild arugula, shallots,
tomato & cucumber, citrus vinaigrette

LENTIL TABBOULE \$10 vegan

Lentils, pomegranate, parsley,
sumac-lemon vinaigrette

SALATIT SHMANDAR \$10

Beetroot with whipped feta dressing

BANADOURA BIL TARATOR \$10

Summer tomatoes, Lebanese white cheese,
sumac, with tahini vinaigrette

SMALL PLATES COLD

HUMMUS

Classic \$7.5 vegan

Portobello \$15 vegan

Merguez \$15

Chorizo \$15

Kabab Karaz \$16

ZAALOUK \$8 can be vegan

Moroccan-style charred eggplant dip, with
pomegranate molasses, a dollop of labneh & la-yu

HENDBEH & KALE \$9.5 vegan

Crispy shallots & lemon oil

LOUBYEH ARRABBIATA \$9 can be vegan

Fine green beans, tomato sauce,
homemade spicy chili oil, parmigiano reggiano

AUBERGINE #5 \$11 can be vegan

Chargrilled aubergines, miso tahini, topped with
a fresh mix of pomegranate & tomatoes

VINE LEAVES \$8.5 vegan

Vine leaves filled with veggies & rice,
pomegranate molasses & limy spices

GOAT CHEESE & HUMMUS MHAMARA \$11

Roasted bell pepper, walnuts, goat cheese,
hummus, with fresh Arabic thyme

SOUP

YELLOW LENTIL \$7

Chopped celery, carrots, French thyme,
served with crispy naan bread

TOMATO ORZO \$9

A savory mix of tomatoes and orzo,
served with crispy naan bread

SMALL PLATES HOT

CAULIFLOWER STEAK \$13

Roasted cauliflower steak,
miso tahini and dukkah

HERRAK ESSBAO \$9 vegan

Lentils and tiny dumplings

KABAB BI KARAZ \$19

Ground lamb meat, pistachios,
in homemade cherry sauce

FATAYER SPINACH & LABNEH \$8

Crispy spinach pies with labneh
and pomegranate shatta sauce

CAULIFLOWER FRITTERS \$8 can be vegan

Crispy cauliflower florets, with miso tahini dip

RKAKAT CHEESE \$8

Fried golden phyllo dough, white cheese
& herbs, served with zhoug

MANTI \$13

Beef dumplings, confit tomato sauce,
yoghurt dressing, coriander, sumac

HAND-CUT FRIES \$5 vegan

Crispy golden potato sticks

BATATA BI KIZBARA \$7 vegan

Sautéed batata bravas, with garlic & coriander

DAILY BOWLS

MONDAY

BAZELLIT DAOUD \$23

Green peas and carrot stew, with daoud bacha meatballs, served with vermicelli rice

TUESDAY

KIBBEH B LABAN \$24

Simmered yoghurt soup, beef kibbeh, truffle oil and roasted bone marrow

WEDNESDAY

BEMYEH \$15 vegan

Vegan okra stew, crispy garlic, coriander, chili, served with vermicelli rice

THURSDAY

SHEIKH EL MEHCHI \$25

Eggplant cooked in tomato sauce, seasoned ground meat, served with yoghurt, served with vermicelli rice

FRIDAY

SIYADIYEH \$33

Seabream fish with Lebanese style rice, served with tajin and crispy onions

SATURDAY

WARAK ENAB & KOUSSA \$31

Grape vines & summer squash stuffed with spiced ground beef & rice, with lamb chops, served with khiar bi laban

EVERYDAY

SHAWARMA CHUCK \$35

Slow cooked beef chuck, roasted cherry tomatoes, biwaz and tarator, served with naan bread

DAHL & RICE \$12 vegan

Yellow lentil porridge, spinach, basmati, cucumber turmeric raita, with poppadom

FATTEH OF THE DAY

RICE & CHICKEN PILAU \$18

Fragrant basmati rice, baked with boneless chicken cutlets & spices, with a side of raita

TACOS

LOS POLLOS HERMANOS \$16

Chicken strips, pickles, magic sauce & yoghurt tahini

BEEF SHAWARMA \$22

Beef strips, tomato, pickles, with magic tarator sauce

BANG BANG CAULIFLOWER \$11

Crispy cauliflower florets, biwaz & pickled turnip

FROM THE GRILL

ARAYESS KAFTA \$17

Lamb kafta in kaak sandwich, with biwaz and pickles

KIBBET MOSUL \$13

Grilled Iraqi-style flat beef kibbeh, herb filling, with khiar bi laban on the side

SPRING LAMB \$25

Grilled lamb skewers with grilled onions & tomatoes, pickles and biwaz

SPRING CHICKEN \$16

Grill-roasted marinated chicken, with pickles and hummus or garlic paste

LAMB KABAB (REGULAR OR SPICY) \$27

Traditional Turkish ground lamb meat, with red bell pepper, basmati rice, roasted tomato, naan bread and raita sauce

JOOJEH KABAB \$26

Iranian style grilled chicken, with basmati rice, roasted tomato, naan bread and raita sauce

SIDES \$4

BASMATI RICE
YELLOW RICE
GREEN RICE

BREAD

TANNOUR
ARABIC BREAD

SAUCES \$2.25

ZHOUG
MAGIC SAUCE
RAITA
KHIAR BI LABAN
WHITE TARATOR
MISO TAHINI
TAHINI SAUCE

All prices are vat inclusive.

Please inform our staff of any food allergies that you might have.

BREAKFAST

FROM THE BUFFET \$15

A selection of Lebanese cheeses, labneh, homemade jams, honey, halaweh, seasonal fruits and veggies, fresh bread from our tannour, coffee, tea and juice.

EGGS

MERGUEZ W BATATA & EGGS \$14.5

Crispy golden potatoes & sausage, sunny side-up or scrambled eggs.

SHAKSHOUKA EGGS & CHEESE \$12

Caramelized onion, tomato sauce & eggs topped with feta cheese.

BAGELA \$8

Iraqi-style eggs with fava bean dip, tomatoes & onions

SUNNY SIDE UP \$6

Three eggs topped with sumac, zaatar, and served with tannour bread

SCRAMBLED EGGS \$6

Three eggs scrambled with chives and served with tannour bread.

LABNEH & CHEESE

LABNEH MAKDOUS \$6.5

Labneh topped with a mix of fresh veggies & makdous, olive oil

FETIT \$9

Bulgari cheese, tomatoes & olive oil

GOAT CHEESE & HUMMUS MHAMARA \$10

Roasted bell pepper, walnuts, goat cheese, hummus, with fresh Arabic thyme

BANADOURA BIL TARATOR \$9

Summer tomatoes, Lebanese white cheese, sumac, with tahini vinaigrette

FATTEH & HUMMUS

HUMMUS

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Portobello \$15 vegan

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FATTEH OF THE DAY

MSABBAHA \$8

Hummus "swimming" in a whole chickpea & tahini sauce

MOUAJANET

LAHM BI AJEEN TRABOUSLIYE \$10

Crunchy puff pastry with lahmeh mix

ARAYESS KAFTA \$17

Lamb kafta in kaak sandwich, with biwaz and pickles

CHEESE KAAKE \$6

Toasted kaakeh filled with kashkawan & mozzarella cheese, cucumber on the side

RKAKAT CHEESE \$8

Fried golden phyllo dough, white cheese & herbs, served with zhoug

MANTI \$13

Beef dumplings, confit tomato sauce, yoghurt dressing, coriander, sumac

NAAN & MANAKISH

DANDELION \$8

Hendbeh, kale, feta cheese and onions

ROUGE \$8

Roasted red bell pepper, arugula, walnuts and cheese

KEBBERIA \$11

Kibbeh, pine nuts and yoghurt

MR. WHITE \$8

Shanklish with mix of veggies

ARISHE W ASAL \$5

Lebanese cream cheese with honey & pistachios

ZAATAR \$2.5

Zaatar with vegetables

JEBNEH \$5

Lebanese cheese, with cucumber and olives

COCKTAIL \$5

Lebanese cheese topped with zaatar with cucumber and olives

DESSERT

KNEFEH \$15

Crispy shredded phyllo & melted cheese, with rose water syrup

KARABIJ \$12

3 pistachio semolina cookies with "white clouds" dipping sauce

TIRAMISU \$14

Tiramisu with lebanese coffee & ice cream

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DRINKS

SHRABA RIDDA \$2.5
SOHAT SMALL \$2.5
SAN PELLEGRINO SMALL \$3.5
ORANGE JUICE \$6
POMEGRANATE JUICE \$10.5
LABAN AYRAN \$4.5

BEER

ALMAZA bottle \$4.5
ELMIR PILSNER bottle \$6

ARAK

THE THREE BROTHERS MTALLAT ARAK
glass \$5 / bottle \$30
MASSAYA glass \$5.5 / bottle \$33
BRUN glass \$5.5 / bottle \$33
ARAK FARID glass \$7 / bottle \$45

SPIRITS

BOMBAY GIN glass \$10 / bottle \$111
STOLI VODKA glass \$9 / bottle \$99
BLACK LABEL WHISKY glass \$10
CHIVAS WHISKY glass \$10
GLENFIDDICH SINGLE MALT 12yrs glass \$12
GLENFIDDICH SINGLE MALT 15yrs glass \$22
EL TEQUILENO BLANCO glass \$11

COCKTAILS

BLUEBERRY ARAK \$13
ORIENTAL MOJITO \$13
LEBANESE FIZZ \$13
MARYOOL GIN BASIL \$13
POMEGRANATE MARTINI \$13
GINGER PIÑA MARGARITA \$13
RASPBERRY HIBISCUS MARGARITA \$13

WINE

WHITE

TROIS COLLINES glass \$8 / bottle \$35
KSARA MERWAH bottle \$32
B-QA DE MARSYAS bottle \$46
IXIR GRANDE RESERVE bottle \$48
BELLE-VUE PETIT GESTE bottle \$77
PICCINI BIANCO TOSCANA glass \$8 / bottle \$18.5
GAVI DI GAVI bottle \$77
DOMAINE LOUIS MOREAU CHABLIS bottle \$80
CHABLIS DROUHIN bottle \$84
CHABLIS PREMIER CRU VAU LIGNEAU bottle \$120

ROSÉ

TROIS COLLINES glass \$8 / bottle \$35
PINOT GRIGIO ROSATO bottle \$42
DOMAINE DE L'ÎLE bottle \$76

RED

TROIS COLLINES glass \$8 / bottle \$35
IXIR GRANDE RESERVE bottle \$48
CHÂTEAU MARSYAS bottle \$70
BELLE-VUE LA RENAISSANCE bottle \$77
ATIBAIA bottle \$110
CHÂTEAU FONFROIDE glass \$8 / bottle \$31
CHIANTI CLASSICO bottle \$36
SANGRE DE TORO bottle \$46
LES SABLES DE LA ROSE FIGEAC POMEROL bottle \$99
CHÂTEAU LA GURGUE bottle \$119

PROSECCO

PICCINI EXTRA DRY glass \$10

TEA & COFFEE

ARABIC COFFEE \$3.5
ESPRESSO single \$3.5 / double \$4.5
CAPPUCCINO \$4.5
CINNAMON STAR ANISE TEA \$4
TEA \$4

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