

You can choose to have the food delivered cooked or for us to cook at your party venue. Our specialty is Lebanese food; authentically prepared just like how the Lebanese people would prepare it in their homes

Kids Mezza

› Fish n Chips	\$8.00
› Chicken Nuggets	\$6.00
› Kids Spaghetti and Meat Balls	\$8.00
› Mozzarella Sticks	\$6.00

Gold Mezza

› Soup Of The Day	\$12.00
› Mezza Platter <i>Hommos, Motabal, Tabbouleh, Fattoush, Warek Areesh, Falafel, Cheese Roll</i>	\$35.00
› Hommos <i>Chickpeas Paste, Sesame Paste, Fresh Lemon Juice With Extra Virgin Olive Oil.</i>	\$12.00
› Motabal <i>Roasted Eggplant, Sesame Paste, Fresh Lemon Juice With Extra Virgin Olive Oil Presented With Pomegranate Seed.</i>	\$12.00
› Baba Ghannouj <i>Roasted Eggplant With Fresh Herbs, Garlic, Fresh Pomegranate Syrup, Tomatoes, Parsley, Green Pepper and Walnuts.</i>	\$12.00
› Warak Areesh <i>Selected Grape Leaves Rolled and Stuffed With Cooked Rice, Parsley, Dry Mint, Onions, Garlic, Fresh Lemon Juice and Tomatoes Cooked With Extra Virgin Olive Oil.</i>	\$12.00
› Labneh <i>Cream Of Yogurt Mixed With Garlic, Mint And Extra Virgin Olive Oil</i>	\$12.00
› Shanklish <i>Aged Cheese With Thyme, Tomatoes, Capsicum, Spring Onions And Cucumber Marinated With Olive Oil.</i>	\$12.00

Salads

› Tabbouleh <i>Fresh Chopped Parsley, Burghul Wheat, Tomatoes, Onions, Fresh Mint, Lemon Juice With Extra Virgin Olive Oil.</i>	\$12.00
› Fattoush <i>Romaine Lettuce, Tomatoes, Cucumber, Parsley, Spring Onions, Garlic, Fresh Mint, Lemon Juice, Radish, Summak With Extra Virgin Olive Oil</i>	\$12.00

Topped With Toasted Lenese Bread.

- › **Lebanese Green Salad**
Romaine Lettuce, Tomatoes, Cucumber, Garlic, Onion, Dry Mint, Lemon Juice With Extra Virgin Olive Oil. **\$12.00**
- › **Chicken Salad**
Grilled Chicken Cubes, Fetta Cheese, Black Olives, Lemon Juice, Thyme With Extra Virgin Olive Oil. **\$15.00**
- › **Prawn Salad**
Barbequed Prawns, Chili Olives, Tomatoes, Cucumber, Green, Yellow And Red Pepper, Lebanese Thyme and Green Olives marinated with Honey and Fetta Cheese. **\$15.00**
- › **Armenian Salad**
Romaine Lettuce, Finely Chopped Tomatoes, Green Chili, Cucumber, Green Pepper, Lebanese Thyme, Black Olives, Spring Onion, Lemon Juice With Extra Virgin Olive Oil. **\$14.00**
- › **Halloumi Cheese Salad**
Shredded Halloumi Cheese, Cucumber, Tomato, Black Olives, Spring Onion, Lemon Juice And Extra Virgin Olive Oil. **\$14.00**
- › **Al-Qasr Salad**
Lamb filet meat, lettuce, orange, cherry tomatoes, basil leaves marinated with mastered vinigrate. **\$15.00**

Chef's Special

- › **Kebbeh Nayeh**
Raw Fresh Lamb Meat Burghul Wheat, Onion, Mint, Special Mixed Spices Served With Garlic Mayonnaise And Extra Virgin Olive Oil. **\$15.00**
- › **Hommos Kawarma**
Chickpea Paste, Sesame Paste, Minced Lamb Meat With Extra Virgin Olive Oil. **\$15.00**
- › **Halloumi Grill**
Special Cheese Grilled. **\$15.00**
- › **Lebanese Omellete**
Onion, Tomato, Sweet pepper, Parsely, Green Chilly. **\$10.00**
- › **Kalawi Ghanam**
Grille Lamb Kidneys marinated with Garlic, Coriander, and Lemon juice flavored with Lebanese spices. **\$15.00**
- › **Sawda Dalal**
Chicken Liver Fried With Olive Oil, Garlic, Fresh Lemon Juice And Pine Kernels **\$15.00**
- › **Sawda Ghanam** **\$15.00**

Lamb Liver Fried With Butter, Garlic, Seven Spices And Fresh Lemon Juice

- › **Soujouk & Makanek**
*Beef Sausages Fried With Garlic, Tomatoes, Onions, Pine Kernels
Marinated With Special Spices* **\$15.00**
- › **Bastirma**
Fumed Beef Bastirma Served With Tomatoes and Cucurmbber. **\$16.00**

Hot Mezzas & Pastries

- › **Fool Medames**
*Cooked Broad Brown Beans Marinated With Garlic, Lemon, Cumin Mixed
With Chickpeas and Extra Virgin Olive Oil.* **\$14.00**
- › **Kebbeh Milki (4 PCS)**
*Fried Round Kebbeh Balls Of Ground Lamb Meat With Crushed Wheat
Stuffed With Minced Lamb Meat and Pine Kernels* **\$15.00**
- › **Sanboosik (4 PCS)**
Pastries Stuffed With With Minced Lamb Meat, Onions and Pine Kernels. **\$15.00**
- › **Fatayer Bel Spanegh (4 Pcs)**
*Pastries Stuffed With Spinach, Onion, Garlic, Tomatoes, Summak and Pine
Kerneles.* **\$14.00**
- › **Rakakat Bel Jebneh (6 Pcs)**
*Fried Spring Rolls Stuffed With Fetta Cheese, Onion, Parsley, Mint and
Pine Kernels* **\$14.00**
- › **Batata Harrah**
*Spicy Grilled Potato Cubes Marinated With Garlic, Coriander, Cumin and
Chilies* **\$14.00**
- › **Falafel (4 Pcs)**
*Fritters Of A Mix Of Chickpeas and Broad Beans, Onion, Garlic, Special
Spices and Coriander* **\$14.00**
- › **Lahim Bel Ajeen (4 Pcs)**
*Lebanese Like Pizzas Filled With Lamb Minced Meat, Onion, Yogurt,
Grilic, Parsley and Pine Kernels* **\$15.00**
- › **Ras Asfoor**
*Fried Minced Lamb Cubes Marinated With Tomatoes, Garlic, Onion and
Pine Kenels* **\$16.00**
- › **Chicken Marinee**
Fried Chicken Cubes Marinated With Garlic Butter and Veloute Sause. **\$15.00**
- › **Moujadarah**
Cooked Green Lantils With Rice, Fried Onions and extra Virgin Olive oil. **\$14.00**

› Maussakaa Batinjan <i>Roasted eggplant, chickpeas, onion, garlic, coriander, cumin dipped In Tomato Sauce</i>	\$14.00
› Kellaj Kashkawan (2 Pcs) <i>Lebanese Pocket Bread Stuffed With Cheese and Butter Baked On Charcoal.</i>	\$15.00
› Arrayes Kofta <i>Lebanese pocket bread stuffed with minced lamb meat, Tahini and Pine kernels grilled in the oven.</i>	\$15.00
› Manakeesh <i>Assorted small Lebanese pizzas filled with Cheese and Thyme.</i>	\$15.00
› Mossakhan Dajaj <i>Chichen rolls, marinated with Arabic spices, Summak, Garlic, Onion and Olive oil.</i>	\$15.00

Lamb Kababs

› Lebanese Kofta Kabab <i>Minced Lamb Meat Skewered With Onion And Parsley.</i>	\$24.00
› Halabi Kabab Batinjan <i>Minced Lamb Meat On A Skewer With Aborigine, Tomato Sause, Pine Kernels and Chilies.</i>	\$25.00
› Kabab Khashkhash <i>Minced Lamb meat on a bed of Tomato sause, Garilic and Oinion served with Arbic rice.</i>	\$25.00
› Sultani Kabab <i>Minced Persian Kababs And Chunks Of Lamb Meat Served With Saffron Reci And Yogurt</i>	\$30.00
› Istamboli Kabab <i>Aleppo Kebab Lamb Meat Minced With Garlic, Pistachio, Pine Kernels And Onions Served With Garlic Onion Sauce.</i>	\$25.00
› Reyash Ghanam <i>Grilled Lamb Chops Served With Special Lebanese BBQ Sauce.</i>	\$26.00
› Shikaf Kabab <i>Lamb Chunks Marinated With Lebanese Spices Served With Grilled Tomatoes And Onions.</i>	\$24.00
› Lamb Shawarma <i>Sliced Lamb Meat Marinated With Seven Spices, Apple Vinegar, Sesame Paste Wrapped With A Boat Shaped Bread</i>	\$24.00

Chicken

› Shish Taouk <i>Chicken Morsels Skewered With Whole Mushrooms Marinated With Garlic Mayonnaise And Mustard.</i>	\$24.00
› Spicy Shish Taouk <i>Chicken Brochettes Marinated With Tomato Paste, Chilies, Garlic And Yogurt.</i>	\$24.00
› Shirazy Kabab <i>Minced Chicken Kabab Grilled And Marinated With Saffron Sauce, Parsley, Coriander, Cumin And Pine Kernels</i>	\$26.00
› Joujeh Kabab <i>Whole Chicken Breast Marinated With Saffron Onion Juice, Mayonnaise, Red Chilies Powder, Apple Vinegar, Lemon Juice And Olive Oil.</i>	\$25.00
› Farrouj Meshwee <i>Tender Spring Chicken Grilled With Aromatic Arabic Spices.</i>	\$25.00
› Chicken Shawarma <i>Sliced Chicken Marinated With Apple Vinegar And Lebanese Spices Served In A Wrap Of Freshly Baked Lebanese Bread.</i>	\$24.00
› Jawaneh Dajaj <i>Chicken Wings Grilled On Charcoal, Marinated With Garlic, Lemon Juice And Coriander</i>	\$24.00

Beef

› Beef Shawarma <i>Sliced Beef Tenderloin Meat Marinated With Grapes Vinegar, Seven Spices, Olive Oil, Sesame Paste And Cardamom Powder.</i>	\$26.00
› Dawood Basha <i>Beef Meat Balls With Tomato Sauce, Olives Rice, Onions, Garlic And Pine Kernels</i>	\$26.00
› Beef Shikaf Kebab <i>Beef chunks marinated with Lebanese spices served with grilled tomatoes, onion and saffron rice.</i>	\$26.00
› Al-Qasr Mixed Grill <i>Minced Lamb Kabab- Minced Chicken Kabab Grilled Lamb Cubes-Grilled Chicken Cubes</i>	\$35.00

Fresh Seafood Specialties

› Prawns Kebab <i>Marinated With Apple Vinegar, Mustard And Chili Powder Served With Ratatouille Sauce.</i>	\$30.00
› Mixed Seafood Shawarma	\$30.00

Sliced Red Snapper Fish And Prawn Meat Marinated With Special Spices Served With Boat-Shaped Lebanese Bread.

› **Fish Kabab**

Minced Fish Filet Marinated With Coriander, Orange Peels And Cumin Served With Arabic Rice And Tomato Sauce. **\$29.00**

› **Fish Filet**

Grilled Red Snapper Fish Filet Marinated With Lemon Juice, Black Pepper, Olive Oil And Mustard. **\$29.00**

› **Mixed Seafood Grill**

A Combination Of Prawns And Fish Filet Served With Tajeen Sauce. **\$35.00**

North African Dishes Morocco, Algeria Tunisia ▲

› **Cous Cous With Lamb**

Lamb morsels cooked in Tomato stew and vegetables served with Cous Cous. **\$26.00**

› **Cous Cous With Chicken**

Chicken boneless chunks cooked with vegetables served with Cous Cous. **\$26.00**

› **Lamb Tajine**

Lamb brochettes cooked with black Olives, Prunes, Onion, Garlic and Coriander cooked in Olive oil served with Cous Cous. **\$20.00**

› **Chicken Tajine**

Boned Chicken chunks, Olive oil, Pine kernels, Potatoes and Chickpeas served with Cous Cous. **\$26.00**

› **Seafood Tajeen**

Skinless fresh tomatoes, dried Apricots, Garlic, Onion, Coriander and tomato stew served with Cous Cous. **\$25.00**

› **Beef Balls Tagine**

Beef meat balls, mixed fresh Vegetables, Tomato stew served with Cous Cous. **\$30.00**

Main Course Vegetarian ▲

› **Vegetarian Shawarma**

Grilled Mixed Vegetables With Cottage Cheese Brochette. **\$24.00**

› **Vegetarian Cous Cous**

Chickpeas, Cauliflower, Carrots, Potatoes, Artichokes, Saffron, Threads, Coriander, Ginger And Special Spices Cooked And Tomato Stew With Olive Oil And Pine Kernels. **\$24.00**

› **Malfouf With Burghul**

Simmered Cabbage leaves rolled with crushed Wheat Chickpeas And Tomatoes Served With Yogurt. **\$24.00**

› Vegetable Kabab <i>Mixed Vegetable With Fetta Cheese Topped With Lemon Juice And Parsley Served With Cous Cous.</i>	\$24.00
› Vegetarian Mussaka <i>Fried Eggplant Béchamel Sause Mixed Vegetables topped with parmesan Cheese roasted in the oven.</i>	\$24.00
› Eggplant Boats <i>Eggplant, Zucchini, Tomatoes, Capsicums, Garlic, Chili And Parmaesan Cheese Roasted In The Oven.</i>	\$24.00

Accompaniments

› Kabis <i>Assorted Home- Made Pickled Vegetables And Olives.</i>	\$5.00
› Plain Rice	\$5.00
› Arabic Rice With Nuts And Dry Fruites	\$5.00
› Herbs Rice	\$6.00
› Olives Rice	\$6.00
› Saffron Rice	\$6.00
› Lebanese Pita Bread (5 Pcs)	\$6.00
› Markouk Bread (1 Pcs)	\$5.00
› Zatar Bread	\$6.00
› French Fries	\$5.00

Desserts

› Umali <i>Arabic Dessert Made With Puff Pastry, Milk, Cream And Nuts.</i>	\$8.00
› Baklawah <i>Traditional Arabic Pastry With Mixed Dried Nuts.</i>	\$6.00
› Mohalabia <i>Almond Cream Pudding.</i>	\$6.00
› Assorted Lebanese Desserts <i>Maamool, Ghoriah, Barazek, Baklawah.</i>	\$14.00
› Maamool <i>Dates Pan Cake</i>	\$6.00

Tea

› Mint, Cardomom Or Saffron	\$6.00
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Coffee

› Turkish Coffee <i>Thick Tadtional Arabic Coffee With Cardamom Powder.</i>	\$6.00
› Double Espresso	\$6.00
› Cappuccino	\$6.00