



Le baby Lounge

DIPS

All dips are served with bread / gfo available

HUMMUS (gf,v)	14
Chickpea, tahini, garlic, lemon juice, olive oil	
GARLIC (gf,v)	14
Creamy garlic, lemon juice, olive oil	
MOUTABLE (gf,v)	14
Flame roasted eggplant, tahini, garlic, lemon juice, olive oil	
TAKTAUKA (gf,v)	14
Spicy capsicum, garlic, lemon juice, olive oil	
HAYDARI (gf,ve)	14
Yogurt, garlic, mint, lemon juice, olive oil	
TRIO OF DIPS	17
Pick any 3	

MEZZE

KOFTE (gf,v)	16
Lentil kofte with pomegranate molasses parsley on bed of lettuce	
FALAFEL (gf,v)	16
Housemade falafel with haydari and lemon wedge	
CALAMARI	18
Crumbed deep fried calamari with garlic dip	
HALLOUMI (gf,ve)	16
Grilled halloumi served with quinoa salad	
PRAWNS (gf)	18
Grilled prawns on zesty garlic dip with pine nuts cooked in burnt butter sauce	
HUMMUS AWARMA (gf)	18
Spiced lamb with hummus, mixed nuts and bread	
KIBBEH	18
Lebanese national dish'fresh lamb mince and bulgur wheat, served with pomegranate molasses and garlic dip	

LAMB CUTLET (gf)	16
Succulent rosemary cutlets grilled medium served on a bed of moutabel	

KAFTA BI TAHINI (gf,o)	16
Lamb kafta+potato in a citrus tahini sauce and parsley with pita bread	

SPINACH + FETA PIDE (ve)	16
Pastry filled with spiced spinach and feta served with haydari	

BEEF PIDE	18
Pastry filled with spiced beef and capsicum served with taktauka	

SALAD

BATATA HARRAH FATTEH (v)	16
Spiced Crispy potatoes, coriander, garlic, crispy bread	

FATTOUSH (v)	17
fresh lettuce, cucumber, red onion, cherry tomato, pickle chilli, radish, fried khubz, pomogranate molasse, tossed in lemon dressing	

MAIN DISHES

SHISH (gf,o)	28/26
chicken , lamb or vegetable shish, served with tabbouleh salad, pita, rice, garlic dip and moutabel	

LAMB CUTLETS (gf,o)	29
rosemary lamb cutlets with tabbouleh salad, batata harah and moutabel	

CHICKEN SHAWARMA (gf,o)	22
chicken shawarma, wrapped in pita bread with, letuce, tomato, red onion and garlic sauce served with classic fries	

LAMB SHAWARMA (gf,o)	24
lamb shawarma, wrapped in pita bread with lettuce, tomato, red onion, haydari sauce and tahini served with classic fries	

VEGGIE SHAWARMA (gf,o,ve)	20
veggie shawarma, lentil kofta wrapped in pita bread, with lettuce, tomato, red onion, and haydari served with classic fries	

PLATTERS FOR TWO

MEAT (gf,o)	55
Meat platter with lambshish, chicken shish, lamb cutlets, kibbeh, fried lamb kofta, choice of two dip, pita bread,fatoush salad pickled cabbage and chillies and classic fries and tabbouleh	

VEGETARIAN (gf,o,ve)	45
Vegetarian platter with vege sish, halloumi, fried lentil kofte, falafel, dolmad, choice of two dip, pita bread, pilaf, fatoush, salad, marinated olives, pickled cabbage and chillies and classic fries and tabbouleh	

LEBAB SPECIAL (gf,o)	68
Le bab platter with lamb shish, chicken shish, lamb cutlet, halloumi, kibbeh, fried calamari, grilled prawn, choice of two dips, pita bread, pilaf, pickled cabbage no chillies, olives, batta Barra fatoush salad and classic and tabbouleh fries	

SIDES

SPICED CHIPS	7
HARRISA MARINATED OLIVES	4
PICKLED CHILLI	4
PICKLED CABBAGE	4
SIDE OF BREAD	3
GARDEN SALAD	5
PILAF	6
TABBOULEH	6

KIDS MEAL

SKEWER (gf)	14
Choice of skewer lamb/chicken with rice/chips	
SHAWARMA (gf,o)	14
Kids shawarma chicken or lamb with chips	

SWEET

BAKLAVA (ve)	12
Layered pastry filled with chopped nuts, served with pistachio icecream	
TURKISH DELIGHT	6
Homemade rose water Turkish delight	
TRIO OF DESERT	14
Baklava, Turkish delight and Dark chocolate Tahini mousse	