

LUNCH SPECIALS

*Served with dips starter and a choice of main course
\$20.50++*

STARTER

Homemade dips Hummus and Babaganoush served with pita bread

CHOICE OF MAIN COURSE

FROM THE CHARCOAL GRILLER

Served with saffron rice and salad

ARABIC GRILLED CHICKEN

grilled boneless chicken thigh marinated with special Lebanese spices and garlic

SHISH TAOUK

grilled chicken cubes marinated in mustard and lemon juice

SHISH KEBAB

grilled lamb cubes marinated in Middle Eastern spices

KOFTA KEBAB

grilled minced lamb flavoured with spices and herbs cooked over the charcoal grill

KOFTA DIJAJ

grilled minced chicken flavoured with spices, garlic and herbs cooked over the charcoal grill

ARAB BURGER

*succulent homemade lamb patty on a toasted bun or wrapped in
iceberg lettuce served with cheese, sautéed onions, tomato and rocket
served with salad and fries*

prices are subject to 10% service charge and 7% GST

FALAFEL BURGER (V)

*homemade chickpea patties with Middle Eastern herbs and spices
served on a toasted bun garnished with lettuce, onion, parsley,
tahini (sesame) sauce served with fries*

SALADS

YA HABIBI SALAD

*refreshing mixed salad with cucumber, lettuce, tomato and fresh mint
And your choice of grilled lamb kofta, grilled chicken kofta or falafel (V)*

STEWES

Served with vermicelli rice and salad

BAZALLEH STEW

green pea, tomato and carrots slow cooked with sautéed beef and Lebanese spices

BEEF AND SPINACH STEW

sautéed beef and spinach with garlic and coriander in clear sauce

SHIEK AL MAHSHI

stuffed eggplant with minced lamb cooked in tomato sauce

ARTICHOKE STEW (V)

Artichoke hearts slow cooked with carrots, green peas and coriander

POTATO AND CAWLIFLOWER STEW (V)

*potato and cauliflower sautéed with onion and coriander cooked with tomato
and flavoured with aromatic spices*

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