



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 (gfö)	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 HARRA 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, pomegranate molasse, tossed in lemon dressing	

MAIN DISHES

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

LAMB CUTLETS (gfö)	29
Rosemary lamb cutlets with tabbouleh salad, batata harah and moutabel	

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

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

VEGGIE SHAWARMA (gfö,ve)	20
Lentil kofta wrapped in pita bread, with lettuce, tomato, red onion, and haydari served with classic fries	

PLATTERS FOR TWO

MEAT (gfö)	70
Meat platter with lambshish, chicken shish, lamb cutlets, kibbeh, fried lamb kofta, choice of two dips, pita bread, fattoush salad, pickled cabbage, chillies, tabbouleh and classic fries	

VEGETARIAN (gfö,ve)	55
Vegetarian platter with veggie shish, halloumi, fried lentil kofte, falafel, choice of two dips, pita bread, pilaf, fattoush salad, marinated olives, pickled cabbage, chillies, tabbouleh and classic fries	

LEBAB SPECIAL (gfö)	85
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, chillies, olives, batata harra, fattoush salad, tabbouleh and classic 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 (gfö)	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	