

MEZZA - ENTRÉE

1. **KABEES (GF, V)** 8.00
Pickled and Fresh Vegetable
2. **FALAFEL (GF, V)** 8.00
Three Vegetable patties, served with Tahini Dip and bread.
3. **TABOULI (V)** 12.00
Traditional Lebanese salad. Combination of parsley, tomato burghul (crushed Wheat), spring onion, and mint, dressed with Tabouli dressing.
4. **FATTOUSH (GF, V)** 12.00
Garden salad mix topped with a pomegranate dressing – Baked Bread optional.
5. **KEBBI MEHSHE** 10.00
Three lamb and burghul oval shaped shell filled with a mixture of sautéed lean lamb and onion with pine nuts, almonds, and pomegranate molasses.
6. **MAKANEK** 9.00
These yummy sausages are pan fried in own juices and served with lemon juice and bread.
7. **SBANEKH FATAYER** 9.00
Three baked home-made pastries filled with spinach and onion, lemon juice and special spices.
8. **MAKALEE** 9.00
Chef's selection of Fresh vegetables deep fried in sunflower oil.

MEZZA - DIPS

9. **BABA GHANOUJ (V)** - Grilled eggplant and Tahini dip 8.90
11. **HOMMOS (V)** - Chickpea and Tahini dip 8.90
12. **LABNEH (V)** - Yoghurt dip 8.90
13. **MESHAKAL (V)** - A platter of our three famous Lebanese dips 17.00
14. **SHANKLEESH (V)** 12.00
Aged yoghurt mixed with diced onion, tomato, parsley, chili and a dash of olive oil

MAINS

15. **MEHSHE MALFOUF (GF, V)** 16.00
Cabbage rolls filled with rice, hommos, tomato, onion, mint and parsley with lemon juice, olive oil and spices.
16. **MEHSHE KOUSSA (GF, V)** 19.00
Cored Lebanese zucchini filled with rice, tomato, onion, mint, parsley with lemon juice and olive oil, slowly cooked in a tomato sauce.
17. **ROZ A DJAJ (GF AVAILABLE)** 16.00
Specially spiced (mild in texture) chicken fillets mixed with rice and lean lamb mince cooked in a blend of herbs and topped with roasted almonds, pine nuts and finally drizzled with yoghurt sauce.
18. **SHEIKH ELMESHSHI (GF)** 19.00
Grilled eggplant stack with lamb, onion, pine nuts in a tomato sauce and served on a bed of rice. **(Vegetarian available)**
19. **KIBBIT LABAN** 19.00
Our delicious Kebbi Mehshe cooked in a specially prepared yoghurt sauce.

MASHAWEE – FLAME GRILL (ALL SERVED WITH SALAD SIDE)

20. **LAHMEH (GF)** **23.90**
Try our marinated LAMB FILLET kebabs; they are very juicy and tender. MMMM Tasty!!!
21. **KAFTA** **19.90**
Habayib' s Kafta blend is made from selected mince lamb leg, mixed with parsley, peppermint and finely diced onion. Very lean cut.
22. **TAWOOK (GF)** **21.90**
Marinated and seasoned CHICKEN FILLETS are a popular choice.
23. **SAMKE HARRA** **26.00**
Our signature dish is a filleted **FISH** grilled and covered in a **SPICY** garlic and walnut and coriander paste then topped with our Tahini sauce.
24. **PRAWN CUTLETS** **23.00**
Peeled **PRAWNS** brushed with a lemon, garlic and olive oil marinate, served on a bed of rice. Simply exquisite!!!

BANQUETS

Try our banquets, they are a filling and great way to taste a selection of our food at a reasonable price. Banquets are Ideal for groups of six for more. – Minimum 2 people. Can only alternate between Meat and Vegetarian Banquets. A minimum Charge of \$29.00 applies

26. **MEZZA BANQUET** **PER PERSON 29.90**
A wide selection from our Mezza menu including Kabees, Falafel, Tabouli, Kebbi Mehshe, Makanek. Also included are our fabulous dips platter and famous Shankleesh.
27. **HABAYIB MEAT BANQUET** **PER PERSON 38.90**
You begin with Kabees, Falafel, Tabouli, and Meshakal dip platter from the Mezza menu. Your second course will include two delicious CHEFS CHOICE dishes. The third course will be Lahmeh and Tawook from the MaShawee menu followed by Lebanese coffee and sweets to finish. Simply mouth watering!!!
28. **HABAYIB VEGETARIAN BANQUET** **PER PERSON 38.90**
An appetising banquet put together from our extensive vegetarian menu starting with Kabees, Falafel, Tabouli, and Meshakal dip platter, continuing on with a CHEFS CHOICE of specially prepared second course of vegetarian dishes and a Lebanese coffee and sweets to finish.