

HABAYIB

Fine Lebanese Cuisine

"Specialising in Home-style cooking"

Habayib Fine Lebanese Cuisine

is a family owned and operated restaurant bringing you traditional and contemporary Lebanese cuisines, the likes of which never presented before. All our food is "Home-style" cooking, prepared in house and is always fresh.

We have many vegetarian and gluten free dishes, so there is something for everyone. Come along and enjoy your favourite dish. For a full menu visit us at www.habayib.com.au

We are open Mon-Sat from 5:30pm

- Available for private functions on Sundays.
- Catering and small functions are our Specialty.

MID WEEK SPECIAL

Book online or bring this brochure with you and receive

10% DISCOUNT

Monday - Thursday • Dine in only
Valid until 31st Oct 08)



44 LYGON STREET, EAST BRUNSWICK 3057

Ph: **9381 4005**

Email: info@habayib.com.au

TAKE AWAY MENU

1 FALAFEL	Vegetable patties, served with Tahini sauce and bread.	\$7.00
2 TABOULI	Salad made from burghul, tomato, onion and parsley.	\$8.00
3 SAMBOOSIK	Baked homemade pastries filled with mince lamb, onion and pine nuts.	\$8.00
4 KEBBI MEHSHE	Minced lamb with spices and burghul filled with a mixture of pine nuts, lamb and onion. Served with bread.	\$9.00
5 FATAYER	Baked homemade pastries filled with Haloumi cheese, spinach, onion, olive oil and seasoned with special spices.	\$7.00
6 BABA GHANOUI	Grilled eggplant and Tahini dip.	\$8.00
7 HOMMOS	Chickpea and Tahini dip.	\$7.00
8 LABNEH	Yoghurt dip.	\$6.00
9 MEHSHE MALFOUF	Cabbage rolls filled with rice, tomato, onion, mint and parsley with lemon juice, olive oil and spices. Served with a Tabouli side dish.	\$12.00
10 MEHSHE SELEK	Silverbeet rolls filled with rice, tomato, onion, mint and parsley with lemon juice and olive oil. Served with a Tabouli side dish.	\$12.00
11 ROZ A DJAJ	Specially spiced (mild in texture) chicken breast fillets mixed with rice and lamb mince. Topped with roasted almonds, pine nuts and cashews.	\$10.00
12 SIYEDIYEH	Basmati Rice mixed with pan-fried seafood including Prawns, Scallops and Fish pieces, onion, almonds, pine nuts and special spices.	\$15.00
13 BARIANI (SPICY)	Grilled chicken breast fillets atop Basmati rice, peas, carrots, onion, almonds, cashews, sultana and pine nuts.	\$12.00
14 SHEIKH ELMESHSHI	Pan-fried eggplant, filled with minced lamb, onion, pine nuts in a tomato sauce. Served on a bed of rice.	\$13.00
15 KIBBIT LABAN	Kebbi (finely minced lamb mixed with burghul) balls filled with minced lamb, onion, and pine nuts and seasoned to taste. Then cooked in a specially prepared yoghurt sauce.	\$13.00
16 LAHMEH	Marinated spring lamb kebabs, chargrilled and served on a bed of rice with Tabouli and dips.	\$13.00
17 KAFTA	Chargrilled lamb mince steak, mixed with parsley, peppermint and finely diced onion, served on a bed of rice with Tabouli and dips.	\$13.00
18 TAWOOK	Marinated chicken thigh fillets chargrilled and served on a bed of rice with Tabouli and dips.	\$13.00
19 SAMKE HARRA	Filletted fish (seasonal) grilled and covered in a chilli Tahini sauce coriander, garlic and sliced lemon, Served with Tabouli and dips.	\$18.00
20 PRAWNS SKEWERS	Chargrilled prawns brushed with a lemon, garlic and olive oil marinade, served on a bed of rice with a Tabouli side dish.	\$18.00

Deserts

21 ROZ B HALLEEB	A rice pudding topped with pistachios.	\$3.00
22 BAKLAWA	An assortment of filo pastry shapes, filled with different nuts and syrups.	\$6.00