

## BANQUETS

### LUNCH BANQUET (\$30pp\* - min 2 pax)

soft drink  
+  
mezze  
+  
main  
+  
dessert

### BANQUET 1 (\$46pp\* - min 2 pax)

soft drink  
+  
hummus  
baba ghanoush  
+  
fattoush  
+  
mixed grill  
+  
dessert

### BANQUET 2 (\$59pp\* - min 2 pax)

freshly squeezed juice or smoothie  
+  
mummus  
baba ghanoush  
khiyar b'laban  
+  
tabouli  
fried cauliflower  
+  
vine leaves  
kibbeg rass  
+  
grill or seafood  
+  
dessert  
+  
turkish coffee or tea

## DRINKS

### SMOOTHIES 7.9

**Nani chai** ripe bananas, spicy chai & roasted pistachio with a touch of manuka

**Pine polada** citrusy tangerine, pineapple & ripe bananas in coconut

**Fig & strawberry** dried figs, fresh strawberries blended with vanilla bean ice cream & milk

**Going bananas** pineapple, banana & cinnamon with manuka; to send your taste buds to another galaxy!

**Cookies & cream** oreo, full cream milk blended in vanilla bean ice-cream

### JUICES 7.9

**Minty green** granny smith apple with mint

**Citrus mint** sparklin or still mineral water with freshly squeezed lemon & mint

**Granny berries** granny smith apple with fresh blueberries & mint

**Over the rainbow** orange, bananas, mixed berries & granny smith apple

### Or mix your own

Apple	Orange	Banana
Watermelon	Pineapple	Celery
Carrot	Mint Leaves	Lemon
Ginger	Tomato	Cucumber

### HOT DRINKS

Espresso	4
Turkish coffee w/ cardamom	6
Chai latte	5
Hot chocolate	5
Sahlab w/ roasted pistachio & coconut	6
Black Tea w/ fresh mint leaves	4 6
Herbal Teas	4 6
+ add-ons	.5

### THICKSHAKES & ICED DRINKS

Strawberry, Vanilla, Banana, Caramel, Chocolate, Coffee, Blue Haven	7
Iced Coffee, Iced Chocolate	7
Iced long black	

## SHISHA

upstairs only

### 1. CHOOSE YOUR HEAD

Ceramic	30	Orange	45
Apple (recommended)	35	Pineapple	65

### CHANGE HEAD (same flavour only)

Ceramic	20	Orange	30
Apple (recommended)	25	Pineapple	45

### 2. SPICE IT UP

3+ flavours	2	Fill Ice chamber	3
Premium flavours (starbuzz)	3	Flavoured bottle (milk/ soda/ energy)	7

### 3. PICK YOUR MIX

Double apple	Fresh mist
Watermelon	Grapeberry
Stawberry	Cola
Orange	Mango
Banana	Melon
Blue mist	Red bull
Coconut	Lemon
Pomegranate	Peach
Gum mastic	Vanilla
Mixed berries	Tropical
Pineapple	Grapeberry
Honey	Cardamom
Grape	Cappuccino
Mint	Grapefruit
Gum	Guava
Rose	Kiwi
Bubblegum	Cherry
Cinnamon	Plum
Chocolate	

### MIX RECCOMENDATIONS

#### Something smooth fresh head

- Double apple + cappuccino with milk in bottle
- Coconut + vanilla + mint with milk in bottle
- Strawberry + mint & or apple with ice
- Orange + mango + mint
- Grape + kiwi + mint with ice
- Double apple + grape + mint

#### In-between fresh head

- Watermelon + double apple or grape with ice
- Banana + choc or vanilla with milk in bottle
- Cola + vanilla or cherry with cola in bottle
- Gum + melon + mint with ice
- Orange + lemon + mint with ice
- Redbull + mint &/or mixed berries / mango with redbull in bottle

#### On the tougher side ceramic head

- Double apple + mint with ice
- Guava + double apple
- Lemon + mint with lemon slices & mint in bottle
- Orange + mint with orange slices & mint in bottle
- Straight mint with ice

# ARABESQUE

Jordanian & Romanian inspired dishes

## MEZZE

### cold

<b>Khiyar b'laban</b> yogurt with diced cucumber, garlic & mint	7	<b>Trio dips</b> hummus, baba ghanoush & khiyar b'laban served with fried bread	14
<b>Hummus</b> mashed chickpeas with tahini, garlic & fresh lemon topped with olive oil	8	<b>Musakka</b> pan-fried eggplant with olive oil, chickpeas, tomato & onion	10
<b>Labneh</b> strained yogurt topped with olive oil	8	<b>War'a dawali</b> vine leaves stuffed with rice & dressed with fresh lemon juice	10
<b>Baba ghanoush</b> smoked eggplant mashed with tahini, garlic & fresh lemon juice dressed with sumac & olive oil	10	<b>Makdous</b> pickled eggplant stuffed with walnuts served in olive oil	11
<b>Fresh vegetable plate</b> sliced cucumber, celery, carrot, tomato, radish & spring onion	11	<b>Mixed pickles</b> pickled cucumber, turnip, chilli & olives	7

### hot

<b>Fried cauliflower</b> fried cauliflower seasoned with sumac & served with tahini sauce	7	<b>Halloumi meshwi</b> fried halloumi cheese served on lettuce topped with sesame seeds	12
<b>Batata harra</b> spicy fried potatoes topped with coriander, garlic, fresh chilli & lemon juice	9	<b>Falafel</b> deep-fried patties of soaked chickpeas mashed with garlic, coriander & mixed spices	12
<b>Galayet bandora</b> sauteed tomato stewed with olive oil, onion, garlic & fresh chilli	9	<b>Sujuk</b> diced aged meat pan-fried with capsicum & onion	12
<b>Ful medames</b> fava beans cooked with garlic, tomato & parsley dressed with tahini & olive oil	10	<b>Ma'aneq</b> lamb sausages cooked with capsicum, onion & topped with pomegranate sauce	13
<b>Hummus bil lahme</b> hummus topped with pan-fried diced lamb, pine nuts & olive oil	12	<b>Chicken wings</b> seasoned char-grilled chicken wings served with garlic sauce	13
<b>Kibbeh</b> bulgur stuffed with lamb mince & pine nuts	13		

## SOUP

<b>Split lentil</b> split lentils slow-cooked with onion, garlic & mixed spice	7	<b>Chicken soup</b> chicken broth cooked with mixed spice & spring onion	7
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## MAINS

<b>Fasoolya khadra</b> a traditional Jordanian stew consisting of green beans cooked with lamb & served on a bed of rice	22	<b>Mansaf</b> the national dish of Jordan; slow-cooked lamb or chicken in yogurt and jameed served on a bed of rice	26
<b>Kofta b'siniyah</b> oven-baked lamb mince with tomato & sliced potato served on a bed of rice	24	<b>Mujaddara (v)</b> black lentils cooked with rice & garnished with sauteed onions & sumac served with a side of khiyar b'laban	18
<b>Kabsa</b> basmati rice cooked with chicken, lamb or prawns cooked in spiced sauce & served with a side of khiyar b'laban	24	<b>Falafel platter (v)</b> falafel patties served with fried halloumi, pickles, tabouli & a side of hummus	20
<b>Mandi</b> smoked basmati rice with chicken or lamb served with a side of sahawiq spicy sauce	24	<b>Vegetarian platter (v)</b> stuffed vine leaves, makdous, fried halloumi, falafel patties, baba ghanoush, hummus, khiyar b'laban, pickles & side of tabouli	28
<b>Magluba</b> literal translation; upside-down - pressure cooked eggplant, cauliflower and chicken or lamb served with a side of khiyar b'laban	28		

## SEAFOOD

<b>Salt &amp; pepper calamari</b> pan-fried calamari with garlic & fresh parsley served with chips & a side of salad	28	<b>Samaka harra</b> char-grilled barramundi cooked with tomato & chilli, layered with tahini sauce & a side of special spicy salad	30
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## SALAD

<b>Fattoush</b> tomato, cucumber, cos lettuce, radish, onion & sumac topped with fried bread dressed with olive oil & pomegranate sauce	11	<b>Chickpeas salad</b> chickpeas with diced tomato, cucumber & onion dressed with fresh lemon juice & olive oil	13
<b>Tabouli</b> fine chopped parsley, tomato & onion tossed with bulgur dressed with fresh lemon juice & olive oil	13	<b>Chicken tahini ceasar salad</b> char-grilled chicken fillet and lettuce topped with boiled egg, tahini & oregano; <i>a middle eastern twist to your ordinary ceasar dressing</i>	16
<b>Grilled halloumi</b> diced tomato, cucumber, onion & cos lettuce topped with char-grilled halloumi cheese & dressed with fresh lemon juice & olive oil	16	<b>Eggplant salad</b> diced eggplant with chopped parsley, onion & cucumber dressed with fresh lemon juice & olive oil	16

## GRILL

### served with salad & chips

<b>Halloumi meshwi</b> char-grilled halloumi & lemon served with side of pomegranate sauce	18	<b>Mixed grill</b> char-grilled marinated lamb, chicken & kofta skewers with side of khiyar b'laban & garlic sauce	28
<b>Shawarma</b> char-grilled sliced chicken or lamb topped with tahini sauce	20	<b>Farrouj meshwi</b> char-grilled marinated half chicken with a side of garlic sauce	22
<b>Kofta</b> char-grilled lamb minced skewers	20	<b>Lamb cutlets</b> char-grilled lamb cutlets served with a side of hummus	30
<b>Chicken or Lamb Tawook</b> char-grilled marinated chicken or lamb skewers	22		

## BURGERS

### served with chips

<b>Beef</b> a mix of lamb & beef patty topped with cheese, tomato, lettuce, pickles & aioli	14	<b>Chicken</b> char-grilled chicken fillet topped with cheese, tomato, lettuce, pickles & aioli	14	<b>Vegetarian</b> falafel patty topped with lettuce, tomato, pickles and tahini sauce	14
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## KIDS MENU

### served with chips

<b>Fish &amp; chips</b> fried fish fillet served with chips & tomato sauce	12	<b>Grilled tenderloins</b> char-grilled chicken tenderloins served with chips and tomato sauce	16	<b>Kids box</b> falafel patties, halloumi samosa served with side of chips, dessert & bottled juice	18
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## DESSERTS

<b>Namoura</b> semolina cake soaked in syrup	6	<b>Booza</b> vanilla ice-cream topped with pistachio & mastic syrup	9
<b>Znoud el set (lady arm)</b> sweet pastry fingers stuffed with cream, topped with syrup & pistachio	7	<b>Kanafeh Nabulseseh</b> over-baked shredded puff pastry with akawi cheese topped with pistachio & syrup	9
<b>Muhallabia</b> cornflour cooked with milk & sugar, topped with roasted cashew	7	<b>Smashed baklava</b> baklava smashed topped with vanilla ice-cream	9
<b>Ruz ib haleeb (rice pudding)</b> rice cooked with milk & sugar topped with pistachio	7		