

bābā ghānōuj

Baba Ghanouj is a traditional Lebanese family restaurant, serving honest, authentic Lebanese food, catering for special occasions and corporate functions. Offering flexible spaces for private dining and accommodating groups from 10 guests to 100 guests, every occasion is made memorable at Baba Ghanouj.

Our versatile venues are perfect to host your special event as we offer a variety of unique spaces and banquet options.

Whether you're celebrating an engagement, wedding, birthday, anniversary or christening, our restaurants provide a memorable setting for your special event.

Our team is dedicated to ensuring your function needs are attended to and personalised, so that you and your guests have an unforgettable experience and all of your expectations are met and exceeded.



*All of our menu is available for dine in and takeaway.
For your comfort all bills are to be settled at the table.
NO BYO food/drinks.*

*Management reserves the right to refuse entry.
Smoking shisha is not allowed for persons under 18 years of age.
\$3.5 pp applies for cakeage.*

*Please advise staff of any allergies and intolerances.
A 10% surcharge will be added on Sundays and 15% on public holidays.
A service charge of 10% will be added for all groups of 10 or more, applicable every day.*

1.6% on Amex & 1.5% surcharge applies on all other card transactions

BREAKFAST

Monday to Friday till 12:00 Weekend till 13:00

CLASSICS

Create your own \$14 V

2 eggs: fried or scrambled, house baked bread
see extras

Big Breakfast \$27

2 Fried eggs, avocado, soujouk, halloumi, roasted tomatoes, home baked bread

Eggplant & Halloumi \$23 Vg

Grilled eggplant & halloumi, baba ghanouj, crispy chickpeas, Pistachio

Omelette \$19 Vg

Three eggs, red onion, tomato, capsicum, sumac, shallots, spices, house baked bread, mhamra
add soujouk \$6, halloumi \$6

Vegan Bowl \$22 V,Gf

House made falafel, avocado slices, roasted seasoned cauliflower, mhamra, pickles, mix salad leaves, tomato, onion

Halloumi Toastie \$19 Vg

Toasted sesame bread, halloumi, zaatar, mint cucumber, tomato

Avocado bruschetta \$21 Vg

Avocado slices, house baked bread, sumac, tomato, onion, shanklish, pomegranate, mint

Granola \$17 Vg

Baba Ghanouj's signature middle eastern flavoured granola, yogurt, fresh raspberry

FOR KIDS

Mini Pancake \$13 Vg

3 Pieces pancake, maple syrup & vanilla ice cream

Two Scrambled eggs & home baked bread \$12 DF

EXTRAS

Rosted tomato, labneh, hommous, \$4

babaghanouj, 2 eggs, mhamra soujouk, makanek, halloumi, avocado 2 falafel, \$6

EGGS ON HOT PAN

Baid W Lahme \$20 Gf

Scrambled eggs, mince meats, pine nuts, spices, olive oil, home baked bread

Baked Soujouk & Eggs \$25 Gf

Soft eggs, soujouk, diced tomato, house made sauce, onion, coriander, spices, home baked bread

TRADITIONAL DISHES

Foul Mdamas \$15 Df, Gf, V

Marinated broad beans, chick peas, garlic, parsley, tomato, onion, mint, lemon dressing, olive oil

Fatteh \$21 Vg

Yogurt, chick peas, pine nuts, crunchy bread, spices, olive oil

Shanklish \$16 Vg

Lebanese cheese, onion, tomato, mint, oregano, chilli, olive oil

Hommous \$13 V

Mashed chickpeas, garlic, tahini, lemon, olive oil

Labneh \$13 Vg

Lebanese yoghurt, mint, olives, olive oil

Falafel \$17 Vg, Gf, Df

Fava beans, chickpeas, onion, coriander, spices, tahini

BABA BREAKFAST | \$40 PP

**Khodra
Kabees W Zaytoun**

Labneh

Hommous

Sabih

Halloumi

Baid Meeleh

Soujouk baked with red sauce

Foul Mdamas

Fatteh

Knefeh



FEAST OPTIONS

VEGETARIAN \$50PP MIN. 2 PP

LEBANESE BREAD

Fresh and crunchy bread

OLIVES & PICKLES

Cucumber, turnip, peppers, wild cucumber, olives

BABA GHANOUJ

Charred eggplant, tahini, lemon, garlic, olive oil

HOMMOUS

Mashed chickpeas, garlic, tahini, lemon, olive oil

LABNEH

Lebanese strained yoghurt, mint, olives, olive oil

TABOULEH OR FATTOUCH (CHOICE OF EITHER SALAD)

Choice of classic Lebanese salad

BATATA B KEZEBRA

Fried potato, coriander, paprika, lemon, garlic, olive oil

ARNABIT MEÉLEH

Fried cauliflower, tahini dip

SABIH

Fried Lebanese pastry filled with 3 cheeses, spices, parsley

FALAFEL

Fava beans, chickpeas, onion, coriander, parsley, spices, pickles, tahini

TAYTA \$80PP MIN. 2 PP

LEBANESE BREAD

Fresh and crunchy bread

OLIVES & PICKLES

Cucumber, turnip, peppers, wild cucumber, olives

BABA GHANOUJ

Charred eggplant, tahini, lemon, garlic, olive oil

HOMMOUS

Mashed chickpeas, garlic, tahini, lemon, olive oil

LABNEH

Lebanese strained yoghurt, mint, olives, olive oil

TABOULEH OR FATTOUCH (CHOICE OF EITHER SALAD)

Choice of classic Lebanese salad

KEBBEH NAYEH

Fine minced raw meat, burghul, mum's secret mix, radish, onion, fresh chilli, mint, olive oil

BATATA B KEZEBRA

Fried potato, coriander, paprika, salt, lemon, garlic, olive oil

ARNABIT MEÉLEH

Fried cauliflower, tahini dip

SAMBOUSEK B JEBNEH

Lebanese pastry filled with feta, akkawi, onion, parsley and spices

SHISH TAWOUK

Skewers of marinated chicken breast

LAHEM MESHWI

Grilled lamb skewers

KAFTA

Minced lamb, parsley, onion, spices

GARLIC DIP

Homemade mashed garlic w/lemon & olive oil

BABA GHANOUJ CATERS FOR SPECIAL OCCASIONS AND CORPORATE FUNCTIONS. OFFERING FLEXIBLE SPACES FOR PRIVATE DINING AND ACCOMMODATING GROUPS FROM 10 GUESTS TO 100 GUESTS, EVERY OCCASION IS MADE MEMORABLE AT BABA GHANOUJ.



MAMA \$65PP MIN. 2 PP

LEBANESE BREAD

Fresh and crunchy bread

OLIVES & PICKLES

Cucumber, turnip, peppers, wild cucumber, olives

BABA GHANOUJ

Charred eggplant, tahini, lemon, garlic, olive oil,

HOMMOUS

Mashed chickpeas, garlic, tahini, lemon, olive oil

LABNEH

Lebanese strained yoghurt, mint, olives, olive oil

TABOULEH OR FATTOUCH (CHOICE OF EITHER SALAD)

2 choice of classic Lebanese salads

BATATA B KEZEBRA

Fried potato, coriander, paprika, salt, lemon, garlic, olive oil

ARNABIT MEÉLEH

Fried cauliflower, tahini dip

SABIH

Fried Lebanese pastry filled with 3 cheeses, spices, parsley

SHISH TAWOUK

Skewers of marinated chicken breast

LAHEM MESHWI

Grilled lamb skewers

KAFTA

Minced lamb, parsley, onion, spices

GARLIC DIP

Homemade mashed garlic w/lemon & olive oil

BABA \$95PP MIN. 4 PP

LEBANESE BREAD

Fresh and crunchy bread

OLIVES & PICKLES

Cucumber, turnip, peppers, wild cucumber, olives

BABA GHANOUJ

Charred eggplant, tahini, lemon, garlic, olive oil

HOMMOUS

Mashed chickpeas, garlic, tahini, lemon, olive oil

LABNEH

Lebanese strained yoghurt, mint, olives, olive oil

TABOULEH OR FATTOUCH (CHOICE OF EITHER SALAD)

choice of classic Lebanese salad

KEBBEH NAYEH

Fine minced raw meat, burghul, mum's secret mix, radish, onion, fresh chilli, mint, olive oil

BATATA B KEZEBRA

Fried potato, coriander, paprika, salt, lemon, garlic, olive oil

ARNABIT MEÉLEH

Fried cauliflower, tahini dip

SABIH

Fried Lebanese pastry filled with 3 cheeses, spices, parsley

SAMBOUSEK

Lebanese pastry stuffed with minced meat, onion, pine nuts, spices

ERAYDIS HARR

Chilli prawns, tahini, red capsicum, paprika, onion, coriander

SHISH TAWOUK

Skewers of marinated chicken breast

LAHEM MESHWI

Grilled lamb skewers

KAFTA

Minced lamb, parsley, onion, spices

GARLIC DIP

Homemade mashed garlic w/lemon & olive oil

bābā ghanouj

COLD MEZZA

Kabees W Zaytoun 13 Selection of pickles and olives	Vg, Gf
Baba Ghanouj 16 Charred eggplant, tahini, lemon, garlic,	Vg, Gf
Batenjen Mtabal 17 Charred eggplant, tomato, red capsicum, spring onion, radish, lemon, mint, olive oil	Vg, Gf
Mhamra 15 Charred red capsicum, paprika, chilli, coriander, spices, garlic, walnuts, olive oil	Vg, Gf
Baba Dips 26 Baba ghanouj, hommous, labneh	V, Gf
Hommous 13 Mashed chickpeas, garlic, tahini, lemon	Vg, Gf
Labneh 13 Lebanese strained yoghurt, olives, mint, olive oil	V, Gf
Shanklish 16 Lebanese cheese, onion, tomato, mint, oregano, chilli, olive oil	V, Gf
Khyar w Laban 12 Lebanese yoghurt, cucumber, garlic, mint	V, Gf
Garlic Dip 6 Homemade mashed garlic w/lemon & olive oil	V, Gf

SIGNATURE DISH

Kebbeh Nayeh 32 Fine minced raw meat, burghul, mum's secret mix, radish, onion, fresh chilli, mint, olive oil

KIDS MEALS (12 and under) 20

Hand rolled kafta with chips
Chicken wings and chips
Shish tawouk and chips
Nuggets and chips
Maacarouni

HOT MEZZA

Batenjen Meéleh 15 Fried eggplant, pomegranate molasses, mint	Vg, Gf
Arnabit Meéleh 15 Fried cauliflower, tahini dip	Vg, Gf
Batata Meéliyeh 13 Hand cut fries	Vg, Gf
Batata b Kezebra 16 Fried diced potato, coriander, paprika, salt, lemon, garlic, olive oil	Vg, Gf
Halloumi 22 Grilled cheese, oregano, rocket, grilled tomato, mint, pine nuts, olive oil	V, Gf
Sabih 18 4 pieces of fried Lebanese pastry filled with 3 cheeses, spices, parsley	V
Warak Inab 19 Vine leaves stuffed with rice, tomato, parsley, onion, herbs & spices	Vg, Gf
Falafel 17 4 pieces of blend of fava beans, chickpeas, onion, coriander, spices, tahini dip	Vg, Gf
Loubieh B Zeit 20 Sauté green beans, garlic, tomato, onion, spices, olive oil	Vg, Gf
Hommous Beiruti 18 Mashed chickpeas, garlic, tahini, minced meat, pine nuts, olive oil	Gf
Awarma 20 Mashed chickpeas, garlic, tahini, marinated lamb strips, pine nuts, olive oil	Gf
Kebbeh Meélieh 19 4 pieces of fried meat & burghul shells stuffed with minced meat, onion, pine nuts, spices	
Sambousek 19 4 pieces of Lebanese pastry stuffed with minced meat, onion, pine nuts, spices	
Sambousek bi Jebneh 19 4 pieces of Lebanese pastry filled with feta, akkawi, onion, parsley, spices	V
Jweneh 18 Marinated fried chicken wings, garlic dip	Gf
Jweneh bi Kezebra 22 Fried chicken wings, garlic, coriander, spices, lemon	Gf



SMALL PAN

Soujouk 21	Gf
Pan fried spicy dry sausages, lemon, tomato, onion, shallots, garlic	
Makanek 20	Gf
Pan fried Lebanese sausages, lemon, pomegranate molasses, pine nuts	
Makanek Harra 20	Gf
Pan fried lebanese spicy sausages, lemon, pomegranate molasses, pine nuts	
Lahem Meeleh 22	Gf
Pan fried diced lamb, garlic, olive oil, spices	
Eloub 19	Gf
Pan fried chicken hearts, garlic, lemon, olive oil	
Assbeh 19	Gf
Pan fried chicken liver, garlic, lemon, olive oil	

SALADS

Fattouch 20	V
Lettuce, tomato, capsicum, cucumber, radish, parsley, shallots, sumac, crunchy Lebanese bread, garlic, mint, pomegranate molasses, lemon dressing	
Tabouleh 20	V
Parsley, tomato, mint, burghul, onion, shallots, lemon dressing	
Salata 19	V, Gf
Cos lettuce, lebanese cucumber, tomato, onion, mint, garlic, lemon dressing	
Salata Rocca 18	V, Gf
Rocket, tomato, onion, sumac, lemon dressing	
Salata Banadoura 18	V, Gf
Tomato, onion, garlic and olive oil	

MAINS

FROM THE GRILL

Meshwi Mshakal 32
3 assorted skewers of kafta, shish tawouk, lahem meshwi, grilled tomato and onion, biwaz, grilled capsicum spice bread, garlic dip
Lahem Ghanam 35
3 skewers of grilled lamb, tomato and onions, grilled capsicum spice bread, biwaz, garlic dip
Lahem Baarr 34
3 skewers of grilled beef, tomato and onions, grilled capsicum spice bread, biwaz, garlic dip
Kafta 30
4 grilled hand-rolled minced lamb, parsley, onion, spices, biwaz, grilled capsicum spice bread, garlic dip
Shish Tawouk 30
3 skewers of marinated grilled chicken breast, grilled capsicum spice bread, biwaz, garlic dip

SIDES

Mansaf Rice 14
Noodle Rice 10
Chilli Paste 5
Bread Basket 4.50
Zaatar Fried Bread Basket 6

SIGNATURE DISHES

Eraydis Harr 46	Gf
Chilli prawns, tahini, red capsicum, paprika, onion, coriander, vermicelli rice	
Eraydis Aa Toum 44	Gf
Garlic prawns, paprika, lemon, rocket salad	
Samkeh Harra 42	Gf
Pan fried barramundi fillet, chilli, tahini, red capsicum, paprika, spices, roasted nuts, onion, coriander	
Samkeh A Toum 40	Gf
Pan fried barramudi, coriander, paprika, lemon, garlic with rocket salad	
Samak Meleeh 32	
Fried whittings, crunchy bread, tahini dip	
Djej a Toum 34	Gf
Chargrilled marinated chicken breast, garlic, lemon, tahini, yoghurt, parsley, spices	
Mjadra 24	V, Gf
Lentils, rice, crispy onions, spices	
Shawarma Lahem 34	
Lean lamb strips marinated in vinegar, special spices, served with tomato and onion, tahini, pickles, grilled capsicum spice bread	
Shawarma Djej 32	
Chicken thigh strips marinated in garlic, vinegar, lemon juice & special spices, served with tomato and onion, garlic, pickles, grilled capsicum spice bread	
Rez a Djej 33	
Slow cooked chicken, minced meat, seasoned rice, roasted nuts, yoghurt dip	
Mansaf Lahem 35	
Slow braised lamb, minced meat, seasoned rice roasted nuts, yoghurt dip	

HOT BEVERAGE

Espresso	4
Machiato, Piccolo, Lebanese coffee	4.5
Long black, Flat white, Cappucino, Latte	5.5/6
Hot Chocolate, Chai Latte	6/6.5
Mocha	6.5/7
Lebanese tea	5
Lebanese Herbal tea	6



DESSERT DRINKS

Baklava Affogato \$18

Vanilla ice cream, shot of espresso, hazelnut & honey sauce, baklava

Iced Thick Belgian Mocha \$10

Belgian dark chocolate, cold brewed coffee, cream, cookie sticks

Caramelised White Chocolate Iced Matcha Latte \$10

Caramelised White Chocolate, Japanese matcha powder, milk, white chocolate on the side

Iced Chocolate with Baileys \$15

Baileys, Belgian dark chocolate, milk



DESSERTS

Aaysh El Saray 17

Soft bread, lebanese cream, pistachios, sugar syrup, rose and orange blossom water

Knefeh 18

Semolina, breadcrumbs, pistachios, sugar syrup, rose and orange blossom water

Knefeh B Jebneh 20

Semolina, cheese, breadcrumbs, vermicelli pan fried noodles pistachios, sugar syrup, rose and orange blossom water

Nammoura 14

Semolina, butter, sugar, rose water, almonds

Halawet El Jebneh 22

Sweet cheese, fine semolina, rosewater syrup, fairy floss, pistachios

Beklawa Mshakal 16

Mixed lebanese sweets

Rez B Haleeb 14

Milk, rice, sugar, pistachio, orange blossom

Bouza Ice Cream 15

Lebanese Homemade Ice cream,
your choice of three scoops
Chocolate, Mango and Raspberry, Ashta



Shisha Menu

PINEAPPLE HEAD XXL \$65

ORANGE HEAD XL \$59

APPLE HEAD \$55

CERAMIC HEAD \$50

CLASSIC MIXES

- DOUBLE APPLE
- APPLE MINT
- ORANGE MINT
- BLUEBERRY KIWI MINT
- WATERMELON MINT
- LEMON MINT
- KIWI MINT
- GUM MINT
- GRAPE MINT
- PEACH KIWI

BABA MIXES

- BEIRUT IS CALLING
blueberry, kiwi, mint
- SWEET TALK
gum, watermelon, mint



SMOKING IS NOT ALLOWED FOR PERSONS UNDER THE AGE OF 18

CHILDREN ARE NOT PERMITTED IN THE SMOKING AREA

BABA GHANOUJ RECOMMENDS THAT PREGNANT LADIES STAY AWAY FROM ANY
SMOKING AREAS

WINE SELECTION

LEBANESE SPARKLING

MERSEL LEB NAT GOLD MERWAH, VIOGNIER | ANNOUBINE VALLEY

70

SPARKLING

LA MASCHERA PROSECCO | SOUTH AUSTRALIA 55

BARON JACQUES BLANC DE BLANC | BURGUNDY, FRANCE

13/ 60

LEBANESE WHITE WINE

CHATEAU KSARA CUVÉE DU PAPA CHARDONNAY | BEKAA VALLEY, LEBANON

70

IXSIR GRANDE RESERVE VIOGNIER, SAUVIGNON BLANC, CHARDONNAY | BEKAA VALLEY, LEBANON

90

CHATEAU MUSAR JEUNE VIOGNIER, VERMENTINO, CHARDONNAY | BEKAA VALLEY, LEBANON

80

KSARA BLANC DE BLANC CHARDONNAY, SAUVIGNON BLANC, SEMILLON | BEKAA VALLEY, LEBANON

13/ 18/ 65

PETIT COUVENT OBEIDI, SAUVIGNON BLANC | BEKAA, LEBANON

13/ 18/ 65

COUVENT ROUGE SAUVIGNON BLANC, VIOGNIER | BEKAA VALLEY, LEBANON

70

DOMAINE DES TOURELLES VIOGNIER, CHARDONNAY | OBEIDI BEKAA VALLEY, LEBANON

80

MAKMEL CUVÉE MARIA-ELIGE | MAKMEL MOUNTAIN, LEBANON

100

WHITE WINE

SAM MIRANDA MOSCATO | KING VALLEY, VIC

12/ 17/ 60

GLENGUIN SEMILLON | HUNTER VALLEY, NSW

13/ 18/ 60

CHAFFEY & BROS TRIPLE PUNKT RIESLING | EDEN VALLEY, SA

13/ 18/ 60

CORTE GIARA PINOT | GRIGIO VENETO, ITALY

13/ 18/ 70

TWIN ISLAND SAUVIGNON BLANC | MARLBOROUGH, NZ

13/ 18/ 65

WEST CAPE CHARDONNAY | MARGARET RIVER, WA

13/ 18/ 65

LEBANESE ROSE

ROSE DE KSARA SYRAH, CABERNET SAUVIGNON, CINSAULT BEKAA VALLEY, LEBANON	13/ 18/ 60
SUNSET CHATEAU KSARA SYRAH, CABERNET FRANC BEKAA VALLEY LEBANON	13/ 18/ 60
MASSAYA ROSE SYRAH, CABERNET SAUVIGNON, CINSAULT BEKAA VALLEY, LEBANON	70
CHATEAU MUSAR JEUNE CINSAULT BEKAA VALLEY, LEBANON	80
IXIRGRANDE RESERVE CINSAULT, MOURVEDRE, SYRAH BATROUN, LEBANON	700ML 90/ 1.5LTR 170

ROSE

DOMAINE DES BLAIS CINSAULT, GRENACHE CÔTES DE PROVENCE, FRANCE	15/ 20/70
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LEBANESE RED WINE

DOMAINE DES TOURELLES RED CABERNET SAUVIGNON, SYRAH, CARIGNAN MOUNT LEBANON	14/ 19/ 75
CHATEAU MUSAR JEUNE SYRAH BEKAA VALLEY, LEBANON	75
CHATEAU MUSAR HOCHAR CABERNET SAUVIGNON, CINSAULT, GRENACHE BEKAA VALLEY, LEBANON	110
CHATEAU MUSAR GASTON CABERNET SAUVIGNON, CARIGNAN, CINSAULT BEKAA VALLEY, LEBANON	220
KSARA CHATEAU ROUGE SYRAH, CABERNET SAUVIGNON, CABERNET FRANC BEKAA VALLEY, LEBANON	75
IXSIR GRANDE RESERVE CABERNET SAUVIGNON, SYRAH BEKAA VALLEY, LEBANON	95
DOMAINE DES TOURELLES SYRAH BEKAA VALLEY	55
KSARA RESERVE DU CUVENT CABERNET FRANC, CABERNET SAUVIGNON BEKAA VALLEY, LEBANON	13/ 18/ 65
MASSAYA TERRASSE DE BAALBEK SYRAH, GRENACHE, MOURVEDRE BEKAA VALLEY, LEBANON	80
MASSAYA LE COLOMBIER CINSAULT BEKAA VALLEY, LEBANON	70
CHATEAU FAKRA PRIVE SYRAH, CABERNET SAUVIGNON KJARDEBIAN VALLEY, LEBANON	75
MAKMEL CUVÉE PETER MAKMEL MOUNTAIN, LEBANON	100
MAKMEL CUVÉE RIAD PREMIUM MAKMEL MOUNTAIN, LEBANON	150

RED WINE

HABA PINOT NOIR MARLBOROUGH, SOUTH ISLAND, NEW ZEALAND	13/ 18/ 65
SHAKY BRIDGE PINOT NOIR CENTRAL OTAGO, NZ	75
PRIMO ESTATE MERLESCO MERLOT MCLAREN VALE, SA	13/ 18/ 65
JIM BARRY THE ATHERLEY CABERNET SAUVIGNON CLARE VALLEY, SA	14/ 19/ 70
TIM SMITH BUGALUGS SHIRAZ BAROSSA VALLEY, SA	14/ 19/ 75
BATTLE OF BOSWORTH SHIRAZ MCLAREN VALE, SA	80

SPIRITS

ARAK

Arak Shot	13
Arak 250ml	35
Arak 500ml	60
Ksara Arak bottle	155
Fakra Arak Bottle	175
Massaya Arak bottle	185

APERITIF

Aperol, Martini Bianco, Martini Rosso, Martini Dry, Campari, Pimm's	11
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WHISKEY

Johnnie Walker black	12/ 700 ml	250
Johnnie Walker double black	14/ 700 ml	260
Johnnie Walker gold	16/ 700 ml	280
Johnnie Walker blue	27/ 700 ml	460
Johnnie Walker 18	28/ 700 ml	380
Chivas Regal 12 years old	12/ 700 ml	250
Chivas Regal 18 years old	25/ 700 ml	280
Glenfiddich 15 years old	26/ 700 ml	300
Glenfiddich 21 years old	28/ 700 ml	350
Glenmorangie	16/ 700ml	300

VODKA

Absolute	11 / 20
Grey Goose	14 / 26
Belvedere	15 / 28

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Gordons	11 / 20
Bombay Sapphire	12 / 22
Hendricks	14 / 26

SOFT DRINKS / JUICE

Coke, Coke zero, Lemonade, Ginger Beer	6
Tonic water, Soda water, Ginger ale	7
Lemon lime & bitters	8
Still water	6
Sparkling mineral water	10
Apple, orange juice	8
Pineapple juice	9

BEERS

Almaza	12
Beera Beirutiyeh	14
Heineken	12
Peroni	12
Corona	12
Coopers Pale Ale	11
Coopers Dark Ale	11
Coopers Light	11
Cider	11

LIQUEURS

Drambuie, Cointreau, Chambord, Baileys, Tia Maria, Frangelico, Malibu, Kahlua, Sambuca	11
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BOURBON

Jack Daniels	12 / 700ml	200
Canadian Club	12 / 700ml	200
Jim Beam	12 / 700ml	200
Wild Turkey	12 / 700ml	200
Woodford Reserve	15 / 700ml	240
Maker's Mark	15 / 700ml	240

RUM

Bundaberg	11 / 20
Bacardi	11 / 20
Sailor Jerry	11 / 20
The Kraken	11 / 20

TEQUILA

Sierra	11 / 20
Patron Silver	14 / 26
Don Julio Reposado	16 / 30

HOT

Espresso	4
Machiato, Piccolo, Lebanese coffee	4.5
Long black, Flat white, Cappucino, Latte	5.5/6
Hot Chocolate, Chai Latte	6/6.5
Mocha	6.5/7
Lebanese tea	5
Lebanese Herbal tea	6

BEVERAGE MENU

COCKTAILS



NAUGHTY LEBO \$20

Midori, Pineapple juice, Lime, Sumac



MOJITO BEIRUTIYEH \$22

Bacardi, Cointreau, Passionfruit, Fresh Lime, Mint, Fresh Zatar



QUEEN OF LEBANON \$20

Gin, Fresh raspberry, Lime, Rose Syrup



PINA COLADA \$22

Malibu, Bacardi, Coconut Cream, Pineapple Juice



WATERMELON MARGARITA \$20

Tequila, Cointreau, Watermelon, Lime



FLIRTY AMARETTO \$22

Amaretto, Cointreau, Lemon juice, Pineapple juice



OLD FASHIONED \$18

Jim beam, sugar, angostura bitters, dry orange



LYCHEE MARTINI \$20

Vodka, Vermouth, Lychee liqueur, fresh lychees



LEBANESE COFFEE MARTINI \$20

Lebanese coffee, vodka, kahlua, sugar syrup



TETA'S GARDEN \$20

White Wine, Brandy, with fresh fruit



FAIRUZ \$20

Gin, raspberry, lime, rose syrup



BERYTUS \$22

Vodka, cranberry, rose water, fairy floss, pistachio

MOCKTAILS



WATERMELON BELLINI \$15

Fresh Watermelon, Strawberry, Mint & Lime



LEMON & MINT CRUSH \$15

Fresh Lemon & Lime Juice, Fresh mint and Sugar



PEACH PUNCH \$13

Peach Tea, Passionfruit, Lemon & Soda Water



BLUE LAGOON \$15

Blue Curacao Syrup, Lychee Juice, Lime & Pineapple Juice



ROSE PASSION SPRITZER \$15

Rose Syrup, Passionfruit, Lime, Fresh Thyme



LYCHEE SPRITZER \$15

Strawberry, Lychee Juice, Lime and Mint



JALLAB ON SUNSET \$13

Jallab, fresh Orange Juice, Lemonade



VIRGIN PINA COLADA \$15

Pineapple juice, Coconut pure, Coconut Cream, Coconut water



HOMEMADE LEBANESE LEMONADE \$13

Fresh lemon, rose water, orange blossom water sugar