

**MASHROOB**

L E B A N E S E D I N E R

# TAHINI

## COFFEE

3.8 4.2 + 60c	<u>ESPRESSO + MILK</u> Small Large Soy milk
3.5	<u>ESPRESSO BLACK</u> Small / Large
3.0 per person	<u>LEBANESE COFFEE</u> Finely ground, unfiltered 'stove top' coffee. Served black.
9.0	<u>TAHINI ICED COFFEE</u> CHOC OR MOCHA Double shot of espresso, milk & vanilla ice cream topped with whipped cream, a momoul biscuit & smashed backlava!

## TEA

4.5	<u>LEBANESE BLACK TEA WITH MINT</u> Black tea and fresh mint. Can be served with cardamon upon request
5.0	<u>ROSE PETAL TEA</u> Dried rose petals, lemon and honey
5.0	<u>APPLE TEA</u> Sweet apple tea with dried apple pieces
4.5	<u>TEA DROP LOOSE LEAF TEA</u> English Breakfast/ Earl Grey/ Peppermint/ Chamomile/ Lemongrass & Ginger/ Green

## COLD DRINKS

GLASS	CARAFE	HOUSEMADE
5.0	12.0	<b>HOUSE MADE POMEGRANATE + MINT ICED TEA</b>
5.0	12.0	<b>APPLE + ROSE ICED TEA</b>
5.0	12.0	<b>TRADITIONAL LEBANESE JALLAB</b> Lebanese cocktail served on ice with pinenuts & dates
6.0	14.0	<b>ORANGE BLOSSOM + MINT PUNCH</b> Fresh orange juice, mint, and orange blossom. Topped with soda water
6.0	14.0	<b>LEBANESE LEMONADE</b> with fresh lemons & mint
6.0	14.0	<b>ROSE WATER + POMEGRANATE LEMONADE</b> Traditional lebanese lemonade with fresh pomegranate and rosewater
6.0	14.0	<b>APPLE, MINT + GINGER LEMONADE</b> Traditional lemonade with fresh ginger and apple juice.

## SMALL LARGE WATER

3.8	Mt Franklin Still – 600ml
3.8	Mt Franklin Sparkling – 450ml
4.0	Zico Coconut Water – 330ml

## SOFT DRINKS

4.0	Coke – 330ml Diet Coke – 330ml Coke no sugar – 330ml Sprite – 330ml Fanta – 330ml
4.5	Lemon, fresh lime & bitters
4.5	Strange Love organic lemon squash 275ml Strange Love organic ginger beer 275ml Strange Love organic bitter grapefruit 275ml

## JUICE

### JUICE SERVED

Raw farm fresh produce that are gently pressed to protect their essential enzymes, nutrients and minerals. Made fresh with no preservatives. Fruit to bottle, nothing else, nothing in between.

6.5	<b>DOWN TO EARTH</b> 250ml Apple, spinach, beetroot, lemon & parsley
6.5	<b>GREEN GLOW</b> 250ml Apple, spinach, celery, cucumber & kale
6.5	<b>GINGER SPICE</b> 250ml Orange, carrot, lemon, ginger & tumeric
4.5	Millas organic orange juice 375ml

## BEER + CIDER

### ON TAP

8.0	Coopers Pale Ale 425ml
8.5	Brunswick Bitter Ale 425ml

### BOTTLED BEER + CIDER

9.0	Almaza Pilsner – Lebanon 330ml
9.5	Furphy Refreshing Ale – Australian 375ml
9.5	Crown Lager – Australian 375ml
9.5	Asahi Superdry – Japan 330ml
9.0	Peroni – Italy 330ml
10.0	Feral Hophog IPA – Australian 330ml
9.0	Apple Thief Pink Lady Apple Cider – Australia 330ml
12.0	Rekorderlig Strawberry and Lime Cider – Sweden 500ml

## SPARKLING

GLASS BOTTLE

13.5	60.0	<p><b>NV Domaine J. Laurens</b> Blanquette de Limoux Sparkling Brut, Languedoc-Roussillon, <b>France</b></p> <p>Varieties: 90% Mauzac, 5% Chenin, 5% Chardonnay</p> <p>Mauzac is the traditional grape variety of the Limoux vineyards. Clean, refreshing medium bodied sparkling with a creamy mid palate that is filled with ripe citrus. With aromas of green apple, acacia flowers and apricot with toasted nuances. Well made Limoux that pairs well with a variety of dishes. Enjoy!</p>
	155.0	<p><b>NV Thienot</b> Brut Champagne, Reims, <b>France</b></p> <p>Varieties: 45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier</p> <p>This blend of three classic Champagne varieties forms a signature Thienot style of finesse, fruit and freshness, offering springtime notes, a magnificent balance and lingering finish. The Champagne House's great classic</p>

## ROSE

GLASS BOTTLE

9.0	42.0	<p><b>Chateau Gabriel Cotes de Provence</b> Rose, Provence, <b>France</b></p> <p>Varieties: Cinsault, Grenache and Syrah</p> <p>Smooth and silky while maintaining a fresh and perky acidity. Watermelon, cherries and exotic fruits with a long and succulent finish. Garrigu and citrus on the nose. Pairs well with a fresh salad.</p>
10.5	44.0	<p><b>Jeff Carrel</b> Villa des Anges Rose, Languedoc, <b>France, 2015</b></p> <p>Varieties: Cinsault</p> <p>This 100% Cinsault rose is made from grapes planted in an 50 yrs old vineyard in Languedoc (Corbieres). This dry light bodied wine, intensely crisp and vividly fresh. It offers aromas of strawberries, red currants and hints of quince.</p>
12.5	57.0	<p><b>Les Breteches</b>, Rose, Kefraya, <b>Lebanon, 2014</b></p> <p>Varieties: Grenache noir, Syrah, Tempranillo, Cinsaut</p> <p>Round and well balanced on the palate, with notes of peach and apricot</p>
13.5	60.0	<p><b>NV Domaine J. Laurens</b>, Cremant de Limoux Rose, Languedoc - Roussillon, <b>France</b></p> <p>Varieties: Chardonnay, Chenin Blanc and Pinot Noir</p> <p>Subtle cherry colours with a nice greedy raspberry nose. On the palate, red fruits are slightly present and the Pinot Noir brings fullness to the glass. Pairs well with fish.</p>

## WHITE WINE

GLASS BOTTLE

9.0	42.0	<p><b>Miritu Bay</b>, Sauv Blanc, Marlborough, <b>New Zealand, 2014</b></p> <p>Variety: Sauvignon Blanc</p> <p>Aromas of lemon, white peach, green capsicum and hints of passionfruit. Classic Marlborough fruit characters with a combination of tropical white peach and fresh cut grass with lively acidity. Clean long and refreshing finish.</p>
10.0	43.0	<p><b>Caves de Pouilly</b> sur Loire Coteaux du Giennois Blanc, Nievre, <b>France, 2014</b></p> <p>Variety: Sauvignon Blanc</p> <p>From a small vineyard situated on the hillsides along the right side of the Loire river on the north of Pouilly and on the east of Sancerre in France. With a golden and green tint and the aromas of Citrus fruits. An elegant that goes well with fish, poultry and cheeses.</p>
13.5	60.0	<p><b>Domaine Mittnacht</b> Pinot Blanc, Alsace, <b>France, 2015</b></p> <p>Varieties: 40% Pinot Blanc, 60% Pinot Auxerrois</p> <p>Organic / Biodynamic / vegan</p> <p>Bright yellow in colour with pleasants scents of fresh butter and orchard fruits. Fresh and complex on the palate. Crisp fruit finish.</p>
13.5	60.0	<p><b>Domaine Mittnacht</b> Riesling, Alsace, <b>France, 2015</b></p> <p>Variety: Riesling</p> <p>Organic / Biodynamic / vegan</p> <p>Dry white wine with citrus flavours. A well structured and powerful palate with vivid acidity and a medium finish. Goes well with fish poultry and cheeses.</p>
12.5	58.0	<p><b>Les Breteches</b>, Blanc, Kefraya, <b>Lebanon, 2014</b></p> <p>Varieties: Muscat a petits grains, Bourboulenc, Sauvignon blanc, Viognier, Verdejo and Clairette</p> <p>A clear pale yellow, with slight gold highlights. Subtle notes of muscat, flowers and honey. Balanced and fresh on the palate, with muscat notes mixed with exotic flavours of apricot and fresh mango.</p>
13.5	64.0	<p><b>Champalou</b> Vouvray Chenin Blanc, Loire Valley, <b>Vouvray, 2015</b></p> <p>Varieties: Chenin blanc</p> <p>Delicious texture and minerality, the wine is fresh, fruity and has delicate aromas but still part of the dry wines family. The palate offers notes of peach, stone fruits and hints of honey and orange.</p>
12.0	55.0	<p><b>Avani Amrit</b> Chardonnay, Mornington Peninsula, <b>Australia 2016</b></p> <p>Variety: Chardonnay</p> <p>Biodynamic / vegan</p> <p>Wine producer works with minimum intervention with her wines. The Chardonnay is from a Warm climate vineyard in RedHill.</p> <p>The Chardonnay is picked early in order to keep that natural acidity. The grapes are hand harvested and fermented with natural yeast in stainless steel tanks. The wine is then aged in french oak for 10 months. Notes of whites flowers, with hints of lemon and caramel.</p>
	65.0	<p><b>Domaine des Malandes</b> Petit Chablis, Burgundy, <b>France, 2015</b></p> <p>Varieties: Chardonnay</p> <p>Simple and very attractive Chardonnay with notes of peach. Fresh and excellent to drink alongside a Lebanese Soufra!</p>

## RED WINE

GLASS BOTTLE

10.5	44.0	<p><b>Six Foot Six</b>, Pinot Noir, Geelong, Victoria, <b>Australia, 2015</b> Variety: Pinot Noir</p> <p>Earthy, exotic and perfumed, with dark cherry, clove-spiced raspberry jam notes. The palate shows bright red berry fruits mixed with smoke, savoury nuances. A little dry tannin grip to clean up the finish.</p>
10.5	44.0	<p><b>Six Foot Six</b>, Shiraz, Geelong, Victoria, <b>Australia, 2014</b> Variety: Shiraz</p> <p>Aromas of fruit driven with concentrated plum, black cherry and meaty overtones. Medium bodied palate with black cherry and plum given an aniseed and spicy lift. The tannins give grip and structure to the finish.</p>
10.5	44.0	<p><b>Sutton Grange Winery Fairbank Syrah</b>, Bendigo, Victoria, <b>Australia, 2016</b> Variety: Syrah Organic / Biodynamic / vegan</p> <p>Lively and fresh aromas of ripe blue and purple fruits, with undertones of sweet spices, pepper and provincial herbs. Soft textured tannins, a crunchy and medium bodied palate weight.</p>
12.0	55.0	<p><b>Les Breteches Rouge</b>, Kefraya, <b>Lebanon, 2013</b> Varieties: Cinsaut, Syrah, Cabernet Sauvignon, Tempranillo and Carignan</p> <p>Full and textured, balanced and round with a slightly toasted finish. The structure is defined by strong, soft tannins.</p>
12.0	46.0	<p><b>Jeff Carrel Bistrologie Carignan</b>, Languedoc, <b>France, 2015</b> Variety: Carignan</p> <p>Delectable wine, filled with red and black fruits. The aroma is mild. Pallet is light to medium, fresh and round expressing subtle spice and smooth tannins.</p>
13.0	54.0	<p><b>Marcel Joubert Beaujolais Village</b>, Beaujolais, <b>France, 2013</b> Variety: Gamay Natural/ Vegan / Sulfur free</p> <p>Pale red and very clear in colour. Is very fresh and little in length with juicy fresh red fruits in its aroma and on the palate.</p>
13.5	60.0	<p><b>Les Coteaux de Chateau</b> Kafraya, <b>Lebanon, 2012</b> Varieties: Syrah, Marselan and Cabernet Franc</p> <p>The wine is full, rich and powerful on the palate with notes of wood and black fruit. The wood component is apparent without being aggressive and combines perfectly with the fruit. The finish is sustained and powerful</p>

## COCKTAILS

15.0	<p><b>PHOENICIAN LEMONADE</b> Citrus vodka, orange liqueur, mint, lemon &amp; orange blossom water</p>
15.0	<p><b>SUMAC MARGARITA</b> Tequila, orange liqueur, pomegranate juice &amp; lime</p>
15.0	<p><b>KSARAK</b> Refreshing Lebanese lemonade with freshly squeezed lemons, mint &amp; vodka</p>
15.0	<p><b>YALLA YALLA! ESPRESSO MARTINI</b> Hit of espresso, Khalua, vodka &amp; cream with a pistachio crumb</p>
15.0	<p><b>BOOS DADDY</b> Hazelnut and orange with citrus &amp; fresh mint on crushed ice</p>
15.0	<p><b>TURKISH DELIGHT</b> Refreshing rum cocktail with fresh lime &amp; mint. White chocolate liqueur, rose water &amp; pomegranate. Topped with soda water</p>
15.0	<p><b>MY HABIBI</b> An elegant rose water and cucumber gin martini with fresh lime, bitters &amp; cardamon</p>
13.0	<p><b>FAIRUZ FIZZ</b> Pomegranate liqueur, fresh pomegranate &amp; sparkling wine</p>
15.0	<p><b>SAHTEN-I APPLETONI</b> Sour apple, vodka, apple schnapps &amp; fresh lime</p>
15.0	<p><b>BEIRUT BEACH CLUB</b> Tastes like summer! With vodka, fresh orange, lime, mint and orange blossom water. Topped with soda water.</p>
15.0	<p><b>KHALINI SHOUF AK BILLEIL 'LET ME SEE YOU AT NIGHT'</b> A sweet treat to finish the night. A frozen cocktail with jallab, Baileys, Khalua and cream. Served with a chocolate mamoul finger.</p>

## ARAK

9.0 (30ml)	<p><b>FAKRA ARAK AL SHALLAL 50%</b> Arak aged in clay amphoras. Aromas of anise, fennel, citrus &amp; a touch of cumin</p>
10.0 (30ml)	<p><b>GANTOUS + ABU RAAD ARAK 50%</b> Distilled 3 times from fermented white grapes &amp; with the best aniseeds to produce its famous smooth taste.</p>
12.0 (30ml) 98.0 (350ml)	<p><b>KEFRAYA ARAK 53%</b> Arak de Kafraya is a traditional spirit where the very best French distillation methods are matched with Lebanese tradition. Arak de Kafraya is the only Arak that is distilled four times to obtain a pure arak &amp; a very smooth taste</p>

## BASIC SPIRITS + SHOTS

Please ask our helpful staff

