

SOUFRA

19

KOL W SHOR

VEGAN - GLUTEN FREE OPTIONS

A lebanese tasting plate for one. Includes your choice of 1 grill, traditional hummus, tabouleh salad, rice, falafel, pickles & lebanese bread.

40

SOUFRA FOR TWO

VEGAN - GLUTEN FREE OPTIONS

Your choice of 4 items from the grill served with traditional hummus, Beirut labneh, tabouleh salad, falafel pieces, rakakat jibneh and lebanese bread.

22
p/p

SOUFRA FOR MORE

VEGAN OPTION - GLUTEN FREE OPTION

Your choice of 2 items from the grill per person, accompanied with the chefs choice of sides including salad, hot and cold mezza plates & lebanese bread.

HELWAYAT SOMETHING SWEET

1 pc - 2.0
4 pc - 6.0

BAKLAVA

1 pc - 2.0
4 pc - 6.0

TURKISH DELIGHT

4.5

MAMOUL BISCUIT

- Pistachio
- Date
- Walnut

DINE IN OR TAKE AWAY - - - - FULLY LICENSED

518 LITTLE BOURKE
TENANCY 1-3
(REAR OF BUILDING)

☎ 03 9939 9119

FOLLOW US

📷 TAHINI_MELBOURNE

📘 TAHINI_MELBOURNE

ASK US ABOUT CATERING - - - -

catering@tahinilebanesediner.com.au

FOLLOW US

📷 & 📘 TAHINI_MELBOURNE

WWW.TAHINILEBANESEDINER.COM.AU

S
P
R
I
N
G
M
E
N
U

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

WRAPS + TABLIEH

W	T	
		Enjoy your favourite wrap by itself or as a tablieh. Our tablieh include a wrap, chips & a salad with a dip to match.
10.0	16.0	FALAFEL <small>VEGAN</small> House made falafel, lettuce, parsley, tomato, radish, mint, pickles and tahini
12.0	18.0	SHISH TAWOUK Tender chicken fillet, marinated in lemon juice, tomato, olive oil & aromatic spices. with a garlic toum, pickles, lettuce & tomato
12.0	18.0	LAHMEH Lamb fillet marinated with olive oil, lemon, paprika & 7 spice, with hummus, pickles, parsley, onion & sumac
12.0	18.0	KAFTA Spiced minced lamb with hummus, pickles, parsley, onion & sumac
11.0	17.0	HALLOUMI Grilled halloumi with cherry tomatoes, cucumber, lettuce, mint, basil pesto & olive oil.
12.0	18.0	LAMB SHAWARMA Spiced slow cooked lamb shoulder, with pickles, parsley, red onion, tahini & pomegranate molasses
12.0	18.0	CHICKEN SHAWARMA Spiced slow cooked chicken thigh, with pickles, lettuce, tomato, toum & pomegranate molasses

COLD MEZZA

7.0	TRADITIONAL HUMMUS <small>VEGAN - GLUTEN FREE</small> Chickpea dip with tahini & lemon. Served with Lebanese bread.
6.0	BEIRUT LABNEH <small>GLUTEN FREE</small> Traditional labneh with red capsicum, cucumber, mint & olive oil. Served with Lebanese bread.
8.0	BABA GHANOUJ <small>VEGAN - GLUTEN FREE</small> Chargrilled eggplant dip with tahini & lemon. Served with Lebanese bread.
15.0	TRIO OF DIPS <small>VEGAN - GLUTEN FREE OPTIONS</small> Hummus, Beirut labneh & babaghanouj. Served with Lebanese bread and pickles.

HOT MEZZA

2.5	FALAFEL PIECE <small>VEGAN - GLUTEN FREE</small> Lightly fried chickpea balls with onion and traditional lebanese spices. Served with tahini, pickled turnip and parsley
11.0	ROAST CAULIFLOWER <small>VEGAN - GLUTEN FREE</small> Roast cauliflower with zaatar. Served with a smoked chermoula and eggplant dip
7.0	WARAK AREESH <small>VEGAN - GLUTEN FREE</small> Vine leaves filled with basmati rice, parsley, tomato, onion, lemon juice and olive oil
4.5 P/PC	KIBBEH Minced beef & burghul shell, filled with lamb, onion & lebanese spices
7.0	BATATA HARRA <small>VEGAN - GLUTEN FREE</small> Fried potato cubes with coriander, garlic & mixed spices
4.5	FRIES <small>VEGAN - GLUTEN FREE OPTION</small> Potato fries served with cajun spices.
6.0	LEBANESE RICE Basmati rice with vermicelli noodles, onions & ghee.
10.0	HALLOUMI FRIES <small>GLUTEN FREE</small> Fried halloumi chips served with tahini, mint, lemon, pomegranate molasses & fresh pomegranate.
13.0	T.S.P TAHINI SNACK PACK <small>GLUTEN FREE</small> Spiced fries with your choice of shawarma meats. Served with pomegranate molasses, tahini sauce and fresh pomegranate.

SALADS

5.0 - sml 9.5 - 1ge	TABOULEH <small>VEGAN</small> Finely chopped parsley, mint, onion, tomato, olive oil, lemon juice & burghul
6.0 - sml 12.5 - 1ge	FATTOUSH <small>VEGAN - GLUTEN FREE OPTION</small> Cherry tomato, lebanese cucumber, red capsicum, fresh mint, parsley radish, lebanese bread crisps, zaatar & sumac. Served with a pomegranate vinaigrette dressing.
13.5	FALAFEL SALAD <small>VEGAN - GLUTEN FREE</small> Crunchy falafel, pickled cabbages, sprouted lentils, apple sticks, pickled turnip & cucumber, toasted sesame seeds, radish, parsley & mint
8.5	SAHEN KHODRA <small>VEGAN - GLUTEN FREE</small> Traditional lebanese palate cleanser. Plate of fresh lettuce, cucumber, tomato, lebanese olives, mint radish & pickles.
12.5 18.0 32.0	FALAFEL BOWL <small>VEGAN - GLUTEN FREE OPTION</small> Served with khodra, tahini & lebanese bread. 3 pieces 6 pieces 12 pieces

GRILLS

6.0	SHISH TAWOUK <small>GLUTEN FREE</small> Tender chicken fillet skewer marinated in lemon juice, tomato, olive oil & aromatic spices. Served with garlic toum
7.5	LAHMEH <small>GLUTEN FREE</small> Lamb fillet skewer marinated with olive oil, lemon, paprika & 7 spice. Served with hummus
6.0	KAFTA <small>GLUTEN FREE</small> Minced lamb skewer with parsley, onion & spices. Served with hummus
7.0	HALLOUMI SHISH <small>GLUTEN FREE</small> Grilled halloumi skewer. Served with baba ghanouj dip
7.0	KRAIDES <small>GLUTEN FREE</small> Grilled prawns marinated with garlic & lemon. Served with a chilli mayo
6.0	VEGETABLE SKEWER <small>VEGAN - GLUTEN FREE</small> Grilled seasonal vegetables. Served with baba ghanouj dip
6.5	LAMB SHARWARMA BOWL <small>GLUTEN FREE</small> Slow cooked lamb shoulder spiced with pomegranate molasses and tahini
6.0	CHICKEN SHARWARMA BOWL <small>GLUTEN FREE</small> Slow cooked chicken thigh spiced, with pomegranate molasses and tahini
20.0	MIXED GRILL <small>GLUTEN FREE</small> Mix grill of shish tawouk, lahmeh, kafta and halloumi skewers