

SOUFRA

A selection of small dishes from our hot & cold plates

19	SOUFRA FOR ONE <small>VEGAN OPTION - GLUTEN FREE OPTION</small> Your choice of 2 items from the grill served with hummus, tabouleh salad, a falafel piece & bread
40	SOUFRA FOR TWO <small>VEGAN OPTION - GLUTEN FREE OPTION</small> Your choice of 4 items from the grill served with hummus, Beirut labneh, tabouleh salad, falafel pieces, Rakakat Jibneh & bread
22 p/p	SOUFRA FOR MORE <small>VEGAN OPTION - GLUTEN FREE OPTION</small> Choice of 2 items from the grill per person. Accompanied with chef's choice of sides including salad, small hot & cold plates, dips & bread

HELWAYAT SOMETHING SWEET

2.0 1 pc 7.0 4 pc	BAKLAVA
2.0 1 pc 7.0 4 pc	TURKISH DELIGHT
8.0	CAROB MOLASSES WITH TAHINI Served with lebanese bread
8.0	RIZ BI HALEEB Rice pudding with rose water, orange blossom & pistachio
13.0	BAKLAVA FRENCH TOAST with vanilla ice-cream & grenadine syrup

DINE IN OR TAKE AWAY

--- FULLY LICENSED

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

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WRAPS + TABLIEH

W	T	
		Enjoy your favourite wrap by itself or as a tableh. Our tableh 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 & tahini
12.0	18.0	SHISH TAWOUK Tender chicken fillet, marinated in lemon juice, tomato, olive oil & aromatic spices. Filled 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 tomato, cucumber, 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
7.5	HUMMUS FIG + WALNUT <small>VEGAN - GLUTEN FREE</small> Hummus dip with dried figs, toasted walnuts & black sesame
6.0	BEIRUT LABNEH <small>GLUTEN FREE</small> Traditional labneh with red capsicum, cucumber, mint & olive oil.
6.0	GREEN BEANS <small>VEGAN - GLUTEN FREE</small> Sauteed green beans, red sauce, mixed capsicum, onions & garlic
8.0	BABA GHANOUJ <small>VEGAN - GLUTEN FREE</small> Chargrilled eggplant dip with tahini & lemon
7.0	HENDBA <small>VEGAN - GLUTEN FREE</small> Sauteed chicory, garlic, onion, lemon & salt
7.0	BEETROOT BABA GHANOUJ <small>VEGAN - GLUTEN FREE</small> Roast beetroot & chargrilled eggplant dip with zaatar, tahini & lemon

HOT MEZZA

9.0	SAHEN FOUL <small>VEGAN - GLUTEN FREE</small> Chickpea & fava beans with lettuce, cucumber, tomato, olives, mint, radish, pickles & bread
11.0	ROAST CAULIFLOWER <small>VEGAN - GLUTEN FREE</small> Roast cauliflower with zaatar. Served with a smoked chermoula & eggplant dip
7.0	WARAK AREESH <small>VEGAN - GLUTEN FREE</small> Vine leaves filled with basmati rice, parsley, tomato, onion, lemon juice & olive oil. Served warm
4.5 p/pc	KIBBEH Minced beef & bulgur shell, filled with lamb, onion & lebanese spices
7.0	RAKAKAT JIBNEH Mozzarella, feta & cheddar cheese with thyme wrapped pastry cigars
7.0	BATATA HARRA <small>VEGAN - GLUTEN FREE</small> Fried potato cubes with coriander, garlic & mixed spices
9.0	MAKANEK <small>GLUTEN FREE</small> Beef & lamb sausages served with a tomato, onion, red capsicum & pomegranate molasses sauce
9.0	JAWANEH <small>GLUTEN FREE</small> Spiced chicken wings with 7 spice, lemon & coriander
9.0	SOUJOUK Soujouk sausage served with lemon & olive oil
9.0	HUMMUS AWARMA <small>GLUTEN FREE</small> Hummus dip with spiced lamb fillet, pine nuts & olive oil
4.5	FRIES <small>VEGAN - GLUTEN FREE OPTION</small> Served with cajun spices & fresh herbs.
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 & fresh pomegranate

SALADS

5.0 - sml 9.5 - lge	TABOULEH <small>VEGAN</small> Finely chopped parsley, mint, onion, tomato, olive oil, lemon juice & burghul
8.0	SAHEN KHOORA <small>VEGAN - GLUTEN FREE</small> A traditional lebanese salad with lettuce, cucumber, tomato, olives, mint, radish & pickles
12.5	FATTOUSH <small>VEGAN - GLUTEN FREE OPTION</small> Cherry tomato, lebanese cucumber, red capsicum, fresh mint, parsley, radish, lebanese bread crisps, zaatar & sumac, served with 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
16.0	CALAMARI SALAD <small>GLUTEN FREE</small> Za'atar spiced calamari, with winter greens, fennel & aioli
14.0	PICKLED CAULIFLOWER <small>VEGAN - GLUTEN FREE</small> Sliced pickled cauliflower with chargrilled baba ghanouj, green lentils, parsley, currants & pomegranate
14.0	HALLOUMI <small>VEGAN</small> Layered fried halloumi, tomato, black olives, lemon & herbs

GRILLS

6.0	SHISH TAWOUK Tender chicken fillet skewer marinated in lemon juice, tomato, olive oil & aromatic spices. Served with garlic toum
7.0	LAHMEH Lamb fillet skewer marinated with olive oil, lemon, paprika & 7 spice. Served with hummus
6.0	KAFTA Minced lamb skewer with parsley, onion & spices. Served with hummus
7.0	HALLOUMI SHISH Grilled halloumi skewer. Served with baba ghanouj
7.0	KRAIDES Grilled prawns marinated with garlic & lemon. Served with a chilli mayo
10	LAMB RIBS Lamb ribs with a sumac, lemon & olive oil marinate
6.0	VEGETABLE SKEWER Grilled seasonal vegetables. Served with baba ghanouj