

SOUFRA

19 **KOL W SHKOR** VEGAN - GLUTEN FREE OPTIONS - \$150

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

44 **SOUFRA FOR TWO** VEGAN - GLUTEN FREE OPTIONS - \$150

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

23 **SOUFRA FOR MORE**
p/p VEGAN OPTION - GLUTEN FREE OPTION - \$150

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

HELWAYAT SOMETHING SWEET

1 pc - 2.0 **BAKLAVA**
4 pc - 6.0

1 pc - 2.0 **TURKISH DELIGHT**
4 pc - 6.0

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

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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 & tahini
12.0	18.0	SHISH TAWOUK Tender chicken fillet, marinated in lemon juice, tomato, olive oil & aromatic spices, filled garlic toum, pickles, lettuce & tomato
12.0	18.0	KAFTA Spiced minced lamb and capsicum, with hummus, pickles, tomato, parsley, onion & sumac
13.0	19.0	LAHMEH Lamb fillet marinated with olive oil, lemon, paprika, pickles, tomato, parsley, onion & sumac
12.0	18.0	HALLOUMI Grilled halloumi, cherry tomato, cucumber, mint, basil pesto & olive oil
13.0	19.0	LAMB SHAWARMA Slow cooked lamb shoulder spiced, with pickles, parsley, red onion, tahini & pomegranate molasses
12.0	18.0	CHICKEN SHAWARMA Slow cooked chicken thigh spiced, with pickles, lettuce, tomato, toum & pomegranate molasses
13.0	19.0	MIXED SHAWARMA Slow cooked chicken thigh & lamb shoulder spiced, served with your choice of the lamb shawarma base or the chicken shawarma base

COLD MEZZA

7.0	TRADITIONAL HUMMUS <small>VEGAN - GLUTEN FREE</small> Chickpeas, tahini & lemon. Served with Lebanese bread
8.0	PUMPKIN + CARROT HUMMUS <small>VEGAN - GLUTEN FREE</small> Roast pumpkin & carrot hummus dip with cumin spice & currants. Served with Lebanese bread.
9.0	HUMMUS FIG + WALNUT <small>VEGAN - GLUTEN FREE</small> Hummus with dried figs, toasted walnuts & pomegranate
6.0	BEIRUT LABNEH <small>GLUTEN FREE</small> Traditional labneh with red capsicum, cucumber, mint & olive oil. Served with Lebanese bread.
8.0	BABA GHANOIJ <small>VEGAN - GLUTEN FREE</small> Chargrilled eggplant dip with tahini & lemon. Served with Lebanese bread.
8.0	BEETROOT BABA GHANOIJ <small>VEGAN - GLUTEN FREE</small> Roast beetroot & chargrilled eggplant dip with tahini & lemon. Served with Lebanese bread.
15.0	TRIO OF DIPS <small>VEGAN - GLUTEN FREE OPTIONS</small> Selection of 3 dips served with Lebanese bread & pickles.

HOT MEZZA

2.5 p/pc	FALAFEL <small>VEGAN - GLUTEN FREE</small> Lightly fried chickpea balls with onion & traditional lebanese spices. Served with tahini, pickled turnip & parsley
10.0	SAHEN FOUL <small>VEGAN - GLUTEN FREE</small> Chickpea and fava beans. Served with lettuce, cucumber, tomato, olives, mint, radish & pickles
11.0	ROAST CAULIFLOWER <small>VEGAN - GLUTEN FREE</small> Roast cauliflower with zaatar. Served with a smoked chermoula & eggplant dip
2.0 p/pc	WARAK AREESH <small>VEGAN - GLUTEN FREE</small> Vine leaves filled with basmati rice, parsley, tomato, onion, lemon juice & olive oil
4.5 p/pc	KIBBEH Minced beef & burghul shell, filled with lamb, onion & lebanese spices
3.0 p/pc	RAKAKAT JIBNEH Pastry cigars filled with mozzarella, feta, cheddar cheese & thyme
7.0	BATATA HARRA <small>VEGAN - GLUTEN FREE</small> Fried potato cubes with coriander, garlic & mixed spices
9.0	JAWANEH <small>GLUTEN FREE</small> Spiced chicken wings with 7 spice, lemon & coriander
9.0	SOUJOUK <small>GLUTEN FREE</small> Spicy Lebanese beef sausage. Served with tomato, onion, red capsicum & pomegranate molasses
11.0	HUMMUS AWARMA <small>GLUTEN FREE</small> Traditional hummus with spiced lambw, pomegranate molasses, toasted almonds & olive oil.
5.0	FRIES <small>VEGAN - GLUTEN FREE OPTION</small> Cajun spiced fries
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.
13.0 + cheese \$1.50	T.S.P TAHINI SNACK PACK <small>GLUTEN FREE</small> Spiced fries with your choice of shawarma meats, served with pomegranate molasses & tahini sauce.

SALADS

6.0 - sml 10.0 - lge	TABBOULEH <small>VEGAN</small> Finely chopped parsley, mint, onion, tomato, olive oil, lemon juice & burghul
6.0 - sml 13.0 - lge	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.
14.0	FALAFEL SALAD <small>VEGAN - GLUTEN FREE</small> Crunchy falafel, pickled cabbage, sprouted lentils, apple sticks, pickled turnip & cucumber, toasted sesame seeds, radish, parsley & mint
8.0	SAHEN KHOORA <small>VEGAN - GLUTEN FREE</small> Lettuce, cucumber, tomato, 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

6.5	SHISH TAWOUK <small>GLUTEN FREE</small> Tender chicken fillet skewer marinated in lemon juice, tomato, olive oil & aromatic spices. Served with garlic toum
8.0	LAHMEH <small>GLUTEN FREE</small> Lamb fillet skewer marinated with olive oil, lemon, paprika & 7 spice. Served with hummus
6.5	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 mix of mushroom, zucchini, eggplant, tomato & capsicum. Served with baba ghanouj dip
8.0	LAMB SHAWARMA BOWL <small>GLUTEN FREE</small> Slow cooked spiced lamb shoulder with pomegranate molasses & tahini.
7.0	CHICKEN SHAWARMA BOWL <small>GLUTEN FREE</small> Slow cooked spiced chicken thigh with pomegranate molasses & tahini