

Sahtein

صحتين

Menu

Lunch

Shish Taouk Laffe	18
Grilled Chicken, Toum, Pickles, in Flat Bread	
Kafta Laffe	18
Lamb Kafta, Labneh, Pickles, in Flat Bread	
Falafel Laffe	15
Falafel, Green Tarator, Pickles, in Flat Bread	

Breads & Salads

Khubz Baladi	
Flat Bread for the Table	
Khubz Arabi	5
Stone-baked Pita Bread	
Mukassarar	7
Nuts	
Zeitoun	8
Olives	
Banadourna	21
Tomato with Garlic, Mint & Aleppo	
Fattouch	26
Chopped Seasonal Salad with Sumac & Fried Bread	

Cold Mezze

Mukhallal Mixed Pickles	17
Tabbouleh Chopped Parsley with Bulgur Wheat	18
Hommos Smooth Chickpea & Tahini Dip	18
Moutabbal Smoky Roasted Eggplant Dip	18
Labneh Strained Yoghurt Dip with Bottarga	17
Loubieh bi Zeit Roman Beans cooked in Tomato & Oil	18
Ardishawki bi Laymoun Marinated Artichokes with Lemon	17
Salatet Al Shamandar Salt Baked Beetroot with Pistachio	16
Shanklish Aged Cow's Milk Cheese with Chilli & Oregano	18
Basterma Air-dried Cured Beef	16
Kibbeh Nayeh Finely Pounded Raw Mince	26

Hot Mezze

Balila	18
Warm Chickpeas in Garlic Butter	
Makanek	22
Lamb & Beef Sausages with Pomegranate Molasses	
Sawda Djej	21
Sautéed Chicken Liver with Garlic & White Mulberry Molasses	
Falafel (5)	20
Fava Bean Falafels with Green Tarator	
Sambousik bi Jibneh (4)	23
Cheese Stuffed Pastries	
Kibbeh Maqliyeh (7)	21
Fried Shells filled with Spiced Lamb Mince & Pine Nuts	
Arnabit Maqli	18
Fried Cauliflower with Cashew Mouhamara	
Batata Harra	17
Fried Potatoes with Chilli & Coriander	
Baid Maqli	14
Eggs fried with Lamb	
Halloumi Mashwi	26
Roasted Halloumi with Fresh Fig	
Alhibah Maqli	24
Fried Calamari with Yoghurt Tarator	
Nataqāsam	35
Sharing plate of Hot Mezze	

Off The Grill

Qraydis Harra King Prawns with Green Chilli Shatta	14
Samak bi Tarator bi Laymoun Fish Fillet with Lemon Tahini, Spiced Tomato & Green Herbs	MP
Noss Farrouj Deboned Half Chicken with Garlic Dip & Aleppo Honey	37
Kafta (2) Minced Lamb Skewers with Parsley & Onion	28
Shish Taouk (2) Chicken Thigh Skewers with Garlic, Lemon & Spices	31
Shish Lahm (2) Wagyu Skewers with Date & Tamarind Glaze	38
Shara'ih Lahm Ghanam Lamb Rump Chops 300g	45
Lahm Fillet Bakari Grass-fed Scotch Fillet 300g	80
Lahm Wagyu Westholme Wagyu Sirloin MBS 6-7 400g	135
Mashawi Mushakal Mixed Grill of King Prawn, Half Chicken, Lamb Rump & Kafta	85

Signature

Raqabat Kharouf 7 Spiced Lamb Neck with Rice & Vermicelli Zucchini Stuffed with Mince Labneh, Dakka Khadra, Pickles	89
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Banquet

Mā'idat ad-Dār House Banquet of Breads, Mezze, & Dessert	65
Al-Mā'ida al-Kubrā Grand Banquet of Breads, Mezze, Grill, & Dessert	105

Desserts

Fawakeh Meshkaleh Seasonal Mixed Fruit Plate	24
Ossmaliyyeh Kataifi Pastry with Ashta, Nuts & Rose Syrup	19
Sfouf B'debs Rich Carob Molasses & Semolina Cake with Spiced Tahini	14
Booza Orange Blossom Ice Cream Scoop with Halva Crumble	7
Nougat Classic Anise Flavoured Nougat with Dates & Pistachio	6
Baklava Layered Filo Pastry Filled with Nuts & Fragrant Syrup	8
Mhalabieh Rose and Orange Milk Pudding, Pistachio	12