

Sahtein

صحتين

قائمة الطعام

Menu

Breads & Salads سلطة وخبز

Khubz Baladi خبز بلدي	4
Flat Bread for the Table <i>VG GFO</i>	
Khubz Maqli bi Za'atar خبز مقلي بالزعتر	6
Crispy Fried Flat Bread with Za'atar <i>VG G</i>	
Khubz Lebnene خبز لبناني	6
Stone-baked Lebanese Pita Bread <i>VG G</i>	
Mukassarat مكسرات	7
Nuts <i>VG N</i>	
Zeitoun زيتون	8
Olives <i>VG</i>	
Tabbouleh تبوله	18
Chopped Parsley with Bulgur Wheat <i>VG GFO</i>	
Fattouch فتوش	26
Chopped Seasonal Salad with Sumac & Fried Bread <i>VG GFO</i>	

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.
Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

Cold Mezze مقبلات باردة

Kabis كبيس	15
Mixed Pickles <i>VG NFO</i>	
Hommos حمص	18
Smooth Chickpea & Tahini Dip <i>VG</i>	
Moutabbal متبل	18
Smoky Roasted Eggplant Dip <i>VG</i>	
Labneh لبنه	17
Strained Yoghurt Dip with Bottarga <i>D VO</i>	
Banadoura بندورة	17
Tomato with Garlic, Mint & Aleppo <i>VG</i>	
Loubieh B Zeit لوبيا بزيت	18
Roman Beans cooked in Tomato & Oil <i>VG</i>	
Ardishawki B Hamod أرضي شوكي بالحمض	17
Marinated Artichokes with Lemon <i>VG</i>	
Salatet Al Shamandar سلطة الشمندر	16
Salt Baked Beetroot with Pistachio <i>VG NFO</i>	
Shanklish شنكليش	18
Aged Cow's Milk Cheese with Chilli & Oregano <i>VD</i>	
Basterma بسطرمة	16
Air-dried Cured Beef	
Kibbeh Nayeh كبة نية	26
Finely Pounded Raw Mince <i>G</i>	

All ingredients and cooking methods are Halal-friendly. Our beef, lamb, and chicken are Halal-certified, and our breads, salads, and desserts are freshly prepared.

Hot Mezze مقبلات ساخنة

Balila بليلة	18
Warm Chickpeas in Garlic Butter <i>V VGO DFO</i>	
Makanek مقانق	22
Lamb & Beef Sausages with Pomegranate Molasses & Pine Nuts <i>DFO NFO</i>	
Sawda Djez سودة دجاج	21
Sautéed Chicken Liver with Garlic & White Mulberry Molasses <i>DFO</i>	
Falafel (5) فلافل	20
Fava Bean Falafels with Green Tarator <i>VG</i>	
Sambousik B Jibneh (4) سمبوسك بالجبنه	23
Cheese Stuffed Pastries <i>GD</i>	
Kibbeh Maqliyeh (7) كبه مقليه	21
Fried Shells of Spiced Lamb Mince with Tarator <i>G</i>	
Arnabit Maqli قرنايط مقلي	18
Fried Cauliflower with Cashew Mouhamara <i>VG GNFO</i>	
Batata Harra بطاطا حارة	17
Fried Potatoes with Chilli & Coriander <i>VG</i>	
Baid Maqli بيض مقلي	14
Eggs fried with Lamb <i>VO</i>	
Halloumi Mashwi حلومي مشوي	26
Roasted Halloumi with Fresh Fig <i>VD</i>	
Kalamari Maqli كالاماري مقلي	24
Fried Calamari with Lemon Tarator <i>G</i>	
Nataqāsam نَتَقَاسَم	35
Sharing plate of Hot Mezze <i>GD</i>	

Off The Grill على الفحم

Qraydis Harr قريديس حر King Prawn with Green Chilli Shatta	14
Samak B Tarator W Hamod سمك بتاراتور وحامض Fish Fillet with Lemon Tahini, Spiced Tomato & Green Herbs	MP
Noss Farrouj نص فروج Deboned Half Chicken with Toum & Aleppo Honey	37
Kafta (2) كفتة Minced Lamb Skewers with Parsley & Onion <i>GFO</i>	31
Shish Taouk (2) شيش طاووق Chicken Thigh Skewers with Garlic, Lemon & Spices <i>GFO</i>	28
Shara'ih Lahm Ghanam شريحة لحم غنم Lamb Rump Chops 300g	45
Lahm Fillet Bakari شريحة لحم بقر مشوية Grass-fed Scotch Fillet 300g	80
Lahm Wagyu تيك واغيو Westholme Wagyu Sirloin MBS 6-7 400g	135
Mashawi Mushakal مشاوي مشكلة Mixed Grill of King Prawn, Half Chicken, Lamb Rump & Kafta	85

Signature الطبق المميز

Raqabat Ghanam رقبة غنم 7 Spiced Lamb Neck with Stuffed Vegetables Dakka Khadra Rice & Vermicelli Labneh & Pickles <i>GFO D</i>	89
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Waleema Kbeera وليمة كبيرة

95

Grand Banquet

Available for groups of 4 or more *GFO DFO NFO*

Khubz Baladi خبز بلدي

Flat Bread for the Table

Zeitoun زيتون

Olives

Tabbouleh تبوله

Chopped Parsley with Bulgar Wheat

Kabis كبيس

Mixed Pickles

Hommos حمص

Smooth Chickpea & Tahini Dip

Batata Harra بطاطا حارة

Fried Potatoes with Chilli & Coriander

Kafta كفتة

Minced Lamb Skewers with Parsley & Onion

Lahm Wagyu تيك واغيو

Westholme Wagyu Sirloin MBS 6-7 400g

Mukassararat مكسرات

Nuts

Moutabbal متبل

Smoky Roasted Eggplant Dip

Falafel فلافل

Fava Bean Falafels with Green Tarator

Noss Farrouj نص فروج

Deboned Half Chicken with Toum & Aleppo Honey

Baklawa بقلابة

Selection of Layered Filo Pastry Filled with Nuts & Fragrant Syrup

Mhalabieh مهلبية

Rose and Orange Milk Pudding, Pistachio

Booza بوظة

Ashta Ice Cream Scoop with Halva Crumble

Desserts حلويات

Ossmaliyyeh عثمالية	19
Kataifi Pastry with Ashta, Nuts & Rose Syrup <i>VGNFO</i>	
Sfouf B Debs صفوف بالدبس	14
Rich Carob Molasses & Semolina Cake with Spiced Tahini <i>VG</i>	
Booza بوظة	7
Ashta Ice Cream Scoop with Halva Crumble <i>VGFO</i>	
Nougat نوجا	5
Classic Flavoured Nougat with Dates & Pistachio <i>VN</i>	
Baklawa بقلاوة	11
Selection of Layered Filo Pastry Filled with Nuts & Fragrant Syrup <i>VGDN</i>	
Mhalabieh مهلبية	12
Rose and Orange Milk Pudding, Pistachio <i>VDN</i>	

V – Vegetarian VG – Vegan G – Contains Gluten D – Contains Dairy N – Contains Nut

VO – Vegetarian Option Available VGO – Vegan Option Available

GFO – Gluten Free Option Available DFO – Dairy Free Option Available NFO – Nut Free Option Available

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