



Shamiat

Item	Hot Maza	Price
Sambousek	Choice of meat, cheese (V), spinach (Vg) or spinach and cheese (V) (4pc)	\$10
Fried Kibbeh	Lamb stuffed bulgur dumplings with a side of tzatziki (4pc)	\$12
Fried veggie Kibbeh (Vg)	Bulgur dumplings stuffed with chard, spinach, chickpeas and roasted nuts (4pc)	\$10
Makanek	Spicy Syrian sausages with pomegranate molasses (5pc)	\$12
Vine Leaves (Vg)	Vine leaves wrapped rice with veggies in olive oil and lemon juice (5pc)	\$10
Potato with Kizbarah (Vg)	Diced potatoes with coriander in lemon juice, olive oil and garlic	\$10
Hot chips	Choice of either chicken (V) or table salt (Vg), and a side of tomato sauce	Medium \$8 Large \$10
Cabbage Rolls (Vg)	Cabbage leaves wrapped rice with veggies in olive oil and lemon juice (5pc)	\$10



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Item	Cold Maza	Price
Trio (V)	A combo of Hummus, Baba Ghanoush and Labneh with Pita bread	\$23
Hummus (Vg)	Hummus dip	\$12
Baba Ghanoush (V)	Baba Ghanoush dip	\$12
Labneh Bi Toum (V)	Yogurt and garlic dip	\$12
Muhamara (Vg)	A spicy dip made of walnuts, red bell peppers, pomegranate molasses, and breadcrumbs	\$12
Eggplant Salad (Vg)	Grilled eggplants mixed with tomatoes, capsicum and garlic with a pomegranate molasses dressing	\$15
Fattosh (Vg)	Garden salad topped with toasted pita bread and pomegranate molasses	\$13
Tabouli (Vg)	Finely chopped parsley, with tomatoes, onion, bulgur, and seasoned with olive oil and lemon juice	\$12
Artichoke Salad (Vg)	Diced artichokes with garlic, lemon and olive oil dressing	\$15
Potato Salad (Vg)	Potatoes, parsley and onions in lemon juice and olive oil dressing	\$10
Kibbeh Nayyeh	Minced raw lamb mixed with fine bulgur and spices	\$30
Eetch (Vg)	Bulgur cooked in pureed tomato	\$12
Eggplant Mousaka (Vg)	Grilled eggplants mixed with onions and tomato sauce	\$12
Tzatziki (V)		\$10



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Item	Mains	Price
Falafel Plate (Vg)	8 falafels with a side of vegetables and pickles	\$15
Fatteh (V)	Square-cut fried pita covered in tahini sauce and chickpeas	\$15
Foul Tahini (V)	Foul beans in tahini and yogurt sauce topped in with roasted nuts and olive oil	\$15
Foul Mudammas (Vg)	Foul beans in a sauce of lemon juice, olive oil and garlic, mixed with various veggies	\$15
Mujadara (Vg)	Lentils with rice, topped with caramelized onions	\$15
Vegan Plate (Vg)	A plate of 4 falafels, hummus, 2 vine leaves, 2 spinach sambouseks, pickles and fresh vegetables	\$15
Green beans with rice (Vg)	Tomato sauce cooked green beans with rice	\$20
Kibbeh Labanieh	Fried kibbeh cooked in a yogurt stew with garlic and mint, with rice	\$20
Shish barak	Lamb dumplings cooked in yogurt stew with kizbara and garlic, with rice	\$20
Lamb Fillet skewers	3 Grilled lamb fillet skewers with rice, salad and hummus	\$25
Lamb Kebab	3 Grilled minced lamb skewers with rice, salad and hummus	\$25
Chicken Skewers	3 Grilled chicken breast cutlets skewers with rice, salad and hummus	\$25



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Lamb Shank	Lamb shank with a side of rice	\$25
Half chicken	½ chicken cooked in tomato sauce with a side of rice	\$20
Kibbeh Sagiah	1 Fried kibbeh disk with a side of salad and tzatziki	\$15



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Item	Wraps	Price
Falafel (Vg)	5 falafels with fresh veggies, tahini and hummus	\$10
Veggie (Vg)	Fresh veggies, chips, baked eggplants and fried Colliflower, with hummus	\$10
Kebab	2 grilled kebab skewers with fresh veggies, pickles, onions and hummus	\$13
Chicken	2 grilled kebab skewers with fresh veggies, pickles and garlic aioli	\$13
Shamiat Sujuk	Toasted spicy Syrian sausage with pickles	\$13
Spinach and cheese borek (V)	Oven baked Spinach and cheese borek	\$8
Cheese and parsly borek (V)	Oven baked Cheese and parsly borek	\$8
Zaatar and olives borek (Vg)	Oven baked Zaatar and olives borek	\$8