
Baklawa Ice Cream


Baklawa Plate


Layali Libnan


Knafeh


Riz Halib

DESSERT

KNAFEH Semolina, Akkawi Cheese, Orange Blossom Syrup, Nuts	19
BAKLAWA ICE CREAM Baklawa Pastry w/ Pistachio Cardamon Ice Cream	18
LAYALI LIBNAN Milk Pudding, Semolina, Sugar Syrup	18
RIZ HALIB Rice Pudding, w/ Nuts	16
ASSORTED BAKLAWA PASTRY (6 PCS) Mixed Baklawa stuffed w/ Mixed Nuts	15


Tea


Lebanese Coffee


Khaleeji Qahwa

TEA & COFFEE

LEBANESE COFFEE	8
CINNAMON TEA	8 / POT
SAGE TEA	8 / POT
MINT TEA	8 / POT
KHALEEJI QAHWA Arabian Coffee served w/ Medjool Dates	30 / POT

AZIMA

You eat not merely to live,
But to remember that you are alive with all things,
For the grain does not grow for the mouth alone,
But for the soul that tills the earth,
And for the hands that break the bread in silence.

Do not call it food only,
Call it the gift of the sun,
The labour of the farmer,
The patience of the seed,
And the mercy of rain.
Each fruit upon your table is a song sung

As if tasting the memory of harvests long past.
And when you share your bread with another,
Do not say, "I give,"
But say, "We eat of the same earth,
And are fed by the same hand."
Let your table be a place of peace.

The People and the Bread
In the spirit of Khalil Gibran

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BANQUET MENU

THE CLASSIC

75 pp ◆ MIN 2 pp

COLD MEZZE
Hommos, Baba Ghanoush, Tabouli, Fresh Bread

HOT MEZZE
Fried Kibbeh, Sambousek Cheese, Sambousek Meat, Falafel, Hot Chips

MAINS
Shish Tawook, Kafta, Garlic Dip

DESSERT
Baklawa Pastry, Riz Halib

THE AZIMA

100 pp ◆ MIN 2 pp

COLD MEZZE
Hommos, Baba Ghanoush, Fattoush, Labne, Tabouli, Fresh Bread

HOT MEZZE
Potato Harra, Fried Kibbeh, Sambousek Cheese, Sambousek Meat, Falafel

MAINS
Lahem Mishwee, Samki Harra, Chicken Lemon Garlic, Kafta, Garlic Dip

DESSERT
Knafeh, Layali Libnan, Riz Halib, Baklawa Pastry

THE MALEK

145 pp ◆ MIN 2 pp

COLD MEZZE
Hommos, Baba Ghanoush, Labne, Fattoush, Tabouli, Fresh Bread, Kibbeh Nayyeh, Pickled Platter

HOT MEZZE
Potato Harra, Basturma Roll, Sambousek Cheese, Sambousek Meat, Falafel, Arnabeet, Batingen Mekle

MAINS
Lahem Mishwee, Samki Harra, Kafta, Garlic Prawns, Chicken Lemon Garlic

DESSERT
Knafeh, Layali Libnan, Riz Halib, Baklawa Pastry

COLD MEZZE

HOMMOS VG DF GF — 20
Chickpea Purée, Tahini, Lemon, Olive Oil

HOMMOS BEIRUTI VG DF — 24
Hommos w/ Onion, Parsley, Cumin, Tomato

HOMMOS WITH MEAT GF — 32
Hommos topped w/ Chicken or Meat Shawarma

BABA GHANOUJ V GF — 21
Smoked Eggplant, Tahini, Olive Oil, Yogurt

KIBBEH NAYYEH DF — 29
Raw Meat Tartare, Burghul, Onion, Mint, Capsicum

SHANKLEESH V GF — 22
Aged Cheese, Aleppo Peppers, Herbs, Diced Tomato & Onion

LABNE V GF — 20
Strained Yogurt, Olive Oil

MIXED DIP PLATTER V GF — 26
Hommus, Baba Ghanouj, Labne

MOUHAMARA V DF — 24
Chargrilled Peppers, Bread Crumb, Walnuts, Pomegranate Molasses

BEETROOT MOUTABEL VG GF — 22
Roasted Beetroot Puree, Tahini

EGGPLANT MOUTABEL VG — 24
Smoked Eggplant Dip w/ Pomegranate, Onion & Olive Oil

HOT MEZZE

SAMBOUSEK MEAT — 20
Pastry filled w/ Minced Meat & Onion

SAMBOUSEK CHEESE V — 20
Pastry filled w/ Mixed Cheese

BASTURMA CHEESE ROLL — 24
Hand made Spring Roll w/ Cheese & Basturma

FRIED KIBBEH SPINACH VG DF — 22
Fried Potato & Burghul Balls w/ Spinach & Sumac

POTATO HARRA VG — 26
Fried Potato Cubes w/ Coriander, Garlic, Chilli & Lemon Juice

FALAFEL BALLS (6 PCS) VG — 18
Fried Chickpea Balls w/ Coriander, Garlic, Tahini, Pickles

FRIED KIBBEH BALL — 22
Meat & Burghul Wheat Balls filled w/ Minced Meat, Onion

ARNABEET MAKLE VG — 22
Golden Cauliflower w/ Tahini Sauce

FOUL MUDAMMAS VG GF — 18
Chickpea, Fava Bean, Garlic, Lemon, Olive Oil

BATINGEN MAKLE VG DF — 21
Eggplant w/ Tahini Sauce

MAKANEK w/ RAMAN DF — 28
Lebanese Sausage w/ Pomegranate Molasses

HOT CHIPS VG DF — 12



MAINS

SHISH TAWOOK — 38
Marinated Chicken Breast Skewer 300g, served w/ Tomato Bread & Garlic Sauce

LAHME MISHWEE DF — 44
Lamb Skewer 300g served w/ Onion, Parsley, Tomato Bread & Garlic Sauce

KAFTA DF — 35
Minced Meat w/ Spice Skewer 300g, Onion, Parsley

CHICKEN LEMON GARLIC GF — 42
Shish Tawook, Lemon Garlic Sauce

MIXED GRILL PLATTER (6 PCS) — 75
Mixed Chicken, Lamb, Kafta Skewers, 600g

SAMKI HARA (I) DF GF — 39
Fresh Snapper Fillet, Spicy Tahini Sauce w/ Nuts

SHAWARMA MEAT DF — 38
Shredded Wagyu Beef, Marinated in Spices, w/ Chips, Salad & Tahini Sauce

SHAWARMA CHICKEN — 36
Shredded Chicken Marinated in Spices, w/ Chips, Salad & Garlic Sauce

VEGETARIAN MIXED PLATE V — 44
Mixed Vegetarian Tasting Plate

GARLIC PRAWN (I) — 39
Grilled Prawns & Potato Bake, Lemon Garlic Sauce, Red Chilli Sauce

MANSAF (L/S) GF — 88 / 33
Spiced Rice w/ Minced Meat, Slow Cooked Lamp & Nuts

MAJADARA RICE V DF — 28
Lentil Rice, Fried Onion w/ Fattoush & Cucumber Yogurt Mint Salad

CHICKEN FATTEH OR EGGPLANT FATTEH — 32
Crispy Bread, Chickpeas, Garlicky Tahini Yoghurt Sauce topped w/ Nuts, Spices and Hot Ghee

SALADS

TABOULI VG DF GF — 22
Parsley, Tomato, Onion, Olive Oil & Lemon Dressing

FATTOUSH VG DF — 22
Lettuce, Tomato, Cucumber, Radish, Mint, Onion, Bread, Pomegranate Molasses

CABBAGE & TOMATO SALAD VG DF GF — 18
Thinly Sliced Cabbage w/ Tomato in Lemon Garlic Dressing

AZIMA CLASSIC SALAD VG DF GF — 23
Lettuce, Tomato, Cucumber, Apple, Radish & Black Olives in Lemon Olive Oil Dressing

MIXED PICKLES VG DF GF — 9
Olives, Pickled Turnips, Peppers, Cucumbers

V = vegetarian VG = vegan GF = gluten free DF = dairy free
(A) = australian (I) = imported (M) = mixed

Disclaimer
Surcharge's apply on all credit cards. A surcharge of 10% applies on Sundays and 15% on Public Holidays. Groups of 8 guests and above will be required to dine on one of our banquet menus, Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

