

## • DESSERTS •

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|--|------|---|------|
| <b>Mango &amp; Vanilla Cheesecake</b><br>Vanilla cheesecake topped with a layer of sweet mango, pomegranate seeds & pistachios<br>V (638 kcal)             | 6.50 | <b>Chocolate Brownie</b><br>Chocolate brownie & vanilla ice cream served with tahina, date molasses & halva<br>V (815 kcal) | 6.50 |
| <b>Orange Blossom Mouhalabia</b><br>A traditional Lebanese milk pudding with date, fig, apricot, prune, sesame seeds & sultana compote<br>V, GF (492 kcal) | 6.50 | <b>Orange &amp; Almond Cake</b><br>Served with orange & sultana marmalade<br>Vegan (494 kcal)                               | 6.50 |
|  |      | <b>Baklava Selection</b><br>5 Pieces - V (689 kcal)   | 5.95 |

### Ice Cream

3 scoops of Vanilla Ice Cream with one of your favourite toppings for 5.95 or plain (490 kcal) for 4.95

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|---|--|
| • <b>Date &amp; Tahina Molasses</b><br>(693 kcal) | • <b>Figs, Prunes &amp; Sultanas Compote</b><br>(662 kcal) |
|---|--|

## • KIDS MENU 6.50 •

This menu is available for kids under 10 years old

### Pick Your Dish

Served with fries (280 kcal) & hommos (104 kcal)

- **Chicken Wrap**  
(Milk, Sesame, Gluten, Egg) (341 kcal)
  - **Lamb Kofta Wrap**  
(Milk, Sesame, Gluten, Egg) (382 kcal)
  - **Falafel Wrap v**  
(Milk, Sesame, Gluten, Egg) (396 kcal)
  - **Chicken Taouk**  
(Milk, Sesame, Gluten, Egg) (152 kcal)
  - **Lamb Kofta**  
(Milk, Sesame, Gluten, Egg) (251 kcal)
- Adults need around 2000 kcal a day

### Pick Your Drink

- **Mineral Water**
- **Our Homemade Lemonades**

<b>Roomana</b> (64 kcal)	<b>Leymona</b> (47 kcal)
<b>Toufaha</b> (56 kcal)	<b>Roza</b> (47 kcal)

### Dessert

Garnished with 100's & 1000's which contain gluten

- **Vanilla Ice Cream** Two scoops  
(Milk) / (326 kcal)
- **Dairy-free Vegan** (268 kcal)



I love absolutely everything about food and dining: the aromas, flavour, colours of the dishes and most of all, the way food brings families and friends together.

My relationship with food began under my mother's influence when I was just eight years old. Just like all mothers, she's the best cook I know. Together we would prepare harissa merguez sandwiches and fresh lemonade, which I would sell on a street food stall outside the football stadium near my home in Tizou- Ouzou in Algeria. That was my first experience combining food and drink with friendly hospitality-something that has become an integral part of my life.

I created Comptoir Libanais to realise my dream of sharing Middle Eastern food with you all, just as we would do at home. Warm, friendly hospitality goes hand in hand with a generous Middle Eastern spirit. Our food is colourful, full of flavour from scented spices and fragrant herbs, and thanks to our authentic recipes rich with the tradition of my family and our cuisine.

I welcome you to Comptoir Libanais and hope that you and your friends and family will enjoy your time and meal with us.

Tony Kitous  
xxx

Founder

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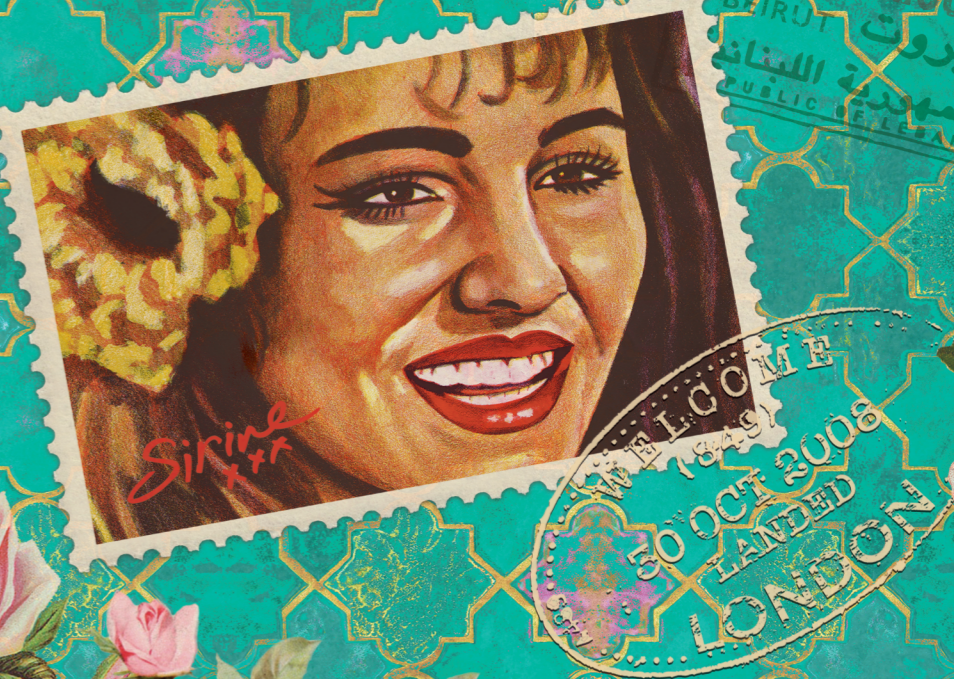
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COMPTOIR  
LIBANAIS

FLAVOURS OF  
LEBANON





## • MEZZE •

### MEZZE PLATTER

For one 11.50 / For two to share 21.95

Hommos, baba ghanuj, tabbouleh, falafel, natural labné, cheese samboussek, flatbread & pickles

V (857 kcal) per person

<b>Lentil Soup</b>	5.95	<b>Cheese Samboussek</b>	6.50
Traditional red lentil soup served with olive oil, sumac & pita crisps		Pastry parcels filled with cheese & mint	
<b>Vegan</b> (191 kcal)		<b>3 Pieces - V</b> (327 kcal)	
<b>Baba Ghanuj</b>	6.95	<b>Batata Harra</b>	5.25
Smoked aubergine purée, tahina, garlic & lemon juice with pomegranate seeds		Spiced Lebanese potatoes with garlic, tomato, peppers, lemon juice, sumac & fresh coriander	
<b>Vegan</b> (273 kcal)		<b>V</b> (747 kcal)	
<b>Hommos</b>	5.95	<b>Halloumi &amp; Tomato</b>	7.95
Smooth rich chickpea purée with tahina & lemon juice		Grilled halloumi, marinated in wild thyme & garlic, with sliced tomato, olives & fresh mint	
<b>Vegan</b> (406 kcal)		<b>V, GF</b> (604 kcal)	
<b>Falafel</b>	5.95	<b>Tabbouleh</b>	6.50
Chickpea patties, coriander, parsley, peppers, pickled turnips served with tahina sauce		Chopped parsley, quinoa, tomato, mint & onion with a lemon & olive oil dressing	
<b>4 Pieces - V</b> (413 kcal)		<b>Vegan, GF</b> (230 kcal)	
<b>Lamb Kibbeh</b>	7.50	<b>Fattoush</b>	6.50
Minced lamb cracked wheat parcels filled with lamb, pine nuts & onion served with mint yoghurt sauce		Lebanese village salad with romaine lettuce, tomato, cucumber, spring onion, parsley, mint & pomegranate molasses dressing	
<b>3 Pieces</b> (320 kcal)		<b>Vegan</b> (229 kcal)	

### Sides

<b>Selection of Pickles</b>	3.25	<b>Fries</b>	4.25
Pickled cucumbers, turnips in beetroot juice & mild green chillies		<b>V</b> (643 kcal)	
<b>Vegan, GF</b> (29 kcal)		<b>Vermicelli Rice</b>	3.25
<b>Marinated Damascus Olives</b>	3.95	<b>Steamed Couscous</b> <b>Vegan</b>	3.25
<b>Vegan, GF</b> (221 kcal)		<b>Vegan</b> (363 kcal)	
<b>Quinoa with Olive Oil</b> <b>Vegan</b>	3.25	<b>Quinoa with Olive Oil</b> <b>Vegan</b>	3.25
<b>Vegan</b> (265 kcal)		<b>Vegan</b> (365 kcal)	

## • MAINS •

### Warm Wrap Platters

Choose any wrap served with hommos & Comptoir salad (240 kcal)

**Aubergine & Falafel Wrap** 11.50  
Falafel with tahina, aubergines, tomato, pickled turnips & parsley  
**V** (749 kcal)

**Lamb Kofta Wrap** 11.50  
Spiced minced lamb with hommos, pickled cucumber, onion, iceberg salad & tomato  
(556 kcal)

**Chicken Taouk Wrap** 11.50  
Marinated grilled chicken breast with garlic sauce, pickled cucumber, iceberg salad & tomato  
(550 kcal)

**Halloumi & Aubergine Wrap** 11.50  
Marinated grilled halloumi cheese with aubergines, Kalamata olives, extra virgin olive oil, tomato & fresh mint  
**V** (840 kcal)

### Tagines

Slow-cooked stews served with vermicelli rice (363 kcal), couscous (365 kcal) or quinoa (265 kcal)

**Lamb Kofta Tagine** 14.50  
Spiced minced lamb, tomato, chickpeas & courgette, served with mint yoghurt sauce  
(425 kcal)

**Chicken & Green Olive Tagine** 14.50  
Marinated chicken, carrots, lemon confit & green olives  
(386 kcal)

**Aubergine Tagine** 12.95  
Aubergine in a tomato, onion & chickpea stew  
**Vegan** (706 kcal)

### Fish

**Sea Bass Sayadiyah** 15.50  
Roasted fillet of sea bass with crispy onion, rice, tahina tarator sauce, parsley & suma  
(687 kcal)

## FEAST MENU

for a minimum of two people sharing

### Mezze Platter to share

Hommos, baba ghanuj, tabbouleh, falafel, natural labné, cheese samboussek, flatbread & pickles

..... + .....

choose one main course per person

**Spiced Lamb Kofta or Aubergine Tagine or Sea Bass Sayadiyah**

..... + .....

### Selection of Baklava to share

..... + .....

### Fresh Rose Mint Tea

27.95 pp

## • MAINS •

### Grills

Served with a Comptoir salad & vermicelli rice (279 kcal)

**Mixed Grill** 16.50  
A selection of lamb kofta, chicken kofta & chicken taouk  
(499 kcal)

**Spiced Lamb Kofta** 13.95  
Grilled minced lamb, herbs, onion & spices  
(427 kcal)

**Spiced Chicken Kofta** 13.95  
Grilled minced chicken, herbs, peppers, onion & spices  
(264 kcal)

**Marinated Chicken Taouk** 13.95  
Grilled marinated chicken breast with garlic & fresh thyme  
(304 kcal)

**Harissa & Honey Chicken** 13.50  
Roasted half chicken marinated in honey & harissa, served with spiced Lebanese potatoes & pomegranate seeds  
(1330 kcal)

### From Our Bread Oven

**Za'atar & Cheese Man'ousha** 8.95  
Oven-baked flatbread with akawi cheese, nigella seeds, wild thyme & fresh mint  
**V** (622 kcal)

**Spiced Chicken Man'ousha** 10.95  
Oven-baked flatbread with akawi cheese, spiced chicken, nigella seeds, tomato, mint & sumac  
(734 kcal)

**Tomato & Olives Man'ousha** 9.95  
Oven-baked flatbread with akawi cheese, nigella seeds, feta cheese, wild thyme, fresh mint, tomato, black olives & pickled chilli  
**V** (795 kcal)

### Lebanese Burgers

All our burgers are served with fries (504 kcal)

**Halloumi & Aubergine** 13.50  
Grilled halloumi, aubergine in coriander marinade, garlic, tomato, pickled cucumber & sesame seeds  
**V** (647 kcal)

**Lamb & Halloumi** 13.95  
Grilled lamb kofta burger with grilled halloumi, harissa sauce, tomato, pickled cucumber, lettuce & sesame seeds  
(954 kcal)

**Chicken Kofta** 13.50  
Spiced chicken kofta pattie, parsley, chilli, pickled cucumber, tomato, lettuce & sesame seeds  
(790 kcal)

### Large Salads

**Sirine Chicken Salad** 12.50  
Chargrilled marinated chicken breast, feta cheese, tomato, lettuce, spring onion, mint, pita crisps & pomegranate molasses dressing  
(472 kcal)

**Falafel & Fattoush Salad** 11.50  
Falafel served with lettuce, tomato, spring onion, mint & parsley, pita crisps & pomegranate molasses dressing  
**V** (567 kcal)

**Grilled Halloumi Salad** 12.50  
Grilled halloumi cheese, lettuce, tomato, cucumber, olives, spring onion, radish, pita crisps & pomegranate molasses dressing  
**V** (787 kcal)

Adults need around 2000 kcal a day

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

Prices include VAT.

### SYMBOL GUIDE

(V) Vegetarian - (Vegan) Vegan - (GF) Non-gluten containing ingredients