

BRUNCH

# URBAN BITES

## Lebanese brunchies.

### Cheese Manouche 16.

Oven baked flat-bread, variety of Lebanese cheeses, sesame, onion, parsley

### Zaatar Manouche 14.

Oven baked flat-bread, zaatar (dried) thyme, sumac, olive oil

### Lahim Bil Ajeen 15.

Oven baked flat-bread, minced lamb, tomatoes, Lebanese spices, onions

### Shakshouka 20.

24 hours marinated shredded lamb topped with tomato sauce & 2 Sunny Side up eggs, served with bread

### Baked Halloumi 17.

Baked Halloumi with herbs, cherry tomatoes. Served with Lebanese bread

### Foul Moudammas 18.

Fava Beans stew with crispy chickpeas, Lebanese spices. Served with Lebanese bread & vegetables

### Fattet Cauliflower 15.

Roasted Cauliflower topped with homemade yoghurt, Lebanese herbs & spices, crispy chickpeas & bread & roasted almonds. Served with bread

### Fattet Hummus 15.

Hummus, crispy chickpeas, tahini, yoghurt poured over toasted bread, topped with roasted nuts

### Traditional Lebanese Breakfast 19.

Traditional Lebanese home breakfast. Labneh (dried yoghurt) w zaatar (dried thyme) & pomegranate seeds. 1 boiled egg, a portion of fattet hummus served with bread

### Fattet Kebab 21.

Minced Lamb, topped with homemade yoghurt & creamy tahini sauce. Topped with roasted nuts & crispy chickpeas. Served with bread

### EGGS & KIBBEH SCRAMBLED 16.

2 Scrambled eggs, with chunks of Kibbeh, minced meat, pine nuts & onion, served with vegetables & bread

### 3 Dips Sampler 19.

Hummus (chickpeas), Moutabal (grilled eggplant dip), Muhammara (Walnut spread)

### Tabbouleh Salad 15.

Parsley, crushed wheat, tomatoes, mint, lemon & olive oil.

### Burghul Salad 15.

Burghul wheat, pomegranate seeds, tomatoes, cucumber, chickpeas, Lebanese spices

### Falafel Salad 18.

Chickpeas croquettes w Lebanese spice with rocket leaves, cucumber, avocado, beetroot, chia seeds & feta.

### Sampler Platter 28.

Hummus, Labneh, 2 warak enab, 2 falafel, 2 kibbeh, with yoghurt and tabbouleh salad

## fresh juice.

### Fruit of Choice 7.

Apple, Orange or Carrots  
Mixed Juice +1

### Energy Booster 8.

Orange, carrot & celery

### Lemon Ginger Zinger 7.

Apple, carrots, Lemon & ginger extract

### Beetroot Lover 8.

Beetroot, ginger, apple & carrots

### Lime & Mint 7.

Sweet Potatoes 7.

Bread basket 3.

Single Egg (any style) 2.

Fries w Zaatar mayo 7.

House garlic sauce (Toum) 2.

House Harrisa sauce 2.

sides.

## libations.

### Lebanese Sangria 24.

Lebanese Jallab, brandy, red wine, mixed fresh fruits

Sangria jug 65.

### Mimosa 22.

Lebanese grenadine, fresh orange, rose water, Prosecco

### Rose Blossom 24.

Lebanese Arak, rum, rose water, freshly squeezed lime

## Tea & Coffee.

### Imported Tea 5.

Cardamom or Cinnamon

### Loose Leaf Tea Pot 6.

### Zhourat

Blend of wild flowers, herbs, tea leaves & fruits

### Black Tea

Blend of Ceylon & Cardamom

### Chamomile Tea

### Green Tea

### Ginger, Lemon Grass & honey

Fresh lemon juice, ginger, & honey

### Peppermint Tea

### Homemade Ice Lemon Tea 7.

Freshly brewed daily with lemon & honey

### Espresso, Macchiato, Long Black 5.

### Cappuccino, Latte, Flat White 6.

### Mocha, Hot Chocolate 7.

### Lebanese Arabic Coffee 5.

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Lebanese & Mediterranean Cuisine