



URBAN

BITES

MENU

LEBANESE & MEDITERRANEAN CUISINE

MEZZA (APPETIZERS)

<p>GRILLED HALLOUMI (GF,V) 17</p> <p>Halloumi cheese grilled with capsicum and herbs. Served with bread.</p>	<p>WARAK ENAB (V) 15</p> <p>Stuffed vine leaves, rice, tomatoes, parsley, lemon juice, olive oil, chickpeas. Served with yoghurt. (6 pcs)</p>
<p>HUMMUS (Served with bread)</p>	
<p>HUMMUS ORIGINAL (GF,V) 13</p> <p>Chickpeas puree, tahini, lemon juice, olive oil. Served with bread.</p>	<p>HUMMUS W STEAK 21</p> <p>Hummus topped with tenderloin steak slices. Served with bread.</p>
<p>HUMMUS BEIRUTI (GF,V) 14</p> <p>Hummus, garlic sauce(Toum), parsley, & olive oil.</p>	<p>HUMMUS W AWARMA 16</p> <p>Hummus topped with lamb minced meat & pine nuts Served with bread.</p>
<p>MUHAMMARA (v) 14</p> <p>Walnut spread, roasted pepper, olive oil. Served with bread</p>	<p>MUHAMMARA GLUTEN FREE (GF,V) 16</p> <p>Walnut spread, roasted pepper, cashews, olive oil. Served with vegetable sticks</p>
<p>MOUTABAL BABA GHANOUJ (GF,V) 13</p> <p>Grilled eggplant puree, tahini, lemon juice, olive oil. Served with bread.</p>	<p>LABNEH (GF,V) 15</p> <p>Creamy strained yoghurt, olive oil, mint. Served with bread & vegetables.</p>
<p>CHICKEN LIVER * (GF) 14</p> <p>Chicken liver sautéed with garlic, lemon and parsley.Served with bread.</p>	<p>FALAFEL (v) (5 PCS) 14</p> <p>Ground fava beans & chickpeas patties. served with bread, tomatoes, cucumbers & tahini sauce</p>
<p>PUMPKIN KIBBEH (V) 16</p> <p>Bulgur Wheat and pumpkin croquette, stuffed with spinach, onion, walnut & chickpeas. Served on spicy harisa sauce & bread.</p>	<p>KEBBEH 15</p> <p>Bulgur wheat croquette, stuffed with ground lamb, onions,pine nuts. Served with yoghurt & bread(4 pcs)</p>

* This one requires some extra love! So please be patient

(V) : vegetarian (GF) : Gluten Free

SALADS

TABBOULEH(v) Parsley, crushed wheat, tomatoes, mint, lemon & olive oil.

TAOUK SALAD (GF)* Grilled & marinated chicken breast with crispy rocket leaves, lettuce, sunflower & chia seeds, feta cheese, hummus, avocado with creamy dressing

FALAFEL SALAD(v) Chickpeas croquettes w Lebanese spices with rocket & lettuce leaves, carrots, cucumber, avocado, beetroot, chia & sunflower seeds & feta.

FATTOUSH (GF, V) Tomatoes, cucumbers, mint, parsley, lettuce radish, sumac spice, olive oil & lemon. topped with bread crisps.

HEALTHY BOWLS

14	MUJADDARA & QUINOA (GF, V) Lentil, quinoa, caramelized onions, served with tomatoes & cucumber salad and yoghurt.	14
21	KEBAB & COUSCOUS (Choice of chicken or lamb kebab) with sautéed cous cous, corn, olives & onion served with yoghurt with mint & cucumber	19
18	FALAFEL BOWL 3 pieces of falafels (Chickpeas croquettes w Lebanese spices with), quinoa, tabbouleh & olives. Drizzled with tahini dressing.	19
15	TABBOULEH QUINOA (GF, V) Tabbouleh (Parsley, quinoa, tomatoes, mint, lemon & olive oil.) Hummus & 2 falafels.	16

SHAWARMA BOWL 18

Shawarma (chicken or lamb), hummus, quinoa, lettuce, tomato, chickpeas, & cucumber salad, pickles & harrisa & tahini sauce

SHANKLEESH SALAD (LIMITED TIME ONLY) 18

A traditional Lebanese salad consists of Shankleesh Cheese, a mature & strong in flavor cheese. Few may consider it as an acquired taste but we think it's amazing! Mixed with cucumber, avocado, tomatoes, mint, spring onion, with vinaigrette dressing. Served with bread.

WRAPS

17	TAWOOK WRAP* Grilled & marinated chicken breast with pickles, garlic sauce, hummus, fries. Served with sweet potato	16
15	FALAFEL WRAP (v) with pickles, garlic sauce, hummus, fries. Served with sweet potato	16
	Option of spicy falafel wrap available	
16	CHICKEN LIVER WRAP* Sautéed chicken liver with toum (garlic sauce) tahini sauce, fries & pickles wrapped with freshly baked bread. Served with side salad	16
17	SHAWARMA WRAP (CHICKEN OR LAMB) 24 hour marinated meat with fries, pickles & signature house garlic sauce (toum) & served with fries.	16
15	GRILLED PISTACHIO KEBAB WRAP (LAMB, SPICY LAMB OR CHICKEN) Lean ground meat, pickles, garlic sauce, hummus & fries.	16
16	EGGPLANT WRAP (v) Roasted eggplant, feta cheese, sun-dried tomato & rocket leaves, mint, chili flakes wrapped in freshly baked bread. Served with fries	16

GREAT FOR SHARING

PLATTERS & PASTRIES

3 DIPS PLATTER (V) Hummus, Muhammara & Moutabal. Served with bread & vegetable sticks. (Gluten free option available.)	19
SAMPLER PLATTER Hummus, Labneh, 2 warak enab, 2 falafel with Tahini sauce, 2 Kibbeh with yoghurt, Tabbouleh Salad. Served with bread & vegetable sticks (Vegetarian option available)	28
PASTRY BASKET 2 sambousik, 2 spinach fatayer, 2 sfeeha, 2 cheese fatayer	21
SPINACH FATAYER (V) (4 pcs) Oven baked pastry, spinach, pine nuts, onions	10
CHEESE RAKAKAT (V) (4 pcs) Cheese rolls with 3 types of Lebanese cheeses, garlic, parsley	12
SAMBOUSIK (4 pcs) Oven baked folded pastry, minced lamb, onions, garlic, pine nuts	11
SFEEHA (4 pcs) Oven baked, minced Lamb, onions, pine nuts	11
CHEESE FATAYER (V) (4 pcs) Oven baked pastry, with Lebanese cheese, onion & parsley	11

SOUP

LENTIL SOUP (V) Lentil, Onions, Lebanese spices. Served with bread chips	8
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MAINS

MOUSSAKA BATINJAN(V) Unlike other versions of Moussaka that contain dairy or cream, the Lebanese Moussaka is a healthy recipe made of roasted eggplant, tomato stew sauce, Lebanese spices, garlic, onion, chickpeas. Served with baguette 16

SHISHTAWOOK PLATTER* Grilled marinated chicken breast skewers, toum, served with fries, grilled onions & tomatoes, tabbouleh & bread. 26

FARROUJ MESHWI Half spring chicken marinated & grilled, served with house sauces, fries & side salad 24

SHIKAF LAHMEH Marinated beef tenderloin skewers, served with grilled tomatoes, roasted garlic, fries & side salad 27

SAMKE HARRA Baked Sea Bass fillet on a chickpeas & eggplant dip with roasted potatoes, pomegranate seeds, thyme & topped with spicy, creamy tahini sauce. Served with side salad 29

MIXED GRILL Grilled skewers of lamb, chicken, & beef kebab. Served with fries, side salad & house sauces. 33

KEBAB TEEN Marinated minced lamb meatballs cooked with sweet figs & baked in chili tomato sauce. Served with green leaves, yoghurt & rice. 22

GRILLED PISTACHIO KAFTA KEBAB PLATTER (LAMB, CHICKEN OR SPICY LAMB) Three charcoal grilled lean ground meat skewers served with house sauces, dip, & fries. 24

LAMB CHOPS 24 hours marinated lamb chops, grilled & served with tabbouleh, roasted garlic & roasted potatoes. 34

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FLAT-BREADS

FLAT-BREADS & SIDES

ZAATAR MANOUCHE Freshly baked, topped with dried thyme, & olive oil.	14
JEBNEH MANOUCHE Akawi, Jadal, Feta & mozzarella cheese with herbs, freshly baked on a flatbread	16
LAHIM BIL AJEEN Oven baked topped with minced lamb, tomato, onion & served with yoghurt.	15
SHANKLEESH MANOUCHE (LIMITED TIME ONLY) Shankleesh cheese, a mature & strong in flavor cheese, with tomato, onion, sun-dried tomato, walnut, mint, capsicum & harrisa	18

SIDES

LEBANESE BREAD (4 PCS) Freshly baked Lebanese bread	3
FRIES W ZAATAR MAYO SAUCE String fries served with thyme mayonnaise sauce	7
HOUSE GARLIC SAUCE (TOUM)	2
ARABIC RICE Rice flavored with Lebanese spices	5
SWEET POTATO FRIES Served with spicy mayonnaise sauce	7
MIXED PICKLES A platter of mixed pickles & olives	7
HOUSE HARRISA (SPICY) SAUCE	2

DESSERTS

BAKLAVA, MAAMOUL & NAMOURA Please refer to our Baklava counter	3/4
ARTISANAL GELATO (2 SCOOPS) chocolate & vanilla	6
LEBANESE BOOZA Vanilla ice cream, tahini, pistachio and caramelized mixed nuts	10
GRANDMA'S CAKE Dark chocolate, walnut, graham's crackers served with 1 scoop of vanilla ice cream	10
DATE WALNUT TART Dates, cinnamon & walnut served with vanilla ice cream	10
MUHALABIAH Light milk based pudding with rose water topped with pistachio	5
OSMALIYE WITH ASHTA Crispy & sweet vermicelli with our housemade Ashta cream served with fresh strawberries and rose syrup on the side.	11
TAHINI BROWNIE W/ DIBIS: Gluten free brownie consist of tahini & dark chocolate served on sweet dates molasses and tahini spread	8

DRINKS

COKE, COKE LIGHT, COKE ZERO, SPRITE	3
SODA WATER	
ICELANDIC WATER	
Sparkling 330 ml & 750 ml	5/9
Still 330 ml & 750 ml	5/9
HOMEMADE ICE LEMON TEA Freshly brewed daily with lemon & honey	7
AYRAN YOGHURT DRINK Sweet or Savory	6

COFFEE

TEA

HOT COFFEE

ESPRESSO	5
CAPPUCCINO	6
LATTE	6
MACCHIATO	5
MOCHA	7
FLAT WHITE	6
LONG BLACK	6
HOT CHOCOLATE	7
LEBANESE TURKISH COFFEE	5

COLD COFFEE

ICED BLACK COFFEE	7
ICED CAPPUCCINNO	8
ICED CHOCOLATE	8
ICED LATTE	8
ICED MOCHA	9

IMPORTED TEA

Cardamom or Cinnamon 5

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 TEA 7

Fresh lemon juice, ginger, black tea & honey

PEPPERMINT TEA

HOMEMADE ICE LEMON TEA Freshly brewed daily with lemon & honey 7

LEBANESE TRADITIONAL DRINKS \$6

JALLAB (GRAPES & DATES)

APRICOT

ROSE

TAMER HINDI

GRENADINE

Black Berry

FRESH JUICE

FRUIT OF CHOICE Apple, Orange or Carrots	7
Mixed Juice (max 3 fruits)	8
ENERGY BOOSTER Orange, Carrot & Celery	8
LEMON GINGERZINGER Apple, carrots, Lemon & ginger extract	8
BEETROOT LOVER Beetroot, ginger, apple & carrots	8
LIME & MINT	7



U R B A N B I T E S

HOURS

Mon – Sat • 11am – 10pm

Sat Brunch • 10am – 3pm

Happy Hour • Daily 3pm to 10pm

Sun • Closed

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