

COFFEE / TEA

|                | SGL | DBL |
|----------------|-----|-----|
| ICED COFFEE    | R40 |     |
| AMERICANO      | R28 | R33 |
| CAPPUCCINO     | R29 | R34 |
| RED CAPPUCCINO | R34 |     |
| LATTE          | R34 | R38 |
| FLAT WHITE     | R29 | R34 |
| MOCHA          | R52 |     |
| ESPRESSO       | R23 | R28 |
| MACCHIATO      | R23 | R28 |
| CORTADO        | R28 |     |
| ROOIBOS/CEYLON | R26 |     |
| EARL GREY      | R26 |     |
| HOT CHOCOLATE  | R44 |     |
| EXTRA OAT MILK | R12 |     |

COLD DRINKS

|                       |     |
|-----------------------|-----|
| COKE/COKELIGHT/FANTA  | R28 |
| APPELTIZER/GRAPETIZER | R34 |
| STILL/SPARKLING WATER | R24 |

BREW KOMBUCHA

|                 |     |
|-----------------|-----|
| AFRICAN ROSE    | R42 |
| ORIGINAL ROOBIS | R42 |
| BUCHU BEBE      | R42 |
| GINGER LEMON    | R42 |

SPECIALTY DRINKS

TURKISH COFFEE R28

brewed in a small pot called a "kanaka" using super fine ground coffee beans and flavoured with cardamon. Guaranteed to wake you up

LABAN R35

a Lebanese favourite: yoghurt blended with mint leaves and ice, making a refreshing, slightly salted drink for any time of day

TEA WITH MINT R28

loose tea leaves served with fresh mint and typically drunk with heaps of sugar

HIBISCUS TEA R28

tart, dark red in colour and bursting with flavour. High in anti-oxidants and healthy

HIBISCUS AND ROSE TEA R28

tart, dark red in colour and flavoured with rose. High in anti-oxidants and healthy

FRESH JUICES

Fresh juices made in store

MEAN GREEN JUICE | 400ml R56

celery, apple, cucumber, ginger and lemon

ORANGE DELIGHT | 400ml R56

orange, carrot, lemon, ginger and apple

GINGER SHOT R39

ginger with a little bit of apple

SIDES / EXTRAS

|                               |     |
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| pita bread 1piece             | R9  |
| saj flat bread 1piece         | R13 |
| extra dip of choice           | R16 |
| chopped chili / za'atar       | R9  |
| sliced tomatoes & cucumbers   | R16 |
| pickled cucumbers             | R14 |
| marinated olives              | R20 |
| grilled halloumi portion 110g | R57 |



TASTE HAPPINESS THROUGH  
GOOD FOOD



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Cape Town: 7 Constitution Street, Cape Town, 8001 Tel: +27 21 434 1589

FALAFEL

our celebrated falafel made with love

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| <b>FALAFEL   4 PIECES</b>  | <b>R40</b> |
| golden brown fresh falafel made using chickpeas, onion, garlic, chili and spices |            |

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| <b>FALAFEL SANDWICH</b>  | <b>R64</b> |
| a pita filled with lettuce, red cabbage, tomato, cucumber, falafel and tahina sauce. Served with pickles and toumeya |            |

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| <b>FALAFEL PLATE</b>  | <b>R86</b> |
| 4 falafel served with 2 pita breads, hummus, toumeya, tahina, pickles, cucumbers and tomatoes |            |

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| <b>FALAFEL BOWL</b>  | <b>R86</b> |
| 3 falafel pieces on a bed of cucumber, peppers, tomato, cabbage and greens. Tossed with mint, a toasted seed mix and lemon-za'atar dressing with a big spoonful of hummus. Topped with Tahina. |            |

MANAKISH

Lebanese flatbread with a variety of toppings

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| <b>CHEESE</b>             | <b>R79</b>  |
| <b>CHEESE AND ZA'ATAR</b> | <b>R79</b>  |
| <b>LABNEH</b>             | <b>R79</b>  |
| <b>LABNEH AND ZA'ATAR</b> | <b>R89</b>  |
| <b>ZA'ATAR</b>            | <b>R79</b>  |
| <b>SFIHA</b>              | <b>R89</b>  |
| <b>SFIHA AND CHEESE</b>   | <b>R112</b> |
| <b>CHEESE AND EGG</b>     | <b>R89</b>  |

FATAYER

triangular shaped "pie" filled with the following:

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| <b>CHEESE</b>                           | <b>R79</b> |
| a mix of mozzarella and halloumi cheese |            |

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| <b>SPINACH</b>                               | <b>R90</b> |
| spinach, sumac, walnuts, onion and olive oil |            |

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| <b>CHEESE AND SPINACH</b>   | <b>R112</b> |
| a blend of mozzarella, halloumi, spinach, sumac, walnuts, onion and olive oil |             |

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| <b>SPICED MEAT</b>                                    | <b>R95</b> |
| minced grass fed Angus beef, spices, tomatoes, onions |            |

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| <b>SPICED MEAT &amp; CHEESE</b>                                  | <b>R112</b> |
| minced grass fed Angus beef, spices, tomatoes, onions and cheese |             |

MINI MANAKISH & FATAYER

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| manakish: cheese and za'atar/ cheese / sfiha / labneh / labneh and za'atar | <b>R25</b> |
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| fatayer: spinach / cheese / spiced meat / chili and cheese | <b>R29</b> |
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HOUSE SPECIALTIES

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| <b>TASTING PLATE</b>  | <b>R89</b> |
| taste all our dips. Served with one pita bread. The perfect introduction to the food that we love making. We regret no takeaways. |            |

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| <b>MEZZE PLATTER</b>   | <b>R89</b> |
| choice of 5 dips, 2 falafel, pickles, 3 pita breads. We regret no takeaways. |            |

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| <b>HAWAWSHI</b>   | <b>R69</b> |
| a pita bread filled with spiced Angus minced beef mixed with chopped tomatoes, onions and herbs. Served with tahina and pickles |            |

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| <b>HALLOUMI WRAP</b>   | <b>R99</b> |
| A tasty, filling wrap made with our freshly baked saj bread filled with grilled halloumi cheese, toumeya, zhoug, lettuce, tomatoes, cucumber and sesame seeds. Served with our famous cucumber pickles |            |

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| <b>CHICKEN DÖNER</b>  | <b>R86</b> |
| A soft pide roll toasted and stuffed with lettuce, tomato, pickles, cucumber, red cabbage and 90g finely shaved grilled chicken and dressed with a garlicky toumeya sauce |            |

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| <b>CHICKEN SHAWARMA</b>  | <b>R99</b> |
| A soft saj stuffed with lettuce, tomato, pickles, 120g finely shaved grilled chicken and dressed with garlicky toumeya |            |

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| <b>BEEF DÖNER</b>  | <b>R86</b> |
| A soft pide roll toasted and stuffed with lettuce, tomato, pickles, cucumber, red cabbage, sumac onions and 90g finely shaved gilled beef, all dressed with a rich tahina sauce. |            |

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| <b>BEEF SHAWARMA</b>   | <b>R99</b> |
| A soft saj stuffed with lettuce, tomato, sumac onions, pickles, 120g finely shaved grilled beef and dressed with a rich tahina sauce |            |

SWEETS

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| <b>MAHALABIA</b>  | <b>R49</b> |
| cardamom and rose flavoured milk dessert topped with fresh seasonal fruit |            |

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| <b>LEBANESE BAKLAVA</b>   | <b>R67</b> |
| layers of buttery golden baked phyllo pastry with a walnut and almond filling, drenched in a orange blossom sugar syrup |            |

BREADS

Baked fresh every day

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| <b>PITA BREAD (KHOB'Z)   6 PIECES /BAG</b>  | <b>R44</b> |
| soft pillowy pita pockets ideal for stuffing and dipping. Serve with all your favourite mezze |            |

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| <b>BROWN PITA BREAD   6 PIECES /BAG</b>   | <b>R49</b> |
| soft pillowy pita pockets ideal for stuffing and dipping. Serve with all your favourite mezze |            |

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| <b>SAJ BREAD   4 PIECES / BAG</b>   | <b>R44</b> |
| traditional flat breads baked on a saj. Ideal for making wraps and shawarma at home |            |

KA'AK

an oval shaped bread with a hole. Fill it with:

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| <b>PLAIN</b>                | <b>R39</b> |
| <b>CHEESE</b>               | <b>R69</b> |
| <b>ZA'ATAR</b>              | <b>R69</b> |
| <b>CHEESE &amp; ZA'ATAR</b> | <b>R69</b> |
| <b>NUTELLA</b>              | <b>R69</b> |
| <b>NUTELLA AND BANANA</b>   | <b>R75</b> |

MEZZE

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| <b>HARISSA   150g</b>   | <b>R59</b> |
| roasted red peppers, chili, onion, garlic, lemon juice and spices |            |

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| <b>HUMMUS   200g</b>                    | <b>R54</b> |
| chickpeas, tahini, lemon juice and salt |            |

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| <b>LABNEH   200g</b>                                       | <b>R54</b> |
| traditional creamy 'cheese' made from our homemade yoghurt |            |

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| <b>BABA GANOUSH   150g</b>  | <b>R54</b> |
| smoked aubergines, garlic, peppers, parsley, tomatoes and fresh lemon juice |            |

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| <b>MUTABAL   150g</b>   | <b>R54</b> |
| known as "Western baba ganoush". Smoked aubergines blended with tahini, garlic and salt |            |

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| <b>MOHAMMARA   150g</b>  | <b>R59</b> |
| red peppers, walnuts, pomegranate molasses, chili, spices, bread crumbs, olive oil |            |

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| <b>TZATZIKI   200g</b>                                 | <b>R59</b> |
| homemade yoghurt, cucumber, garlic, mint and olive oil |            |

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| <b>TOUMEYA   200g</b>  | <b>R54</b> |
| garlicky mayo-style sauce made with milk, canola oil and loads of garlic |            |

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| <b>TAHINA   150g</b>   | <b>R59</b> |
| the delicious sauce served in our falafel sandwich. Tahini, garlic, spices and vinegar |            |

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| <b>BUTTERNUT DIP   150g</b>   | <b>R59</b> |
| oven roasted butternut and onion, dried chillies and spices, blended smooth with fresh lemon juice and Syrian tahini. |            |

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| <b>HUMMUS &amp; CARAMELIZED ONIONS   150g</b>                         | <b>R59</b> |
| hummus with caramelized onion, good olive oil and crunchy cumin seeds |            |

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| <b>MARINATED AUBERGINES   200g</b>  | <b>R69</b> |
| grilled aubergines tossed with fresh garlic, parsley, red chili and lemon zest. Marinated in a warm pomegranate molasses dressing |            |

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| <b>ZHOUG   150g</b>   | <b>R65</b> |
| lots of coriander, garlic, green chili, spices and olive and canola oil |            |

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| <b>BEETROOT DIP   150g</b>   | <b>R59</b> |
| roasted beetroot, chickpeas, tahina, lemon juice, fresh dill topped with nigella seeds |            |

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| <b>CHEF'S MARINATED OLIVES   350g</b>                   | <b>R85</b> |
| black olives, fennel seeds, lemon, chili, garlic, herbs |            |

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| <b>CHICKEN LIVE PÂTÉ   150g</b>  | <b>R85</b> |
| silky smooth chicken liver pâté made from free range chicken livers, a ton of good butter sautéed onions and salt. |            |

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| <b>TARAMASALATA   170g</b>  | <b>R59</b> |
| Traditional taramasalata made using fish roe, our pita bread, garlic, sunflower and olive oil and fresh lemon juice |            |

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| <b>DOLMA</b>  | <b>R72</b> |
| Stuffed vine leaves with rice, tomatoes, herbs, pomegranate molasses and love. 6 – 7 pieces with a dash of Tzatziki |            |

ALL DAY BREAKFAST

We only use free range eggs.

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| <b>SHAKSHUKA</b>   | <b>R79</b> |
| 2 free range eggs baked in a rich sauce of tomatoes, onion, garlic, peppers and spices. Served with pita. Please allow 15 mins for prep. |            |

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| <b>CHEESY EGGY BREAKFAST MANAKISH</b>  | <b>R99</b> |
| a cheese manakish topped with 2 free range eggs, za'atar and a side of spicy harissa |            |

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| <b>MEDITERRANEAN BREAKFAST PLATE</b>   | <b>R94</b> |
| 2 boiled free range eggs, rocket, tomatoes, cucumber, olives, labneh, za'atar and pita bread |            |

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| <b>BREAKFAST SCRAMBLE</b>   | <b>R69</b> |
| 2 scrambled free range eggs with sautéed onion, peppers and tomato filled into a pita bread with rocket |            |

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| <b>KA'AK &amp; JAM JOY</b>   | <b>R69</b> |
| a ka'ak served with our labneh and 2 of chef Clara's delicious homemade jams |            |

Ask your waiter about our Mezze Boxes, homemade date balls, ma'amoul cookies, halva and our Bustan range of pantry essentials!