



**ZA'ATAR**  
- EATERY -

Za'atar (Arabic: زَعْتَر, IPA: ['zaʕtar]) is a culinary herb or family of herbs. It is also the name of a spice mixture that includes the herb along with toasted sesame seeds, dried sumac, often salt, as well as other spices

## SMALL SHARES

**Hummus** w za'atar bread (V) \$10

**Babaganoush** w flamed lamb mince, Lebanese bread \$16

**Labneh** w Za'atar, fresh mint, crispy khobez and E.V.O.O. (V) \$12

**Egyptian Dip Mudamas** w Lebanese Bread (Vegan) \$12

**Shawerma** (Lamb/Chicken/Falafel (V)) \$16.5  
Mitawamee, red sumac tahini onion, gherkins, hummus, salad leaves

**BBQ chicken nibbles** (GF) \$16.5

## FROM THE OPEN FIRE BBQ COAL GRILL

**Coal grilled wood smoked Lamb & Chicken Skewers** (GF) \$29  
2 x skewers, Sumac and tahini infused Jordanian style onions, Salad, Jordanian homemade hummus, Turkish style tzatziki & spiced galayet tomato served w spiced Rice

**Spiced Coal Grilled grass fed mince Kofta** (GF) \$29  
2 x premium grass fed mince skewers, sumac and tahini infused Jordanian onions, Salad, Jordanian hummus, Greek style tzatziki & spiced galayet tomato served W spiced Rice

**Labgrill Platter** (GF Options w Rice) \$75  
2 x Chargrilled grass fed Lamb skewers, 2 x free range chicken skewers  
2 x Moroccan style spicy lamb mince kofta skewers served with Lebanese salad, Greek style tzatziki, Jordanian Style sumac tahini infused sliced onions, hummus, spiced galayet tomato & Turkish Bread

(GF) Gluten Free - (Vegan) - (V) Vegetarian

*Please inform our team for any allergies, gluten free and dairy free request*



## TO SHARE OR NOT TO SHARE

**Fish Fillet Shakshuk** (GF Option w Rice) \$26

Market fish cooked in Egyptian style spiced shakshuka, pan-fried garlic, sumac and Turkish bread.

**Chicken Mandi** (GF) \$27

Yemeni style slow cooked chicken leg, tzatziki, salad dirty rice w raisins and cashew nuts

**Falafel and Orange Salad** (Vegan) (GF) \$22.5

Cumin infused Falafels, walnuts, chunky oranges, humus, tomatoes, apple cider vinaigrette.

**Turmeric Sautéed Cauliflower** (Vegan)(GF) \$20

Warm tahini sauce, raisin, almonds, and hummus

**Mezze Platter** (V) \$45

Za'atar & extra virgin olive oil, battered cauliflower w drizzled tahini sauce, vine leaves dolma, falafels, Egyptian mudamas, homemade bread, olives, Shakshuka, labneh, salad & red sumac

**Slow Cooked Moroccan Beef Tagine** (GF) \$25

Figs, dates, Agria potatoes, Carrots and leek

**Add Rice(GF) \$3**

**Sides**

Rice (V)(GF) 3 Side Bread (V) 8 Mixed Leaves Salad (Vegan)(GF) 8  
Fries (V) 9 Fatoush Salad (V) 12 Homemade Falafel (Vegan) 10.5 Olives (V) 9  
Lebanese Bread (V) 4.5 Battered Cauliflower (V) 15

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