

OUR FULL MENU

This menu is available on request for bookings in advance, catering, and offered during special events; with limitations determined by seasonal availability of fresh ingredients & with prices adjusted accordingly.

****Special requests for vegetarian or vegan dishes are possible.***

SALADS AND COLD MEZZE

Tabbouleh تبولة

Finely chopped parsley, mint, tomatoes and onions, mixed with a pinch of bulgur wheat, zesty lemon juice and extra virgin olive oil dressing.

Salatat Jarjeer (Rocket Salad) سلطة جرجير

Rocket leaves mixed with English cucumbers and red onions, sprinkled with lemon juice and virgin olive oil.

Salatat Shamandar (Beetroot Salad) الشمندر سلطة

Baked Beetroot mixed with grated ginger, lemon & orange zest while warm. Served after chilling for at least 3 hours.

Cucumber Salad سلطة خيار

Thinly sliced cucumbers mixed with crushed garlic, mint and double cream yogurt, served cold with a sprinkle of virgin olive oil.

Hummus حمص

A tasty thick spread made from chickpea puree mixed with tahini and a pinch of cumin powder. Served with extra virgin olive oil and chopped flat leaf parsley.

Baba Ghanoush بابا غنوج

Also called aubergine caviar, is a spread prepared from grilled egg plant mixed with tahini, finely crushed garlic, freshly squeezed lemon, oil, salt and pepper. Served cold with a sprinkle of pomegranate seeds.

Beitinjan Al Rahib سلطة الراهب

Smoked aubergines mixed with lemon, chopped onions, red & green peppers and garlic, topped with a generous serving of extra virgin olive oil.

Also known as Priest Salad .

Mozzabouleh

A Ghenwa original fusion – Tabbouleh rolled in mozzarella sheets and sprinkled with extra virgin olive oil and zesty lemon juice.

Fattoush فتوش

Mixed salad topped with sumac and toasted Lebanese bread in a special house dressing.

Kabees كبيس

A selection of Lebanese pickled cucumber, green chilli, and turnip.

Makdous المكدوس

Baby aubergines stuffed with red peppers, walnuts, and crushed garlic, pickled in extra virgin olive oil

Enab Warak ورق عنب.

Also known as Dolmades – Vine leaves stuffed with rice, tomatoes, parsley, and onions, slowly cooked with lemon juice and extra virgin olive oil

Labneh لبننة.

Strained yoghurt garnished with mint, topped with extra virgin olive oil (garlic optional).

Olives Mixed زيتون مشكل.

A selection of green and black olives marinated the Lebanese way.

Nayeh Kibbeh كبة نينة.

The Lebanese version of “beef tartar” – made from a mix of finely minced deboned leg of lamb mixed with bulgur wheat, chopped onions and various spices, served cold with a sprinkle of virgin olive oil, fresh mint leaves and spring onions.

HOT MEZZE & SOUPS

Falafel فلفل

Chickpeas mixed with onion, garlic and a mix of fresh herbs, deep fried.

Mujaddara مجردة

Green lentils cooked with rice and onions, topped with caramelised onions.

Cheese Samboussik سمبوسك الجبنة

Delicate pastry filled with a mix of three cheeses (Halloumi, Feta and Goat Cheese) and parsley.

Maghamour (Moussaka Vegetarian) الغمور او مصقعه الباذنجان

Sautéed aubergines, onions, red and green peppers mixed with tomatoes, garlic and chickpeas then baked in the oven to perfection.

Loubieh B' Zeit بالزيت اللوبيا

Green beans sautéed in olive oil with onions and garlic & cooked in fresh chopped tomatoes sauce.

Sapanikh B'Zeit بالزيت سبانخ

Chopped spinach and coriander sautéed with onions & garlic, served with fried onions.

Patata Harra (Spicy Potatoes) الحرة البطاطا

Diced potatoes sautéed in extra virgin olive oil with chopped green chilli, garlic, coriander, red and green peppers.

Manakish B' Zaatar منافيش بالزعتار

Baked Lebanese pizza 'like' dough, topped with a blend of thyme, herbs, toasted sesame seeds, sumac, and extra virgin olive oil.

Bamyeh (Vegan or with meat) بامية

Okra cooked in a fresh garlic & tomato sauce with onions and coriander.

Halloumi حلومي

Cypriot white cheese either charcoal grilled or deep fried.

Spinach Fatayer فطائر السبانخ

Baked or fried handmade pastry filled with spinach, onions, sumac, and Lebanese Spices.

Kibbeh Patata كبة البطاطا

Mixed bulgur wheat & potato stuffed with spinach sautéed in sumac, lemon, onion and pecan nuts.

Shawarma with hummus شاورما مع الحمص

Lamb or chicken shawarma topped with hummus.

Jawaneh جوانح دجاج

Chicken wings marinated overnight in lemon, garlic and rosemary, then grilled.

Kibbeh Akross اقراص الكبة

Minced Lamb mixed with bulgur wheat to create an egg-shaped shell, then filled with lamb mince, caramelised onions and pine nuts, deep fried.

Sambousek belahme السمبوسك باللحمة

Delicate hand-made pastry filled with minced lamb, pine nuts and herbs.

Dejaz Sawdet Dejaz كبة الدجاج

Chicken liver, flambéed in lemon juice, and pomegranate syrup.

Arayes belahmeh عرايس باللحمة

Home-made Lebanese bread filled with minced lamb, onion and parsley then baked.

Lahem Belajin لحم بلعجين

Baked Lebanese pizza 'like' dough, topped with a mixture of minced lamb, tomatoes, onions, and pine nuts.

Adass Behamoud العدس بحامض

Lentil soup prepared with swiss chard seasoned with mint and lemon juice, served with sprinkle of virgin olive oil.

Harrira Soup شوربة الحريرة

Cubes of lamb or beef accompanied by lentils and chickpeas cooked with variety of greens and spices. Served with pinch of fresh coriander and a few lemon slices.

MAIN COURSES

A Lebanese & Levantine favourite, the Mehshi stuffed various vegetables, prepared either classic style with minced Lamb or Beef or Vegetarian style. Artichoke Mehshi (Stuffed Artichoke Hearts)

Mehshi Kossa (Stuffed Zucchini) محشي كوسا

Filfil Mehshi (Stuffed Bell Peppers) محشي فلفل

Banadura Mehshi (Stuffed Tomatoes) محشي بندورة

Batenjan Mehshi (Stuffed Aubergine)

محشي باذنجان

Mince sautéed with onions, spices and nuts, mixed with rice and used as a filling for the above prepared vegetables and cooked in a tomato paste sauce.

Rosto Madqouqa روستو مدقوقة

Baked rolls of lean minced beef mixed with diced carrots and an array of Lebanese spices and pistachio, served with potato and special sauce.

Freekeh with Chicken فريكة مع الدجاج

Freekeh is an ancient grain, made from green durum wheat that is roasted and rubbed to create a unique flavour with chicken & toasted nuts

Meshwi Lahem لحم مشوي

Lamb meat cubes on skewers, charcoal grilled to perfection

Lamb Shawarma شاورما لحم

Slices of marinated lamb, slow roasted on a skewer, served in freshly baked Lebanese bread.

Kibbeh Bel Sanieh كبة بالصينية

Minced lamb and bulgur wheat layers filled with minced lamb and pine kernels, oven-baked and served with yoghurt & cucumber salad

Lamb Cutlets شرائح لحم الضأن

Charcoal grilled marinated lamb cutlets served with French fries.

Lamb Shanks موزات الخروف

A Ghenwa special, slow cooked lamb shank with saffron, various spices and pomegranate molasses, served with a savoury bulgur wheat mixed with roasted pine nuts.

Kibbeh Bel laban كبة باللبن

Minced lamb and bulgur wheat balls filled with seasoned minced lamb, cooked in delicate yoghurt sauce and served with rice.

Kaftah Bel Tahini كفتة بالطحينة

Grilled lamb Kaftah balls cooked in citrus tahini sauce.

Shish Tawook شيش طاووق

Marinated chicken skewers, charcoal grilled.

Chicken Shawarma شاورما الدجاج

Slices of marinated chicken roasted on a skewer.

Ruz Maa Dajaj (Chicken with Rice) الدجاج مع الرز

This traditional Lebanese dish typically served for special occasions, exemplifies the importance of spices in the Lebanese cuisine. The delicately spiced lamb and rice topped with cinnamon dusted chicken, golden almonds, and pine nuts.

Sayadieh Samak صيادية السمك

Fish fillets with aromatic spices and rice, the rice cooked with the caramelised onions and aromatic fish stock sprinkle with roasted almonds.

Samakah Harrah Spicy Fish سمكة حارة

Fillet of fish marinated in coriander & spices then baked in orange & tahini sauce, served with fried pita bread.

TREATS & DESSERTS

Baklava البقلاوة

Made with layers of filo pastry filled with chopped nuts (almonds, pistachios or pecan), served with a sprinkle of orange blossom jam & crushed pistachio nuts.

Mhallabieh مهلبية

Orange blossom milk pudding served with rose syrup and garnished with crushed pistachios, served cold.

Maamoul معمول

Assorted short crust pastries filled with either walnut, pistachios, dates, or almonds.

Rice Pudding الرز بالحليب

Lebanese rice pudding infused with mastic & orange blossom water, sprinkled with pistachios.

Knafeh كنافة

A delicate Lebanese pastry filled with cheese and spices, sprinkled with crushed pistachio nuts and orange blossom syrup.

Layali Lubnan (Lebanese Nights) ليالي لبنان

Made from a silky semolina-based pudding topped with Ashta (clotted fragrant cream)This delicacy is known for its fragrant smell of roses and orange blossoms and is topped with pistachios and orange blossom jam (Zaher al Bousfeer).

Meghli مغلي

A rice flour pudding spiced with anise, caraway and cinnamon, garnished with coconut flakes and various nuts such as almonds, walnuts, pine nuts and pistachios.

This menu is offered with closest attention given to sourcing of the freshest ingredients available locally and with close attention given to nutritional and health benefits derived thereof.