

DESSERTS حلويات

Mango & Vanilla تشيزيك Cheesecake

topped with a layer of sweet mango, pomegranate seeds and pistachios
7.75 / V

بقلاوة وشاي

Baklava & Fresh Rose Mint Tea

selection of baklava with fresh rose and mint infused sweet tea

5.95 / V

Red Berries & مهلبية Rosewater Mouhalabia

rosewater infused mixed berry compote with toasted pistachios
7.75 / V, GF

Chocolate & موس الشيكولاتة Tahina Mousse

creamy rich chocolate, served with mixed berry compote, tahina sauce and toasted sesame seeds

7.75 / V

Baklava Selection بقلاوة

sweet and crisp filo puff pastry pieces layered with nuts & honey

5.95 / V

Orange & Almond Cake كيكة البرتقال

served with orange compote and labné
7.75 / V

Baklava Sandwich ساندوتش بقلاوة

vanilla ice cream sandwiched between sweet baklava pieces, date and tahina molasses, pistachios and rose petals

7.75 / V

ICE CREAM مثلجات

Vanilla فانيليا

VG, DF

Chocolate شيكولاتة

GF

5.95 / 3 scoops

Pistachio فستق

GF

Rose ورد

GF

AFTER DINNER DRINKS

Chateau Ksara Arak

served in the traditional way with ice & water
Single 4.95 / Double +2.50

Espresso Martini	10.95
Amaretto Sour	9.95
Baileys	4.95
Sambuca	4.95
Limoncello	4.95
Tequila Twist	4.95
..... non alcoholic	
Piccante	8.95
Hamid Amaretto	6.95

.HOMEMADE. LEMONADES

عصائر الليمون

Roomana pomegranate & orange blossom 4.25	Roza lemon & lime with rose syrup 4.25
Toufaha apple, mint & ginger 4.25	Leymona lemon & lime 4.25

HOT DRINKS مشروبات ساخنة

Americano

Regular 3.45 Large 3.95

Cappuccino

Regular 3.60 Large 4.25

Latte

Regular 3.60 Large 4.25

Flat White

Regular 3.60

Mocha

Regular 3.95 Large 4.25

Macchiato

Single 2.45 Double 3.25

Espresso

Single 2.45 Double 3.25

Teas

English Breakfast, Earl Grey, Peppermint, Camomile, Jasmine, Green
2.95

Fresh Rose Mint Tea

fresh rose & mint infused sweet tea
3.25

Tahina & Date Molasses Latte

3.95

Lebanese Spiced Hot Chocolate

hot chocolate with steamed milk infused with tahina and sprinkled with halva
4.25

Hot Chocolate

hot chocolate with steamed milk
3.45

Plant based milk alternatives and coffee syrups are available for +50p. Please ask your server

LIMITED EDITIONS إصدارات محدودة

Karfa Sangria White

fruity Lebanese white wine, blended with orange and a touch of cinnamon
Glass 8.95 / Jug 22.95

Bortakala Pimms

a fruit salad blended with sweet vermouth, Pimm's and lemonade
Glass 8.95 / Jug 22.95

Karfa Sangria Red

fruity Lebanese red wine blended with cinnamon and zesty orange
Glass 8.95 / Jug 22.95

Fresh & Loaded Lemonades

zingy fresh fruit lemonades – choose from Toufaha, Roza, Roomana or Leymona and add gin, vodka, rum or tequila
Glass 8.95 / Jug 22.95

..... non alcoholic

Orange & Cinnamon Sangria White

orange juice, 0% Natureo White wine & cinnamon
Glass 6.95 / Jug 18.95

Orange & Cinnamon Sangria Red

orange juice, 0% Natureo red wine & cinnamon
Glass 6.95 / Jug 18.95

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PLEASE SCAN THE QR FOR ALLERGENS & CALORIES

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan - (GF) Gluten Free
(GFA) Gluten Free Available - (DF) Dairy Free

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.

COMPTOIR LIBANAIS

FLAVOURS OF LEBANON, MIDDLE EAST & NORTH AFRICA

Ahlan Wa Sahlan - Welcome

Comptoir Libanais was born from my love of Middle Eastern & North African food & culture, I always enjoy sharing food: food that's healthy, delicious and above all simple and colourful.

I always had a dream to open a restaurant that welcomes everyone from all walks of life, just like we greet our own guests at home. A place that celebrates our generous culture and warm hospitality.

A lot of the dishes are a taste of home, inspired by the kind of food my mum used to make for us growing up and of course, from my travels around the Middle East & North Africa.

The kind of food that brings people together.

Founder *Tony Kitous xxx*

MADE FOR SHARING

مصنوع للمشاركة

MEZZE TO SHARE مقبلات

We recommend 2-3 per person & our mezze dishes come out as they are ready

Lebanese Pickles مخلل لبناني
4.25 / VG, GF

Marinated Olives زيتون
4.50 / VG, GF

Roasted Almonds with Rosemary مكسرات
3.95 / VG, GF

Lentil Soup حساء العدس
hearty soup served with warm flatbread
6.95 / VG

Halloumi & Figs حلوم و تين
with sweet rosewater, toasted pistachio nuts,
garnished with rose petals
9.25 / V

Falafel فلافل
crisp chickpea patties, coriander and parsley
finished with tahina sauce
7.50 / VG / 3 pieces

Baba Ghanuj بابا غنوج
smooth smoked aubergine and tahina dip served
with warm flatbread
7.95 / VG, GFA

Batata Harra بطاطا حارة
spiced potatoes with garlic, tomato, peppers,
sumac & fresh coriander
6.25 / VG

Hommos حمص
Comptoir classic, using our unique recipe
served with warm flatbread
7.25 / VG

Halloumi & Tomato حلوم و طماطم
served with vine tomatoes and Yemen salsa
8.95 / V

Tony's Hommos حمص توني
twist on the traditional & our founder's favourite...
hommos topped with crispy cauliflower and lightly
spiced Yemen salsa served with warm flatbread
8.25 / V

Lebanese Wings جوانح
slow-grilled chicken wings marinated in lemon,
garlic and onion served with garlic sauce
7.95

Tabbouleh تبولة
traditional Middle Eastern salad made with
freshly chopped parsley, quinoa, tomato, mint
and onion
6.95 / VG, GF

Fattoush فتوش
light & fresh mixed Lebanese house salad with
pomegranate molasses dressing and crispy pitta
6.95 / VG, GFA

Cheese Sambousek سمبوسك جبنة
handmade pastry parcels filled with melted
cheese and mint sauce
7.75 / V / 3 pieces

One for when you can't decide...

طبق مقبلات MEZZE PLATTER

hommos, baba ghanuj, tabbouleh,
falafel, natural labné, cheese
sambousek, warm flatbread & pickles

• For One • • For Two •
14.50 / V 26.00 / V

goes well with
Sea Point Sauvignon Blanc

FROM THE OVEN. WARM BREADS

خبز حار

The perfect accompaniment to any dish

Warm Olive Oil Bread خبز مفروود
2.50 / VG

Za'atar & Garlic زعتر و ثوم
4.75 / VG

Spiced Lamb لحم
sprinkled with ground lamb and spices
5.25

Feta & Sumac جبنة فيتا
sprinkled with crumbled feta
4.95 / V

FEAST TO SHARE

34.95
per person

وجبات

for a minimum of 2 people

We have created a special feast for you that celebrates all of our favourites.

MEZZE PLATTER to share

hommos, baba ghanuj, tabbouleh, falafel, natural labné, cheese
sambousek, warm flatbread and pickles

LARGER PLATE choose from

Mixed Grill or Aubergine Tagine or Roasted Salmon

Fresh Rose Mint Tea & Baklawa one piece per person

LARGER PLATES أطباق أكبر

GRILLS مشاوي served with Comptoir salad & vermicelli rice

add Batata Harra +6.25

مشاوي
Mixed Grill
selection of lamb, chicken kofta
and chicken taouk
19.45 / GFA

كفتة لحم
Lamb Kofta
grilled ground lamb, herbs, onion
and spices
16.95

كفتة دجاج
Chicken Kofta
grilled ground chicken, herbs,
peppers, onion and spices
16.75

شيش طاووق
Chicken Taouk
marinated grilled chicken breast
with garlic and fresh thyme
16.75

delicious with Alamos City Malbec

BURGERS برقر served with Batata Harra

Lamb Kofta كفتة لحم
grilled lamb kofta burger, spicy tahina sauce,
tomato, pickled cucumber, lettuce served in a
Mahlab sesame spiced bun
16.50

Halloumi & Aubergine حلوم و باذنجان
grilled halloumi and aubergine, tomato, lettuce,
spicy tahina sauce served in a Mahlab sesame
spiced bun
15.95 / V

Menabrea or Menabrea Zero - a perfect match

HOUSE SPECIALITIES أطباق الخاصة

Roasted Salmon سلمون
slow-cooked spiced chickpea, tomato sauce,
fragrant green zhug with citrus tahina and
coriander
19.45

Spinach & Feta Börek بورك
baked spinach, feta and onion filo pastry
parcel served with Fattoush salad and spiced
yoghurt sauce
15.75 / V

OPEN WRAP PLATTERS أطباق الساندويتشات

all served with hommos & Comptoir salad

Lamb Kofta كفتة لحم
spiced ground lamb with hommos, pickled
cucumber, onion and tomato
13.95

Chicken Taouk شيش طاووق
marinated grilled chicken breast with garlic
sauce, pickled cucumber and tomato
13.75

Halloumi جبن حلوم
marinated grilled halloumi with extra virgin
olive oil, tomato & fresh mint
13.75 / V


Falafel فلافل
crisp chickpea patties with tahina, tomato,
pickled turnips and parsley
13.25 / VG

add Batata Harra +6.25 or Fries +4.95

SALADS سلطات topped with crispy pitta & Mama Zohra Sauce

Mama Zohra ماما زهرة
marinated grilled chicken, feta & Lebanese salad
14.75

Falafel فلافل
crisp chickpea patties and mixed Lebanese salad
14.75 / V

 The money we raise through our Feeding Hope Fund is used to help support meals, education & work experience in the UK for refugees, homeless & those living in poverty, as well as charities overseas who help communities suffering due to war & natural disasters. For every chickpea dish (🥄) sold, we will make a donation to this fund. Why chickpeas? Well simply, they are a staple of the Middle East because of their versatility, high fibre & nutritional value - good for you and good for those we help.

TAGINES طواجن

slow-cooked stews served with couscous,
vermicelli rice, or quinoa

Aubergine باذنجان
aubergine, tomato, onion and chickpeas
15.25 / VG, GFA

Lamb Kofta كفتة لحم
spiced ground lamb, tomato, chickpeas and
courgette, served with mint yoghurt sauce
17.45 / GFA

Chicken & Green Olive دجاج وزيتو
chicken, carrots, lemon confit and green olives
16.95 / GFA

Cauliflower & Chickpea قرنبيط و حمص
slow-cooked chickpeas and cauliflower with
fragrant green zhug and coriander
15.25 / VG, GFA

add a Za'atar & Garlic
Flatbread +4.75

SIDES

بطاطا مقلية
Fries & Garlic Dip
4.95 / V

بطاطا حارة
Batata Harra
6.25 / VG

تبولة
Tabbouleh
6.95 / VG, GF

فتوش
Fattoush
6.95 / VG, GFA

كسكس
Steamed Couscous
4.25 / VG

أرز
Vermicelli Rice
4.25 / VG

كينوا
Quinoa with Olive Oil
4.25 / VG