

## DESSERTS حلويات

### Mango Cheesecake قائمة الحلويات

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

7.95 / V / 638 kcal

### Chocolate & Tahina Mousse موس الشيكولاتة

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

7.75 / V / 679 kcal

### Orange & Almond Cake كيكة البرتقال

moist cake with vibrant orange flavour and a nutty almond finish served with orange compote and labné

7.75 / V / 699 kcal

### Orange Blossom Mouhalabia محلبية

traditional Lebanese version of a pannacotta with figs, prunes, sultana compote & toasted sesame seeds

7.75 / V, GF / 490 kcal

بقلاوة وشاي

### Baklawa & Fresh Rose Mint Tea

selection of baklawa with fresh mint, steeped green tea & rose water with sugar

for one 5.95 for two 9.95

V / 528 kcal pp

### Chocolate Brownie براوني

served warm with date & tahini molasses, topped with halva, rose petals, crunchy pistachios & a creamy scoop of vanilla ice cream

8.50 / V / 769 kcal

### Baklawa Selection بقلاوة

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

6.25 / V / 548 kcal

### ICE CREAM مثلجات

#### Vanilla فانيليا

VG, DF / 163 kcal

#### Pistachio فستق

GF / 43 kcal

#### Chocolate شيكولاتة

GF / 35 kcal

#### Rose ورد

GF / 36 kcal

6.25 / choose 3 scoops in any combination of flavours

## AFTER DINNER DRINKS

### Chateau Ksara Arak

served in the traditional way with ice & water

Single 4.95 / Double +2.50

Arak (sometimes spelled "araq" from the Arabic), is a distilled alcoholic drink favoured in the Middle East. Commonly served in social settings and gatherings

### Espresso Martini

chilled 42 Below Vodka, bold espresso & smooth vanilla

10.95

### Rose & Rum Daquiri

Bacardi Carta Blanca Rum, rose syrup & lime. A frozen Lebanese style treat

10.95

be [drinkaware.co.uk](http://drinkaware.co.uk)

## HOT DRINKS مشروبات ساخنة

### Americano

3.60

### Cappuccino

3.80

### Latte

3.80

### Flat White

3.90

### Mocha

3.95

### Macchiato

Single 2.50 Double 3.50

### Espresso

Single 2.50 Double 3.50

### Tahina & Date Molasses Latte

smooth espresso, blended with almond milk and enriched with date molasses & tahina

4.25

### Lebanese Hot Chocolate

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

4.25

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

### Fresh Rose Mint Tea

fresh mint, steeped green tea & rose water with sugar

3.95

..... add baklawa (one piece) .....  
+2.00

Our mint tea is a symbol of hospitality & warmth often served to guests as a gesture of respect & friendship

### Teas

Fresh Mint Tea, English Breakfast, Earl Grey, Peppermint, Camomile, Jasmine, Green

2.95

### Hot Chocolate

classic hot chocolate with steamed milk

3.75

**DRURY**  
TEA & COFFEE

All our coffee is sourced from Drury who for over 80 years have roasted & produced delicious gourmet coffee for you to enjoy.



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.

### PLEASE SCAN THE QR FOR ALLERGENS

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.

\*Mezze Monday - the lowest priced mezze is on us

# 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

Baby Tony Kitous

Mama Zohra



# MADE FOR SHARING

## أطباق كبيرة

### MEZZE TO SHARE مقبلات

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

<p><b>Lebanese Pickles</b> مخلل لبناني 3.95 / VG, GF / 29 kcal</p>	<p><b>Marinated Olives</b> زيتون 3.95 / VG, GF / 221 kcal</p>	<p><b>Rosemary Roasted Almonds</b> مكسرات 3.95 / VG, GF / 246 kcal</p>
<p><b>Lentil Soup</b> حساء العدس hearty soup with lemon and zhug served with warm flatbread (241 kcal) 6.95 / VG / 386 kcal</p>	<p><b>Hommos</b> حمص Comptoir classic, using our unique recipe served with warm flatbread (241 kcal) 7.25 / VG, GFA / 253 kcal</p>	<p><b>Lebanese Wings</b> جوائح slow-grilled chicken wings marinated in lemon, garlic and onion served with garlic sauce 7.95 / 456 kcal</p>
<p><b>Cheese Sambousek</b> سمبوسك جبنة handmade pastry parcels filled with melted cheese and mint sauce 7.75 / V / 476 kcal / 3 pieces</p>	<p><b>Whipped Feta</b> جبنة فيتا with Shatta spiced Middle Eastern salsa served with warm flatbread (241 kcal) 7.75 / V, GFA / 393 kcal</p>	<p><b>Batata Harra</b> بطاطا حارة crispy roasted potatoes tossed with garlic, tomato, peppers, sumac &amp; coriander with a kick of chilli 5.95 / VG / 528 kcal</p>
<p><b>Falafel</b> فلافل crisp chickpea patties, coriander and parsley finished with tahina sauce 7.50 / VG / 372 kcal / 3 pieces</p>	<p>One for when you can't decide... <b>طبق مقبلات</b> <b>MEZZE PLATTER</b> hommos, baba ghanuj, tabbouleh, falafel, natural labné, cheese sambousek, warm flatbread (241 kcal) &amp; pickles</p> <p>• For One • 14.50 • For Two • 26.00 V / 770 kcal pp</p> <p>goes well with <i>Chateau Ksara Clos St Alphonse White</i></p>	
<p><b>Baba Ghanuj</b> بابا غنوج smooth smoked aubergine and tahina dip served with warm flatbread (241 kcal) 7.95 / VG, GFA / 260 kcal</p>	<p><b>Tony's Hommos</b> حمص توني twist on the traditional &amp; our founder's favourite... hommos topped with crispy cauliflower and lightly spiced Yemen salsa served with warm flatbread (241 kcal) 8.25 / V / 366 kcal</p>	<p><b>Tabbouleh</b> تبولة traditional Middle Eastern salad made with freshly chopped parsley, quinoa, tomato, mint and onion 6.75 / VG, GF / 228 kcal</p>
	<p><b>Fattoush</b> فتوش light &amp; fresh mixed Lebanese house salad with pomegranate molasses dressing and crispy pitta 6.75 / VG, GFA / 145 kcal</p>	<p><b>Halloumi &amp; Figs</b> حلوم وتين with sweet rosewater, toasted pistachio nuts, garnished with rose petals 9.25 / V / 565 kcal</p>

## MEZZE MONDAYS

Choose any three, get the third one on us!\*  
Available every Monday from 3 pm to close

### THE FEAST وجبات

for a minimum of 2 people

35.00 per person

Sharing food is all about bringing people together, a time to connect & be enjoyed by everyone around the table. So we have created a sharing feast of all our favourite dishes.

### 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

### FLATBREADS

خبز حار

No meal is complete without bread to dip

### Warm Olive Oil Bread خبز مغرود

2.60 / VG / 241 kcal

### Za'atar & Garlic زعتر و ثوم

4.95 / VG / 524 kcal

### Spiced Lamb لحم

sprinkled with ground lamb and spices  
4.95 / 473 kcal

### Feta & Sumac جبنة فيتا

sprinkled with crumbled feta  
4.95 / V / 469 kcal

# LARGER PLATES

## أطباق كبيرة

### GRILLS مشاوي

<p><b>Mixed Grill</b> مشاوي selection of lamb kofta, chicken wings and chicken taouk served with Comptoir salad and vermicelli rice 19.65 / GFA / 1135 kcal</p> <p>• Make it large +5.00 •</p>	<p><b>Lamb Kofta</b> كفتة لحم grilled ground lamb, herbs, onion and spices served with Comptoir salad and vermicelli rice 17.50 / 761 kcal</p>	<p><b>Chicken Taouk</b> شيش طاووق marinated grilled chicken breast with garlic and fresh thyme served with Comptoir salad and vermicelli rice 16.75 / 683 kcal</p>	<p><b>Lamb Burger</b> كفتة لحم grilled kofta, Comptoir sauce, tomato, pickles and lettuce in a sesame bun, served with Batata Harra or fries 16.75 / 1073 kcal or 1139 kcal</p>
delicious with <i>Alamos City Malbec</i>			

## RICE BOWLS أرز

<p><b>Chicken Shawarma</b> شاورما دجاج shawarma spiced chicken, tomato, chickpea and herb scented rice topped with Comptoir sauce, pickled peppers and crispy onions 14.75 / 1135 kcal</p>	<p><b>Lamb Kofta</b> كفتة لحم grilled ground lamb, tomato, chickpea and herb scented rice topped with Comptoir sauce, pickled peppers and crispy onions 15.75 / 987 kcal</p>	<p><b>Falafel</b> فلافل crisp chickpea patties, tomato, chickpea and herb scented rice topped with tahina sauce, pickled peppers and crispy onions 13.75 / VG / 906 kcal</p>
--	--	--

## TAGINES طواجن

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

add a Za'atar & Garlic Flatbread +4.95

### Cauliflower & Chickpea قربييطوحمص

slow-cooked chickpeas and cauliflower with fragrant green zhug and coriander  
15.25 / VG, GFA / 635 kcal

### Chicken & Green Olive دجاج وزيتون

chicken, carrots, lemon confit and green olives  
16.75 / GFA / 382 kcal

### Lamb Kofta & Butter Bean كفتة لحم

spiced ground lamb, tomato & butter beans with mint yogurt sauce  
17.25 / GFA / 950 kcal

### Aubergine باذنجان

aubergine, tomato, onion and chickpeas  
15.25 / VG, GFA / 598 kcal

goes well with  
*Chateau Ksara Clos St Alphonse Rouge*

## SIDE DISHES

<p><b>Fries &amp; Garlic Dip</b> بطاطس مقليه 4.95 / VG / 594 kcal</p>	<p><b>Tabbouleh</b> تبولة 6.75 / VG, GF / 228 kcal</p>	<p><b>Steamed Couscous</b> كسكس 4.25 / VG / 365 kcal</p>
<p><b>Batata Harra</b> بطاطا حارة 5.95 / VG / 528 kcal</p>	<p><b>Fattoush</b> فتوش 6.75 / VG, GFA / 145 kcal</p>	<p><b>Vermicelli Rice</b> أرز 4.25 / VG / 364 kcal</p>
		<p><b>Quinoa with Olive Oil</b> كينوا 4.25 / VG, GF / 266 kcal</p>

## HOUSE SPECIALITIES أطباق الخاصة

### Roasted Salmon سلمون

slow-cooked spiced chickpea, tomato sauce, fragrant green zhug with citrus tahina and coriander  
19.45 / 827 kcal

### Mama Zohra Salad ماما زهرة

marinated grilled chicken, feta & Lebanese salad topped with crispy pitta & Mama Zohra Sauce  
14.95 / 551 kcal

### Spinach & Feta Börek بوراك

baked spinach, feta and onion filo pastry parcel served with Fattoush salad and spiced yogurt sauce  
16.75 / V / 896 kcal

### Falafel Salad فلافل

crisp chickpea patties & mixed Lebanese salad topped with crispy pitta & Mama Zohra Sauce  
14.75 / V / 747 kcal

## OPEN WRAP PLATTERS أطباق الساندويتشات

all served with hommos & Comptoir salad

### Chicken Taouk شيش طاووق

marinated grilled chicken breast with garlic sauce, pickled cucumber and tomato  
14.25 / 843 kcal

### Falafel فلافل

crisp chickpea patties with tahina, tomato, pickled turnips and parsley  
13.25 / VG / 1031 kcal

add Batata Harra +5.95 or Fries +4.95

### Halloumi جبن حلوم

marinated grilled halloumi with extra virgin olive oil, tomato & fresh mint  
13.75 / V / 1120 kcal

### Lamb Kofta كفتة لحم

spiced ground lamb with pickled cucumber, onion and tomato  
14.95 / 849 kcal