

DESSERTS حلويات

Chocolate Brownie براوني

warm date and tahina molasses spread, halva, rose petals, pistachios with vanilla ice-cream
6.50 / V

بقلاوة وشاي

Baklawa & Fresh Rose Mint Tea

selection of baklawa with fresh rose and mint infused sweet tea

6.95 / V

Baklawa Selection بقلاوة

sweet and crisp filo puff pastry pieces layered with nuts and honey
3.75 / 3 pieces / V

Baklawa Sandwich بقلاوة

vanilla ice cream sandwiched between sweet baklawa pieces, date and tahina molasses, pistachios and rose petals
7.50 / V

Apple Pie فطيرة التفاح

with vanilla labne and cinnamon
6.50 / V

ICE CREAM مثلجات

Vanilla فانيليا

VG

Chocolate شيكولاتة

GF

Pistachio فستق

GF

Pomegranate رمان

VG, GF

6.00 / 3 scoops

AFTER DINNER DRINKS

Espresso Martini	11.50
Passion Fruit Martini	12.00
Sambuca	5.00
Licor 43	5.00

non alcoholic

Mira Frozen	7.00
homemade frozen blended lemonade with fresh mint, lemon, lime and orange blossom.	
Libanese Mocktail	7.50
lime juice, sugar syrup, orange blossom, rose syrup and leymona	

.HOMEMADE. LEMONADES

عصائر الليمون

small 3.75 / regular 4.75

Toufaha Roza

apple, mint and ginger lemon and lime with rose syrup

Leymona

lemon and lime

HOT DRINKS مشروبات ساخنة

Coffee	3.25	Tea	Fresh Mint or Ginger Lemon Tea
Coffee with Milk	3.75	various flavours	3.75
Cappuccino	3.75	3.20	
Latte Macchiato	3.75		
Flat White	3.75		
Espresso	Single 3.25 Double 3.75		
Espresso Macchiato	3.50		
Extra Shot Espresso	0.60		

Fresh Rose Mint Tea

fresh rose and mint infused sweet tea
3.95

Lebanese Spiced Hot Chocolate

hot chocolate with steamed milk infused with tahina and sprinkled with halva
3.95

Hot Chocolate

3.50

Pastry Deal
Combine your hot drink with one of our pastries
7.50

Tahina & Date Molasses Latte

4.95

Coffee syrups are available for 0.75. Plant based milk alternatives are free. Please ask your server.

LIMITED EDITIONS إصدارات محدودة

Karfa Sangria White

fruity Lebanese white wine, blended with orange and a touch of cinnamon
glass 8.75 / jug 25.00

Karfa Sangria Red

fruity Lebanese red wine, blended with orange and a touch of cinnamon
glass 8.75 / jug 25.00

Fresh & Loaded Lemonades

zingy fresh fruit lemonades – choose from Toufaha, Roza or Leymona and add gin, vodka or rum
glass 9.50 / jug 26.50

non alcoholic

Orange & Cava 0%

orange juice, 0% cava and cinnamon
glass 8.50 / jug 24.50

DICTIONARY

Jawaneh Chicken wings cooked with coriander, garlic & lemon, served as part of a meze or starters.

Kofta Kofta is a Middle Eastern dish made from ground meat either chicken, lamb or beef mixed with onions, garlic & spices. The meat mixture is shaped into balls or patties, which are then grilled.

Halva A traditional Middle Eastern fudge-like confectionary sweet made with tahini (sesame seed paste), sugar, spices & nuts.

Harissa A chilli paste made from a variety of dried chilli peppers that are rehydrated then blended with olive oil, toasted spices & garlic.

Labneh Labneh is the Middle Eastern version of the Dutch "hangop". The yoghurt is strained in a sieve or cloth.

Molasses A thick syrup that people use as a sweetener. It is a byproduct of the sugar-making process and it comes from crushed sugar cane or sugar beets.

Shirazi Shirazi Salad, or Salad-e Shirazi, is a simple and bright Persian cucumber and tomato salad that's loaded with herbs and dressed in citrus and extra virgin olive oil.

Tahina A paste of crushed sesame seeds that is widely used in Middle Eastern cooking. Tahini is mixed with garlic, lemon juice, salt & thinned with water to form a runny sauce like texture.

Tajine Slow-cooked stew braised at low temperatures, resulting in tender meat and/or with aromatic vegetables & sauce. Traditionally cooked in a tajine pot.

Taouk Middle Eastern chicken cooked on skewers bathed in a marinade with yogurt, citrus, garlic & warm spices.

comptoirlibanais.com @comptoirlibanais

COMPTOIR LIBANAIS

FLAVOURS OF LEBANON, MIDDLE EAST & NORTH AFRICA

Ahlan Wa Sahlan - Welcome

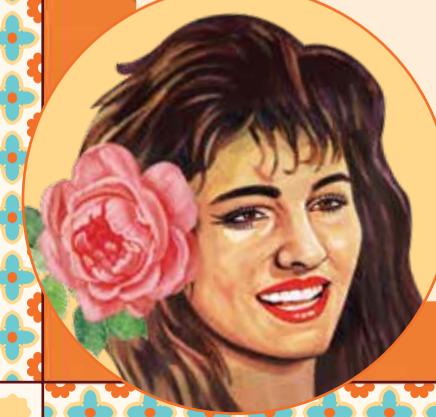
Comptoir Libanais was born from my love of Middle Eastern & North African food & culture, I always enjoy sharing food: food that's healthy, delicious and above all simple and colourful.

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

مصنوع للمشاركة

MEZZE TO SHARE مقبلات

We recommend 2-3 per person & our mezze dishes come out as they are ready.
Interested in our gluten free options? Please ask your server.

Lebanese Pickles مخلل لبناني
3.50 / VG, GF

Marinated Olives زيتون
4.50 / VG, GF

Roasted Almonds مكسرات
4.00 / VG, GF

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

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

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

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

Khiyar Bil Labne خيار باللبن
natural creamy yoghurt with cucumbar, mint,
garlic and olive oil
7.00 / V

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

Halloumi & Tomato حلوم وطماطم
served with vine tomatoes
8.00 / V

Marinated Jawaneh جوانح
grilled chicken wings with garlic, lemon and
pomegranate molasses
8.50

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

Fattoush فتوش
light and fresh mixed Lebanese house salad with
pomegranate molasses dressing and crispy pitta
6.00 / VG

One for when you can't decide...

طبق مقبلات

MEZZE PLATTER

hommos, baba ghanuj, tabbouleh,
falafel, khiyar bil labne, halloumi and
tomato, warm flatbread and pickles

• For One • 13.50 / V
• For Two • 24.95 / V

FROM THE OVEN. WARM BREADS

خبز حار

The perfect accompaniment to any dish

Warm Olive Oil Bread خبز زيتون
4.00 / VG

Za'atar & Garlic زعت و ثوم
5.00 / VG

Spiced Lamb لحم
sprinkled with ground lamb and spices
7.00

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

FEAST TO SHARE

31.50
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, khiyar bil labne, halloumi
and tomato, warm flatbread and pickles

LARGER PLATE choose from

Mixed Grill or Cauliflower & Chickpea Tagine or Roasted Salmon

Fresh Rose Mint Tea & Baklava one piece per person

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. Scan the QR-code for more information.

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan - (GF) Gluten Free - Chickpea

LARGER PLATES أطباق أكبر

GRILLS مشاوي served with Comptoir salad & vermicelli rice

add Batata Harra +6.00 or Fries +5.00

Mixed Grill مشاوي
selection of lamb kofta, marinated jawaneh
and shish taouk
22.50

Lamb Kofta كفتة لحم
grilled ground lamb, herbs, onion
and spices
18.50

Shish Taouk شيش طاووق
marinated grilled chicken breast
with garlic and fresh thyme
17.50

BURGERS برقر served with Batata Harra

Halloumi & Aubergine حلوم وياذنجان
grilled halloumi and aubergine, tomato, lettuce,
spicy tahina sauce served in a brioche bun
15.00 / V

Lamb Kofta كفتة لحم
grilled lamb kofta burger, spicy tahina sauce,
tomato, pickled cucumber, lettuce served in
a brioche bun
16.00

HOUSE SPECIALTY أطباق الخاصة

Roasted Salmon

slow-cooked spiced chickpeas, tomatoes sauce, fragrant green zhug with citrus tahina and coriander
19.50

WRAP PLATTERS أطباق الساندويتشات

all served with hommos & Comptoir salad

Lamb Kofta كفتة لحم
spiced ground lamb with hommos, pickled
cucumber, onion and tomato
14.00

Halloumi جبن حلوم
marinated grilled halloumi served with tomato,
kalamata olives, mint and za'tar
13.50 / V

Shish Taouk شيش طاووق
marinated grilled chicken breast with garlic
sauce, pickled cucumber and tomato
12.50

Falafel فلفل
crisp chickpea patties with tahina, tomato,
pickled turnips and parsley
11.95 / VG

add Batata Harra +6.00 or Fries +5.00

SALADS سلطات topped with crispy pitta & Mama Zohra Sauce

Mama Zohra ماما زهرة
marinated grilled chicken, feta & Lebanese salad
15.00

Falafel فلفل
crisp chickpea patties and mixed Lebanese salad
14.00 / V

RICE BOWLS وعاء الأرز

topped with tahina yoghurt & crispy onions

Chicken Shawarma
shawarma spiced chicken,
tomato and chickpea
flavoured rice
17.00

Lamb Kofta
grilled ground lamb, tomato
and chickpea flavoured rice
17.50

Falafel
crisp chickpea patties, tomato
and chickpea flavoured rice
16.50 / VG

TAGINES طواجن

slow-cooked stews served with vermicelli rice,
quinoa (+1.00) or couscous (+1.00)

Chicken & Green Olive دجاج وزيتو
chicken, carrots, lemon confit and green olives
16.50

Cauliflower & Chickpea قرنبيط وحمص
slow-cooked chickpeas and cauliflower with
fragrant green zhug and coriander
15.00 / VG

add a Za'atar & Garlic
Flatbread +5.00

SIDES

Fries & Garlic Dip
بطاطس مقلية
5.00 / VG

Batata Harra
بطاطا حارة
6.00 / VG

Tabbouleh
تبولة
6.00 / VG, GF

Fattoush
فتوش
6.00 / VG

Steamed Couscous كسكس
4.50 / VG

Vermicelli Rice أرز
4.00 / VG

Quinoa with Olive Oil كينوا
4.50 / VG



Please scan
the QR for
allergens &
calories