

# BREAKFAST

## الفطور الصباحي

### Signature Comptoir Breakfast

Fried egg seasoned with sumac or scrambled egg, turkey bacon, beef sausage, fried potatoes, za'atar-roasted mushroom and chargrilled tomato

**16.65** / 607 kcal

add sliced white bloomer toast with butter **1.95** / V / 357 kcal

**YALLAH!**

### Large Comptoir Breakfast

Two fried eggs seasoned with sumac or scrambled eggs, two rashers of turkey bacon, two beef sausages, fried potatoes, za'atar-roasted mushroom and chargrilled tomato

**18.45** / 906 kcal

add sliced white bloomer toast with butter

**1.95** / V / 357 kcal

### The Beiruty

Our classic and unique recipe hommos, crispy falafel, lightly spiced Yemen salsa, chickpeas, tahini, tomato and a pickle salad served with warm flatbread

**14.45** / V / 660 kcal

### Vegetarian Breakfast

Fried egg seasoned with sumac or scrambled egg, two vegetable sausages, spiced fried potatoes, za'atar-roasted mushroom and chargrilled tomato

**16.25** / V / 541 kcal

add sliced white bloomer toast with butter **1.95** / V / 357 kcal

Add Orange Juice **4.65** / 163 kcal

### Lebanese Vegan Breakfast

Two falafels, two vegetable sausages, spiced fried potatoes, za'atar-roasted mushroom, chargrilled tomato and hommos

**16.25** VG / 552 kcal

add sliced white bloomer toast with vegan spread **1.95** / VG / 301 kcal

### Avocado & Cherry Tomato on Toast

Mashed avocado, tomato, chilli, parsley, lemon juice and olive oil served on white bloomer toast

**10.75** / VG / 396 kcal

add fried egg **2.95** / V / 115 kcal

add falafel **2.10** / VG / 137 kcal

## THE EGGS

### Scrambled Egg & Feta

Scrambled eggs and crumbled feta cheese, parsley, tomato, za'atar and sumac, served on warm flatbread or toast

**10.95** / V / 596 kcal

### Shakshuka Egg & Feta **YALLAH!**

Fried egg in a slow-cooked tomato, red onion, pepper and garlic sauce, mixed with parsley and coriander, topped with crumbled feta and pickled chilli, served with warm flatbread

**14.95** / V / 468 kcal

### Scrambled Egg & Beef Sausage

Scrambled eggs, beef sausage and crumbled feta cheese finished with pomegranate seeds, parsley and sumac, served on warm flatbread or toast

**14.25** / 892 kcal

### Shakshuka Egg & Beef Sausage **YALLAH!**

Fried egg and beef sausage in a slow-cooked tomato, red onion, pepper and garlic sauce, mixed with parsley and coriander, topped with crumbled feta and pickled chilli, served with warm flatbread

**15.25** / 601 kcal

### Scrambled Egg & Smoked Salmon

Scrambled eggs, smoked salmon and crumbled feta cheese finished with pomegranate seeds, parsley and sumac, served on warm flatbread or toast

**15.25** / 702 kcal

### Shakshuka Egg & Smoked Salmon **YALLAH!**

Fried egg and smoked salmon in a slow-cooked tomato, red onion, pepper and garlic sauce, mixed with parsley and coriander, topped with crumbled feta and pickled chilli, served with warm flatbread

**16.25** / 544 kcal

## MEZZE

### Hommos

Smooth rich chickpea purée with tahina and lemon juice, served with warm flatbread

**7.95** / VG / 539 kcal

### Falafel

Chickpea patties, coriander, parsley, peppers, pickled turnips served with tahina sauce

**8.25** / VG / 372 kcal

## FRUIT JUICES

### Orange Juice

300ml / 163 kcal / **4.65**

### Apple Juice

300ml / 176 kcal / **4.65**

## ADDITIONAL ITEMS

Fried Egg v / 115 kcal

**2.95**

Turkey Bacon 95 kcal

**3.65**

Scrambled Egg v / 323 kcal

**2.95**

Mushrooms VG / 36 kcal

**2.35**

Beef Sausages 266 kcal

**3.65**

Tomato VG / 26 kcal

**1.95**

Veggie Sausages VG / 139 kcal

**3.55**

Batata Harra VG / 528 kcal

**6.95**

## BREAKFAST COCKTAILS

### Comptoir Bloody Mary

Vodka, pickled chilli, harissa and sumac spiced tomato juice

**13.25**

### Mimosa

A classic blend of prosecco and fresh orange juice

**13.25**

## HOT DRINKS

### Hot Chocolate

Hot chocolate with steamed milk

272 kcal / **4.75**

### Lebanese Spiced Hot Chocolate

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

613 kcal / **5.25**

### Americano

28 kcal / **3.95**

### Espresso

4 kcal, Single **3.45**

### Cappuccino

119 kcal / **4.65**

### Double Espresso

8 kcal, Dble **3.95**

### Latte

162 kcal / **4.65**

### Macchiato

19 kcal, Single **3.55**

### Flat White

84 kcal / **4.45**

### Double Macchiato

38 kcal, Dble **4.05**

### Mocha

240 kcal / **4.95**

### Teas

**3.65**

English Breakfast, Earl Grey, Peppermint, Camomile, Green

..... Alternative milk available. Please ask your server.....

## KID'S MENU

Available

### Food Allergy or Intolerance?

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. Adults need around 2,000 kcal a day.

### SYMBOL GUIDE:

(V) Vegetarian - (VG) Vegan - (DF) Dairy Free

# DRINKS

## COCKTAILS

### CLASSICS

- Espresso Martini** 13.25  
Smooth and intense. espresso, Ketel One vodka, coffee liqueur and vanilla
- Classic Mojito** 13.25  
Bacardi Carta Blanca rum, lime juice muddled with fresh lime and mint leaves
- Passion Fruit Martini** 13.25  
A modern classic. Ketel One vodka, blended with passion fruit and vanilla, served with a shot of Prosecco on the side
- Mimosa** 13.25  
A classic blend of Prosecco and fresh orange juice
- Pina Colada** 13.25  
A lighter version of the classic cocktail

### SPRITZ

- Aperol Spritz** 13.25  
Prosecco, aperol, soda water garnished with orange
- Blushing Spritz** 13.25  
Bombay Citron Pressé gin, rose lemonade with elderflower cordial and Prosecco
- Strawberry Bellini** 12.75  
Sparkling Prosecco with sweet strawberry purée
- Comptoir Bloody Mary** 13.25  
Vodka, pickled chilli, harissa and sumac spiced tomato juice

## WINES

### WHITE WINE

175ml / 250ml / Bottle

- Ksara Clos St Alphonse Blanc** - 13% / VG  
Zesty freshness, stone fruit with a long finish  
Bekaa Valley, Lebanon **8.85 / 11.25 / 28.95**
- Amodo Pecorino, Terre di Chieti** - 12% / VG  
Fresh, tropical notes on the nose, a delicate florality and an enticing minerality on the finish  
Abruzzo, Italy **8.15 / 10.95 / 27.95**
- Borsari Trebbiano Pinot Grigio** - 10.5% / VG  
Dry with citrus and apple fruit aromas, lovely freshness to the finish  
Puglia, Italy **8.85 / 11.25 / 28.95**

### RED WINE

175ml / 250ml / Bottle

- Ksara Clos St Alphonse Rouge** - 13.5% / VG  
Floral, ripe black cherries with a touch of spice  
Bekaa Valley, Lebanon **8.85 / 11.25 / 28.95**
- Castillo de Mureva Organic Tempranillo, Castilla** - 13%  
Deep cherry red, forest fruits, smooth and well-balanced with a long finish  
Castilla - La Mancha, Spain **8.85 / 11.25 / 28.75**

**.Homemade.**

## LEMONADES

our famous homemade lemonades, made every morning, using a combination of fresh juices, fruit and all natural ingredients

### Roomana

Pomegranate and orange blossom  
5.25 / 300ml / 102 kcal

### Roza

Lemon and lime with rose syrup  
5.25 / 300ml / 120 kcal

### Toufaha

Apple, mint and ginger  
5.25 / 300ml / 118 kcal

### Leymona

Lemon and lime  
5.25 / 300ml / 95 kcal

## MOCKTAILS

- Saffron Citrus Refresher** 6.95  
Fresh limes, fragrant saffron and zingy ginger beer
- Strawberry & Coconut Cooler** 6.95  
Strawberries and cream topped with rose lemonade garnished with rose petals and a mint crown

## SODAS

- Tutti Frutti Beiruty** 6.45  
Orange juice, peach, apple and homemade lemonade mingle with a touch of grenadine
- BEER & CIDER**
- Poretti** 4.8% Half 4.35 / Pint 7.65
- Beirut** 4.6% 330ml bottle 6.45
- Aspall Cyder** 5.5% 330ml bottle 7.25  
Crisp, delicate medium dry apple cyder
- Menabrea Zero** 0% 330ml bottle 6.25

## SOFT DRINKS

- Still Water** Small 3.05 / Large 5.45
- Sparkling Water** Small 3.05 / Large 5.45
- Coca-Cola** 3.95
- Fanta** 3.75
- Sprite** 3.75
- Diet Coke** 3.75
- Coke Zero** 3.75

## SPIRITS

- Bacardi Rum** 37.5% 25ml / 5.45
- Ketel One Vodka** 40% 25ml / 5.45
- Tanqueray London Dry Gin** - 47.3% 25ml / 5.45
- Arak du Chateau** - 53% 25ml / 5.45
- Jack Daniels** - 40% 25ml / 5.45

### Mixers

- Soda Water** 200ml / 3.35
- Tonic Water** 200ml / 3.35
- Light Tonic Water** 200ml / 3.35
- Ginger Ale** 200ml / 3.35
- Ginger Beer** 200ml / 3.35
- Rose Lemonade** 200ml / 3.35

## ROSÉ WINE

175ml / 250ml / Bottle

- Antonio Rubini Pinot Grigio Rosato IGT Pavia** - 10.5% / VG  
Refreshing rose with raspberry and strawberry flavours and a hint of vanilla  
Venezie, Italy **9.95 / 12.45 / 33.95**

All wines available in 125ml measures on request

## SPARKLING WINE

125ml / Bottle

- Le Altane Prosecco Extra Dry** - 11%  
Crisp, mouth-filling fizz with green apples and citrus notes  
Prosecco, Italy **10.25 / 39.75**

## From Lebanon, Middle East & North Africa with Love

Comptoir Libanais was born from my love of Middle Eastern and North African food and 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 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 and North Africa

The kind of food that brings people together.

Tommy Kibous  
xxx

**YALLAH!**

**IN A HURRY  
DISHES**

Served within 15 minutes

**SCAN HERE TO  
PLACE YOUR ORDER**

