

MADE FOR SHARING

## MEZZE TO SHARE

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

### Lebanese Pickles

4.50 / VG / 29 kcal

### Marinated Olives

4.75 / VG / 221 kcal

### Lentil Soup

hearty soup with lemon and zhug, served with warm flatbread

7.75 / VG / 386 kcal

### Halloumi Steak

marinated with rose water figs, toasted pistachios and rose petals

9.95 / V / 565 kcal

### Falafel

crisp chickpea patties, coriander and parsley finished with tahina sauce

8.25 / VG / 372 kcal / 3 pieces

### Lebanese Wings **YALLAH!**

slow-grilled chicken wings marinated in lemon, garlic and onion served with garlic sauce

8.65 / 456 kcal

### Cheese Sambousek

handmade pastry parcels filled with melted cheese and mint sauce

8.45 / V / 476 kcal / 3 pieces

### ● Hommos **YALLAH!**

Comptoir classic, using our unique recipe served with warm flatbread

7.95 / VG / 277 kcal

### Baba Ghanouj **YALLAH!**

smooth smoked aubergine and tahina dip served with warm flatbread

8.65 / VG / 283 kcal

### Feta & Pepper Dip **YALLAH!**

whipped red pepper and feta dip topped with rocket and toasted sunflower seeds served with warm flatbread (241 kcal)

8.75 / V / 256 kcal

**YALLAH!**

One for when you can't decide...

## MEZZE PLATTER

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

• For One • For Two •  
16.25 29.95

V / 793 kcal pp

goes well with  
*Borsari Trebbiano Pinot Grigio*

### Batata Harra

crispy roasted potatoes tossed with garlic, tomato, peppers, sumac and coriander with a kick of chilli

6.95 / VG / 528 kcal

### Rocket & Bulgar Salad

peppery rocket and bulgar tossed with tomatoes, crisp red onion, zesty citrus-sumac dressing

7.45 / V / 320 kcal

### Chicken Sambousek

handmade pastry parcels filled with chicken, sumac and caramelised onion with tahina sauce

9.45 / 202 kcal / 3 pieces

### Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, quinoa, tomato, mint and onion

7.95 / VG / 228 kcal

### Fattoush

light and fresh mixed Lebanese house salad with pomegranate molasses dressing and crispy pitta

7.65 / VG / 145 kcal

## FLATBREADS

No meal is complete without bread to dip

### Warm Olive Oil Bread

2.95 / VG / 241 kcal

### Za'atar & Garlic

5.25 / VG / 524 kcal

## SIDE DISHES

Choose your side dishes

### Fries & Garlic Dip

5.45 / V / 594 kcal

### Tabbouleh

traditional Middle Eastern salad

7.95 / VG / 228 kcal

### Fattoush

light and fresh mixed house salad

7.65 / VG / 145 kcal

### Batata Harra

crispy roasted potatoes with garlic, tomato, pepper, sumac and coriander

6.95 / VG / 528 kcal

### Rocket & Bulgar Salad

peppery rocket and bulgar tossed with tomatoes, crisp red onion, zesty citrus-sumac dressing

7.45 / V / 320 kcal

### 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

## GRILLS

### Mixed Grill

selection of lamb kofta, chicken wings and chicken taouk, served with Comptoir salad and vermicelli rice

21.95 / 1135 kcal

• Go Large for 5.00 •

## LARGER PLATES

### Lamb Kofta **YALLAH!**

grilled ground lamb, herbs, onion and spices, served with Comptoir salad and vermicelli rice

18.45 / 761 kcal

### Chicken Taouk **YALLAH!**

marinated grilled chicken breast with garlic and fresh thyme, served with Comptoir salad and vermicelli rice

18.25 / 683 kcal

### Chicken Shawarma **YALLAH!** Burger

shawarma spiced chicken, Comptoir sauce, tomato, pickles and lettuce in a sesame bun served with fries

17.45 / 1078 kcal

## SALADS

### Mama Zohra Salad

marinated grilled chicken, feta and Lebanese salad topped with crispy pitta and Mama Zohra Sauce

16.45 / 691 kcal

### Grilled Halloumi

marinated halloumi with peppery rocket and bulgar tossed with tomato, crisp red onion and zesty citrus-sumac dressing

16.95 / V / 900 kcal

## TAGINES

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

add a Za'atar & Garlic Flatbread +5.25

### Chicken & Green Olive

chicken, carrots, lemon confit and green olives

17.95 / 382 kcal

### Aubergine **YALLAH!**

aubergine, tomato, onion and chickpeas

16.95 / VG / 598 kcal

## OPEN WRAP PLATTERS

all served with hommos & Comptoir salad

add Batata Harra +6.95 or Fries +5.45

### Chicken Taouk

marinated grilled chicken breast with garlic sauce, pickled cucumber and tomato

16.25 / 875 kcal

### Falafel

crisp chickpea patties with tahina, tomato, pickled turnips and parsley

14.95 / VG / 1031 kcal

### Halloumi **YALLAH!**

marinated grilled halloumi with extra virgin olive oil, tomato and fresh mint

15.95 / V / 1120 kcal

### Lamb Kofta

spiced ground lamb with hommos, pickled cucumber, onion and tomato

17.25 / 849 kcal

## RICE BOWLS

### Chicken Shawarma

shawarma spiced chicken, tomato, chickpea and herb scented rice topped with Comptoir sauce, pickled peppers and crispy onions

17.25 / 974 kcal

### ● Falafel

crispy chickpea patties, tomato, chickpea and herb scented rice topped with tahina sauce, pickled peppers and crispy onions

15.95 / VG / 691 kcal

### Lamb Kofta

grilled ground lamb, tomato, chickpea and herb scented rice topped with Comptoir sauce, pickled peppers and crispy onions

17.95 / 779 kcal

## DESSERTS

### Baklawa Selection

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

6.75 / V / 548 kcal

### Orange & Almond Cake

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

7.95 / V / 699 kcal

### Mango Cheesecake

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

8.25 / 638 kcal

### Chocolate Brownie

served with a warm date and tahina molasses spread, topped with halva, rose petals, crunchy pistachios and a creamy scoop of vanilla ice cream

8.75 / V / 769 kcal

## ICE CREAM

### Vanilla

VG, DF / 163 kcal

### Pistachio

43 kcal

### Chocolate

35 kcal

### Rose

36 kcal

6.65 / choose 3 scoops in any combination of flavours



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 dish with (●) 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.

**YALLAH!**

## IN A HURRY DISHES

Served within 15 minutes

SCAN HERE TO  
PLACE YOUR ORDER



# 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

## LEMONADES

- Roomana**  
Pomegranate and orange blossom  
5.25 / 300ml / 102 kcal
- Toufaha**  
Apple, mint and ginger  
5.25 / 300ml / 118 kcal

- Roza**  
Lemon and lime with rose syrup  
5.25 / 300ml / 120 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

## FRUIT JUICES

- Orange Juice** 300ml / 163 kcal / 4.65
- Apple Juice** 300ml / 176 kcal / 4.65

## BEER & CIDER

- Poretts** 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

# WINES

## WHITE WINE

- Ksara Clos St Alphonse Blanc** - 13% / VG 175ml / 250ml / Bottle  
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

- Ksara Clos St Alphonse Rouge** - 13.5% / VG 175ml / 250ml / Bottle  
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

## ROSÉ WINE

- Antonio Rubini Pinot Grigio Rosato IGT Pavia** - 10.5% / VG 175ml / 250ml / Bottle  
Refreshing rose with raspberry and strawberry flavours and a hint of vanilla  
Venezie, Italy 9.95 / 12.45 / 33.95

## SPARKLING WINE

- Le Altane Prosecco Extra Dry** - 11% 125ml / Bottle  
Crisp, mouth-filling fizz with green apples and citrus notes  
Prosecco, Italy 10.25 / 39.75

## HOT DRINKS

- Hot Chocolate** 272 kcal / 4.75  
Hot chocolate with steamed milk
- Lebanese Spiced Hot Chocolate** 613 kcal / 5.25  
Hot chocolate with steamed milk infused with tahina and sprinkled with halva
- Americano** 28 kcal / 3.95
- Cappuccino** 119 kcal / 4.65
- Latte** 162 kcal / 4.65
- Flat White** 84 kcal / 4.45
- Mocha** 240 kcal / 4.95
- Espresso** 4 kcal, Single 3.45
- Double Espresso** 8 kcal, Dble 3.95
- Macchiato** 19 kcal, Single 3.55
- Double Macchiato** 38 kcal, Dble 4.05
- Teas** 3.65  
English Breakfast, Earl Grey, Peppermint, Camomile, Green

Alternative milk available. Please ask your server

## Fresh Rose Mint Tea

Fresh rose and mint infused sweet tea  
3.95 / (60 kcal)

# COMPTOIR LIBANAIS

## FLAVOURS OF LEBANON, MIDDLE EAST & NORTH AFRICA

### Ahlan Wa Sahlan - Welcome

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 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 and North Africa.

The kind of food that brings people together.

Founder *Tony Kitous xxx*

