

The Comptoir Feast

32.50
per person

for a minimum of 2 people

MEZZE PLATTER to share

Hommos, Baba Ghanuj, Tabbouleh, Cheese Sambousek, Falafel, Natural Labné, Warm Flatbread, Marinated Olives & Pickles / V

LARGE PLATES please choose one pp

Lamb Kofta Grill

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

Chicken Kofta Burger

grilled chicken kofta burger, Comptoir sauce, tomato, pickled cucumber, lettuce served in a sesame bun served with fries

Mixed Grill +5.00

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

Chicken & Green Olive Tagine

slow-cooked chicken, carrots, lemon confit & green olives served with couscous, vermicelli rice, or quinoa

Aubergine & Chickpea Tagine / VG

slow-cooked aubergine, tomato, onion & chickpeas served with couscous, vermicelli rice, or quinoa

with

Prosecco, Simpatico

a smooth, fresh and well balanced sparkling wine

non-alcoholic alternative available - please ask your waiter



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

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



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Comptoir FEAST

a taste of Comptoir, served
with a complimentary drink

COMPTOIR
LIBANAIS