

SOUFRA

KOL W SHKOR VEGAN – GLUTEN FREE OPTION 19.0

A lebanese tasting plate for one. Includes your choice of 1 grill, traditional hummus, tabouleh salad, rice, falafel, pickles & Lebanese bread

SOUFRA FOR 2 VEGAN – GLUTEN FREE OPTION 46.0

Your choice of 4 items from the grill served with traditional hummus, Beirut labneh, tabouleh salad, falafel pieces, rakakat jibneh & Lebanese bread

SOUFRA FOR 3 OR MORE VEGAN – GLUTEN FREE OPTION 25.0 p/p

Your choice of 2 items from the grill per person, accompanied with the chefs choice of sides including salad, small hot & cold mezze plates & Lebanese bread

For large group bookings we require you to select one of the 3 options from our banquet menu, to makes things easier for you, we have 3 different price options, you select and we serve, any dietary requirements just let us know. Ask us for more information.

Credit card details are taken for large groups \$10 p/p for no show or late cancellation.

HELWAYAT SOMETHING SWEET

BAKLAVA 1 pc – 3.0

4pc – 6.0

TURKISH DELIGHT 1 pc – 2.0

4pc – 6.0

MAMOUL 4.5

Pistachio / Date / Walnut

DINE IN OR TAKE AWAY

--- FULLY LICENSED

518 LITTLE BOURKE
TENANCY 1-3
(REAR OF BUILDING)

☎ 03 9939 9119

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WRAPS + TABLIEH

Enjoy your favourite wrap by itself or as a tablieh. Our tablieh include a wrap, chips & a salad with a dip to match.

	W	T
FALAFEL <small>VEGAN</small> House made falafel, lettuce, parsley, tomato, radish, mint, pickles & tahini	10.0	16.0
SHISH TAWOUK Tender chicken fillet, marinated in lemon juice, tomato, olive oil & aromatic spices. Filled with garlic toum, pickles, lettuce & tomato.	12.0	18.0
LAHMEH Lamb fillet marinated with olive oil, lemon, paprika & 7 spice. Served with hummus, pickles, parsley, onion & sumac	13.0	19.0
KAFTA Spiced minced beef with hummus, pickles, parsley, onion & sumac	12.0	18.0
HALLOUMI Grilled halloumi with cherry tomato, cucumber, mint, zucchini, basil pesto & olive oil	12.0	18.0
LAMB SHAWARMA Spiced slow cooked lamb shoulder, with pickles, parsley, red onion, tahini & pomegranate molasses	13.0	19.0
CHICKEN SHAWARMA Spiced slow cooked chicken thigh, with pickles, lettuce, tomato, toum & pomegranate molasses	13.0	19.0
MIXED SHAWARMA Slow cooked chicken thigh & spiced slow cooked lamb shoulder, served with your choice of the lamb shawarma base or the chicken shawarma base	14.0	20.0

COLD MEZZA

All dips are served with lebanese bread, gluten free bread available

TRADITIONAL HUMMUS <small>VEGAN – GLUTEN FREE OPTION</small> Chickpea dip with tahini & lemon	7.0
HUMMUS FIG & WALNUT <small>VEGAN – GLUTEN FREE OPTION</small> Hummus with dried figs, toasted walnuts & pomegranate	9.0
BEIRUT LABNEH <small>GLUTEN FREE OPTION</small> Traditional labneh with red capsicum, cucumber, mint & olive oil	6.0
BABA GHANOIJ <small>VEGAN – GLUTEN FREE OPTION</small> Chargrilled eggplant dip with tahini & lemon	8.0
BEETROOT BABA GHANOIJ <small>VEGAN – GLUTEN FREE OPTION</small> Roast beetroot & chargrilled eggplant dip with tahini & lemon	8.0
TRIO OF DIPS <small>VEGAN – GLUTEN FREE OPTION</small> Selection of 3 dips. Served with lebanese bread & pickles.	17.0

HOT MEZZA

FALAFEL PIECE <small>VEGAN – GLUTEN FREE</small> Lightly fried chickpea balls with onion & traditional lebanese spices. Served with tahini, pickled turnip & parsley	2.5 p/pc
SAHEN FOUL <small>VEGAN – GLUTEN FREE OPTION</small> Chickpea and fava beans. Served with lettuce, cucumber, tomato, olives, mint, radish & pickles	12.0
ROAST CAULIFLOWER <small>VEGAN – GLUTEN FREE</small> Roast cauliflower with zaatar. Served with a smoked chermoula & eggplant dip	11.0
WARAK AREESH <small>VEGAN – GLUTEN FREE</small> Vine leaves filled with basmati rice, parsley, tomato, onion, lemon juice & olive oil	2.0 p/pc
KIBBEH Minced beef and bulgur shell, filled with lamb, onion & lebanese spices	5.0 p/pc
VEGETARIAN KIBBEH Roast pumpkin, lebanese spices, mixed vegetable & chickpea	4.5 p/pc
RAKAKAT JIBNEH Pastry cigars filled with mozzarella, feta, cheddar cheese & thyme	3.0 p/pc
JAWANEH <small>GLUTEN FREE</small> Spiced chicken wings with 7 spice, lemon & coriander	9.0
SOUJOUK <small>GLUTEN FREE</small> Spicy lebanese beef sausage served with a tomato, onion, red capsicum & pomegranate molasses	9.0
HUMMUS AWARMA <small>GLUTEN FREE</small> Traditional hummus with spiced lamb, pomegranate molasses, toasted almonds & olive oil	14.0
BATATA HARRA <small>VEGAN – GLUTEN FREE</small> Fried potato cubes with coriander garlic & mixed spices	7.0
FRIES <small>VEGAN – GLUTEN FREE</small> Potato fries served with cajun spices	5.0
LEBANESE RICE Basmati rice with vermicelli noodles, onion, toasted almonds	6.0
HALLOUMI FRIES <small>GLUTEN FREE</small> Fried halloumi chips served with tahini, mint, lemon & pomegranate molasses	11.0
T.S.P TAHINI SNACK PACK <small>VEGAN OPTION – GLUTEN FREE</small> Spiced fries with your choice of shawarma meats or falafel served with pomegranate molasses & tahini sauce add spiced mixed cheeses	14.0 +1.50

SALADS

TABOULEH <small>VEGAN</small> Finely chopped parsley, mint, onion, tomato, olive oil, lemon juice & burghul add a Shish Tawouk or Halloumi or Kraides skewer add 2x Falafel	sml – 7.0 lrg – 13.0 + 6.0 + 4.0
FATTOUSH <small>VEGAN – GLUTEN FREE OPTION</small> Cherry tomato, lebanese cucumber, red capsicum, mint, parsley, radish, lebanese bread crisps, zaatar & sumac, served with vinaigrette dressing add a Shish Tawouk or Halloumi or Kraides skewer add 2x Falafel	sml – 7.0 lrg – 13.0 + 6.0 + 4.0
FALAFEL SALAD <small>VEGAN – GLUTEN FREE</small> Crunchy falafel, pickled cabbages, sprouted lentils, apple, pickled turnip & cucumber, toasted sesame seeds, radish, parsley & mint.	14.0
LEBANESE CAULIFLOWER SALAD <small>VEGAN – GLUTEN FREE</small> Pickled cauliflower, chargrilled baba ghanouj, green lentils, parsley, toasted almonds, currants & pomegranate.	15.0
SAHEN KHODRA <small>VEGAN – GLUTEN FREE</small> Traditional lebanese palate cleanser. Plate of fresh lettuce, cucumber, tomato, lebanese olives, mint, radish & pickles	8.0
FALAFEL BOWL <small>VEGAN – GLUTEN FREE OPTION</small> Served with khodra, tahini & lebanese bread	3 pieces 13.0 6 pieces 18.0 12 pieces 32.0

GRILLS

SHISH TAWOUK <small>GLUTEN FREE</small> Tender chicken fillet skewer marinated in lemon juice, tomato, olive oil & aromatic spices. Served with garlic toum dip.	7.0
LAHMEH <small>GLUTEN FREE</small> Lamb fillet skewer marinated with olive oil, lemon, paprika & 7 spice. Served with hummus	8.0
KAFTA <small>GLUTEN FREE</small> Minced beef skewer with parsley, onion & spices Served with hummus dip	7.0
HALLOUMI <small>GLUTEN FREE</small> Grilled halloumi skewer. Served with baba ghanouj dip	7.0
KRAIDES <small>GLUTEN FREE</small> Grilled prawns marinated with garlic & lemon. Served with a chilli mayo dip	7.0
VEGETABLE <small>VEGAN – GLUTEN FREE</small> Grilled seasonal vegetables. Served with baba ghanouj dip	6.0
LAMB SHAWARMA BOWL <small>GLUTEN FREE</small> Slow cooked lamb shoulder spiced with pomegranate molasses & tahini	8.0
CHICKEN SHAWARMA BOWL <small>GLUTEN FREE</small> Slow cooked chicken thigh spiced, with pomegranate molasses & tahini	8.0