

SOUFRA

<p>KOL W SHKOR <small>VEGAN - GLUTEN FREE OPTIONS -\$150</small></p> <p>A lebanese tasting plate for one. Includes your choice of 1 grill, traditional hummus, tabouleh salad, rice, falafel, pickles & Lebanese bread</p>	19.0
<p>SOUFRA FOR 2 <small>VEGAN - GLUTEN FREE OPTIONS -\$150</small></p> <p>Your choice of 4 items from the grill served with traditional hummus, Beirut labneh, tabouleh salad, falafel pieces, rakakat jibneh & Lebanese bread</p>	48.0
<p>SOUFRA FOR 3 OR MORE</p> <p><small>VEGAN OPTION - GLUTEN FREE OPTION -\$150</small></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</p>	26 p/p

For group bookings of 8 or more we require you to order from our set menu options. Please ask your server for more details.

Deposits are taken for large groups \$10pp for no show or late cancellation.

HELWAYAT
SOMETHING SWEET

<p>BAKLAVA</p>	<p>1 pc - 3.0 4 pc - 9.0</p>
<p>TURKISH DELIGHT</p>	<p>1 pc - 2.0 4 pc - 6.0</p>
<p>MAMOUL BISCUIT Pistachio / Date / Walnut</p>	<p>4.5</p>



TAHINI
LEBANESE DINER





DINE IN OR TAKE AWAY



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



COLLINS SQUARE
SHOP 37A, TOWER 4
727 COLLINS STREET
DOCKLAND VIC




FULLY LICENSED

03 9939 9119
INFO@TAHINILEBANESEDINER.COM.AU
TAHINILEBANESEDINER.COM.AU

FOLLOW US

 TAHINI_MELBOURNE 



ASK US ABOUT CATERING



CATERING@TAHINILEBANESEDINER.COM.AU

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
KAFTA Spiced minced beef with hummus, pickles, parsley, onion & sumac	12.0	18.0
LAHMEH Lamb fillet marinated with olive oil, lemon, tomato, paprika & 7 spice. Served with hummus, pickles, parsley, onion & sumac	13.0	19.0
HALLOUMI Grilled halloumi with cherry tomato, cucumber, mint, basil pesto & olive oil	12.0	18.0
LAMB SHAWARMA Spiced slow cooked chicken thigh , with pickles, lettuce, tomato, toum & 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 served with lebanese bread. Gluten free bread available +\$1.5

TRADITIONAL HUMMUS <small>VEGAN - GLUTEN FREE OPTION</small> Chickpeas, tahini & lemon. Served with Lebanese bread	8.0
HUMMUS FIG + WALNUT <small>VEGAN - GLUTEN FREE OPTION</small> Hummus with dried figs, toasted walnuts & pomegranate	10.0
BEIRUT LABNEH <small>GLUTEN FREE OPTION OPTION</small> Traditional labneh with red capsicum, cucumber, mint & olive oil	8.0
BABA GHANOUJ <small>VEGAN - GLUTEN FREE OPTION</small> Chargrilled eggplant dip with tahini & lemon.	9.0
BEETROOT BABA GHANOUJ <small>VEGAN - GLUTEN FREE OPTION</small> Roast beetroot & chargrilled eggplant dip with tahini & lemon	9.0
TRIO OF DIPS <small>VEGAN - GLUTEN FREE OPTION</small> Selection of 3 dips served with Lebanese bread & pickles.	18.0

HOT MEZZA

FALAFEL <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	14.0
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 & burghul 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
BATATA HARRA <small>VEGAN - GLUTEN FREE</small> Fried potato cubes with coriander garlic & mixed spices	8.0
SOUJOUK Spicy Lebanese beef sausage. Served with tomato, onion, red capsicum & pomegranate molasses	10.0
HUMMUS AWARMA Traditional hummus with spiced lamb, pomegranate molasses, toasted almonds & olive oil.	16.0
FRIES Potato fries served with cajun spices	7.0
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 & pomegranate.	12.5
T.S.P TAHINI SNACK PACK <small>GLUTEN FREE</small> Spiced fries with your choice of shawarma meats, served with pomegranate molasses & tahini sauce. add spiced cheeses	15.0 + 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 & 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 cabbage, apple sticks, 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.	18.0
SAHEN KHODRA <small>VEGAN - GLUTEN FREE</small> Lettuce, cucumber, tomato, olives, mint, radish & pickles	8.0
FALAFEL BOWL <small>VEGAN - GLUTEN FREE OPTION</small> Served with khodra, tahini & lebanese bread.	3 pieces 12.5 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	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 lamb skewer with parsley, onion & spices. Served with hummus	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 SHARWARMA BOWL <small>GLUTEN FREE</small> Slow cooked lamb shoulder spiced with pomegranate molasses & tahini	8.0
CHICKEN SHARWARMA BOWL <small>GLUTEN FREE</small> Slow cooked chicken thigh spiced, with pomegranate molasses & tahini	7.0