



DIPS - \$9 GFOA
Served with bread

Labne
Strained yogurt topped with olive oil and dried mint.

Hummus
Blended chickpeas, tahini sauce, lemon and olive oil.

Baba ghanouj
Smoked eggplant, garlic, tahini, lemon and olive oil.

Laban & cucumber
Yogurt mixed with diced cucumber, mint and garlic.

Garlic
Creamy garlic dip.

TRIO OF DIPS - \$15
Served with bread
Hummus, baba ghanouj, labne.

COLD MEZZA

Vine leaves - \$12 V+ GF
Rolled vine leaves stuffed with rice, tomato, onion, parsley and spices cooked with olive oil and lemon juice (6pc).

Musakaa - \$12 V+ GF
Fried eggplant cooked with capsicum, garlic, onion and tomato.

Kebbeh (served raw) - \$20
Lamb finely minced and mixed with bulgur and spices. Served with Lebanese bread, fresh mint and onion.

Hummos Awarma - \$15 GF
Hummos mixed with marinated lamb and spices.

Mixed olives - \$12 V+ GF
Marinated olives with pickle.

HOT MEZZA

Safiha meat - \$12
Oven baked pastries with minced lamb, parsley, tomato, onion, capsicum, herbs and spices (4pc).

Kibbeh (fried) - \$12
Minced meat with onion and spices stuffed inside a blend of fresh kibbe meat and burghul, deep fried (4pc).

Sambousek - Meat - \$12
Fried pastry pockets filled with minced meat, onion and spices (4pc).

Sambousek - Cheese - \$12 V
Fried pastry pockets filled with three cheeses and parsley (4pc).

Fatayer spinach - \$12 V
Finely chopped spinach with onion and sumac dressed with lemon juice and olive oil (4pc).

Aranabeet - \$15 V+ GF
Cauliflower pieces, lightly fried and served with Lebanese sauce.

Falafel - \$12 V+ GF
Traditional vegetarian croquettes made from chickpeas, fresh garlic, herbs and our secret spice mix served with tahini sauce (4pc).

Batata Khara - \$12 V+ GF
Deep fried potatoes tossed with pan fried coriander, mild chilli, fresh garlic and lemon juice.

Halloumi - \$15 V
Fried halloumi strips served with lemon juice (6pc).

Chicken wings - \$15 GF
Pan friend wings with garlic butter, lemon juice and coriander (6pc).

Sujuk - \$15 GF
Spicy sausages.

For any dietary requirements please speak to our friendly staff.

V+ - vegan
V - vegetarian
GF - gluten free
GFOA- gluten free option available

PLATES

Chicken Shawarma - \$22 GFOA
Marinated chicken strips served on a salad with parsley & onion with baba ghanoush, garlic sauce and rice.

Add extra serving of chicken - \$8

Lamb Shawarma - \$22 GFOA
Marinated lamb strips served on a salad of parsley and onion with hummus, tahini and rice.

Add extra serving of lamb - \$10

Veggie - \$22 V+ GFOA
Vine leaves, Falafel (1pc), hummus, baba ghanoush, salad, moussaka and rice, fatayer (1pc).

BBC - Beirut Bazaar specialty chicken - \$20
Fried, Lebanese spice coated chicken served with chips and coleslaw.

Mixed Grill - \$25 GFOA
Chicken shawarma, Lamb shawarma, Chicken wings, Kafta meshwi, salad, served with rice served with hummus and garlic.

Beirut Bazaar - Platter for two - \$60
Assortment of dips, shawarma mix, hot mezze, chicken wings, Kafta skewers, rice and salad.

Platter for four - \$200 - chef special
Assortment of dips, rice, salad, Shawarma mix, kafta skewer and chicken wings.

THE GRILL

Grilled marinated skewers served with complimentary bread and sauce.

Shish Tawook (per skewer) - \$8 GFOA
Marinated chicken breast.

Lahim meshwi (per skewer) - \$8
Marinated lamb fillet.

Kafta meshwi - \$8
Marinated minced lamb with spices, onion and parsley.

SIDES

Bowl of Chips - \$8 GF V+

Rice - \$5 GF V+

Extra Bread - \$2

DESSERTS

Assortments of desserts available. Enquire with staff.

SALADS

Fattoush - \$15 V+ GFOA
Mixed lettuce, tomato, radish, parsley, shallots and crispy deep fried Lebanese bread. Dressed with pomegranate molasses, fresh lemon juice, garlic and olive oil.

Tabouli - \$15 GF V+
Finely chopped parsley, tomato, onion, cucumber, mint dressed with lemon juice and olive oil.

Halloumi salad - \$15 V
Halloumi served on a salad of mixed greens, tomato and avocado, served with a lemon juice dressing.

Falafel salad - \$15 GF V+
Falafel, mixed leaves and tahini sauce.

Coleslaw salad - \$9
Shredded cabbage and carrot with Mediterranean dressing.

Add:
Shish tawook - \$8 | Lahim meshwi - \$8 | Kafta - \$8

LUNCH

Available till 5pm. All served with Chips.

Flat Bread - \$15
Kelage | Haloumi with mint, tomato and olive oil.
Arayess | Minced meat marinated with herbs and spices.

Wraps - \$15
Falafel • Kafta • Chicken Shawarma • Lamb Shawarma • Sujuk



BEIRUT BAZAAR

DRINKS

Espresso	\$4
Long Black	\$4
Latte	\$4.50
Piccolo	\$4
Cappuccino	\$4.50
Flat white	\$4.50
Macchiato	\$4
Mocha	\$5
• Extra shot	0.60c
• Almond / Soy/ Lactose free	\$1
• Vanilla / caramel syrup	\$1
• Decaf - free	
Chai Latte	\$5

Dirty Chai	\$5.50
Premium teas	\$4
• English breakfast	
• Green	
Hot Chocolate	\$5
Iced Long Black	\$5
Iced Latte	\$5.50
Lebanese Tea - \$4 glass, \$12 pot for 4	
Lebanese pot of Coffee	\$8
(serves 2 - 4)	
Still Water	
• 800ml	\$6.50
• 375ml	\$4.50

Sparkling Water	
• 800ml	\$6.50
• 375ml	\$4.50
Soft Drinks	\$4
Lemon , Lime, Bitters	\$5
Ginger beer	\$5
Charlies Bottled juice	\$5
Charlies Bottled Smoothies	\$5.50

ALCOHOL

Lebanese Arak

• Glass	\$10
• Jar	\$60
• Bottle	\$150

Vodka

• Vodka O	\$9
• Ketel One	\$9
• Ketel One Grapefruit and Rose	\$10
• Ciroc	\$11
• Grey Goose	\$11
• Belvedere	\$11

Gin

• Tanqueray	\$9
• Gordon's Pink Gin	\$9
• Jinzu	\$11
• Ink	\$12
• Hendicks	\$12

Rum

• Bundaberg	\$9
• Captain Morgan Spiced	\$10
• Bundaberg Small Batch	\$11
• Ron Zacapa 23	\$16

Tequila

• El Jimador	\$9
• Don Julio Blanco	\$14
• Don Julio Reposado	\$16
• Don Julio Anejo	\$18

Whiskey

• Johnnie Walker Black	\$10
• Jameson Irish	\$10
• Glenfiddich 12yo	\$12
• Chivas 12yo	\$12
• Macallan 12yo	\$18
• Johnnie Walker Blue	\$28

American Whisky

• Jack Daniels	\$10
• Jim Beam	\$10
• Makers Mark	\$12

Aperitif, Cognac & Digestives

• Aperol	\$9
• Campari	\$9
• Pimm's	\$9
• Sweet Vermouth	\$9
• Hennessy VSOP	\$14
• Hennessy XO	\$34

Liqueur

• Cointreau	\$10
• St Germain	\$12
• Kahlua	\$9
• Baileys	\$9
• Disaronno Amaretto	\$9
• Chambord	\$10
• Fireball	\$10

Tap Beers Schooner

• Peroni	\$8
• Great Northern	\$8

Bottled Beers

• Almaza	\$12
• Corona	\$10
• Asahi	\$12
• Green Beacon Wayfarer Pale Ale	\$12
• Balter Captain Sensible	\$10
• Cascade Light	\$8
• Brookvale Union	\$10