



EL-PHOENICIAN WELCOMES YOU

El-Phoenician derives its menu from the Phoenician way of life; a feast of plenty that is meant to be shared.

With that in mind, we've created banquets and platters that compliment our abundant a la carte menu.

Experience a culinary journey that takes you through a traditional mezza, salads, grills, and seafood - all spiked with robust Middle Eastern flavours and spices.

El-Phoenician welcomes you!

**ENJOY YOUR MEAL!
SAHTEYN**



DIPS

Chickpea Dip <i>Hummus</i> Chickpeas, tahini, lemon juice, olive oil, paprika	13
Yoghurt Dip <i>Labne</i> Home-made yoghurt, olive, mint	9
Eggplant Dip <i>Baba Ganouje</i> Chargrilled eggplant, tahini, lemon juice, sumac	17
Garlic & Chilli <i>Toum & Har</i> Garlic paste, chilli & tomato paste, fresh chilli, parsley, olive oil	14
Mixed Dips Labne, hummus, chilli, garlic	19/32
Lamb with Hummus <i>Awarma</i> Lamb shawarma, hummus, pine nuts	22

SALADS

Traditional Parsley Salad <i>Tabouli</i> Parsley, tomatoes, shallots, crushed wheat, mint, lemon juice, olive oil	19
Garden Salad <i>Fatoush</i> Tomatoes, cucumber, lettuce, radishes, parsley, onion, mint, grilled bread, lemon, pomegranate molasses, olive oil	24
Rocket Salad <i>Jirjir</i> Rocket, sun-dried tomatoes, Spanish onion, parmesan, seeded mustard dressing	18
Marinated Pickles <i>Kabees</i> Pickled turnips, pickled cucumbers, whole chillies, olives, radishes	19

CHEESES

Spicy Aged Cheese <i>Shankleesh</i> With lettuce, tomatoes, shallots, pomegranate seeds, olive oil	16
Grilled Haloumi <i>Hulum</i> With rocket, tomatoes, balsamic glaze	22
Feta <i>Fitana</i> With lettuce & tomatoes	15
Spinach Pastry <i>Spenieh</i> Sautéed spinach, onion, mixed cheese, wrapped in delicate pastry	12/22
Cheese Pastry <i>Sambousek Jebne</i> Mixed cheese wrapped in delicate pastry	10/18

VEGETARIAN

Sautéed Green Beans <i>Loubyeh</i> With tomato jus & traditional Middle Eastern spices	19
Lentils & Rice <i>Mjadarra</i> Slow cooked lentils, rice, caramelised onion	19
Potato Coriander <i>Batata-b-kizibra</i> Fried potatoes, garlic, coriander	17
Cauliflower <i>Arnabeet</i> Lightly fried cauliflower, pickles, tahini	19
Sliced Eggplant <i>Albadbinjan</i> Lightly fried eggplant, coriander, garlic	19
Vine Leaves <i>Warak Arish</i> Vine leaves, rice, Middle Eastern spices	22
Chickpea Croquettes <i>Falafel</i> Chickpeas, broad beans, onion, garlic, herbs, spices, pickles, tahini	12/22

TRADITIONAL MEZZE

Lamb Shells <i>Kibbeh Maklieh</i> Minced lamb, pine nuts, onion, wrapped in a lamb & crushed wheat shell	12/22
Lamb Pastry <i>Sambousek</i> Minced lamb, pine nuts, onion, wrapped in delicate pastry	12/22
Lamb Tartare <i>Kibbeh Nayyeh</i> Raw tender lamb mince, crushed wheat, Spanish onion, mint, chilli, radishes, olive oil (On availability)	27
Lamb Sausage <i>Makanek</i> Traditional Lebanese sausages, onion, tomatoes, lemon juice	27
Chicken Wings <i>Jawaneh</i> With five spice, chilli, sesame seeds	23

SHAWARMA

(Served on a sizzling plate, with pickles & tahini)

Chicken With nutmeg, yoghurt, onion, herbs, spices	32
Lamb With onion, herbs, spices	34
Combination Chicken & lamb shawarma	36

TRADITIONAL GRILLS

(Includes; grilled vegetables, potato coriander, garlic sauce)

Minced Lamb <i>Kafta</i> Premium lamb mince, parsley, herbs, onion	32
Skewered Chicken <i>Shish Taouk</i> With Middle Eastern spices, tomato purée, capsicum purée, garlic	34
Skewered Lamb <i>Shish Kebab</i> With traditional Middle Eastern spices	36
Quail <i>Yamam Mashwi</i> Garlic, mixed herbs, lemon, olive oil	34

SEAFOOD

Oysters <i>Maḥār</i>	
Natural (Half dozen/Dozen)	24/38
Kilpatrick (Half dozen/Dozen)	26/40
Salt & Pepper Squid <i>Hibaar</i> With a tapioca-crust, lemon, aioli	22
Sizzling Prawns <i>Aradis</i> Tiger prawns, tomato jus	28
Barramundi <i>Samke</i> With rice, blanched asparagus, lemon butter sauce	32
King Prawns <i>Aradis</i> Choice of chilli or garlic dressing, with lemon butter sauce	48
Chilli Fish <i>Samke Harra</i> With spicy tahini sauce, mixed nuts, rocket salad	32

PLATTERS

(Minimum 2 people)

Vegetarian

54 per person

Mixed dips, tabouli, mixed pickles, potato coriander, sautéed green beans, fried cauliflower, chickpea croquettes, lentils & rice, spinach pastries & grilled vegetables

Meat & Poultry

59 per person

Mixed dips, tabouli, mixed pickles, lamb sausages, chicken wings, minced lamb, skewered chicken, skewered lamb, potato coriander, traditional garlic & chilli paste

Combination

75 per person

Mixed dips, rocket salad, mixed pickles, natural oysters, salt & pepper squid, garlic king prawns, prawn twists with garlic & aioli sauce, followed by a platter of skewered chicken, skewered lamb, potato coriander, traditional garlic & chilli paste

BANQUETS

(Minimum 4 people)

ROCHE

64 per person

A banquet suitable for meat lovers

Feta *Fitana* With lettuce & tomatoes

Bread Fresh & crisp bread

Marinated Pickles *Kabees* Pickled turnips, pickled cucumbers, whole chillies, olives, radishes

Chickpea Dip *Hummus* Chickpeas, tahini, lemon juice, olive oil, paprika

Eggplant Dip *Baba Ganouje* Chargrilled eggplant, tahini, lemon juice, sumac

Yoghurt Dip *Labne* Home-made yoghurt, olive, mint

Garlic & Chilli *Toum & Har* Garlic paste, chilli & tomato paste, fresh chilli, parsley, olive oil

Traditional Parsley Salad *Tabouli* Parsley, tomatoes, shallots, crushed wheat, mint, lemon juice, olive oil

Rocket Salad *Jirjir* Rocket, sun-dried tomatoes, Spanish onion, parmesan, seeded mustard dressing

Chicken Wings *Jawaneh* With five spice, chilli, sesame seeds

Minced Lamb *Kafta* Premium lamb mince, parsley, herbs, onion

Skewered Chicken *Shish Taouk* With Middle Eastern spices, tomato purée, capsicum purée, garlic

Skewered Lamb *Shish Kebab* With traditional Middle Eastern spices

Potato Coriander *Batata-b-kizibra* Fried potatoes, garlic, coriander

EL-PHOENICIAN

69 per person

An array of traditional & modern dishes

Feta *Fitana* With lettuce & tomatoes

Bread Fresh & crisp bread

Marinated Pickles *Kabees* Pickled turnips, pickled cucumbers, whole chillies, olives, radishes

Chickpea Dip *Hummus* Chickpeas, tahini, lemon juice, olive oil, paprika

Eggplant Dip *Baba Ganouje* Chargrilled eggplant, tahini, lemon juice, sumac

Yoghurt Dip *Labne* Home-made yoghurt, olive, mint

Garlic & Chilli *Toum & Har* Garlic paste, chilli & tomato paste, fresh chilli, parsley, olive oil

Traditional Parsley Salad *Tabouli* Parsley, tomatoes, shallots, crushed wheat, mint, lemon juice, olive oil

Rocket Salad *Jirjir* Rocket, sun-dried tomatoes, Spanish onion, parmesan, seeded mustard dressing

Chickpea Croquettes *Falafel* Chickpeas, broad beans, onion, garlic, herbs, spices, pickles, tahini

Cauliflower *Arnabeet* Lightly fried cauliflower, pickles, tahini

Lamb Pastry *Sambousek* Minced lamb, pine nuts, onion, wrapped in delicate pastry

Skewered Chicken *Shish Taouk* With Middle Eastern spices, tomato purée, capsicum purée, garlic

Skewered Lamb *Shish Kebab* With traditional Middle Eastern spices

Potato Coriander *Batata-b-kizibra* Fried potatoes, garlic, coriander

BYBLOS

80 per person

A complete degustation of traditional dishes, grills and delectable seafood.

Feta *Fitana* With lettuce & tomatoes

Bread Fresh & crisp bread

Marinated Pickles *Kabees* Pickled turnips, pickled cucumbers, whole chillies, olives, radishes

Chickpea Dip *Hummus* Chickpeas, tahini, lemon juice, olive oil, paprika

Eggplant Dip *Baba Ganouje* Chargrilled eggplant, tahini, lemon juice, sumac

Yoghurt Dip *Labne* Home-made yoghurt, olive, mint

Garlic & Chilli *Toum & Har* Garlic paste, chilli & tomato paste, fresh chilli, parsley, olive oil

Traditional Parsley Salad *Tabouli* Parsley, tomatoes, shallots, crushed wheat, mint, lemon juice, olive oil

Rocket Salad *Jirjir* Rocket, sun-dried tomatoes, Spanish onion, parmesan, seeded mustard dressing

Lamb Pastry *Sambousek* Minced lamb, pine nuts, onion, wrapped in delicate pastry

Oysters *Maḥār* Natural

Salt & Pepper Squid *Hibaar* With a tapioca-crust, lemon, aioli

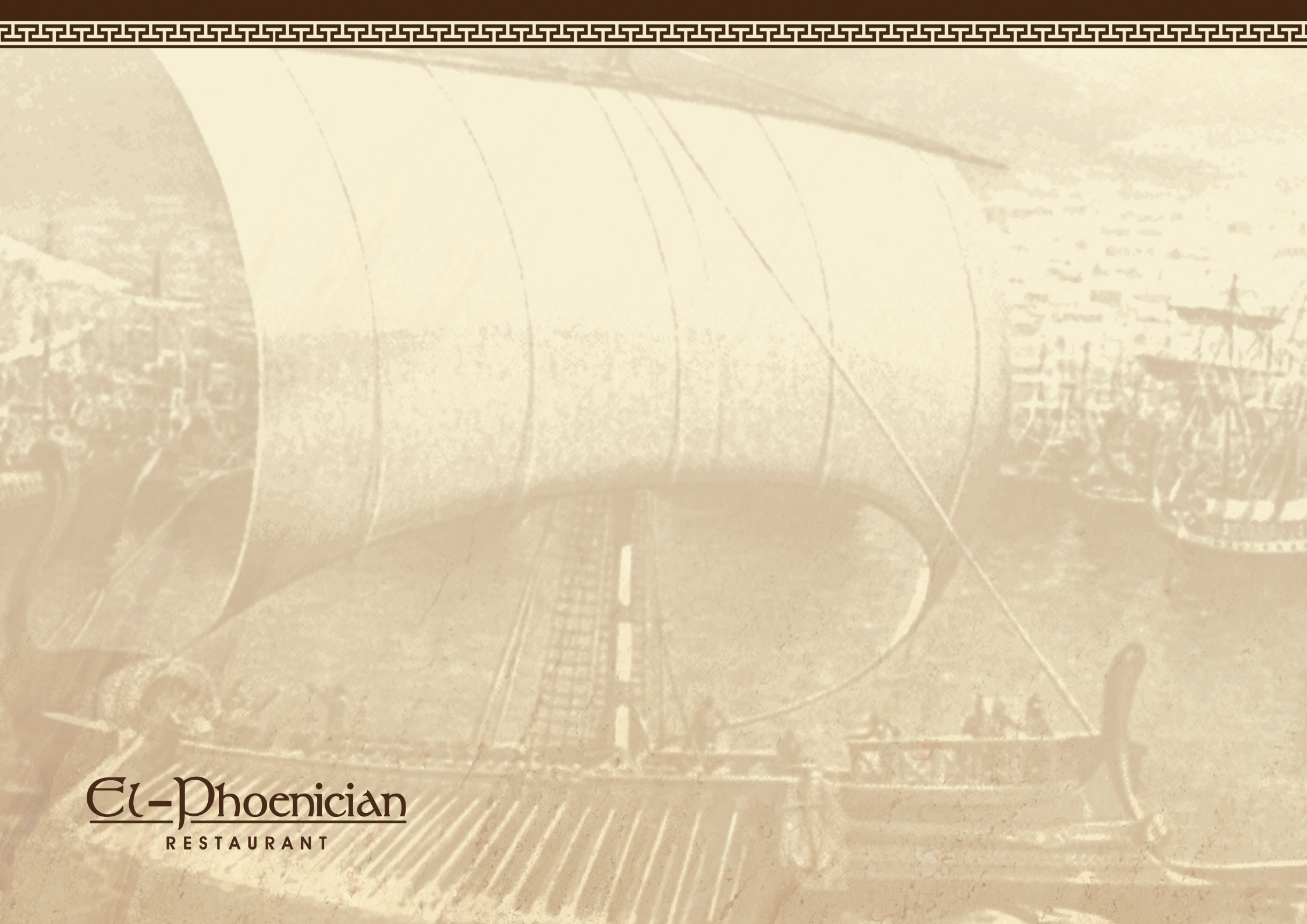
King Prawns *Aradis* Choice of chilli or garlic dressing, with lemon butter sauce

Prawn Twists Prawn wrapped in fine pastry

Skewered Chicken *Shish Taouk* With Middle Eastern spices, tomato purée, capsicum purée, garlic

Skewered Lamb *Shish Kebab* With traditional Middle Eastern spices

Potato Coriander *Batata-b-kizibra* Fried potatoes, garlic, coriander



El-Phoenician
RESTAURANT