

# Sahtein

صحتين

قائمة الطعام

Menu

## Breads & Salads سلطة وخبز

Khubz Baladi خبز بلدي	5
Flat Bread for the Table <i>VG GFO</i>	
Khubz Maqli bi Za'atar خبز مقلي بالزعتار	5
Crispy Fried Flat Bread with Za'atar <i>VG G</i>	
Khubz Saj خبز صاج	9
Saj-baked Bread with Nigella & Sesame Seed <i>VG G</i>	
Mukassarat مكسرات	7
Nuts <i>VG N</i>	
Zeitoun زيتون	8
Olives <i>VG</i>	
Tabbouleh تبوله	18
Chopped Parsley with Bulgur Wheat <i>VG GFO</i>	
Fattouch فتوش	26
Chopped Seasonal Salad with Sumac & Fried Bread <i>VG GFO</i>	

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.  
Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

## Cold Mezze مقبلات باردة

Kabis كبيس	16
Mixed Pickles <i>VG NFO</i>	
Hommos حمص	19
Smooth Chickpea & Tahini Dip <i>VG</i>	
Moutabbal متبل	19
Smoky Roasted Eggplant Dip <i>VD</i>	
Labneh لبنه	17
Strained Yoghurt Dip with Cucumber, Olive, & Orange <i>D</i>	
Mouhamara محمرة	19
Cashew & Red Pepper Dip with Roasted Capsicum <i>VG</i>	
Ardishawki B Hamod أرضي شوكي بالحامض	17
Marinated Artichokes with Lemon <i>VG</i>	
Hindbeh B Zeit هندبة بزيت	21
Braised Winter Greens, with Garlic & Onion <i>VG</i>	
Shanklish شنكليش	18
Aged Cow's Milk Cheese with Chilli & Oregano <i>VD</i>	
Lsen Ghanam لسان غنم	21
Lamb's Tongue, Pickled Onions, Dakka Khadra	
Basterma بسطرمة	17
Air-dried Cured Beef	
Kibbeh Nayeh Harra كبة نية حارة	29
Finely Pounded Raw Mince, with Chilli <i>G</i>	
Sahnat Mezza صحن مزة	31
Dip Selection plate of Hommos, Moutabbal & Mouhamara <i>VDFO NFO</i>	

All ingredients and cooking methods are Halal-friendly. Our beef, lamb, and chicken are Halal-certified, and our breads, salads, and desserts are freshly prepared.

## Hot Mezze مقبلات ساخنة

Falafel (5) فلافل	21
Fava Bean Falafels with Green Tarator <i>VG</i>	
Kalamari Maqli كالاماري مقلي	24
Fried Calamari with Lemon Tarator <i>GA</i>	
Baid Maqli بيض مقلي	16
Eggs fried with Lamb <i>VO</i>	
Sambousik B Jibneh (5) سمبوسك بالجبنه	29
Cheese Stuffed Pastries <i>GD</i>	
Makanek مقانق	22
Lamb & Beef Sausages with Pomegranate Molasses & Pine Nuts <i>DFO NFO</i>	
Sawda Djez سودة دجاج	21
Sautéed Chicken Liver with Garlic & White Mulberry Molasses <i>DFO</i>	
Kibbeh Maqliyeh (7) كبه مقليه	22
Fried Shells of Spiced Lamb Mince with Tarator <i>G</i>	
Arnabit Maqli قرنابيط مقلي	19
Fried Cauliflower with Cashew Mouhamara <i>VG GNFO</i>	
Batata Harra بطاطا حارة	18
Fried Potatoes with Chilli & Coriander <i>VG</i>	
Halloumi Mashwi حلومي مشوي	26
Roasted Halloumi with Za'atar <i>VD</i>	
Hommos B Lahm حمص باللحم	31
Smooth Chickpea Dip with Beef	
Rez Bil Sha'riyya أرز بالشعيرية	12
Rice with Vermicelli <i>G</i>	
Nataqāsam نتقاسم	35
Sharing plate of Hot Mezze <i>GD</i>	

## Off The Grill على الفحم

Qraydis Harr قريديس حر King Prawn with Green Chilli Shatta ٤	14
Noss Farrouj نص فروج Deboned Half Chicken with Toum & Aleppo Honey	37
Kafta (2) كفتة Minced Lamb Skewers with Parsley & Onion GFO	34
Shish Taouk (2) شيش طاووق Chicken Skewers with Garlic, Lemon & Spices GFO	32
Lahm Fillet Bakari شريحة لحمة بقر مشوية Grass-fed Cape Grim MB 4+ Scotch Fillet 300g	90
Mashawi Mushakal مشاوي مشكلة Mixed Grill of King Prawn, Half Chicken, Shish Taouk & Kafta	89

## Large Dishes طلب كبير

Samak Bi Tarator W Hamod سماك بتاراتور وحامض Fish Fillet with Lemon Tahini, Spiced Tomato & Green Herbs /	MP
Djez Bil Forn دجاج بالفرن Oven-baked Whole Chicken, Spiced Yoghurt Marinade	89
Ketef Ghanam Meshwi كتف غنم مشوي 7 Spiced 1.5kg White Pyrenees Lamb Shoulder	135
Bifatek بفتيك 600g Tajima Wagyu MB4+ Rib Eye Steak	165