Sahtein

صحتين

قائمة الطعام

Menu

Breads & Salads سلطة وخبز

Khubz Baladi خبز بلدي — 6
Flat Bread for the Table *VG GFO*

Khubz Maqli bi Zaátar خبز مقلي بالزعتر — 6
Crispy Fried Flat Bread with Za'atar *VG G*

Mukassarat مكسرات — 8
Nuts *VG N*

Zeitoun زيتون — 9
Olives *VG*

Tabbouleh تبوله — 18
Chopped Parsley with Bulgur Wheat *VG GFO*

Fattouch فتوش — 26
Chopped Seasonal Salad with Sumac & Fried Bread *VG GFO*

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.

صحتين

Cold Mezze مقبلات باردة

Kabis كبيس 17
Mixed Pickles *VG NFO*

Hommos حمص 19
Smooth Chickpea & Tahini Dip *VG*

Moutabbal متبل 19
Smoky Roasted Eggplant Dip *V D*

Labneh لبنه 18
Strained Yoghurt Dip with Cucumber, Olive, & Orange *D*

Mouhamara محمرة 19
Cashew & Red Pepper Dip with Roasted Capsicum *VG*

Ardishawki B Hamod أرضي شوكي بالحامض 18
Marinated Artichokes with Lemon *VG*

Hindbeh B Zeit هندبة بزيت 22
Braised Winter Greens, with Garlic & Onion *VG*

Shanklish شنكليش 21
Aged Cow's Milk Cheese with Chilli & Oregano *V D*

Basterma بسطرمة 18
Air-dried Cured Beef

Kibbeh Nayeh Harra كبة نية حارة 29
Finely Pounded Raw Mince, with Chilli *G*

Sahnat Mezza صَحْن مَزَّة 33
Dip Selection plate of Hommos, Moutabbal & Mouhamara *V DFO NFO*

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.

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Hot Mezze مقبلات ساخنة

Falafel (5) فلافل 22
Fava Bean Falafels with Green Tarator *VG*

Kalamari Maqli كالاماري مقلي 25
Fried Calamari with Lemon Tarator *G A*

Baid Maqli بيض مقلي 17
Eggs fried with Lamb *VO*

Sambousik B Jibneh (5) سمبوسك بالجبنه 29
Cheese Stuffed Pastries *G D*

Makanek مقانق 24
Lamb & Beef Sausages with Pomegranate Molasses & Pine Nuts *DFO NFO*

Sawda Djej سودة دجاج 22
Sautéed Chicken Liver with Garlic & White Mulberry Molasses *DFO*

Kibbeh Maqliyeh (7) كبه مقليه 24
Fried Shells of Spiced Lamb Mince with Tarator *G*

Arnabit Maqli قرنابيط مقلي 21
Fried Cauliflower with Cashew Mouhamara *VG G NFO*

Batata Harra بطاطا حارة 19
Fried Potatoes with Chilli & Coriander *VG*

Halloumi Mashwi حلومي مشوي 27
Roasted Halloumi with Za'atar *V D*

Hommos B Lahm حمص باللحم 32
Smooth Chickpea Dip with Beef

Rez Bil Sha'riyya أرز بالشعيرية 14
Rice with Vermicelli *G*

Nataqāsam نَتَقاسَم 36
Sharing plate of Hot Mezze *G D*

صحتين

Off The Grill على الفحم

Qraydis Harr قريدس حر — 14
U6 King Prawn with Green Chilli Shatta A

Noss Farrouj نص فروج — 38
500g Deboned Half Chicken with Toum & Aleppo Honey

Kafta (2) كفتة — 37
300g Minced Lamb Skewers with Parsley & Onion GFO

Shish Taouk (2) شيش طاووق — 35
300g Chicken Skewers with Garlic, Lemon & Spices GFO

Lahm Fillet Bakari شريحة لحمة بقر مشوية — 90
300g Grass-fed MB 4+ Scotch Fillet

Mashawi Mushakal مشاوي مشكلة — 95
Mixed Grill of King Prawns, Half Chicken, Shish Taouk & Kafta

Large Dishes طلب كبير

Samak Bi Tarator W Hamod سماك بتاراتور وحامض — MP
Fish Fillet with Lemon Tahini, Spiced Tomato & Green Herbs A

Ketef Ghanam Meshwi كتف غنم مشوي — 135
7 Spiced 1.5kg White Pyrenees Lamb Shoulder

Bifatek بفتيك — 165
600g Tajima Wagyu MB4+ Rib Eye Steak

صحتين

Waleema Kbeera وليمة كبيرة

Grand Banquet

Available for groups of 4 or more *GFO DFO NFO*

99

Khubz Baladi خبز بلدي
Flat Bread for the Table

Zeitoun زيتون
Olives

Mukassarat مكسرات
Nuts

Tabbouleh تبوله
Chopped Parsley with Bulgar Wheat

Kabis كبيس
Mixed Pickles

Hommos حمص
Smooth Chickpea & Tahini Dip

Moutabbal متبل
Smoky Roasted Eggplant Dip

Batata Harra بطاطا حارة
Fried Potatoes with Chilli & Coriander

Falafel فلافل
Fava Bean Falafels with Green Tarator

Kafta كفتة
Minced Lamb Skewers with Parsley & Onion

Noss Farrouj نص فروج
Deboned Half Chicken with Toum & Aleppo Honey

Lahm Fillet Bakari شريحة لحمة بقر مشوية
Grass-fed Cape Grim MB 4+ Scotch Fillet

Qraydis Harr قريدس حر +$10pp
King Prawn with Green Chilli Shatta

Shish Taouk شيش طاووق +$14pp
Chicken Skewers with Garlic, Lemon & Spices

Baklawa بقلاوة
Selection of Layered Filo Pastry Filled with Nuts & Fragrant Syrup

Booza بوظة
Ashta Ice Cream Scoop with Halva Crumble

Mhalabieh مهلبية
Rose and Orange Milk Pudding, Pistachio

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Desserts حلويات

Ossmaliyyeh عثملية 19
Kataifi Pastry with Ashta, Nuts & Rose Syrup *VGNFO*

Sfouf B Debs صفوف بالدبس 15
Rich Carob Molasses & Semolina Cake with Spiced Tahini *VGG*

Booza بوظة 8
Ashta Ice Cream Scoop with Halva Crumble *VGFO*

Nougat نوجا 7
Classic Flavoured Nougat with Dates & Pistachio *VN*

Baklawa بقلاوة 12
Selection of Layered Filo Pastry Filled with Nuts & Fragrant Syrup *VGDN*

Mhalabieh مهلبية 16
Rose and Orange Milk Pudding, Pistachio *VDN*

V – Vegetarian VG – Vegan G– Contains Gluten D – Contains Dairy N–Contains Nut
VO – Vegetarian Option Available VGO – Vegan Option Available
GFO – Gluten Free Option Available DFO – Dairy Free Option Available NFO – Nut Free Option Available
A – Contains Australian Seafood I – Contains Imported Seafood

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