

DIPS & SALADS

Trio Of Dips \$17
Hummus, Baba, Labneh

Quinoa Tabouli Salad \$15
Parsley, tomato, shallots, quinoa tossed with lemon juice & extra virgin olive oil

Tabouli Grilled Chicken Salad \$19.5
Tabouli quinoa salad with Tarboosh marinated grilled chicken breast

Fattoush \$15
Lettuce, cabbage, tomato, cucumber, radish, shallots, capsicum, fresh mint, parsley, pomegranate glaze with lemon dressing & crispy bread

Fattoush Grilled Chicken \$19.5
Fattoush salad served with Tarboosh marinated grilled chicken breast

MEZZA (small plates)

Cauliflower \$14
Lightly fried cauliflower with tahini

Falafel (4 pcs) \$14
Chickpea croquettes mixed with special herbs & spices with tahini

Batata Coriander \$14
Golden crispy potato cubes tossed with lemon, chilli & coriander

Grilled halloumi \$15
Served with tomato, cucumber, extra virgin olive oil & pomegranate sauce

Garlic Prawns \$18
Grilled prawns in tomato, garlic & coriander salsa

Assorted Pastries \$20
Fried kebbe, ladies finger, spinach triangle, falafel, meat sambousek

Kebbe Neyeh \$18
Premium grade raw lean minced lamb with fresh ground wheat, special herbs & spices served with spanish onion, fresh mint & extra virgin olive oil

Soujuk \$17
Dry spicy pan fried sausage cooked with Tarboosh relish

MIXED PLATES

Kafta \$24
2 minced meat onion parsley skewers served with falafel, hummus, baba, tabouli & bread

Grilled Chicken \$24
2 marinated BBQ chicken breast skewers served with falafel, hummus, garlic dip, tabouli & bread

Lemon Garlic Chicken \$25
Grilled chicken breast tossed in garlic lemon sauce served with falafel, hummus, baba ghannouj, tabouli & bread
Option – Chilli Lemon Garlic

Chicken Shawarma \$24
Grilled chicken shawarma served with falafel, hummus, garlic dip, tabouli & bread

Lamb Shawarma \$25
Grilled lamb shawarma served with falafel, hummus, garlic dip, tabouli & bread

Vegetarian Mix \$22
Spinach triangle, falafel, cauliflower, hummus, garlic dip, tabouli & bread

Grilled Barramundi \$28
Served w/ chips and fattoush salad

SIDES

Hummus \$8
Chickpea blended with tahini & lemon

Baba Ghannouj \$8
Smoked chargrilled eggplant blended with tahini & lemon

Labneh \$8
Fresh homemade yoghurt with dried mint & fresh garlic

Garlic \$8
Blended garlic with olive oil

Basmati Rice \$7

Rice with Spicy Minced Meat \$8

Seasoned Chips \$9

Mixed Pickles \$10

Bread Basket \$3

WRAPS COMBO

Served w/ Chips or Salad and a can of soft drink \$22
(\$2 extra for modifications)

Housemade Falafel
with tomato, cucumber, mint, pickles, parsley, tahini

Zaatar Halloumi
Grilled halloumi, lettuce, tomato, cucumber, mint, zaatar, pomegranate sauce

Cauliflower
Fried cauliflower, lettuce, tomato, cucumber, parsley, pickles, tahini

Kafta
Grilled spiced lamb mince skewer with lettuce, tomato, parsley, pickles, garlic

Chicken Shawarma
BBQ'd chicken strips in special Tarboosh marinade with lettuce, tomato, pickles & garlic sauce

Lamb Shawarma
BBQ'd lamb strips in special Tarboosh marinade, lettuce, tomato, pickles, grilled onion, tahini sauce

Chicken Skewer
BBQ chicken breast cubes marinated with special Tarboosh herbs/spices with lettuce, tomato, pickles & garlic sauce



Lamb Shawarma

BANQUETS (min 2 ppl)

Yalla Bena \$55pp

Cold Mezza – hummus, baba ghannouj, fattoush, tabouli

Hot Mezza – falafel

Main – Skewers (kafta, chicken, lamb)

Vegetarian Banquet \$50pp

Cold Mezza – hummus, baba ghannouj, labneh, fattoush, tabouli

Hot Mezza – spinach triangles, falafel, batata coriander

Main – mujadara OR maghmour tagine

Dessert – Lebanese sweets

Tarboosh Banquet \$60pp

Cold Mezza – hummus, baba ghannouj, labneh, fattoush, tabouli

Hot Mezza – ladies fingers, falafel, fried kebbe, batata coriander

Main – Skewers (kafta, chicken, lamb)

Dessert – Lebanese sweets

KIDS

Fish cocktail with chips \$15

Chicken nuggets with chips \$15

Chicken skewer with chips \$15

Kafta skewer with chips \$15



Fattoush



TARBOOSH

LEBANESE KITCHEN

Lunch Menu

FULLY LICENSED

BYO Sunday – Thursday Only | Corkage - \$5 per person

Surcharge of 10% applies on Sundays & Public Holidays



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