

**HAPPINESS IS GOOD FOOD AND GREAT COMPANY**

**HAMRA STREET**

**NEW AGE MEDITERRANEAN EATERY**

**FOOD IS LOVE**





HELLO BRUNCH

<b>Shakshouka Sans Chi Chi (Traditional)</b>	10.50
Three eggs poached in a sauce of vine tomatoes, onions, garlic and extra virgin olive oil. Served with your choice of bread.	
<b>Lebanese Country Style Omelette</b>	11.50
A popular Mediterranean breakfast. Eggs are combined with parsley, mint, zucchini, little onion, seasoned with garlic and 7-spices and fried.	
<b>Omelette with Vegetables on a Sajj</b>	11.00
The eggs are combined with tomato, some onion and green bell pepper. Served on a warm spinach-based sajj wrap and a fresh side salad.	
<b>SOME ADD-ONS</b>	
Smoked bacon or ham	1.50
Cheese	1.50
<b>Homemade Labné Spéciale</b>	3.75

HUMMUS TOASTS

12.50

Choose 2 from our variety of hummus toasts, you get a side salad and your choice of coffee, tea or fresh orange juice.

A FRESH START

12.50

Two labné open sajj wraps, it comes with olives on the side and your choice of coffee, tea or fresh orange juice.



POWER

BLACK TAHINI HUMMUS

6.50

POWER

CHICKY ALMOND SHAKE

6.00

SANDWICHES, BURGERS & WRAPS

<b>SIGNATURE SANDWICHES</b>	
Pepperoni Mozzarella Panini	10.00
Breaded Chicken, Ruccola & Avocado	12.00
Parma Ham, ricotta and a fig sauce	12.00
Mozzarella Pesto Panini	9.00

<b>SAJJ WRAPS</b>	
Feta Pesto with Baby Spinach, Avocado & Cherry Tomato	11.00
Authentic Armenian Sujjok Sajj Wrap	11.00
Smoked Salmon and Avocado Open Sajj	12.50
Chicken, Mushroom and Mozzarella Sajj Wrap	11.00
Rocca, Bresola and Feta Balsamic Glaze Open Sajj	12.00

<b>BLACK ANGUS GOURMET BURGERS</b>	
Hamra Street's Max Burger, Dipper Fries and Sauce	15.50
Mushroom, Truffle and Swiss, Dipper Fries and Sauce	16.00
V-Power Burger	13.50

<b>ADD-ONS TO YOUR BURGER</b>	
Smoked Bacon	1.50
Extra Burger Patty	1.50

SIDES ARE STANDARD

Fries or a side salad are standard with all our sandwiches

Burgers are served with fries and suitable side sauces



HUMMUS & LOVE

STARTERS, SIDES & SALADS

<b>ESSENTIAL STARTERS &amp; SIDES</b>	
Heavenly Potatoes with a truffle, cream and parmesan sauce	8.00
<b>Hummus</b>	4.00
Hamra Street Felafel	9.00
<b>Hummus, The Beirut Style</b>	5.50
<b>Hummus Cilantro Jalapeno</b>	5.00
Country Style Hummus (with Beef)	6.50
<b>Stuffed Grape Leaves</b>	6.50
<b>Mutabal / Beetroot Mutabal</b>	4.00 / 4.50
<b>Baba Ghannouj</b>	4.50
Homemade Kebbé	6.75
Our Style of Chicken Wings / Chicken Tenders	6.50
<b>THE MEZE BOARD</b>	
Choose 4 starters and we will serve them as a super sampler on a board for 13.50	

<b>Sautéed Chicken Livers and Pomegranate</b> <small>NEW</small>	7.50
<b>Beef, Mushroom and Pomegranate</b> <small>NEW</small>	7.00
<b>Fava &amp; Garbanzo Freshka</b> <small>NEW</small>	5.50
<b>Black Tahini Hummus</b> <small>NEW</small>	6.50
<b>Garlic Chili Shrimps</b> <small>NEW</small>	7.00



SOUP OF THE DAY

5.00

Served with a toast bread, croutons or fried pita whichever suits your soup better. Our soups are freshly prepared daily (excess quantity is passed to a charitable organization).



SIGNATURE MAIN DISHES

<b>V Moussaka</b> <small>NEW RECIPE</small>	12.00
Aubergine-based dish, some chickpeas and a succulent tomato, bell pepper, and onion sauce. Chili paste on demand. Served with bread.	

<b>Oh-la-la Chickpeas Chicken or Beef Faté</b>	13.00 / 14.50
A levantine dish par excellence consisting of pieces of pita bread crumble, chickpeas, vegetables, chicken (or beef) and an amazing tahini sauce.	

<b>Aubergine Faté</b>	12.00
The vegetarian contender to the option above.	

<b>Famous Kafta Daoud Pasha</b>	14.00
Seasoned meatballs cooked in a special tomato, mushrooms and bell pepper sauce and served with rice.	

<b>Oven-Cooked Lemon Pepper Chicken and Potatoes</b> <small>NEW</small>	15.50
Two tender pieces of chicken breasts marinated in lemon, mild chili, garlic, sumac and thyme and potatoes slow-cooked in the oven.	

<b>Zoodles Alfredo with Garlic Shrimps</b> <small>NEW</small>	21.00
Large shrimps marinated with garlic and herbs, cooked in a cream sauce and sautéed zucchini noodles.	

<b>The Cauliflowers &amp; Tahini Delight</b> <small>NEW</small>	11.00
A volcano of taste! A neat and light dish that can be ordered as a side or for sharing. Served with pita bread.	

<b>Fish, Chips and its Homemade Sauce</b>	15.00
One of the stars on our previous menu has made it to the new one. For the regulars, this dish was left intact.	

<b>Hearty Chicken, Mushroom and Cream</b> <small>NEW</small>	17.00
Tender chicken pieces cooked in a creamy mushroom and onion sauce. Served with rice or over zucchini noodles.	

<b>Mushroom, Potatoes and Broccoli Stroganoff</b> <small>NEW</small>	15.00
A vegetarian creamy stew, prepared by the book and served with rice or over sautéed zucchini noodles.	

<b>Slow-Cooked Beef Shanks Stew</b> <small>NEW</small>	19.00
A fait-maison hearty dish. The meat is very tender and well impregnated with the compote made of chickpeas, onion and tomato. Served with rice.	

<b>Pesto, Peppadow and Feta Zoodles</b> <small>NEW</small>	15.00
A fresh and light dish yet very rich in taste and flavour. The peppadow we use is mild, so do not worry about it being too spicy.	

<b>Eastern Kafta Meets a Western Sauce</b> <small>NEW</small>	16.00
The result is fascinating! This dish is an awesome mix of seasoned kafta meatballs, a creamy mushroom and broccoli sauce and served with rice.	



<b>SALADS</b>	
<b>Chicken Meli Melo</b>	12.00
Ruccola, mixed lettuce, glazed chicken (marinated with orange), cherry tomato, fresh mushroom, orange, avocado. Orange mustard sauce.	
<b>Quinoa Greek Salad</b>	10.50
Quinoa, baby spinach, feta cheese, cherry tomato, black olives, cucumber, green onion, bell pepper, mint leaves with lemon oil.	
<b>Quinoa Taboulé</b>	9.50
An authentic Taboulé - Levantine pride salad - salad with quinoa instead of wheat. It comes mixed with a lemon and oil sauce.	
<b>Go East! with Shrimps</b>	13.00
Breaded shrimp (chili mayo sauce) on top, mixed lettuce, baby spinach, cucumber, cabbage & carrot mix, avocado, crushed peanuts.	

<b>Felafel Beetroot Salad</b>	11.00
If you like Felafel and most people do, then you'll love this salad, served with a Tahini sauce.	
<b>La Totale</b>	12.00
Mixed lettuce, rocca, strawberry, mushroom, walnuts, goat cheese and the sauce is a strawberry balsamic.	
<b>Baby Mozza and Chicken Tenders</b>	12.00
Fresh baby mozzarella, avocado, glazed chicken tenders on top, cherry tomato, mixed lettuce, red rocket leaves with a basil vinaigrette dressing.	
<b>Salade Panachée</b> <small>NEW</small>	13.00
Iceberg, avocado, palmito, asparagus, mushroom, corn, cherry tomato, served with a lemon mustard olive oil sauce.	

