

# FATTOOSH

Lebanese Restaurant

## DINE IN MENU

Ph: (02) 9882 2206  
[www.fattoosh.com.au](http://www.fattoosh.com.au)

BYO | (02) 9882 2206 | [www.fattoosh.com.au](http://www.fattoosh.com.au) |



# DIPS

<b>Homos</b>	<b>\$11</b>
Chick peas blended with tahini sauce and fresh lemon juice	
<b>Homos with Pine Nuts</b>	<b>\$14</b>
<b>Homos with Meat</b>	<b>\$14</b>
<b>Baba Ganouje</b>	<b>\$13</b>
Smoked eggplant blended with tahini sauce and fresh lemon juice	
<b>Labne</b>	<b>\$12</b>
Fresh thick homemade yoghurt	
<b>Mixed Dips</b>	<b>\$15</b>
A sample of our homos, baba ganouje and labne	
<b>Garlic Dip</b>	<b>\$11</b>
Thick garlic infused with fresh lemon juice and vegetable oil	

# SALADS

<b>Tabouli</b>	<b>\$14</b>
Chopped parsley, shallots, tomatoes, and crushed wheat, blended with lemon juice and olive oil	
<b>Fattoosh</b>	<b>\$14</b>
Seasonal fresh vegetables, engulfed in our special dressing and topped with crispy bread	
<b>House Salad</b>	<b>\$13</b>
A traditional Lebanese salad of lettuce, tomatoes, cucumbers and dry mint, blended with lemon juice and olive oil	
<b>Halloumi Salad</b>	<b>\$17</b>
Grilled halloumi cubes served with lettuce, tomatoes, cucumbers, zaatar, blended with lemon juice and olive oil	
<b>Shangleesh Salad</b>	<b>\$15</b>
Aged cheese mixed with onion, tomato, capsicum, parsley, dressed with olive oil	
<b>Chicken Salad</b>	<b>\$18</b>
Fattoosh topped with cubes of grilled chicken breast	



# ENTREE

<b>Falafel (6 pieces)</b>	<b>\$13</b>
Deep fried chick peas mixed with special herbs and spices served with tahini sauce	
<b>Fried Kebbe (4 pieces)</b>	<b>\$15</b>
Fried kebbe filled with minced meat and spices	
<b>Sambousek Cheese (4 pieces)</b>	<b>\$15</b>
Fried pastry filled with cheese and parsley	
<b>Sambousek Meat (4 pieces)</b>	<b>\$15</b>
Fried pastry filled with minced meat and spices	
<b>Ladies Fingers (4 pieces)</b>	<b>\$15</b>
Feta cheese mixed with parsley; rolled in a thin pastry and fried	
<b>Spinach triangle (4 pieces)</b>	<b>\$14</b>
Vegetarian fried pastry filled with spinach, onions and spices	
<b>Mixed pastry</b>	<b>\$17</b>
Fried kebbe, spinach triangle, ladies finger, sambousek meat, sambousek cheese and falafel	
<b>Arnabeet</b>	<b>\$13</b>
Fried cauliflower served with tahini sauce	
<b>Batenjin</b>	<b>\$12</b>
Fried eggplant served with yoghurt	
<b>Batata kizbara</b>	<b>\$12</b>
Cubed fried potatoes blended with garlic, lemon and coriander	
<b>Foul</b>	<b>\$12</b>
Fava beans and chick peas cooked with garlic, lemon and olive oil	
<b>Makanek</b>	<b>\$15</b>
Pan fried Lebanese sausages, tomato and pomegranate sauce	
<b>Soujouk</b>	<b>\$15</b>
Pan fried spicy sausages, tomato and parsley	
<b>Grilled halloumi</b>	<b>\$15</b>
Grilled halloumi cheese served with lettuce, tomato, cucumber, zaatar and pomegranate sauce	
<b>Lubye</b>	<b>\$12</b>
Green beans cooked with fresh tomato, garlic, onion, herbs and olive oil	
<b>Vine Leaves</b>	<b>\$14</b>
Traditional vegetarian vine leaves stuffed with rice, tomatoes, parsley, herbs and spices	
<b>Kebbe Nayeh</b>	<b>\$18</b>
Crushed wheat mixed with raw lamb lean, herbs and spices served with onion and fresh mint	
<b>Garlic Prawns</b>	<b>\$18</b>
Pan fried garlic prawns, diced tomato, herbs and spices	
<b>Fried Chips</b>	<b>\$7</b>





# VEGETARIAN

<b>Fasoulia</b>	<b>\$23</b>
White broad beans stewed in a tomato sauce with garlic and coriander; served with Lebanese rice	
<b>Eech</b>	<b>\$20</b>
cooked onions with crushed wheat, tomatoes and spices; served with yoghurt	
<b>Mjadara</b>	<b>\$20</b>
Lentils and rice stewed with caramelized onions and olive oil; served with yoghurt	
<b>Lubye with rice</b>	<b>\$21</b>
Green beans cooked with tomato, garlic, onion, herbs and olive oil; served with Lebanese rice	
<b>Vegetarian plate</b>	<b>\$26</b>
Homos, baba ganouje, tahini sauce, tabouli, cauliflower, falafel and spinach triangle	

# MIX PLATES

<b>Fattoosh Mix Plate</b>	<b>\$28</b>
Bbq chicken, lamb and kafta skewers served with homos, baba ganouje, Garlic dip, tabouli and falafel	
<b>Chicken Mix Plate</b>	<b>\$25</b>
Two bbq chicken skewers, served with homos, baba ganouje, garlic dip, tabouli and falafel	
<b>Lamb Mix Plate</b>	<b>\$26</b>
Two bbq lamb skewers, served with homos, baba ganouje, garlic dip, tabouli and falafel	
<b>Kafta Mix Plate</b>	<b>\$25</b>
Three kafta skewers (minced meat), served with homos, baba ganouje, garlic dip, tabouli and falafel	
<b>Lemon Garlic Mix Plate</b>	<b>\$26</b>
Bbq chicken breast cubes tossed in lemon carlic sauce; served with homos, baba ganouje, tabouli and falafel	
<b>Chilli Lemon Garlic Mix Plate</b>	<b>\$26</b>
Bbq chicken breast cubes tossed in a hot spicy lemon garlic sauce; served with homos, baba ganouje, tabouli and falafel	



# MAINS

<b>Lemon Garlic</b> Three bbq chicken skewers tossed in lemon garlic sauce	\$25
<b>Chilli Lemon Garlic</b> Three bbq chicken skewers tossed in a hot spicy lemon garlic sauce	\$25
<b>Shish Tawook</b> Three bbq marinated chicken skewers served with garlic dip and onion	\$24
<b>Lahim Mishwee</b> Three bbq marinated lamb skewers served with garlic dip and onion	\$26
<b>Kafta</b> Four bbq kafta skewers (minced meat) served with garlic dip and onion	\$25
<b>Chicken Shawarma</b> Shredded chicken marinated in special spices and herbs; served with garlic dip and onion	\$24
<b>Lamb Shawarma</b> Shredded lamb marinated in special spices and herbs; served with tahini sauce and onion	\$26
<b>Chicken Mansaf</b> Steamed chicken strips served with special rice cooked with herbs and minced lamb; topped with nuts and yoghurt on the side	\$25
<b>Lamb Mansaf</b> Steamed lamb strips served with special rice cooked with herbs and minced lamb; topped with nuts and yoghurt on the side	\$25
<b>Mix Mashawee</b> Bbq chicken skewer, lamb skewer and kafta skewer; served with garlic dip and onion	\$25
<b>Koussa Mahshi</b> Zucchini stuffed with rice, minced meat and spices; cooked with tomato sauce	\$26
<b>Samki Harra</b> Barramundi fillet served with white rice and topped with spicy tahini sauce and nuts	\$27
<b>Garlic Prawn Platter</b> Pan fried garlic prawns, tahini sauce, coriander, spices and herbs; served with white rice	\$28



# RICE

<b>White Rice</b>	<b>\$7</b>
<b>Lebanese Rice</b> Rice cooked with lebanese noodles	<b>\$8</b>
<b>Spicy Rice</b> Rice cooked with minced meat, herbs and spices	<b>\$9</b>

# KIDS

<b>Kids Nuggets</b> Chicken nuggets served with chips, tomato sauce and pop top juice	<b>\$15</b>
<b>Kids Fish</b> Fish fingers served with chips, tomato sauce and pop top juice	<b>\$15</b>
<b>Kids Chicken</b> Chicken skewer served with chips, tomato sauce and pop top juice	<b>\$15</b>
<b>Kids Kafta</b> Kafta skewer served with chips, tomato sauce and pop top juice	<b>\$15</b>

# BANQUETS

All banquets are charged per person with a minimum order of two and with no substitutions; lebanese coffee and desserts are included

## Fattoosh Banquet \$40

Homos  
Baba Ganouje  
Labne  
Fattoosh  
Tabouli  
Falafel  
Fried Kebbe  
Sambousek Meat  
Batata Kizbara  
Chicken Skewers  
Lamb Skewers  
Kafta Skewers

## Vegetarian Banquet \$40

Homos  
Baba Ganouje  
Labne  
Fattoosh  
Tabouli  
Spinach Triangle  
Falafel  
Arnabeet  
Lubye  
Mjadara  
Eech

## Beirut Banquet \$35

Homos  
Baba Ganouje  
Fattoosh  
Tabouli  
Falafel  
Ladies Fingers  
Kafta Skewers  
Lemon Garlic Chicken





# DESSERTS

Rice Pudding	\$7
Homemade Baklava	\$4
Turkish Delight	\$4
Pistachio Bunch	\$10
Ashta Hob	\$10
Flavour Ice Cream	
Chocolate, Vanilla, Roasted Pistachio, Salted Caramel, Ashta, Strawberry	1 scoop \$3.50; 2 scoops \$6; 3 scoops \$8

# DRINKS

## Juices

Fattoosh Lemon Juice	\$8
Ayran Yoghurt	\$7
Orange, Apple, Pineapple Juice	\$6

## Soft Drinks

Pepsi, Pepsi Max, Sunkist, Solo, Lemonade, Blood Orange,  
Lemon Lime & Bitters, Orange & Mango

500ml San Pellagrino Sparkling	\$5
500ml Aqua Pana Still	\$5
Red Bull	\$5

## Ice Tea

Mango, Peach, Lemon

## Kids Pop Tops

Apple, Apple Blackcurrant

## Coffee & Tea

Black Tea (4 Serves)  
Cinnamon Tea (4 Serves)  
Fresh Mint Tea (4 Serves)  
Lebanese Coffee (4 Serves)



# FAT<sup>TOO</sup>SH

Lebanese Restaurant

330 Penshurst Street,  
Willoughby NSW 2068

Ph: (02) 9882 2206  
[www.fattoosh.com.au](http://www.fattoosh.com.au)

BYO | (02) 9882 2206 | [www.fattoosh.com.au](http://www.fattoosh.com.au) |

