

# FAT<sup>T</sup>OOOSH

Lebanese Restaurant

## DINE IN MENU

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

# DIPS

<b>Homos (V/GF/Veg)</b> Chick peas blended with tahini sauce and fresh lemon juice	\$14
<b>Homos with Pine Nuts (V/GF/Veg)</b>	\$18
<b>Homos with Meat (GF)</b>	\$19
<b>Baba Ganouje (V/GF/Veg)</b> Smoked eggplant blended with tahini sauce and fresh lemon juice	\$15
<b>Labne (GF/Veg)</b> Fresh thick homemade yoghurt	\$15
<b>Mixed Dips (GF/Veg)</b> A sample of our homos, baba ganouje and labne	\$20
<b>Garlic Dip (GF/Veg)</b> Thick garlic infused with fresh lemon juice and vegetable oil	\$15

# SALADS

ASK US FOR GLUTEN FREE OPTIONS

<b>Tabouli (V/Veg)</b> Chopped parsley, shallots, tomatoes, and crushed wheat, blended with lemon juice and olive oil	\$17
<b>Fattoosh (V/Veg)</b> Seasonal fresh vegetables, engulfed in our special dressing and topped with crispy bread (ask for GF option)	\$17
<b>House Salad (V/GF/Veg)</b> A traditional Lebanese salad of lettuce, tomatoes, cucumbers and dry mint, blended with lemon juice and olive oil	\$15
<b>Halloumi Salad (V/Veg)</b> Grilled halloumi cubes served with lettuce, tomatoes, cucumbers, zaatar, blended with lemon juice and olive oil	\$19
<b>Shangleesh Salad (GF/Veg)</b> Aged cheese mixed with onion, tomato, parsley, dressed with olive oil, lemon and herbs	\$17
<b>Add Grilled Chicken Breast</b>	\$5





# ENTREE

<b>Falafel (6 pieces) (V/GF/Veg)</b>	<b>\$16</b>
Deep fried chick peas mixed with special herbs and spices served with tahini sauce	
<b>Fried Kebbe (4 pieces)</b>	<b>\$18</b>
Fried kebbe filled with minced meat and spices	
<b>Sambousek Cheese (4 pieces)</b>	<b>\$17</b>
Fried pastry filled with cheese and parsley	
<b>Sambousek Meat (4 pieces)</b>	<b>\$17</b>
Fried pastry filled with minced meat and spices	
<b>Ladies Fingers (4 pieces)</b>	<b>\$17</b>
Feta cheese mixed with parsley; rolled in a thin pastry and fried	
<b>Spinach triangle (4 pieces) (V/Veg)</b>	<b>\$17</b>
Vegetarian fried pastry filled with spinach, onions and spices	
<b>Mixed pastry (1 piece each)</b>	<b>\$22</b>
Fried kebbe, spinach triangle, ladies finger, sambousek meat, sambousek cheese and falafel	
<b>Arnabeet (V/GF/Veg)</b>	<b>\$16</b>
Fried cauliflower served with tahini sauce	
<b>Batenjin (V/GF/Veg)</b>	<b>\$16</b>
Fried eggplant served with yoghurt	
<b>Batata kizbara (GF/Veg)</b>	<b>\$15</b>
Cubed fried potatoes blended with garlic, lemon and fresh coriander	
<b>Foul (V/GF/Veg)</b>	<b>\$15</b>
Fava beans and chick peas cooked with garlic, lemon and olive oil	
<b>Makanek (GF)</b>	<b>\$17</b>
Pan fried Lebanese sausages, tomato, onions and pomegranate sauce	
<b>Soujouk (GF)</b>	<b>\$17</b>
Pan fried spicy sausages, tomato and parsley and garlic	
<b>Grilled halloumi (GF/Veg)</b>	<b>\$18</b>
Grilled halloumi cheese served with lettuce, tomato, cucumber, zaatar and pomegranate sauce	
<b>Lubye (V/GF/Veg)</b>	<b>\$15</b>
Green beans cooked with fresh tomato, garlic, onion, herbs and olive oil	
<b>Vine Leaves (V/GF/Veg)</b>	<b>\$18</b>
Home made vegetarian vine leaves stuffed with rice, tomatoes, parsley, herbs and spices	
<b>Kebbe Nayeh</b>	<b>\$23</b>
Crushed wheat mixed with raw lamb lean, herbs and spices served with onion and fresh mint	
<b>Garlic Prawns (GF)</b>	<b>\$20</b>
Pan fried garlic prawns, diced tomato, herbs and spices	
<b>Fried Chips</b>	<b>\$8</b>



# VEGETARIAN

ASK OUR STAFF FOR VEGAN & GF OPTIONS

<b>Fasoulia</b>	<b>\$24</b>
White broad beans stewed in a tomato sauce with garlic and coriander; served with Lebanese rice	
<b>Eech</b>	<b>\$22</b>
cooked onions with crushed wheat, tomatoes and spices; served with yoghurt	
<b>Mjadara (V/GF)</b>	<b>\$24</b>
Lentils and rice stewed with caramelized onions and olive oil; served with yoghurt	
<b>Lubye with rice</b>	<b>\$25</b>
Green beans cooked with tomato, garlic, onion, herbs and olive oil; served with Lebanese rice	
<b>Vegetarian plate</b>	<b>\$38</b>
Homos, baba ganouje, tahini sauce, fattoosh, cauliflower, falafel and spinach triangle	

## MIX PLATES (PER PERSON)

NOT AVAILABLE FRIDAY & SATURDAY EVENINGS  
NOT AVAILABLE FOR GROUPS OF 8PP OR MORE

<b>Fattoosh Mix Plate</b>	<b>\$40</b>
Bbq chicken, lamb and kaffa skewers served with homos, baba ganouje, Garlic dip, fattoosh and falafel	
<b>Chicken Mix Plate</b>	<b>\$36</b>
Two bbq chicken skewers, served with homos, baba ganouje, garlic dip, fattoosh and falafel	
<b>Lamb Mix Plate</b>	<b>\$38</b>
Two bbq lamb skewers, served with homos, baba ganouje, garlic dip, fattoosh and falafel	
<b>Kaffa Mix Plate</b>	<b>\$37</b>
Three kaffa skewers (minced lamb), served with homos, baba ganouje, garlic dip, fattoosh and falafel	
<b>Lemon Garlic Mix Plate</b>	<b>\$36</b>
Bbq chicken breast cubes tossed in lemon carlic sauce; served with homos, baba ganouje, fattoosh and falafel	
<b>Chilli Lemon Garlic Mix Plate</b>	<b>\$36</b>
Bbq chicken breast cubes tossed in a hot spicy lemon garlic sauce; served with homos, baba ganouje, fattoosh and falafel	





# MAINS

ALL OUR MAINS ARE GLUTEN FREE

<b>Lemon Garlic</b> Three bbq chicken skewers tossed in lemon garlic sauce	\$29
<b>Chilli Lemon Garlic</b> Three bbq chicken skewers tossed in a hot spicy lemon garlic sauce	\$29
<b>Shish Tawook</b> Three bbq marinated chicken skewers served with garlic dip and caramelised onion	\$28
<b>Lahim Mishwee</b> Three bbq marinated lamb skewers served with garlic dip and caramelised onion	\$31
<b>Kafta</b> Four bbq kafta skewers (minced lamb) served with garlic dip and caramelised onion	\$29
<b>Chicken Shawarma</b> Shredded chicken marinated in special spices and herbs; served with garlic dip and caramelised onion	\$27
<b>Lamb Shawarma</b> Shredded lamb marinated in special spices and herbs; served with tahini sauce and caramelised onion	\$31
<b>Chicken Mansaf</b> 6hr slow cooked chicken served with special rice cooked with herbs and minced lamb; topped with roasted nuts and yoghurt on the side	\$29
<b>Lamb Mansaf</b> 6hr slow boneless lamb shank served with special rice cooked with herbs and minced lamb; topped with roasted nuts and yoghurt on the side	\$30
<b>Mix Mashawee (1 skewer each)</b> Bbq chicken skewer, lamb skewer and kafta skewer; served with garlic dip and caramelised onion	\$30
<b>Koussa Mahshi</b> Lebanese zucchini stuffed with rice, minced lamb and spices; 2hrs slow cooked with tomato sauce, lamb broth and garlic	\$30
<b>Samki Harra</b> Barramundi fillet served with white rice and topped with spicy tahini sauce and roasted mixed nuts	\$30
<b>Garlic Prawn Platter</b> Pan fried garlic prawns, tahini sauce, coriander, spices and herbs; served with white rice	\$30



# RICE

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

# KIDS

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

# BANQUETS

Minimum order of two people and with no substitutions.  
Lebanese coffee and lebanese desserts are included

Banquets are served and charged per number of guests seated

## Fattoosh Banquet \$58

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

## Vegetarian Banquet \$52

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

## Beirut Banquet \$52

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





# DESSERTS

Rice Pudding	\$10
Homemade Baklava	\$5
Turkish Delight	\$5
Pistachio Bunch	\$13
Ashta Hob	\$13
<b>Flavour Ice Cream</b> Chocolate, Vanilla, Roasted Pistachio, Salted Caramel, Ashta, Strawberry	
	1 scoop <b>\$3.50</b> ; 2 scoops <b>\$6</b> ; 3 scoops <b>\$8</b>

# DRINKS

## Juices

Fattoosh Lemon Juice	\$9
Ayran Yoghurt	\$8
Orange, Apple, Pineapple Juice	\$6

## Soft Drinks

Coke, Coke Zero, Fanta, Lift, Lemonade, Sprite,  
Lemon Lime & Bitters

\$4.5

500ml San Pellagrino Sparkling	\$6
500ml Aqua Pana Still	\$6
Red Bull	\$5
Ginger Beer	\$5
<b>Ice Tea</b> Mango, Peach, Lemon	\$5
<b>Kids Pop Tops</b> Apple, Apple Blackcurrant	\$3
<b>Coffee &amp; Tea (Serves 4pp)</b> Black Tea Cinnamon Tea Fresh Mint Tea Lebanese Coffee	\$8



# FAT<sup>T</sup>OO<sup>SH</sup>

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Willoughby NSW 2068

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