

## DIPS

<b>Hummos</b> Chick peas blended with tahini sauce and fresh lemon juice	<b>S \$9 M \$14 L \$18</b>
<b>Hummos with Pine Nuts</b>	<b>\$17</b>
<b>Hummos with Meat</b>	<b>\$18</b>
<b>Hummos with Pine Nuts and Meat</b>	<b>\$21</b>
<b>Baba Ganouje</b> Smoked eggplant blended with tahini sauce and fresh lemon juice	<b>S \$9 M \$14 L \$18</b>
<b>Labne</b> Fresh thick homemade yoghurt	<b>S \$9 M \$14 L \$18</b>
<b>Mixed Dips</b> A sample of our homoss, baba ganouje and labne	<b>\$20</b>
<b>Garlic Dip</b> Thick garlic infused with fresh lemon juice and vegetable oil	<b>S \$9 M \$14 L \$18</b>

## SALADS

<b>Tabouli</b> Chopped parsley, shallots, tomatoes, and crushed wheat, blended with lemon juice and olive oil	<b>S \$10 M \$15 L \$19</b>
<b>Fattoosh</b> Seasonal fresh vegetables, engulfed in our special dressing and topped with crispy bread	<b>S \$10 M \$15 L \$19</b>
<b>House Salad</b> A traditional Lebanese salad of lettuce, tomatoes, cucumbers and dry mint, blended with lemon juice and olive oil	<b>\$15</b>
<b>Halloumi Salad</b> Grilled halloumi cubes served with lettuce, tomatoes, cucumbers, zaatar, blended with lemon juice and olive oil	<b>\$19</b>
<b>Shangleesh Salad</b> Aged cheese mixed with onion, tomato, parsley, dressed with olive oil, lemon and herbs	<b>\$17</b>
<b>Chicken Salad</b> Fattoosh topped with cubes of grilled chicken breast	<b>\$20</b>

## ENTREE

<b>Falafel (6 pieces)</b> Deep fried chick peas mixed with special herbs and spices served with tahini sauce	<b>\$15</b>
<b>Fried Kebbe (4 pieces)</b> Fried kebbe filled with minced meat and spices	<b>\$16</b>
<b>Sambousek Cheese (4 pieces)</b> Fried pastry filled with cheese and parsley	<b>\$16</b>

<b>Sambousek Meat (4 pieces)</b> Fried pastry filled with minced meat and spices	<b>\$16</b>
<b>Ladies Fingers (4 pieces)</b> Feta cheese mixed with parsley; rolled in a thin pastry and fried	<b>\$16</b>
<b>Spinach triangle (4 pieces)</b> Vegetarian fried pastry filled with spinach, onions and spices	<b>\$16</b>
<b>Mixed pastry (1 piece each)</b> Fried kebbe, spinach triangle, ladies finger, sambousek meat, sambousek cheese and falafel	<b>\$19</b>
<b>Arnabeet</b> Fried cauliflower served with tahini sauce	<b>\$15</b>
<b>Batenjin</b> Fried eggplant served with yoghurt	<b>\$15</b>
<b>Batata kizbara</b> Cubed fried potatoes blended with garlic, lemon and fresh coriander	<b>\$14</b>
<b>Foul</b> Fava beans and chick peas cooked with garlic, lemon and olive oil	<b>\$14</b>
<b>Makanek</b> Pan fried Lebanese sausages, tomato, onions, and pomegranate sauce	<b>\$17</b>
<b>Soujouk</b> Pan fried spicy sausages, tomato, parsley and garlic	<b>\$17</b>
<b>Grilled halloumi</b> Grilled halloumi cheese served with lettuce, tomato, cucumber, zaatar and pomegranate sauce	<b>\$18</b>
<b>Lubye</b> Green beans cooked with fresh tomato, garlic, onion, herbs and olive oil	<b>\$14</b>
<b>Vine Leaves</b> Home made vegetarian vine leaves stuffed with rice, tomatoes, parsley, herbs and spices	<b>\$17</b>
<b>Kebbe Nayeh</b> Crushed wheat mixed with raw lamb lean, herbs and spices served with onion and fresh mint	<b>\$22</b>
<b>Garlic Prawns</b> Pan fried garlic prawns, diced tomato, herbs and spices	<b>\$19</b>
<b>Fried Chips</b>	<b>\$8</b>

## VEGETARIAN

<b>Fasoulia</b> White broad beans stewed in a tomato sauce with garlic and coriander; served with Lebanese rice	<b>\$22</b>
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<b>Mjadara</b> Lentils and rice stewed with caramelized onions and olive oil; served with yoghurt	<b>\$22</b>
<b>Lubye with rice</b> Green beans cooked with tomato, garlic, onion, herbs and olive oil; served with Lebanese rice	<b>\$23</b>
<b>Vegetarian plate</b> Homoss, baba ganouje, tahini sauce, fattoosh, cauliflower, falafel and spinach triangle	<b>\$30</b>

## MIX PLATES

<b>Fattoosh Mix Plate</b> Bbq chicken, lamb and kafta skewers served with homoss, baba ganouje, Garlic dip, fattoosh and falafel	<b>\$31</b>
<b>Chicken Mix Plate</b> Two bbq chicken skewers, served with homoss, baba ganouje, garlic dip, fattoosh and falafel	<b>\$27</b>
<b>Lamb Mix Plate</b> Two bbq lamb skewers, served with homoss, baba ganouje, garlic dip, fattoosh and falafel	<b>\$29</b>
<b>Kafta Mix Plate</b> Three kafta skewers (minced lamb), served with homoss, baba ganouje, garlic dip, fattoosh and falafel	<b>\$29</b>
<b>Lemon Garlic Mix Plate</b> Bbq chicken breast cubes tossed in lemon garlic sauce; served with homoss, baba ganouje, fattoosh and falafel	<b>\$28</b>
<b>Chilli Lemon Garlic Mix Plate</b> Bbq chicken breast cubes tossed in a hot spicy lemon garlic sauce; served with homoss, baba ganouje, fattoosh and falafel	<b>\$28</b>

## MAINS

<b>Lemon Garlic</b> Grilled bbq chicken breast tossed in lemon garlic sauce	<b>\$28</b>
<b>Chilli Lemon Garlic</b> Grilled bbq chicken breast tossed in a hot spicy lemon garlic sauce	<b>\$28</b>
<b>Shish Tawook</b> Three bbq marinated chicken skewers served with garlic dip and caramelised onion	<b>\$27</b>
<b>Lahim Mishwee</b> Three bbq marinated lamb skewers served with garlic dip and caramelised onion	<b>\$29</b>
<b>Kafta</b> Four bbq kafta skewers (minced lamb) served with garlic dip and caramelised onion	<b>\$29</b>

**Chicken Shawarma** \$27  
Shredded chicken marinated in special spices and herbs; served with garlic dip and caramelised onion

**Lamb Shawarma** \$29  
Shredded lamb marinated in special spices and herbs; served with tahini sauce and caramelised onion

**Chicken Mansaf** \$28  
6hrs slow cooked chicken served with special rice cooked with herbs and minced lamb; topped with roasted nuts and yoghurt on the side

**Lamb Mansaf** \$29  
6hrs slow cooked boneless lamb shank served with special rice cooked with herbs and minced lamb; topped with roasted nuts and yoghurt on the side

**Mix Mashawee (1 skewer each)** \$28  
Bbq chicken skewer, lamb skewer and kafta skewer; served with garlic dip and caramelised onion

**Koussa Mahshi** \$28  
Lebanese zucchini stuffed with rice, minced lamb and spices; 2hrs slow cooked with tomato sauce, lamb broth and garlic

**Samki Harra** \$28  
Barramundi fillet served with white rice and topped with spicy tahini sauce and roasted mixed nuts

**Garlic Prawn Platter** \$28  
Pan fried garlic prawns, tahini sauce, coriander, spices and herbs; served with white rice

## RICE

**White Rice** \$7

**Lebanese Rice** \$8  
Rice cooked with lebanese noodles

**Spicy Rice** \$9  
Rice cooked with minced meat, herbs and spices

## KIDS

**Kids Nuggets** \$15  
Chicken nuggets served with chips, tomato sauce and pop top juice

**Kids Fish** \$15  
Fish fingers served with chips, tomato sauce and pop top juice

**Kids Chicken** \$15  
Chicken skewer served with chips, tomato sauce and pop top juice

**Kids Kafta** \$15  
Kafta skewer served with chips, tomato sauce and pop top juice

## BANQUETS

MINIMUM ORDER  
2 PEOPLE

**Fattoosh Banquet** \$55  
Homos, baba ganouje, labne, fattoosh, tabouli, falafel, fried kebbe, sambousek meat, batata kizbara, chicken, lamb and kafta skewers

**Vegetarian Banquet** \$50  
Homos, baba ganouje, labne, fattoosh, tabouli, spinach triangle, falafel, arnabeet, luby, and mjadara

**Beirut Banquet** \$50  
Homos, baba ganouje, fattoosh, tabouli, falafel, ladies fingers, kafta skewers and lemon garlic chicken

## LEBANESE ROLLS

Available Tuesday - Friday 11:30 to 4:30pm

**Makanek Roll** \$14  
Bbq Lebanese sausages, garlic, lettuce, tomato and pickles

**Shish Tawook Roll** \$15  
Bbq chicken breast cubes, garlic, lettuce, tomato and pickles

**Kafta Roll** \$15  
Bbq kafta (minced meat), homos, tabouli, onion and tomato

**Lahim Roll** \$16  
Bbq lamb cubes, homos, tabouli, onion and tomato

**Lamb Shawarma Roll** \$15  
Grilled shredded lamb, tahini sauce, onion, tomato and pickles

**Chicken Shawarma Roll** \$14  
Grilled shredded chicken, garlic, lettuce, tomato and pickles

**Falafel Roll** \$14  
Deep fried chick peas, tahini sauce, lettuce, tomato, pickles and parsley

**Arnabeet Roll** \$14  
Deep fried cauliflower, lettuce, tomato, pickles, parsley and tahini

Any roll combo with chips and can of drink: extra \$6

## DESSERTS

**Rice Pudding** \$8

**Homemade Baklava** \$5

**Turkish Delight** \$5

**Knafeh** \$13

**Pistachio Velvet** \$11

## DRINKS

**Soft Drinks** \$4

**500ml San Pellagrino Sparkling / Aqua Pana Still** \$5

**Red Bull** \$5

**Ice Tea** \$5

**Kids Pop Tops** \$3



**FATTOOSH**  
LEBANESE RESTAURANT

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[www.fattoosh.com.au](http://www.fattoosh.com.au)

Tuesday - Sunday  
11:30am till 10pm

**WE CATER FOR ALL OCCASIONS**