

BANQUETS

All banquets are served with Lebanese bread and crispy bread.

BANQUET 1 (MIN 2 PPL) **\$55 PP**

Start with hummus dip, baba ghannouj dip, labneh dip, fattoush.

Followed by makanek, fried wings, cheese cigars, chips.

For mains lamb skewers, chicken skewers, kofta skewers.

To finish off knafeh and Lebanese coffee.

BANQUET 2 (MIN 2 PPL) **\$65 PP**

Start with hummus dip, baba ghannouj dip, labneh dip, kibbeh nayeh, fattoush, tabbouleh.

Followed by makanek, fried wings, cheese cigars, lamb cigars, batata harra, chips.

For mains lamb skewers, chicken skewers, kofta skewers.

To finish off knafeh and Lebanese coffee.

BANQUET 3 (MIN 2 PPL) **\$80 PP**

Start with hummus dip, baba ghannouj dip, labneh dip, muhammara dip, vine leaves, kibbeh nayeh, tabbouleh, fattoush.

Followed by makanek, fried wings, cheese cigars, lamb cigars, fried kibbeh, batata harra, chicken liver, chips.

For mains lamb skewers, chicken skewers, kofta skewers.

To finish off knafeh or qatayef and Lebanese coffee.

MAIN PLATTERS

Nafoura Mix Platter 1 Lamb skewer, 1 Kofta skewer, 1 Tawook skewer, 1 Lamb Cutlet. Served with rice, grilled tomato, onion, hummus, garlic dip & pickles.	\$38
Lamb Platter (GF) 3 Lamb skewers served with rice, grilled tomato, onion, hummus & pickles.	\$38
Tawook Platter (GF) 3 Chicken skewers served with rice, grilled tomato, onion, garlic dip & pickles.	\$34
Kofta Platter (GF) 3 Kofta skewers served with rice, grilled tomato, onion, hummus & pickles.	\$36
Lamb Cutlets (5 pcs) Charcoal-grilled lamb cutlets served with chips, salad & BBQ sauce.	\$42
Chicken Parmigiana Breaded chicken topped with Napoli sauce, melted cheese. Served with chips & salad.	\$28
Chicken Shawarma Platter (DF) Grilled sliced chicken with spices, served with chips, salad & garlic dip.	\$32
Lamb Shawarma Platter (DF) Grilled lamb slices with tahini sauce. Served with chips & salad.	\$34
Vegetarian Platter (V) Falafel, Batata Harra, Zahra, Cheese Sambousek, Vine Leaves & Grilled Halloumi. Served with mixed salad.	\$38
Nafoura Meat Board (GF) (Serves 2) 2 Lamb skewers, 2 Tawook skewers, 2 Kofta skewers, 2 Lamb Cutlets, 6 Wings. Served with chips, salad & grilled vegetables.	\$95
Extra Skewers:	
Lamb — \$12 • Tawook — \$10 • Kofta — \$10 • Lamb Cutlet — \$10	

SEAFOOD

Sizzling King Prawns (8 pcs) Pan-fried with butter, garlic and lemon juice. Served with chips & garlic lemon sauce.	\$36
Sizzling Scallops (8 pcs) Pan-fried with butter, garlic, coriander & lemon juice. Served with chips & garlic lemon sauce.	\$36
Samak Maqli (8 pcs) Fried silver whiting fish with salad, chips, tahini & garlic lemon sauce.	\$40
Samkeh Harra (GF) Grilled barramundi fillet topped with tahini, coriander & pine nuts. Served with rice.	\$38
Garlic Prawns (8 pcs) Tiger prawns sautéed in butter, garlic spiced cream sauce. Served with rice & vegetables.	\$36
Nafoura Seafood Board 6 silver whiting, 8 king prawns, 6 scallops, 6 calamari. Served with chips, tartar & garlic lemon sauce.	\$85

COLD MEZZA

Nafoura Mix Dips (V) Hummus, Baba Ghannouj, Labneh. Served with fried bread.	\$28
Hummus Dip (VG / DF / GF) Blend of chickpeas, lemon juice and tahini, topped with olive oil.	\$17
Beetroot Hummus (VG / DF / GF) Chickpeas blended with roasted beetroot, tahini & lemon juice.	\$18
Baba Ghannouj (VG / DF / GF) Char-grilled eggplant, tahini, lemon juice & garlic, topped with olive oil.	\$17
Beirut Hummus (VG / DF / GF) Hummus mixed with garlic, parsley & lemon juice, topped with olive oil.	\$18
Labneh Dip (V / GF) Strained yogurt with dried mint, topped with olive oil.	\$14
Muhammara Dip (VG / DF) Roasted red capsicum blended with walnuts, tahini, pomegranate molasses, breadcrumbs & spices.	\$18
Vine Leaves (VG / DF) Stuffed with rice, herbs, lemon & olive oil.	\$20
Kibbeh Nayeh Minced raw lamb with burghul, traditional spices, topped with olive oil. Served with mint, onion & radish.	\$28
Shanklish (V) Lebanese aged cheese topped with tomato, parsley & onion, drizzled with olive oil.	\$18
Pickles & Olives (VG / DF / GF) Assorted Lebanese pickles & marinated olives.	\$14

SALADS

Tabouleh Fine cut parsley, tomato, onion, burghul dressed in lemon juice & olive oil.	\$17
Fattoush Tomato, lettuce, cucumber, onion, radish, parsley dressed in homemade pomegranate sauce & olive oil. Topped with fried crispy Lebanese bread.	\$18
Armenian Salad Finely chopped tomatoes, cucumber, fresh mint, fresh garlic, lettuce, ground cumin, lemon juice & olive oil.	\$17
Rocket Salad Fresh baby rocket, sliced onions, tomatoes, sumac, lemon juice & olive oil.	\$18
Salatet Al Raheb Smoky char-grilled eggplant mixed with diced capsicum, tomato, onion, mint & walnuts.	\$22
Mediterranean Quinoa Salad (V / GF) A light mix of quinoa, cherry tomatoes, cucumber, red onion, olives, feta cheese, dressed with lemon juice and extra virgin olive oil.	\$20
Grilled Halloumi Salad (V / GF) Grilled halloumi slices served over mixed greens, rocket, cherry tomatoes, roasted nuts, drizzled with pomegranate molasses dressing.	\$22

HOT MEZZA

Cheese Cigars (V) (4 pcs) Crispy pastry rolls filled with mozzarella, feta, halloumi, herbs.	\$20
Lamb Cigars (4 pcs) Pastry rolls stuffed with minced lamb, onions, spices.	\$22
Fried Kibbeh (4 pcs) Bulgur & lamb shell filled with minced lamb, onion, pine nuts.	\$22
Makanek Lebanese sausages sautéed with pomegranate molasses, olive oil.	\$22
Grilled Wings (8 pcs) Marinated in garlic, lemon juice, olive oil.	\$18
Fried Coriander Wings (8 pcs) Fried wings tossed with coriander, garlic, lemon, spices.	\$18
Batata Harra (VG / DF / GF) Diced potatoes with garlic, coriander, chili, lemon.	\$18
Falafel (VG / DF / GF) (8 pcs) Crispy Syrian-style falafel with tahini, pickles.	\$18
Chips (VG / DF) Served with tomato sauce.	\$14
Wedges (V) Served with sour cream, sweet chili sauce.	\$16
Grilled Halloumi (V / GF) Grilled halloumi with tomato, cucumber, olives.	\$20
Hummus Bi Lahmi (GF) Hummus topped with marinated lamb fillet, roasted pine nuts.	\$22
Zahra (VG / DF) Fried cauliflower dusted with cumin, served with tahini.	\$18
Fried Vegetarian Mix (VG / DF) Cauliflower, potato, eggplant served with tahini sauce.	\$22
Chicken Liver Pan-cooked chicken livers with garlic, lemon, spices.	\$18
Calamari Lemon Pepper Crispy calamari tossed in lemon pepper. Served with tartar or aioli, chips.	\$28
Chargrilled Quail Grilled quail marinated in lemon, garlic, coriander.	\$32

KIDS MEAL

Chicken Nuggets 6 crispy nuggets served with chips, tomato sauce.	\$14
Cheese Burger Beef patty with cheese, served with chips, tomato sauce.	\$16
Spaghetti Bolognese Spaghetti with beef bolognese sauce.	\$16

DESSERTS

Knafeh (V) Shredded kunafa pastry with cheese, topped with syrup, pistachios. Served with ice cream.	\$14
Nutella Knafeh (V) Kunafa pastry with cheese, Nutella sauce. Served with ice cream.	\$16
Pistachio Knafeh (V) Kunafa pastry with cheese, pistachio cream. Served with ice cream.	\$18
Um Ali (V) Puff pastry baked with milk, cream, nuts, coconut, raisins.	\$18
Osmalieh Bil Ashta (V) Crispy kunafa filled with ashta topped with syrup, pistachios.	\$16
Layaly Lubnan (V / GF) Semolina milk pudding topped with cream, pistachios & syrup.	\$14
Qatayef Ashta (V) Cream-filled pancakes topped with rose syrup & pistachios.	\$8
Qatayef Walnut (V) Walnut-filled fried pancakes drizzled with syrup.	\$8
Baklava (V) Layers of filo pastry filled with nuts & syrup.	\$12
Turkish Delight (V) Traditional rose-flavored jelly sweets dusted with sugar.	\$10

WAFFLES & CREPES

Fettuccine Crepe Sliced crepe with banana and strawberries, chocolate sauce, and ice cream.	\$16
Crepe Roll Fruit stuffed with your choice of sauce: Nutella • Biscoff • Pistachio.	\$16
Crepe Chocolate Classic crepe with Nutella.	\$14
Sushi Crepe Crepe stuffed with sliced banana and topped with chocolate sauce.	\$16
Normal Waffle Choice of sauce: Nutella • Biscoff • Pistachio Served with vanilla ice cream.	\$14
Waffle Burger Two layers of waffles with fruits and ice cream. Choice of sauce: Nutella • Biscoff • Pistachio.	\$17

DRINKS

FRESH JUICES

Orange Juice (V / VG / DF / GF) Freshly squeezed oranges, naturally sweet and refreshing.	\$12
Pineapple Juice (V / VG / DF / GF) Tropical and tangy, made with ripe pineapples.	\$14
Apple Juice (V / VG / DF / GF) Crisp and fresh green apple blend.	\$14
Lemon Juice (V / VG / DF / GF) Zesty and refreshing with natural lemon flavor.	\$12
Watermelon Juice (V / VG / DF / GF) Sweet and chilled watermelon juice.	\$12
Carrot Juice (V / VG / DF / GF) Freshly pressed carrots, full of natural sweetness.	\$12
Detox Juice (V / VG / DF / GF) Orange, lemon, and ginger blend for a healthy boost.	\$12
Lemon Mint Juice (V / VG / DF / GF) Classic Lebanese-style lemon and mint cooler.	\$14

COCKTAILS

Avocado Blend Rich avocado with ashta, cashews, crushed pistachios & honey drizzle.	\$20
Mexico Blend Mango, avocado mix with condensed milk, topped with ashta, cashews & honey drizzle.	\$18
Tahiti Blend Strawberry, avocado layered with cream, topped with ashta, cashews & honey drizzle.	\$18
Tropical Fruit mix of avocado, banana, mango, strawberry, topped with ashta, cashews & honey drizzle.	\$18
The Rock Banana, mango & strawberry topped with ashta, cashews & honey drizzle.	\$18
Nafoura Mocktail Fruit, cream mix with Nutella, condensed milk & fresh cream.	\$22

SMOOTHIES & MILKSHAKES

Strawberry Mango Refreshing blend of strawberries and mango.	\$15
Strawberry Watermelon Light and sweet mix of strawberries and watermelon.	\$15
Strawberry Kiwi Tangy and fruity blend of strawberries and kiwi.	\$15
Mango Smooth and creamy mango smoothie.	\$14
Berry Banana Mixed berries blended with banana for a balanced sweet flavor.	\$15
Chocca Banana Banana blended with chocolate for a rich, creamy taste.	\$15
Passionfruit Mango Tropical mix of mango and passionfruit.	\$16
Mango Banana Smooth blend of mango and banana.	\$15
Signature Blend Strawberry, mango & passionfruit blend.	\$16
Mix Berry Blend of assorted berries.	\$16
Sour Kick Lemon and kiwi for a refreshing tangy kick.	\$15
Milkshakes Flavors of your choice Vanilla • Chocolate • Caramel • Strawberry • Oreo • Blue Heaven	\$14

ICED COFFEE

Iced Latte (V) Chilled espresso with milk & ice.	\$8
Iced Mocha (V) Chocolate, espresso, milk & ice, topped with whipped cream.	\$8.5
Iced Caramel Latte (V) Espresso with caramel, milk & ice, topped with cream.	\$9
Iced Spanish Latte (V) Sweet condensed milk & espresso over ice.	\$9

\$1 Alternative Milk (Almond, Soy, Oat, Lactose Free)

HOT DRINKS

Short Black	\$4
Flat White	\$6
Cappuccino	\$6
Macchiato	\$6
Long Black	\$6
Café Latte	\$6
Mocha	\$6
Piccolo Latte	\$6
Baby Chino	\$6
Hot Chocolate	\$6
Chai Latte	\$7
Arabic Coffee (Serves 2)	\$6

\$1 Alternative Milk (Almond, Soy, Oat, Lactose Free)

TEA POTS

Peppermint Earl Grey	\$6
Camomile	\$6
Green Tea	\$6
Ginger Lemon	\$6
English Breakfast	\$6

COLD DRINKS

Sparkling Water	\$6
Still Water	\$5
Soft Drinks	\$6
Pepsi, Pepsi Max, Solo, 7Up, Sunkist, Lemonade, Coke, Coke Zero	
Lemon, Lime & Bitters	\$9
Iced Tea	\$7
Peach, Mango, Lemon.	
V Energy Bottle 365ml	\$6
Red Bull	\$6
Soft Drink Jug	\$14
Ayran Jug	\$18
Traditional cold yoghurt-based beverage.	

TAKE AWAY COFFEE

SMALL	\$4
LARGE	\$6

ARGILEH

TRADITIONAL FLAVOURS

DOUBLE APPLE

APPLE MINT

ORANGE MINT

WATERMELON MINT

LEMON MINT

GUM MINT

GRAPE MINT

BLUEBERRY MINT

MINT

EXCLUSIVE FLAVOURS

AL NAFOURA LOVE NORMAL **\$45** | FRESH **\$50**

LOVE 66 NORMAL **\$45** | FRESH **\$50**

PRICING

NORMAL HEAD **\$40**

FRESH HEAD **\$45**

PINEAPPLE HEAD **\$70**

CHANGE HEAD

NORMAL HEAD **\$35**

FRESH HEAD **\$40**