

FATTEH DISHES

Fatteh (V) Boiled chickpeas, crispy Lebanese bread, tahini & yogurt sauce, toasted slivered almonds in ghee. Served with pickles.	\$16
Lamb Fatteh Shredded lamb, boiled chickpeas, crispy Lebanese bread, tahini & yogurt sauce, toasted slivered almonds in ghee. Served with pickles.	\$20
Chicken Fatteh Shredded chicken, boiled chickpeas, crispy Lebanese bread, tahini & yogurt sauce, toasted slivered almonds in ghee. Served with pickles	\$18

TRADITIONAL BREAKFAST

Foul Bi Zeit (V / VG / DF / GF) Fava beans mixed with garlic & lemon juice, topped with olive oil, tomato & parsley. Served with pickles.	\$16
Foul With Tahini (V / VG / DF / GF) Fava beans mixed with tahini, garlic & lemon juice, topped with olive oil. Served with pickles	\$16
Msabaha (Hummus with Tahini) (V / VG / DF / GF) Warm chickpeas mixed with tahini & lemon juice, topped with olive oil. Served with pickles.	\$16
Hummus Bi Lahmi (GF) Hummus topped with shredded lamb, toasted slivered almonds & olive oil. Served with pickles.	\$20
Falafel (V / VG / DF) (8 pcs) Crispy Syrian-style falafel served with tahini sauce & pickles.	\$18

BREAKFAST

Lamb Scrambled Eggs Minced lamb cooked with scrambled eggs. Served with pickles.	\$18
Sujuk Scrambled Eggs Sliced sujuk cooked with scrambled eggs. Served with pickles.	\$18
Shakshouka (V / DF on request) Eggs cooked with tomato, onion & capsicum in olive oil. Served with pickles.	\$18
Eggs Benedict (V) Two poached eggs on toasted English muffins, served with beef rashers, wilted spinach & hollandaise sauce.	\$20
Smoked Salmon Benedict Poached eggs on toasted English muffins with smoked salmon, sliced avocado, hollandaise sauce & fresh dill.	\$22
Smashed Avocado (V) Sourdough toast topped with smashed avocado, cherry tomatoes, feta cheese & two poached eggs, finished with olive oil.	\$22
Smoked Salmon Bagel Toasted bagel filled with smoked salmon, cream cheese, avocado, red onion & capers.	\$22
Grilled Halloumi (V) Toasted sourdough served with chili jam, grilled halloumi, fresh rocket, two poached eggs, roasted nuts & a drizzle of olive oil.	\$20
Nafoura Big Breakfast Two poached eggs on sourdough, beef rashers, beef sausage, spinach, grilled tomato, hash brown, mushrooms & grilled halloumi.	\$28
Açai Bowl (VG / DF / GF) Brazilian açai blend topped with granola, banana, strawberry, chia seeds, coconut flakes & pistachios.	\$22
French Toast (V) Brioche slices dipped in egg & cream, served with mascarpone, berry compote & fresh strawberries.	\$20

BREAKFAST COMBOS

Nafoura Meal 1	\$26
Scrambled eggs, sujuk with vegetables, 3 pcs fried halloumi, olives, tomato & cucumber, pickles.	
Nafoura Meal 2	\$26
Scrambled eggs, 3 pcs fried halloumi, 4 pcs makanek, olives, tomato & cucumber, pickles.	
Nafoura Big Breakfast One (For Sharing)	\$55
Fatteh, Foul, Msabaha, Falafel, Hummus Bi Lahmi, butter & jam, pickles, olives, tomato & cucumber.	
Nafoura Big Breakfast Two (For Sharing)	\$55
Scrambled eggs, labneh, makdous, shanklish, jbneh baladi, zaatar & olive oil, ashta with honey, pickles, tomato & cucumber.	

SIDES

Scrambled Eggs	\$12
Labneh (V)	\$12
Shanklish (V)	\$12
Makdous (V / VG)	\$12
Fried Halloumi (V)	\$12

MANAKISH

VEGETARIAN PASTRIES

Zaatar Manousheh Oregano, sesame seeds, sumac, oil. + veggies (mix leaf, tomato, capsicum, mushroom, olives, onion) \$9.00	\$3
Zaatar & Cheese Oregano, sesame seeds, sumac, oil, halloumi cheese. + Veggies \$9.00 + Sujuk \$2.50	\$6
Spinach Spinach, onion, spices.	\$6.8
Garlic Manousheh (V) House garlic, halloumi cheese, parsley.	\$6.5
Cheese Pie (V) Halloumi cheese.	\$6.5
Cheese & Spinach (V) Halloumi cheese, spinach.	\$6.8
Cheese, Tomato & Olives (V) Halloumi cheese, tomato, olives.	\$7.5
Feta Square (V) Feta cheese, spinach, tomato, onion, spices.	\$7.8
Shanklish Triangle (V) Shanklish (dried yoghurt), onion, tomato, olives, spices.	\$7.8
Labneh Manousheh (V) Hung yoghurt, tomato, cucumber, olives, fresh mint, olive oil.	\$9
Vegetarian Pizza (V) Halloumi cheese, spinach, tomato, olives, capsicum	\$9.8
Margherita Pizza (V) Mozzarella cheese, olives, oregano, sauce.	\$9.8

MEAT PASTRIES

Lamb Manousheh Minced lamb, tomato, spices.	\$6.5
Lamb Special Lamb manousheh, halloumi cheese, spinach, tomato, olives.	\$22
Chicken Pie Chicken tenderloin, potatoes, mushroom cream, curry spices.	\$8.8
Sujuk Pizza Mild salami, halloumi cheese, tomato, capsicum, olives.	\$9.8
Margherita & Sujuk Pizza Mozzarella cheese, sujuk, olives, oregano, sauce.	\$13

DRINKS

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

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)	

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