



FLAVOURS OF LEBANON, MIDDLE EAST & NORTH AFRICA

NIBBLES

Lebanese Pickles 4.50 VG / 29 kcal	Marinated Olives 4.75 VG / 221 kcal
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HOUSE SPECIALITY

Chicken Shawarma shawarma spiced chicken, tomato, chickpea and herb scented rice topped with Comptoir sauce, pickled peppers and crispy onions 17.25 / 974 kcal
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SALADS

Mama Zohra Salad marinated grilled chicken, feta and Lebanese salad topped with crispy pitta and Mama Zohra Sauce 16.65 / 691 kcal
Grilled Halloumi grilled halloumi, with fattoush salad, Kalamata olives, pomegranate seeds and crispy pitta 16.95 / V / 900 kcal



Our Feeding Hope Fund supports meals, education, and work for refugees, the homeless, and those in poverty, as well as communities overseas affected by war and disasters. For every chickpea dish (🌱) sold, we donate to the fund. Chickpeas, a Middle Eastern staple, are versatile, nutritious, and good for you - and for those we help.

FOOD ALLERGY OR INTOLERANCE?

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. Adults need around 2,000 kcal a day.

SYMBOL GUIDE:

(V) Vegetarian - (VG) Vegan - (DF) Dairy Free

MEZZE TO SHARE

We recommend 2-3 per person, our mezze dishes come out as they are ready

Lentil Soup hearty soup with lemon and zhug, served with warm flatbread 7.95 / VG / 386 kcal	Hommos YALLAH! Comptoir classic, using our unique recipe served with warm flatbread 7.95 / VG / 277 kcal	Batata Harra crispy roasted potatoes tossed with garlic, tomato, peppers, sumac and coriander with a kick of chilli 6.95 / VG / 528 kcal
Cheese Samboussek handmade pastry parcels filled with melted cheese and mint sauce 8.45 / V / 476 kcal / 3 pieces	Baba Ghanouj YALLAH! smooth smoked aubergine and tahina dip served with warm flatbread 8.65 / VG / 283 kcal	Tabbouleh traditional Middle Eastern salad made with freshly chopped parsley, quinoa, tomato, mint and onion 7.95 / VG / 228 kcal

One for when you can't decide...

MEZZE PLATTER

hommos, baba ghanouj, tabbouleh, falafel, natural labné, cheese samboussek, warm flatbread (241 kcal) and pickles

For One 16.25 For Two 29.95
V / 793 kcal pp

goes well with
Borsari Trebbiano Pinot Grigio

GRILLS

MIXED GRILL selection of lamb kofta, chicken kofta and chicken taouk, served with Comptoir salad and vermicelli rice 21.95 / 1135 kcal	Chicken Taouk YALLAH! marinated grilled chicken breast with garlic and fresh thyme, served with Comptoir salad and vermicelli rice 18.45 / 683 kcal	Lamb Kofta YALLAH! grilled ground lamb, herbs, onion and spices, served with Comptoir salad and vermicelli rice 18.95 / 761 kcal
Chicken Kofta grilled ground chicken, herbs, onion and spices served with Comptoir salad and vermicelli rice 18.25 / 769 kcal	Add Chicken Wings +5.50	

TAGINES

slow-cooked stews served with couscous, vermicelli rice, or quinoa

add a Za'atar & Garlic Flatbread +5.25

CHICKEN & GREEN OLIVE

chicken, carrots, lemon confit and green olives
18.25 / 382 kcal

Aubergine

aubergine, tomato, onion and chickpeas
16.95 / VG / 598 kcal

BURGERS

grilled burgers with Comptoir sauce and served with fries

LAMB KOFTA BURGER grilled lamb kofta burger, Comptoir sauce, tomato, pickled cucumber, lettuce served in a sesame bun served with fries 18.25 / 895 kcal	Chicken Kofta Burger grilled chicken kofta burger, Comptoir sauce, tomato, pickled cucumber, lettuce served in a sesame bun served with fries 17.45 / 895 kcal
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FLATBREADS

No meal is complete without bread to dip

Warm Olive Oil Bread 2.95 VG / 241 kcal	Za'atar & Garlic 5.25 VG / 524 kcal
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WRAP PLATTERS

all served with hommos & Comptoir salad

Chicken Taouk marinated grilled chicken breast with garlic sauce, pickled cucumber and tomato 15.50 / 875 kcal	Halloumi YALLAH! marinated grilled halloumi with extra virgin olive oil, tomato and fresh mint 14.95 / V / 1120 kcal
Falafel crisp chickpea patties with tahina, tomato, pickled turnips and parsley 14.95 / 1031 kcal	Lamb Kofta spiced ground lamb with hommos, pickled cucumber, onion and tomato 15.50 / 849 kcal

add Batata Harra +6.95 or Fries +5.45

SIDE DISHES

Choose your side dishes

Fries & Garlic Dip 5.45 / V / 594 kcal	BATATA HARRA crispy roasted potatoes with garlic, tomato, pepper, sumac and coriander 6.95 VG / 528 kcal
Tabbouleh traditional Middle Eastern salad 7.95 / VG / 228 kcal	Fattoush light and fresh mixed house salad 7.85 / VG / 145 kcal

DESSERTS

Baklawa Selection sweet and crisp filo puff pastry pieces layered with nuts and honey 6.75 / V / 548 kcal	Mango Cheesecake topped with a layer of sweet mango, pomegranate seeds and pistachios 8.25 / 638 kcal
Orange & Almond Cake moist cake with vibrant orange flavour and a nutty almond finish served with orange compote and labné 7.95 / V / 699 kcal	Chocolate Brownie served with a warm date and tahina molasses spread, topped with halva, rose petals, crunchy pistachios and a creamy scoop of vanilla ice cream 8.75 / V / 769 kcal

Ice Cream

6.65 / choose 3 scoops in any combination of flavours

Vanilla VG, DF / 163 kcal	Chocolate 35 kcal
Pistachio 43 kcal	Rose 36 kcal

YALLAH!

IN A HURRY DISHES
Served within 15 minutes

COCKTAILS

CLASSICS

Espresso Martini 13.25
Smooth and intense. espresso, Ketel One vodka, coffee liqueur and vanilla

Classic Mojito 13.25
Bacardi Carta Blanca rum, lime juice muddled with fresh lime and mint leaves

Passion Fruit Martini 13.25
A modern classic. Ketel One vodka, blended with passion fruit and vanilla, served with a shot of Prosecco on the side

Mimosa 13.25
A classic blend of Prosecco and fresh orange juice

Pina Colada 13.25
creamy coconut, pineapple and a splash of rum paradise

SPRITZ

Aperol Spritz 13.25
Prosecco, aperol, soda water garnished with orange

Blushing Spritz 13.25
Bombay Citron Pressé gin, rose lemonade with elderflower cordial and Prosecco

Strawberry Bellini 12.75
Sparkling Prosecco with sweet strawberry purée

Comptoir Bloody Mary 13.25
Vodka, pickled chilli, harissa and sumac spiced tomato juice

BEER & CIDER

Poretti - 4.8% Pint 7.85 / Half 4.35

Beirut - 4.6% 330ml bottle 6.45

Aspall Cyder - 5.5% 330ml bottle 7.25
Crisp, delicate medium dry apple cyder

Menabrea Zero - 0% 330ml bottle 6.25

MOCKTAILS

Saffron Citrus Refresher 6.95
Fresh limes, fragrant saffron and zingy ginger beer

Strawberry & Coconut Cooler 6.95
Strawberries and cream topped with rose lemonade garnished with rose petals and a mint crown

WHITE WINE

175ml / 250ml / Bottle
Ksara Clos St Alphonse Blanc
Zesty freshness, stone fruit with a long finish
Bekaa Valley, Lebanon
9.05 / 11.65 / 29.95
VG / 13% abv

Amodo Pecorino, Terre di Chieti
Fresh, tropical notes on the nose, a delicate florality and an enticing minerality on the finish
Abruzzo, Italy
8.35 / 11.15 / 28.95 VG / 12% abv

Borsari Trebbiano Pinot Grigio
Dry with citrus and apple fruit aromas, lovely freshness to the finish
Puglia, Italy
9.05 / 11.45 / 29.95 VG / 10.5% abv

ROSÉ WINE

175ml / 250ml / Bottle
Antonio Rubini Pinot Grigio Rosato IGT Pavia
Refreshing rose with raspberry and strawberry flavours and a hint of vanilla
Veneto, Italy
10.15 / 12.65 / 34.95 / VG / 10.5% abv

RED WINE

175ml / 250ml / Bottle
Ksara Clos St Alphonse Rouge
Floral, ripe black cherries with a touch of spice
Bekaa Valley, Lebanon
9.05 / 11.65 / 29.95 VG / 13.5% abv

Castillo de Mureva Organic Tempranillo, Castilla
Deep cherry red, forest fruits, smooth and well-balanced with a long finish
Castilla - La Mancha, Spain
9.05 / 11.45 / 29.75 / 13% abv

SPARKLING WINE

125ml / Bottle
Le Altane Prosecco Extra Dry
Crisp, mouth-filling fizz with green apples and citrus notes
Prosecco, Italy
10.75 / 39.95 / 11% abv

*all wines available in 125ml measures on request

SPIRITS

Bacardi Rum - 37.5% 25ml / 5.65

Ketel One Vodka - 40% 25ml / 5.65

Tanqueray London Dry Gin - 47.3% 25ml / 5.45

Arak du Chateau - 53% 25ml / 5.95

Jack Daniels - 40% 25ml / 5.65

Mixers

Soda Water 200ml / 3.75

Tonic Water 200ml / 3.75

Light Tonic Water 200ml / 3.75

Ginger Ale 200ml / 3.75

Ginger Beer 200ml / 3.75

Rose Lemonade 200ml / 3.75

LEMONADES

our famous homemade lemonades, made every morning, using a combination of fresh juices, fruit and all natural ingredients

Roza
Lemon & lime with rose syrup
5.25 / 300ml / 120 kcal

Leymona
Lemon & lime
5.25 / 300ml / 95 kcal

Toufaha
Apple, mint & ginger
5.25 / 300ml / 118 kcal

Roomana
Pomegranate & orange blossom
5.25 / 300ml / 102 kcal

HOT DRINKS

Mint Tea

Mint tea is a symbol of hospitality & warmth often served to guests as a gesture of respect & friendship. Our signature blend combines gunpowder tea leaves, fresh mint, rosewater, and sugar

Fresh Rose Mint Tea
Fresh rose & mint infused sweet tea
4.25 / 60 kcal

Teas
English Breakfast, Earl Grey, Peppermint, Camomile, Green
3.65

Coffees

Americano
3.95 / 28 kcal

Flat White
84 kcal / 4.45

Espresso
3.45 Single / 4 kcal
3.95 Double / 8 kcal

Cappuccino
4.65 / 119 kcal

Mocha
240 kcal / 4.95

Macchiato
3.55 Single / 19 kcal
4.05 Double / 38 kcal

Latte
4.65 / 162 kcal

Hot Chocolate

Lebanese Spiced Hot Chocolate
Hot chocolate with steamed milk infused with tahina and sprinkled with halva
5.25 / 613 kcal

Hot Chocolate
Classic hot chocolate with steamed milk
4.75 / 272 kcal

Plant based milk alternatives and coffee syrups are available. Please ask your server

SOFT DRINKS

Coca-Cola 3.95

Fanta / Sprite 3.75

Diet Coke / Coke Zero 3.75

Tutti Frutti Beiruty 6.75

Orange juice, peach, apple and homemade lemonade mingle with a touch of grenadine

Orange Juice 300ml / 163 kcal / 4.65

Apple Juice 300ml / 176 kcal / 4.65

Still / Sparkling Mineral Water Regular 3.05 / Large 5.45

SCAN HERE TO PLACE YOUR ORDER

