

COMPTOIR LIBANAIS

From Middle East & North Africa with Love

Comptoir Libanais came from my love of Lebanese food, I enjoy sharing good food: food that's healthy, delicious and above all simple and colourful.

This is what I want to do; open a canteen that is accessible to everyone in terms of affordability & atmosphere, but most of all a place that will celebrate the warmth and tastes of both Middle Eastern and North African culture.

A lot of the dishes are a taste of home, dishes I learned to make from my mum growing up. I believe some of our most important memories, are connected with food, and a special meal can live on in our mind for years to come.

Founder - Comptoir Libanais

Tony Kitous
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NIBBLES

Selection of Lebanese Pickles

3.95 / VG, GF / 29 kcal

Marinated Mixed Olives

4.45 / VG, GF / 221 kcal

Warm Za'atar & Garlic Flatbread

4.75 / VG / 524 kcal

Lentil Soup Yallah!

Hearty soup served with warm flatbread
6.75 / VG / 712 kcal

Hommos Yallah!

Comptoir classic, using our unique recipe served with warm flatbread
6.75 / VG / 539 kcal

Baba Ghanuj Yallah!

Blended smoked aubergine & tahina dip served with warm flatbread
8.25 / VG / 546 kcal

GRILLS

All grills served with Comptoir salad and vermicelli rice

Lamb Kofta

Grilled ground lamb, herbs, onion & spices
17.25 / 761 kcal

Chicken Kofta

Grilled ground chicken, herbs, peppers, onion & spices
16.95 / 671 kcal

Chicken Taouk

Marinated grilled chicken breast with garlic & fresh thyme
16.95 / 683 kcal

Mixed Grill

Selection of lamb kofta, chicken kofta & chicken taouk
18.95 / 893 kcal

Why not add Batata Harra 6.45

LARGE PLATES

Lamb or Chicken Kofta Roll

Lightly spiced lamb kofta or chicken kofta skewer in a brioche roll with Lebanese pickles, red onions, chilli peppers & pomegranate molasses, served with fries
15.95 / 995 kcal / 894 kcal Yallah!

Shakshuka Salmon

Salmon fillet in a slow-cooked tomato, red onion, pepper & garlic sauce, mixed with parsley & coriander, topped with pickled chilli, served with flatbread
19.95 / 1039 kcal

Spinach & Feta Börek

Baked spinach, feta & onion filo pastry parcel served with Kalamata olives, tomato & spiced yoghurt sauce
17.25 / V / 879 kcal

MEZZE

Perfect for sharing... why not mix & match our tasty mezze to start?

MEZZE PLATTER

One for when you can't decide...

Hommos, baba ghanuj, tabbouleh, falafel, natural labné, cheese sambousek, warm flatbread & pickles

For One 14.95 For Two 28.45

V / 793 kcal per person

Lamb Kibbeh

Lightly spiced handmade ground lamb parcels finished with mint yoghurt sauce
8.75 / 364 kcal / 3 Pieces

Fattoush

Light & fresh mixed Lebanese house salad with pomegranate molasses dressing & crispy pitta
6.45 / VG / 128 kcal

Halloumi & Tomato

served with Kalamata olives & fresh mint
8.95 / V, GF / 604 kcal

TAGINES Yallah!

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

Aubergine & Chickpea

Aubergine, tomato, onion & chickpeas
15.55 / VG / 598 kcal

Chicken & Green Olive

Chicken, carrots, lemon confit & green olives
16.45 / 382 kcal

Braised Lamb & Butter Bean

Slowly braised cubed leg of lamb, fragrant tomato & white bean
18.45 / 989 kcal

Why not add a Za'atar Flatbread 4.75

OPEN WRAP PLATTERS

Why not add Batata Harra 6.45 or Fries 4.95 All served with hommos & Comptoir salad

Chicken Taouk

Marinated grilled chicken breast with garlic & fresh thyme
14.25 / 875 kcal

Falafel

Crisp chickpea patties with tahina, tomato, pickled turnips & parsley
13.75 / V / 1039 kcal

Halloumi

Marinated grilled halloumi with extra virgin olive oil, tomato & fresh mint
13.95 / V / 1326 kcal

Lamb Kofta

Grilled ground lamb, herbs, onion & spices
14.45 / 986 kcal

SALADS Yallah!

Why not add a Za'atar Flatbread 4.75

Mama Zohra Salad

Marinated grilled chicken, feta & Lebanese salad topped with crispy pitta & Mama Zohra sauce
14.95 / 551 kcal

Falafel Salad

Crisp chickpea patties & mixed Lebanese salad topped with crispy pitta & Mama Zohra sauce
14.75 / V / 747 kcal

DESSERTS

Mango & Vanilla Cheesecake

Topped with a layer of sweet mango, pomegranate seeds & pistachios
7.25 / V / 638 kcal

Chocolate Brownie

Warm date & tahina molasses spread, halva, rose petals, pistachios with vanilla ice-cream
7.25 / V / 769 kcal

Sticky Date & Cardamom Pudding

Sponge pudding infused with cardamom and cinnamon served with vanilla ice cream
7.50 / V / 606 kcal

Orange Blossom Mouhalabia

Traditional Lebanese milk pudding with dates, figs, apricots, prunes, sultana compote & toasted sesame seeds
7.25 / V, GF / 490 kcal

Vanilla Ice Cream

Sprinkled with rose petals
5.95 / V / 490 kcal / VG available

Baklava & Fresh Rose Mint Tea

Selection of baklava with fresh rose & mint infused sweet tea
for one 6.25 (3 pieces) for two 10.45 (6 pieces)
V / 560 kcal per person

SIDES

Warm Za'atar & Garlic Flatbread

4.75 / VG / 524 kcal

Batata Harra

Spiced potatoes with garlic, tomato, peppers, sumac & fresh coriander
6.45 / V / 528 kcal

Quinoa

4.45 / VG / 266 kcal

Fries & Garlic Dip

4.95 / V / 594 kcal

Fattoush Salad

6.45 / VG / 128 kcal

Vermicelli Rice

4.45 / VG / 266 kcal

Warm Flatbread

2.45 / VG / 241 kcal

Jewelled Couscous

4.75 / VG / 563 kcal

Yallah!

IN A HURRY DISHES

Served within 15 minutes

Kids Menu Available

SCAN HERE TO ORDER



COCKTAILS

CLASSICS

Espresso Martini Smooth & intense. espresso, Ketel One vodka, coffee liqueur & vanilla	12.95
Classic Mojito Bacardi Carta Blanca rum, lime juice muddled with fresh lime & mint leaves	12.95
Passion Fruit Martini A modern classic. Ketel One vodka, blended with passion fruit & vanilla, served with a shot of prosecco on the side	12.95
Mimosa A classic blend of prosecco & fresh orange juice	12.95
Black Cherry Bellini Sparkling prosecco with a dash of rich black cherry	12.45

Comptoir Bloody Mary Vodka, pickled chilli, harissa & sumac spiced tomato juice	12.95
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SPRITZ

Garden Spritz Tanqueray London Dry Gin, st-germain elderflower liqueur with lemon juice, cucumber topped with soda water	12.95
Aperol Spritz Prosecco, aperol, soda water garnished with orange	12.95
Blushing Spritz Bombay Citron Pressé gin, rose lemonade with elderflower cordial & prosecco	12.95
Cider & Ginger Spritz Bursting with Autumn flavours, ginger, cinnamon and apple	10.95

LEMONADES

Roomana
Pomegranate & orange blossom
4.45 / 300ml / 102 kcal

Toufaha
Apple, mint & ginger
4.45 / 300ml / 118 kcal

Roza
Lemon & lime with rose syrup
4.45 / 300ml / 120 kcal

Leymona
Lemon & lime
4.45 / 300ml / 95 kcal

MOCKTAILS

Saffron Citrus Refresher Fresh limes, fragrant saffron & zingy ginger beer	6.25
Strawberry & Coconut Cooler Strawberries & cream topped with rose lemonade garnished with rose petals & a mint crown	6.25

FRUIT JUICES

Orange Juice	300ml / 4.25
Apple Juice	300ml / 4.25

BEER & CIDER

Poretti - 4.8%	Half 4.25 / Pint 7.45
Beirut - 4.6%	330ml bottle 6.25
Aspall Cyder - 5.5%	330ml bottle 6.45
Menabrea Zero - 0%	330ml bottle 5.75

Draught beer - at selected restaurants only

SOFT DRINKS

Still Water	Small 2.95 / Large 4.45
Sparkling Water	Small 2.95 / Large 4.45
Coca-Cola	3.95
Fanta	3.75
Sprite	3.75
Diet Coke	3.75
Coke Zero	3.75

SPIRITS

Bacardi Rum - 37.5%	25ml / 5.25
Ketel One Vodka - 40%	25ml / 5.25
Tanqueray London Dry Gin - 47.3%	25ml / 5.25
Arak du Chateau - 53%	25ml / 5.25

Mixers

Soda Water	200ml / 3.25
Tonic Water	200ml / 3.25
Light Tonic Water	200ml / 3.25
Ginger Ale	200ml / 3.25
Ginger Beer	200ml / 3.25
Rose Lemonade	200ml / 3.25

WHITE WINE

175ml / 250ml / Bottle

Ksara Clos St Alphonse Blanc - 13% / VG Zesty freshness, stone fruit with a long finish <i>Bekaa Valley, Lebanon</i>	8.10 / 10.25 / 26.65
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Amodo Pecorino, Terre di Chieti - 12% / VG Fresh, tropical notes on the nose, a delicate florality & an enticing minerality on the finish <i>Abruzzo, Italy</i>	7.25 / 9.45 / 24.45
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Borsari Trebbiano Pinot Grigio - 11.5% / VG Dry with citrus & apple fruit aromas, lovely freshness to the finish <i>Puglia, Italy</i>	7.95 / 9.95 / 25.45
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RED WINE

175ml / 250ml / Bottle

Ksara Clos St Alphonse Rouge - 13.5% / VG Floral, ripe black cherries with a touch of spice <i>Bekaa Valley, Lebanon</i>	8.25 / 10.50 / 28.75
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Castillo de Mureva Organic Tempranillo, Castilla - 13% Deep cherry red, forest fruits, smooth & well-balanced with a long finish <i>Castilla - La Mancha, Spain</i>	7.45 / 10.25 / 26.95
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Short Mile Bay Shiraz - 13.5% Rich berry fruit with a pinch of pepper spice <i>South Eastern Australia</i>	9.50 / 11.75 / 30.95
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ROSÉ WINE

175ml / 250ml / Bottle

Antonio Rubini Pinot Grigio Rosato IGT Pavia - 12.5% / VG Refreshing rose with raspberry & strawberry flavours & a hint of vanilla <i>Venezie, Italy</i>	9.50 / 11.75 / 30.95
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All wines available in 125ml measures on request

SPARKLING WINE

125ml / Bottle

Le Altane Prosecco Extra Dry - 11% Crisp, mouth-filling fizz with green apples & citrus notes <i>Prosecco, Italy</i>	9.95 / 37.25
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HOT DRINKS

Hot Chocolate	272 kcal / 4.45
Lebanese Spiced Hot Chocolate	613 kcal / 4.95

Americano	28 kcal / 3.75	Mocha	240 kcal / 4.75
Cappuccino	119 kcal / 4.45	Espresso	Single 3.25 / 4 kcal, Double 3.75
Latte	162 kcal / 4.45	Macchiato	Single 3.45 / 19 kcal, Double 3.95
Flat White	84 kcal / 4.25	Teas	3.45

English Breakfast, Earl Grey, Peppermint, Camomile, Green

Alternative milk available. Please ask your server

Fresh Rose Mint Tea

Fresh rose & mint infused sweet tea

3.45 / (60 kcal)

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan - (GF) Gluten Free

Adults need around 2000 kcal a day

We would love to hear your feedback. Please tell us what you think.

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