BREAKFAST
الفطور الصباحي

Signature Comptoir Breakfast YALLAH!
Lightly spiced Armenian beef soujok, our Signature Foul Moudamas dip, za'atar roasted mushroom, chargrilled tomato, fried or scrambled egg and our spiced fried potatoes, served with warm flatbread
17.25 / 607 kcal
add slice of toast with butter **2.45**/ V / 357 kcal

Large Comptoir Breakfast YALLAH!
4 slices lightly spiced Armenian beef soujok, our Signature foul Modamas dip, za'atar roasted mushroom, chargrilled tomato, 2 fried or scrambled eggs and our spiced fried potatoes, served with warm flatbread
19.25 / 906 kcal
add slice of toast with butter
2.45/ V / 357 kcal

The Beiruty
Our classic and unique recipe hommos, crispy falafel, lightly spiced Yemen salsa, chickpeas, tahini, tomato and a pickle salad, served with warm flatbread
14.95 / V / 660 kcal
add fried egg **2.95** / V / 115 kcal

Vegetarian Breakfast
Our foul Moudamas dip, za'atar-roasted mushrooms, crispy falafel, fried or scrambled egg, grilled halloumi, chargrilled tomato, spiced fried potatoes served with warm flatbread
16.85 / V / 541 kcal
add slice of toast with butter **2.45**/ V / 357 kcal

Add Orange Juice 4.95 300ml / 163 kcal

Add Apple Juice 4.95 300ml / 176 kcal

Lebanese Vegan Breakfast
Our foul Moudamas dip, za'atar-roasted mushrooms, crispy falafel, chargrilled tomato & Mashed avocado with lemon sumac and spring onion and our spiced fried potatoes served with warm flatbread
16.85 VG / 552 kcal
add slice of toast with vegan spread
2.45/ VG / 301 kcal

Avocado & Cherry Tomato on Toast
Mashed avocado, tomato, coriander, spring onion, lemon juice and olive oil, served on toast
11.25 / VG / 396 kcal
add fried egg **2.95** / V / 115 kcal
add falafel **2.10** / VG / 137 kcal

Scrambled Egg & Feta
Scrambled eggs and crumbled feta cheese, parsley, tomato, za'atar and sumac, served on warm flatbread or toast
11.45 / V / 596 kcal

Shakshuka Egg & Feta YALLAH!
Fried egg in a slow-cooked tomato, red onion, pepper and garlic sauce, mixed with parsley and coriander, topped with crumbled feta and pickled chilli, served with warm flatbread
15.45 / V / 468 kcal

Shakshuka Falafel
Slow cooked tomato, red onion, pepper and garlic sauce, mixed with parsley and coriander, topped with mini falafel, tahini and pickled chilli, served with warm flatbread
15.25 / V / 655 kcal

Scrambled Egg & Soujok
Scrambled eggs, beef soujok sausage and crumbled feta cheese finished with pomegranate seeds, parsley and sumac, served on warm flatbread or toast
14.65 / 892 kcal

Shakshuka Egg & Soujok YALLAH!
Fried egg and beef soujok sausage in a slow-cooked tomato, red onion, pepper and garlic sauce, mixed with parsley and coriander, topped with crumbled feta and pickled chilli, served with warm flatbread
15.65 / 601 kcal

Scrambled Egg & Smoked Salmon
Scrambled eggs, smoked salmon and crumbled feta cheese finished with pomegranate seeds, parsley and sumac, served on warm flatbread or toast
15.65 / 702 kcal

Shakshuka Egg & Smoked Salmon YALLAH!
Fried egg and smoked salmon in a slow-cooked tomato, red onion, pepper and garlic sauce, mixed with parsley and coriander, topped with crumbled feta and pickled chilli, served with warm flatbread
16.65 / 544 kcal

MEZZE

Hommos
Smooth rich chickpea purée with tahina and lemon juice, served with warm flatbread
8.25 / V / 539 kcal

Falafel
Chickpea patties, coriander, parsley, peppers, pickled turnips served with tahina sauce
8.45 / V / 372 kcal

Foul Moudamas
Creamy chickpeas, parsley, diced tomatoes, spring onions, olive oil and cumin served with warm flatbread
7.95 / VG

ADDITIONAL ITEMS

Fried Egg V / 115 kcal	2.95	Mushrooms VG / 36 kcal	2.35
Scrambled Egg V / 323 kcal	2.95	Tomato VG / 26 kcal	2.25
Beef Soujok Sausage / 266 kcal	3.65	Batata Harra VG / 528 kcal	7.25

BREAKFAST COCKTAILS

Comptoir Bloody Mary
Vodka, pickled chilli, harissa and sumac spiced tomato juice
13.45

Mimosa
A classic blend of prosecco and fresh orange juice
13.45

KID'S MENU
Available

MANAECH

Cheese Man'ousha
Lebanese flat bread with cheese, topped with fresh mint and za'atar olive oil
11.25 / V

Soujok Man'ousha
Lebanese flat bread with cheese, topped with Soujok, tomato fresh mint and Zaatar olive oil
14.25

HOT DRINKS

Hot Chocolate — 272 kcal / 4.85
Hot chocolate with steamed milk

Lebanese Spiced Hot Chocolate — 613 kcal / 5.35
Hot chocolate with steamed milk infused with tahina and sprinkled with halva

Americano	28 kcal / 4.10	Macchiato	19 kcal, Single 3.55
Cappuccino	119 kcal / 4.65	Double Macchiato	38 kcal, Dble 4.05
Latte	162 kcal / 4.65	Fresh Rose Mint Tea	4.75
Flat White	84 kcal / 4.45	Teas	3.85
Mocha	240 kcal / 4.95	English Breakfast, Earl Grey, Peppermint, Camomile, Green	
Espresso	4 kcal, Single 3.45		
Double Espresso	8 kcal, Dble 3.95		

Tahina & Date Molasses Latte
smooth espresso, blended with almond plant based milk and enriched with date molasses & tahina
4.95

Alternative milk available. Please ask your server

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

DRINKS

COCKTAILS

CLASSICS

Espresso Martini 13.45
Smooth and intense. espresso, vodka, coffee liqueur and vanilla

Classic Mojito 13.45
Bacardi Carta Blanca rum, lime juice muddled with fresh lime and mint leaves

Passion Fruit Martini 13.45
A modern classic. Vodka, blended with passion fruit and vanilla, served with a shot of Prosecco on the side

Mimosa 13.45
A classic blend of Prosecco and fresh orange juice

Pina Colada 13.45
A lighter version of the classic cocktail

SPRITZ

Aperol Spritz 13.45
Prosecco, aperol, soda water garnished with orange

Strawberry Bellini 12.95
Sparkling Prosecco with sweet strawberry purée

Comptoir Bloody Mary 13.45
Vodka, pickled chilli, harissa and sumac spiced tomato juice

.Homemade. LEMONADES

ALL 5.45

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

Leymona
lemon & lime

Roza
lemon & lime with rose syrup

Toufaha
apple, mint & ginger

Roomana
pomegranate & orange blossom

MOCKTAILS

Saffron Citrus Refresher 7.45
Fresh limes, fragrant saffron and zingy ginger beer

Strawberry & Coconut Cooler 7.45
Strawberries and cream topped with rose lemonade garnished with rose petals and a mint crown

SOFT DRINKS

Still Water	Small 3.45 / Large 5.95
Sparkling Water	Small 3.45 / Large 5.95
Coca-Cola	330ml / 3.95
Fanta / Sprite	330ml / 3.95
Diet Coke / Coke Zero	330ml / 3.95

SPIRITS

Bacardi Rum *37.5%*	25ml / 5.45
Ketel One Vodka *40%*	25ml / 5.45
Tanqueray London Dry Gin *47.3%*	25ml / 5.45
Arak du Chateau *53%*	25ml / 5.45
Jack Daniels *40%*	25ml / 5.45

Mixers

Soda Water	200ml / 3.95
Tonic Water	200ml / 3.95
Light Tonic Water	200ml / 3.95
Ginger Ale	200ml / 3.95
Ginger Beer	200ml / 3.95
Rose Lemonade	200ml / 3.95

FRUIT JUICES

Orange Juice	300ml / 163 kcal / 4.95
Apple Juice	300ml / 176 kcal / 4.95

BEER & CIDER

Poretti 4.8%	Half 4.35 / Pint 7.95
Beirut 4.6%	330ml bottle 6.55
Aspall Cyder 5.5% Crisp, delicate medium dry apple cyder	330ml bottle 7.45
Menabrea Zero 0%	330ml bottle 6.35

SODAS

Tutti Frutti Beiruty 6.75
Orange juice, peach, apple and homemade lemonade mingle with a touch of grenadine

WINES

WHITE WINE

175ml / 250ml / Bottle

Ksara Clos St Alphonse Blanc* - 13% / VG
Zesty freshness, stone fruit with a long finish
Bekaa Valley, Lebanon — **9.25 / 11.95 / 29.95**

Amodo Pecorino, Terre di Chieti - 12% / VG
Fresh, tropical notes on the nose, a delicate florality and an enticing minerality on the finish
Abruzzo, Italy — **8.45 / 11.45 / 29.95**

Borsari Trebbiano Pinot Grigio - 10.5% / VG
Dry with citrus and apple fruit aromas, lovely freshness to the finish
Puglia, Italy — **9.25 / 11.95 / 29.95**

RED WINE

175ml / 250ml / Bottle

Ksara Clos St Alphonse Rouge* - 13.5% / VG
Floral, ripe black cherries with a touch of spice
Bekaa Valley, Lebanon — **9.25 / 11.95 / 29.95**

Castillo de Mureva Organic Tempranillo, Castilla - 13%
Deep cherry red, forest fruits, smooth and well-balanced with a long finish
Castilla - La Mancha, Spain — **9.25 / 11.95 / 29.75**

ROSÉ WINE

175ml / 250ml / Bottle

Antonio Rubini Pinot Grigio Rosato IGT Pavia *- 10.5% / VG
Refreshing rose with raspberry and strawberry flavours and a hint of vanilla
Venezie, Italy — **10.25 / 12.85 / 33.95**

**Also available in 125ml*

SPARKLING WINE

125ml / Bottle

Le Altane Prosecco Extra Dry - 11%
Crisp, mouth-filling fizz with green apples and citrus notes
Prosecco, Italy — **10.45 / 41.95**

From Lebanon, Middle East & North Africa with Love

Comptoir Libanais was born from my love of Middle Eastern and North African food and culture, I always enjoy sharing food: food that's healthy, delicious and above all simple and colourful. I always had a dream to open a restaurant that celebrates our generous culture and warm hospitality.

A lot of the dishes are a taste of home, inspired by the kind of food my mum used to make for us growing up and of course, from my travels around the Middle East and North Africa.

The kind of food that brings people together.

Founder
Tony Kitous
XXX

YALLAH!

IN A HURRY DISHES
Served within 15 minutes

SCAN HERE TO PLACE YOUR ORDER