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WHITE WINE		
175ml / 250ml / Bottle		
Ksara Clos St Alphonse Blanc*		
Zesty freshness, stone fruit with a long finish		
Bekaa Valley, Lebanon		
9.25 / 11.95 / 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		
8.45 / 11.45 / 29.95		
VG / 12% abv		
Borsari Trebbiano Pinot Grigio		
Dry with citrus and apple fruit aromas, lovely freshness to the finish		
Puglia, Italy		
9.25 / 11.95 / 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		
10.25 / 12.85 / 33.95		
/ 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		
9.25 / 11.95 / 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		
9.25 / 11.95 / 29.75		
/ 13% abv		
*Also available in 125ml		
SPARKLING WINE		
125ml / Bottle		
Le Altane Prosecco Extra Dry		
Crisp, mouth-filling fizz with green apples and citrus notes		
Prosecco, Italy		
10.45 / 41.95		
/ 11% abv		

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 /	3.95
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
Homemade. ALL 5.45		
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		
300ml / 120 kcal		
Leymona		
Lemon & lime		
300ml / 95 kcal		
Toufaha		
Apple, mint & ginger		
300ml / 118 kcal		
Roomana		
Pomegranate & orange blossom		
300ml / 102 kcal		

HOT DRINKS		
TEA EXPERIENCE		
Fresh Rose Mint Tea	steeped green tea, fresh mint and rose water, finished with sugar	4.75
Orange Blossom, Hibiscus & Fresh Mint	green tea with orange blossom, hibiscus flowers and a touch of sugar	4.75
Teas 3.85		
English Breakfast, Earl Grey, Peppermint, Camomile, Green		
Coffees		
Americano	4.10 / 28 kcal	
Flat White	84 kcal / 4.45	
Cappuccino	4.65 / 119 kcal	
Mocha	240 kcal / 4.95	
Espresso	3.45 Single / 4 kcal	3.95 Double / 8 kcal
Macchiato	3.55 Single / 19 kcal	4.05 Double / 38 kcal
Latte		
4.65 / 162 kcal		
Tahina & Date Molasses Latte 4.95		
smooth espresso, blended with almond plant based milk and enriched with date molasses & tahina		
Hot Chocolate		
Lebanese Spiced Hot Chocolate		
Hot chocolate with steamed milk infused with tahina and sprinkled with halva		
5.35 / 613 kcal		
Hot Chocolate		
Classic hot chocolate with steamed milk		
4.85 / 272 kcal		
Plant based milk alternatives and coffee syrups are available. Please ask your server		
SOFT DRINKS		
Still / Sparkling Mineral Water		
Regular 3.45 / Large 5.95		
Coca-Cola		
330ml / 3.95		
Fanta / Sprite		
330ml / 3.95		
Diet Coke / Coke Zero		
330ml / 3.95		
SODAS		
Tutti Frutti Beiruty		
6.75		
Orange juice, peach, apple and homemade lemonade mingle with a touch of grenadine		
FRUIT JUICES		
Orange Juice		
300ml / 163 kcal / 4.95		
Apple Juice		
300ml / 176 kcal / 4.95		
SCAN HERE TO PLACE YOUR ORDER		

MADE FOR SHARING

MEZZE

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

COLD MEZZE

Lebanese Pickles

4.60 / VG / 29 kcal

Marinated Olives

4.85 / VG / 221 kcal

Hommos

Comptoir classic, using our unique recipe served with warm flatbread (241 kcal)

8.25 / VG / 277 kcal

Baba Ghanuj

smooth smoked aubergine and tahina dip served with warm flatbread (241 kcal)

8.85 / VG / 283 kcal

Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, quinoa, tomato, mint and onion

8.45 / VG / 228 kcal

Feta & Pepper Dip

whipped red pepper and feta dip topped with rocket and toasted sunflower seeds served with warm flatbread (241 kcal)

9.25 / V / 256 kcal

Fattoush

light and fresh mixed Lebanese house salad with pomegranate molasses dressing and crispy pitta

8.25 / VG / 145 kcal

Lentil Soup

hearty soup with lemon and zhug served with warm flatbread (241 kcal)

7.95 / VG / 386 kcal

Lamb Kibbeh

lightly spiced handmade ground lamb parcels finished with mint yoghurt sauce

9.75 / 534 kcal / 3 pieces

Lebanese Wings

slow-grilled chicken wings marinated in lemon, garlic and onion served with garlic sauce

9.25 / 456 kcal

Batata Harra

crispy roasted potatoes tossed with garlic, tomato, peppers, sumac and coriander with a kick of chilli

7.25 / VG / 528 kcal

Cheese Samboussek

handmade pastry parcels filled with melted cheese and mint sauce

9.25 / V / 476 kcal / 3 pieces

Chicken Samboussek

handmade pastry parcels filled with chicken, sumac & caramelised onion with tahina sauce

9.75 / 202 kcal / 3 pieces

Falafel

crisp chickpea patties, coriander, parsley finished with tahina sauce

8.45 / VG / 372 kcal / 3 pieces

Halloumi Steak

marinated with rose water figs, toasted pistachios and rose petals

10.45 / V / 565 kcal

MEZZE PLATTER

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

For One 16.95

For Two 31.45

V / 793 kcal pp

goes well with **Chateau Ksara Clos St Alphonse White**

WRAP PLATTERS

made with Khobez, traditional Lebanese bread & served with hommos & Comptoir salad

Chicken Taouk

marinated grilled chicken breast with garlic sauce, pickled cucumber and tomato

16.25 / 869 kcal

Halloumi

marinated grilled halloumi with extra virgin olive oil, kalamata olives, tomato, cucumber and fresh mint

15.95 / V / 1206 kcal

Falafel

crisp chickpea patties with tahina sauce, tomato, pickled turnips and parsley

15.95 / VG / 1012 kcal

Lamb Kofta

spiced ground lamb with hommos, pickled cucumber, tahina, parsley, red onion and tomato

16.75 / 973 kcal



PLEASE SCAN THE QR FOR ALLERGENS

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

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.

GRILLS

Mixed Grill

selection of lamb kofta, chicken kofta and chicken taouk served with Comptoir salad and vermicelli rice

23.95 / 1135 kcal

Add Wings +5.50

Chicken Taouk 19.45 / 683 kcal

marinated grilled chicken breast with garlic and fresh thyme served with Comptoir salad and vermicelli rice

Lamb Kofta 20.75 / 761 kcal

grilled ground lamb, herbs, onion and spices served with Comptoir salad and vermicelli rice

Chicken Kofta 19.45 / 769 kcal

grilled ground chicken, herbs, onion and spices served with Comptoir salad and vermicelli rice

BURGER

Chicken Kofta Burger

grilled chicken kofta burger, Comptoir sauce, tomato, pickled cucumber, lettuce served in a sesame bun served with fries

17.95 / 895 kcal

TAGINES

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

Chicken & Green Olive

chicken, carrots, lemon confit and green olives

18.45 / 382 kcal

Aubergine & Chickpea

aubergine, tomato, onion and chickpeas

17.25 / VG / 598 kcal

SALADS

Grilled Chicken Taouk

marinated grilled chicken, feta and Lebanese salad topped with pitta and Mama Zohra Sauce

16.95 / 691 kcal

Grilled Halloumi

grilled halloumi served with quinoa, kale leaves, cherry tomatoes, pomegranate seeds, pickled red cabbage, rose-water figs and toasted sesame seeds

17.45 / V / 862 kcal

HOUSE SPECIALITIES

Honey & Harissa Chicken 23.50 / 1213 kcal

grilled half chicken marinated with honey and harissa, infused with fragrant herbs and warming spices. Served with Comptoir salad, crispy roasted Batata Harra, topped with pomegranate seeds and corinader

Chicken Shawarma Rice Bowl 17.95 / 974 kcal

Shawarma spiced chicken, tomato, chickpea and herb scented rice, Comptoir salad topped with Comptoir sauce, pickled peppers and crispy onions

SEASONAL SPECIAL

Comptoir Shish Burak

Lebanese Lamb dumplings served in a rich slow-cooked tomato sauce infused with dill, garlic and cumin, finished with creamy tahina sauce and topped with crushed pistachios

18.95 / 928 kcal

SIDE DISHES

Fries & Garlic Dip

5.95 / V / 594 kcal

Batata Harra

7.25 / VG / 528 kcal

Warm Olive Oil Flatbread

3.25 / VG / 241 kcal

Tabbouleh

traditional Middle Eastern salad

8.45 / VG / 228 kcal

Za'atar & Garlic Flatbread

5.95 / VG / 524 kcal

Fattoush

light and fresh Lebanese house salad

8.25 / VG / 145 kcal

DESSERTS

Mango Cheesecake

topped with a layer of sweet mango, pomegranate seeds and pistachios

8.45 / 638 kcal

Orange & Almond Cake

moist cake with vibrant orange flavour and a nutty almond finish served with orange compote and labné

8.25 / V / 699 kcal

Baklava Selection

sweet and crisp filo puff pastry pieces layered with nuts and honey

7.25 / V / 548 kcal

Orange Blossom Mouhalabia

traditional Lebanese version of a pannacotta with figs, prunes, sultana compote and toasted sesame seeds

8.25 / V / 490 kcal

Chocolate Brownie

served warm with date and tahina molasses, topped with halva, rose petals, crunchy pistachios and a scoop of creamy vanilla ice cream

9.25 / V / 769 kcal

ICE CREAM

Vanilla VG / 163 kcal

Chocolate 35 kcal

Pistachio 43 kcal

6.75 / choose 3 scoops in any combination of flavours