
MEALS

- Mixed Grill** \$32
A selection of 3 skewers from the charcoal grill, hommus, garlic sauce, rice, salad and bread.
- Lamb Skewer plate** \$26
2 skewers of premium Lamb (approximately 150gms) charcoaled to perfection with salad, rice, hommus and Lebanese bread.
- Chicken Skewer plate** \$25
2 charcoal chicken skewers with garlic sauce, salad, rice and Lebanese bread.
- Kefta Skewer plate** \$24
2 charcoaled Kefta skewers with hommus, rice, salad and Lebanese bread.
- Shawarma Chicken plate** \$23
Traditionally marinated chicken, chips & Salad
- Barramundi with Tahini** \$32
Australian Barramundi, grilled and topped with Tahini sauce, nuts and spice. Served with Rice and Salad
- Barramundi with Tomato** \$32
Australian Barramundi, grilled and topped with Traditional tomato sauce with a hint of chili. Served with Rice and Salad

VEGETARIAN MEALS

- Vegetable skewer plate** \$23
1 vegetable skewer, hommus, Syrian ganouj, salad and Lebanese bread. Vg (Ask for GF Bread)
- Pumpkin Kebbi** \$23
Kebbi made with pumpkin, burghul and spices, Baked in a tray and stuffed with spinach, tomato, onion herbs and spices. Served with minted yogurt or special tomato sauce for vegans.
- Syriana Plate** \$25
Roasted eggplants, garlic, onion, chilies baked with traditional spices and topped with fresh coriander, served with rice and salad. Vg

Chickpea
Lebanese Restaurant & Bar

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Shop 1/154 Cavendish Rd
Coorparoo Qld 4151
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Open Lunch and Dinner
Tuesday to Sunday

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TAKE-AWAY MENU

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MEZZA

Felafel (6)	\$14
Balls of chick peas, beans and spices, deep fried and served with tahini sauce Vg, GF	
Haloumi (6 pieces)	\$14
Grilled Haloumi marinated in Zaatar (traditional herbs with oil). V, GF	
Chicken Wings (4)	\$12
Marinated on our chef's own blend of spices and based with garlic and lemon. GF	
Kebbi (4)	\$14
Crunchy shells of beef and crushed wheat, stuffed with pine nuts mince and spices. Served with yogurt mint sauce.	
Sambousek (4 pieces)	\$14
Pastry stuffed with lamb and spices or spinach and cheese. 2 Meat and 2 Vegetarian. (Ask for all Meat or Veg.)	
Warak Enab (6 pieces)	\$12
Grape vine leaves, stuffed with rice vegetables and spices. Served cold GF, Vg	
Syriana Mezza	\$14
Roasted and chopped eggplant, garlic, onions and chilies, baked with traditional spices and topped with fresh coriander. Traditionally eaten with Lebanese bread. GF, Vg	

SALADS

Tabbouleh	\$14
Classic Lebanese Salad of Parsley, tomato, onion and Burghul. Vg (can be served without Burghul for GF)	
Fatoush	\$13
Lebanese bread salad. Lettuce, tomatoes, radishes and fried bread. Vg	
Chickpea Salad	\$13
Our own house salad with chickpeas fresh greens and house dressing. Vg, GF	
Haloumi Salad	\$15
Fresh seasonal salad mixed with crispy fried haloumi and a lemon garlic dressing. Vg, GF	

CHARCOAL GRILL

Lamb Skewers	\$9 ea
Premium diced lamb, marinated and cooked on the charcoal grill. (approx. 100g) GF	
Chicken Skewers	\$7.50 ea
Chicken Fillet, marinated and cooked on the charcoal grill. (approx. 130g) GF	
Kefta Skewers	\$7.50 ea
Minced lamb with onion and herbs cooked on the charcoal grill. (approx. 130g) GF	
Vegetable Skewers	\$7.50 ea
Seasonal vegetable, perfectly seasoned and cooked on our charcoal grill. GF	

DIPS

Hommus	\$10
Ord River chickpeas, perfectly cooked and blended with Tahini and lemon, dressed with paprika and olive oil. Vg, GF	
Chili Hommus:	\$10
Our house hommus blended with Chili. Vg, GF	
Hommus Beirut	\$11
Hommus with garlic, parsley and lemon. Vg, GF	
Garlic Dip (Toum)	\$10
Classic Lebanese dip made with garlic, olive oil and lemon	
Hommus b'lahmeh	\$18
Our own house hummus topped with lamb. GF	
Baba Ganouj	\$11
Charcoal eggplant with garlic, tahini and lemon. Vg, GF	
Syrian Ganouj	\$12
Charcoal grilled eggplant blended with tomatoes, parsley, onions garlic, capsicum and pomegranate. Vg, GF	
Pumpkin dip	\$10
Pumpkin, tahini, garlic, cashews. Vg, GF	
Beetroot dip	\$10
Beetroot, tahini, lemon, garlic. Vg, GF	
Trio dips	\$12

WRAPS

Shish Lamb Wrap	\$13
Premium charcoaled lamb, salad, hommus, lemon	
Chicken Shish Tawook Roll	\$13
Chicken fillet, marinated and cooked on the charcoal grill, coleslaw, garlic sauce, mayo and pickles	
Chicken Shawarma Roll	\$14
The Chef's own marinated chicken shawarma, with traditional slaw and pickles.	
Kefta Roll	\$12
Minced lamb with onion and herbs cooked on the charcoal grill with salad, lemon & tahini.	
Felafel Roll	\$12
Felafel, salad, pickles, lemon, mint, hommus tahini.	
Haloumi Roll	\$12
Fried haloumi with zaatar, salad, mint, olives, house dressing.	

Add Chips **\$3**

SIDES

Batata Harra	\$14
cubes of potato fried with chili, lemon, coriander and olive oil. Vg, GF	
Rice	\$6
Chips	\$7