



# Shanglish

STEP INTO THE SPIRIT OF OLD LEBANON AT SHANGLISH, WHERE TRADITION, CULTURE, AND HOSPITALITY COME TOGETHER IN A VIBRANT DINING EXPERIENCE.

INSPIRED BY THE WARMTH OF LEBANESE STREETS AND THE RICH FLAVOURS PASSED DOWN THROUGH GENERATIONS, SHANGLISH CELEBRATES AUTHENTIC CUISINE WITH A MODERN TOUCH.

OUR MENU HAS BEEN CAREFULLY CRAFTED BY EXECUTIVE CHEF YOUSSEF ANID, BRINGING TOGETHER CLASSIC LEBANESE FAVOURITES WITH CONTEMPORARY INFLUENCES.

10% SURCHARGE ON WEEKENDS & 15% SURCHARGE ON PUBLIC HOLIDAYS  
PLEASE NOTE THERE IS A 1HR 30M SEATING TIME FOR GROUPS OF UP TO  
10. GROUPS OF 10+ IS 2 HOURS

## WOODFIRE OVEN

<b>WOODFIRE BREAD</b> .....	12
Fresh olive oil and balsamic	
<b>ZAATAR</b> .....	16
Labneh, Heirloom tomatoes, pomegranate	
<b>LAHM BI AJEM</b> .....	18
Lamb, tomato, onions, mint yoghurt	
<b>TRIO CHESSE</b> .....	18
Ricotta, mozzarella, white cheddar	
<b>EGG AWARMA</b> .....	20
Meat, shanglish, tomatoes	
<b>ARISHEH &amp; HONEY</b> .....	22
Ricotta, pistachio, honey	

## BREAKFAST MEZZE

<b>LABNE BALLS (V)</b> .....	12
Olive oil, olives	
<b>MAKDOUS (V)</b> .....	12
Cured eggplant stuffed with walnuts & peppers	
<b>SHANGLISH BITES (V)</b> .....	14
Fermented cheese, tomato, onion, olive oil	
<b>HUMMUS (V)</b> .....	12
Blended chickpeas, tahini, lemon, olive oil	
<b>WAGYU HUMMUS</b> .....	20
Wagyu beef, blended chickpeas, tahini, lemon, olive oil	
<b>SMOKED EGGPLANT</b> .....	12
Tahini, neapolitan sauce, chimichurri, almonds	
<b>KATAIFI HALLOUMI (V)</b> .....	14
Honey, rosemary	
<b>FALAFEL (V)</b> .....	12
Half Dozen, tahini sauce	

# FATTAH & FOUL

SERVED WITH LEBANESE BREAD & FRESH VEGETABLES

CLASSIC FOUL.....	12
FOUL B TAHINI.....	14
MSABAHA B TAHINI.....	16
FATTAH.....	16
FATTAH EGGPLANT.....	18
FATTAH KIBBEH.....	20
FATTAH MOWSAT.....	20
FATTAH PRAWNS.....	22

# EGGS

SERVED WITH LEBANESE BREAD & FRESH VEGETABLES

CLASSIC (SUNNY SIDE UP).....	16
AWARMA (MEAT).....	18
SUJUK.....	20
BATATA.....	18
SHANGLISH.....	18

ShanGLISH

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## LEBANESE FOOD IS MADE FOR SHARING

A TRADITION WHERE THE TABLE IS FILLED WITH AN ABUNDANCE OF DISHES, EACH PLACED AT THE CENTRE TO BE ENJOYED TOGETHER. IT'S NOT ABOUT INDIVIDUAL PLATES, BUT ABOUT CONNECTION, GENEROSITY, AND EXPERIENCE. FROM FRESH BREADS AND VIBRANT DIPS TO GRILLED MEATS AND SLOW-COOKED CLASSICS, EVERY ELEMENT IS DESIGNED TO BE PASSED AROUND, TASTED, AND APPRECIATED AS A GROUP. MEALS BECOME MOMENTS THAT BRING PEOPLE CLOSER, WHERE CONVERSATION FLOWS JUST AS FREELY AS THE FOOD, AND EVERY GATHERING FEELS WARM, WELCOMING, AND FULL.

## LEBANESE SPREAD 39 PP (MINIMUM 2 PEOPLE)

LABNE BALLS, SHANGLISH, BALADI CHEESE, ZATAAR, OLIVES, CLASSIC EGGS, FATTAH, FOUL, FALAFEL & MAKDOUS, ACCOMPANIED WITH HONEY, JAM, LEBANESE TEA & LEBANESE BREAD

# TO BEGIN

**HUMMUS (V)**..... 12  
Fresh olive oil and balsamic

**SMOKED EGGPLANT**..... 12  
Tahini, neapolitan sauce, chimichurri, almonds

**LABNE BALLS (V)**..... 14  
Olive oil, olives

**SHANGLISH (V)**..... 20  
Fermented cheese, tomato, onion, olive oil

**WAGYU HUMMUS**..... 18  
Wagyu beef, blended chickpeas, tahini, lemon, olive oil

**KIBBEH TARTAR**..... 22  
Traditional nayyah on house made bread croutons

**MUHAMARA PRAWNS**..... 12  
roasted peppers, walnut, garlic prawns

**KATAIFI HALOUMI (V)**..... 18  
Honey, rosemary

**MSAKAN FINGERS**..... 16  
Chicken, onion, sumac, garlic tahini dip

**POMEGRANATE MAKANEK**..... 18  
Pomegranate molasses, Lebanese sausage, lemon

**LAMB CIGARS**..... 18  
Served with mint yoghurt

**HARISSA SPICED CAULIFLOWER**..... 21  
roasted macadamia, rocket, chimichurri.

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## MAINS

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**CHICKEN LEMON GARLIC..... 32**  
Tender chicken marinated in fresh lemon juice, crushed garlic, olive oil and spices

**SHISH TAWOUK..... 28**  
Three chargrilled chicken skewers served with a toum dip

**KAFTA MASHWI..... 29**  
Four Lebanese marinated kafta skewers served with a hummus dip

**LAHME MASHWI..... 34**  
Three Lebanese marinated lamb skewers served with a baba ghannouj dip

**SAMKA HARRA (PERFECT FOR TWO)..... 69**  
Char-grilled whole snapper, chilli, garlic, tahini sauce, roasted nuts

**ROASTED LAMB SHOULDER (PERFECT FOR TWO)..... 119**  
Bed of mansaf rice

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## SALADS

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**TABOULI (V)..... 12**  
Parsley, burghul, tomato, pomegranate, onion, lemon, olive oil

**FATTOUSH BURATTA..... 14**  
Lettuce, tomato, capsicum, cabbage, parsley, onion, house dressing,  
fried Lebanese bread, burrata cheese

**FALAFEL SALAD..... 14**  
Lettuce, tomato, capsicum, cabbage, parsley, onion, house dressing,  
fried Lebanese bread, burrata cheese

## DESSERT

<b>MAFROUKA</b> .....	12
Dates, pistachio, rose water, ashta	
<b>OSMALIEH</b> .....	12
Kataifi, ashta, rose syrup	
<b>KNAFEH FINGERS</b> .....	14
Kataifi layered pastry, ashta, sugar syrup	
<b>BED CHOCOLATE BANANA</b> .....	18
Banana covered chocolate, mixed nuts, ahta	

## DRINKS

<b>LEBANESE CINNAMON TEA</b> .....	5
<b>LEBANESE COFFEE</b> .....	4.5
espresso, long black	
<b>ORANGE JUICE</b> .....	13
cold pressed	
<b>WATERMELON JUICE</b> .....	13
cold pressed	
<b>GREEN JUICE</b> .....	13
cold pressed silverbeet, cucumber, apple, kale, mint, lemon	
<b>LEMON &amp; MINT</b> .....	13
Freshly squeezed lime, blended with mint, hint of lemon zest & served over ice	
<b>BERRY WHISPER</b> .....	13
Raspberry, rose and strawberry delicately balanced with lime and mint	
<b>COCONUT ISLAND</b> .....	13
Creamy coconut and pineapple finished with a light sparkling touch	
<b>LAVENDER PEACH TEA</b> .....	13
Fragrant lavender and ripe peach over chilled black tea with lemon	