

Shanglish

A MODERN LEBANESE DINING EXPERIENCE ROOTED IN TRADITION 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

WOODFIRE OVEN

ZA'ATAR	10
Labneh, pomegranate	
LAHM BI AJEM	14
Lamb, tomato, onions	
THREE CHEESE	12
Ricotta, mozzarella, cheddar	
ARISHEH & HONEY	18
Ricotta, pistachio, honey	
CHEESE & SUJUK	14
Mozzarella cheese, fermented Lebanese sausage	
GARLIC & CHEESE	12
Garlic, mozzarella cheese	

BREAKFAST MEZZE

SERVED TILL 2PM

LABNEH (V)	14
Olive oil, olives	
MAKDOUS (V)	12
Cured eggplant stuffed with walnuts & peppers	
SHANGLISH (V)	16
Fermented cheese, tomato, onion, olive oil	
CHEESE BALADI	16
Traditional soft Middle Eastern cheese	
SUJUK	14
Fermented Lebanese sausage	
HALLOUMI (V)	18
Honey, rosemary	
FALAFEL (V)	12
Half dozen, tahini sauce	
POMEGRANATE MAKANEK	16
Pomegranate molasses, Lebanese sausage, lemon	

FATTAH & FOUL

WITH LEBANESE BREAD & FRESH VEGETABLES
SERVED TILL 2PM

CLASSIC FOUL.....	15
FOUL B TAHINI.....	16
MSABAHA B TAHINI.....	16
TRADITIONAL FATTAH.....	16
- ADD MEAT	+4

EGGS

WITH LEBANESE BREAD & FRESH VEGETABLES
SERVED TILL 2PM

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

LEBANESE SPREAD 39 PP

(MINIMUM 2 PEOPLE)

LABNEH, SHANGLISH, BALADI CHEESE,
ZA'ATAR, OLIVES, CLASSIC EGGS, FATTAH,
FOUL, FALAFEL & MAKDOUS, SERVED WITH
HONEY, JAM, LEBANESE TEA &
LEBANESE BREAD.

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LEBANESE DINING IS BUILT ON A CULTURE OF SHARING, WHERE THE TABLE IS FILLED WITH AN ABUNDANCE OF DISHES MADE TO BE ENJOYED TOGETHER.

LUNCH IS VIBRANT, RELAXED, AND FULL OF VARIETY, WITH MEZZE, SALADS, GRILLED MEATS, AND WARM BREAD SHARED ACROSS THE TABLE. IT'S A DINING STYLE CENTRED AROUND CONNECTION, CONVERSATION, AND ENJOYING EVERY MOMENT.

DINNER OFFERS A RICHER AND MORE TRADITIONAL ATMOSPHERE, WHERE FAMILY AND FRIENDS GATHER OVER GENEROUS SPREADS AND AUTHENTIC FLAVOURS. EVERY MEAL REFLECTS THE WARMTH, HOSPITALITY, AND EXPERIENCE THAT LEBANESE DINING IS KNOWN FOR.

TO BEGIN

HUMMUS (V)	12
Blended chickpeas, tahini, lemon, olive oil	
SMOKED BABA GHANOIJ (V)	14
Tahini, charred tomato, almonds	
BATATA HARRA (V)	16
Diced pan-seared potato, coriander, garlic, chilli	
ARNABIT (V)	14
Cauliflower served with tahini sauce	
MEAT HUMMUS	20
Blended chickpeas, seasoned meat, potatoes, onions, tahini, lemon & olive oil	
KIBBEH NAYYEH	22
Traditional kibbeh nayyeh	
KAFTA TACOS	22
Chargrilled Kafta wrapped in soft tortillas with pickled onion, coriander and tahini	
MUHAMMARA (V)	22
Roasted peppers, walnuts	
SAMBOUSEK	20
Choice of meat or cheese	
KIBBEH MAQLEYAH	18
Spiced minced meat, caramelised onion, toasted pine nuts	
HALLOUMI (V)	18
Rosemary, honey	
TABOULI (V)	16
Parsley, burghul, tomato, pomegranate, onion, lemon, olive oil	
FATTOUSH (V)	18
Lettuce, tomato, capsicum, parsley, onion, house dressing, fried Lebanese bread, feta	

MAINS

MIX PLATE.....	38
Skewer of shish tawouk, kafta, lahme served with hummus, baba ghanouj, toum, tabouli	
LEMON GARLIC CHICKEN.....	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.....	26
Four Lebanese marinated kafta skewers served with a hummus dip	
LAHME MASHWI.....	34
Three Lebanese marinated lamb skewers served with a hummus dip	

ROLLS

FALAFEL (V).....	12
Lettuce, Tomato, Pickles & Tahini	
KAFTA.....	16
Lettuce, Tomato, Pickles & Hummus	
SHISH TAWOUK.....	16
Lettuce, Tomato, Pickles & Toum	
MAKANEK.....	15
Lettuce, Tomato, Pickles & Hummus	
SUJUK.....	15
Lettuce, Tomato, Pickles & Tahini	
ADD CHIPS & DRINK.....	+5

KIDS

KAFTA SKEWER & CHIPS.....	15
CHICKEN NUGGETS & CHIPS.....	15

DRINKS

LEBANESE CINNAMON TEA	8
LEBANESE COFFEE	8
LEBANESE COFFEE	8
ICED LATTE	8
V CAN	5
COKE	5
COKE ZERO	5
SPRITE	5
ORANGE JUICE Cold pressed	13
LYCHEE LAYALI Sweet lychee, delicate rose, fresh mint	13
BEIRUT MIDNIGHT Pomegranate, sour cherry, fresh mint	13

Shawarjah

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WHERE MODERN
MEETS TRADITION



WWW.SHANGLISH.COM.AU
OPEN: 8:00AM - 8:00PM