

# Mezza

## Cold Mezza

### Taste of Monaco

Hummous, baba ghanooj, grape leaves, olives and lebneh. 14

### Monaco Medley

Roasted red peppers, olives, cherry tomatoes in a lemon mint marinade, topped with fried halloumi cheese set on crispy bread. 12

### Hummous

A creamy puree of chickpeas mixed with lemon and sesame. 6 Lg 10  
Add Steak 5

### Baba Ghanooj

Fire-grilled eggplant puree with lemon and sesame. 7 Lg 11

### Grape Leaves

Four stuffed grape leaves with lebneh. 6

### Garlic Lebneh

A traditional creamy yoghurt dip with za'atar and olive oil. 8  
(May be ordered plain)

### Roasted Red Pepper Lebneh

A traditional creamy yoghurt dip with roasted red peppers, garlic, mint, lemon and olive oil. 9

### Garlic App

Fresh garlic puree prepared with egg whites and vegetable oil. 6

## Hot Mezza

### Spinach Pies (4 Shells)

Pastry shells stuffed with spinach and onions. 6

### Falafel (5 pieces)

Special blend of herbs and spices deep fried served with tahani sauce. 6

### Sweet Potato Falafel (5 Pieces)

Special blend of sweet potato, herbs and spices deep fried with tahani sauce. 8

### Fried Kibbeh (4 Pieces)

Fried burghul wheat balls stuffed with beef. 7

### Mujaddara

Stewed lentils and rice topped with lebneh, za'atar and caramelized onions. 6

### Chicken Dippers

Chicken wrapped inside a lavash pita, with garlic dip. 8

### Sweet Chilli Shrimp

Pan seared tiger shrimp glazed with sweet chilli sauce, served with crispy sweet potato. 12

### Calamari

Dusted calamari fried, with a side of chipotle mayo. 10

## Soup & Salads

Add Chicken 5 Feta 2 Lg 3

Shrimp Skewer 7

### Lentil Soup

A creamy puree of lentils and rice. 5 Cup 3

### Fattoush

Crispy romaine, red cabbage, cucumbers, tomatoes, parsley and pita chips set in our signature fattoush dressing. Sm 5 Lg 9

### Tabbouli

Parsley, tomatoes, spring onions and burghul wheat set in our signature tabbouli dressing. Sm 6 Lg 10

### Mediterranean Feta Salad

Crispy romaine, red cabbage, cucumbers, tomatoes, parsley, bell peppers, black olives set in a garlic and lemon dressing topped with feta cheese. 12

### Falafel Salad

Crispy romaine, red cabbage, cucumbers, tomatoes, parsley set in lemon vinaigrette topped with falafel and tahini. 12

### Spinach Salad

Spinach, cherry tomatoes set in raspberry vinaigrette topped with asiago cheese and roasted almonds. 10

15% gratuity will be added to your bill for parties of 8 or more. Kindly inform your server of any food allergies.

# Mains

**\*\* All served with fattoush salad.**

**(feta to your fattoush add 1)**

## The Grill

### Chicken Tawook Plate

Two skewers of boneless chicken breast, served with garlic sauce, rice pilaf or potatoes and grilled vegetables. 17

### Beef Kabob Plate

Two skewers of marinated beef tenderloin served with garlic sauce, seasoned rice or potatoes and grilled vegetables. 18

### Lamb Kafta Plate

Two skewers of lamb kafta, served with tzatziki sauce, with vermicelli rice or potatoes and grilled vegetables. 17

### Lemon Chicken

Grilled chicken breast with sautéed mushrooms, set in a garlic lemon sauce, served over seasoned rice and green beans. 18

### Surf & Turf

Juicy 6oz filet mignon, prawns served with roasted red skin potatoes and green beans. 25

## The Mediterranean

### Vegetarian Plate

Tabbouli, hummous, falafel, grape leaves and a spinach pie. 15

### Fusion Stir-Fry

Sautéed bell peppers, carrots, mushrooms, onions, with garlic-mango and teriyaki reduction, served over seasoned rice. 14  
add chicken 5, add beef 6, add shrimp 7

### Garlic and Oregano Chicken

Grilled chicken breast with sautéed mushrooms, set in a garlic lemon-oregano cream sauce, served over a seasoned rice. 18

### Tomato Basil Shish Tawook

Shish tawook tossed in a tomato basil sauce with mushrooms, served over rice pilaf. 22  
(Ask server for fresh parmesan)

### Spicy Honey Garlic Tawook

Two skewers of spicy honey garlic boneless chicken breast, served with garlic sauce, rice pilaf or roasted red skin potatoes and grilled vegetables. 18

### Teriyaki Beef Kabob

Two skewers of teriyaki marinated beef tenderloin, served with garlic sauce, seasoned rice or roasted red skin potatoes and grilled vegetables. 19

### Lamb Shank

Braised lamb shank with a date demi-glance served with rice pilaf and green beans. 25

# The Sea

## Pan-Seared Swordfish

Lightly dusted pan-seared swordfish, served with rice pilaf and green beans. (market price)

## Spicy Shrimp Stir-Fry

Sautéed bell peppers, carrots, mushrooms, onions, with a spicy tomato sauce, served over seasoned rice. 22

## Shrimp Kabob Plate

Black tiger shrimp marinated in our homemade vinaigrette with a blend of herbs and spices, served with vermicelli rice and asparagus. 19

## Orange Roughy

Baked seasoned fillet served over vermicelli rice and asparagus. 18

# Shared Platters

All platters served with your choice of seasoned rice, rice pilaf or potatoes.  
(Excludes veggie platter)

## Veggie

Hummous, fattoush salad, tabbouli, stuffed grape leaves, spinach pies and falafel.  
(Serves two guests). 32

## Kabobs

Hummous, fattoush salad, two chicken tawook, two beef kabob served with grilled vegetables and garlic sauce.  
(Serves two guests). 40

## Middle Eastern

Hummous, fattoush salad, falafel, grape leaves, one chicken tawook, one beef kabob, and one lamb kafta served with grilled vegetables and garlic sauce.  
(Serves two guests). 45

## Family

Hummous, fattoush salad, three chicken tawook, three beef kabob and three lamb kafta served with grilled vegetables and garlic sauce.  
(Serves four guests). 85

# Sides

Chicken Tawook 6  
Lamb Kafta 6  
Turnips, Pickles & Pepperoncini 4  
Grilled Vegetables 6  
Potatoes 4  
Roasted Red Skin Potatoes 5  
Feta 2 Lg 3

Beef Kabob 7  
Shrimp Skewer 7  
Seasoned Rice 4  
Vermicelli Rice 4  
Rice Pilaf 4  
Garlic Dip 1 Lg 2

# Drinks

## Smoothies

Mango-Strawberry-Banana. 5  
Pineapple-Mint. 5  
Mango-Guava-Banana.5  
Orange-Strawberry-Lemon.5

## Cold Beverages

\*(Complimentary Refill)  
\*Soft Drinks. 3  
\*Ice Tea. 3  
\*Lemonade. 3  
Orange Juice. 3  
Apple Juice. 3  
Cranberry Juice. 3  
Mango Juice. 3  
Guava Juice. 3  
San Pellegrino  
250mL – 3.50, 750mL– 8

## Café

Hot Chocolate. 2.25  
Turkish Coffee Pot. 3.50  
Brewed Coffee. 2  
Tea. 2

# Lunch Menu

Available Monday to Friday  
11am – 4pm excluding holidays  
NO EXCEPTIONS PLEASE

## Lunch Plates

Served with fattoush, hummous, and rice or potatoes  
(Excludes Chicken Feta Salad)  
Feta to your fattoush add 1

## Mujaddara Plate

Stewed lentils and rice topped with lebneh and caramelized onions. 9

## Falafel Plate

Monaco`s special blend of herbs and spices served with tahani sauce. 9

## Chicken Tawook Plate

Marinated chicken breast on a skewer grilled, served with garlic sauce. 10

## Beef Kabob Plate

Seasoned tenderloin skewered, served with garlic sauce. 11

## Lamb Kafta Plate

Skewer of ground lamb, served with tzatziki sauce. 10

## Chicken Feta Salad

Romaine lettuce, red cabbage, cucumbers, tomatoes, parsley, pita chips  
topped with chicken breast and feta. 12

# Pitas & Grilled Paninis

Make it a combo add 5  
(Combo includes hummous and fattoush)  
(Hummous or Tzatziki to your pita add .50)

## Mujaddara 5 / Lavash 7

Lebneh, lettuce, tomato, turnips, and caramelized onions.

## Hummous & Fattoush 5 / Lavash 7

## Falafel 5 / Lavash 7

Lettuce, tomato, turnips and tahani.

## Chicken Shawarma 5/ Lavash

Garlic, lettuce, tomato and pickles.

## Beef Shawarma 5 / Lavash 7

Lettuce, tomato, turnips and tahani.

## Chicken Tawook Pita 6 / Lavash 8

Garlic, lettuce, tomato, and pickles.

## Beef Kabob 7 / Lavash 9

Garlic, lettuce, tomato and turnips.

## Lamb Kafta 6 / Lavash 8

Tzatziki, lettuce, tomato, and turnips.

## Mediterranean Ciabatta

Sautéed peppers, mushrooms, tomatoes, onions, zucchini,  
olives, garlic with fresh mozzarella cheese. 8

## Dijon Chicken Ciabatta

Grilled chicken breast, lettuce, tomatoes, fresh mozzarella  
cheese with Dijon mustard, bbq, and garlic sauce. 9

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