

Laffé

by Kanzaman

DIPS

Muhammara	\$10
Red pepper, pomegranate and walnut. GF, V, VE	
Hommus	\$10
Chickpea with tahini, lemon and garlic. GF, V, VE	
Baba Ghannouj	\$11
Smoked eggplant with tahini, lemon and garlic. GF, V, VE	
Labneh	\$10
Yogurt with cucumber, mint and garlic. GF, V	
Bread	\$4

ENTREES

Falafel	\$10
Chickpea and fava bean croquettes. GF, V, VE	
Halloumi	\$13
Pan fried Halloumi cheese. V	
Rakakat Jibneh	\$12
Basturma, halloumi and majdouli cheese wrapped in a crispy pastry.	
Fotr	\$13
Mushrooms in pomegranate molasses, mustard seeds and fresh coriander. GF, V, VE	

Kibbeh	\$14
A lamb and borghul shell filled with lamb mince and pine nuts.	
Meat Cigars	\$11
Minced lamb with spices wrapped in filo pastry.	
MakaneK	\$12
Spicy lamb sausages topped with a lemon and sumac dressing. GF	
Jawaneh	\$10
Barbecued chicken wings served in a zaatar herb, lemon and garlic dressing. GF	

MAINS

Tawook	\$18
Char-grilled chicken on skewers. GF	
Ashtarout	\$20
Chicken filets in a mixture of fresh coriander, mushroom, garlic and lemon. GF	
Lahem meshwee	\$20
Char-grilled lamb on skewers. GF	
Sultania	\$21
Lamb filets in pomegranate molasses with mushrooms and vegetables on lentils and rice. GF	
Kafta	\$18
Beef and lamb mince skewers mixed with vegetables and spices. GF	
Kraidis bi toum	\$27
Grilled prawns, fresh herbs and lemon. GF	

Samakah Harrah	\$29
Seasonal Fish with a coriander, walnut and tahini sauce. GF	

Harissa	\$19
Seasonal vegetables cooked with Middle Eastern spices with lentils and rice. GF, V, VE	

PLATTERS

Mix dips	\$20
A selection of dips. GF, V	
Mezza	\$38
Mixed dips, tabouleh, falafel, meat cigars and rakakat jibneh.	
Mixed Grill	\$21
A selection of grilled lamb and chicken skewers. GF	

SALADS

Tabouleh	\$12
Parsley, borghul, mint, tomatoes, onion, lemon juice and olive oil. V, VE	
Fattoush	\$14
Lettuce, cucumber, mint, raddish, tomato, toasted pita. V, VE	
Batenjan el Raheb	\$14
Grilled eggplant with tomato, capsicum, spring onion, pomegranate, mint. GF, V, VE	

SIDES

Fries GF, V, VE	\$6
Fried Cauliflower	\$10
Lightly fried and salted cauliflower with a tahini and yogurt dip. GF, V	
Rice	\$7
Spiced Basmati rice, almonds and cinnamon. GF, V, VE	
Batata Harra	\$9
Chilli potatoes with fresh coriander, garlic and lemon. GF, V, VE	
Loubyeh	\$10
Fresh green beans in tomato, onion and garlic. GF, V, VE	
Hindbeh	\$10
Warm chicory with caramelized onions. GF, V, VE	
Mix Pickles	\$9
Olives, turnip and cucumber. GF, V, VE	
LAFFET	
Labneh	\$12
Cucumber, mint, tomato, olives.	
Falafel	\$12
Lettuce, raddish, tomato, pickled turnip, parsley, mint, tahini.	

MakaneK	\$13
Tomato, lettuce, pickled cucumber, hommus.	
Tawook	\$13
Fries, pickled cucumber, garlic.	
Lahem	\$14
Tomato, lettuce, parsley, onion, sumac, hommus.	
Kafta	\$13
Tomato, pickled cucumber, parsley, onion, sumac, yogurt.	

DESSERT

Baklawa	\$10
Crispy pastry filled with nuts.	
Turkish Delight	\$8
A variety of Turkish delight.	
Assorted Sweets	\$10
A selection of Lebanese sweets.	
Mahalabia	\$12
A light custard with pistachio nuts and orange blossom syrup.	

V Vegetarian **VE** Vegan **GF** Gluten Free

TAKE AWAY MENU





Laffé

by Kanzaman

PHONE: 03 9429 3402 • 344 BRIDGE ROAD, RICHMOND VIC 3121 • WWW.LAFFE.COM.AU

TRADING HOURS: TUESDAY-SUNDAY 12PM-11PM

 @LAFEBYKANZAMAN  @LAFEBYKANZAMAN

FIND US ON DELIVEROO AND UBEREATS