

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-glace 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

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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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