



Shamiat Café



Vegetarian



Vegan



Gluten Free

Falafel Wrap 12

Fried chickpea balls wrapped in Syrian bread with an assortment of vegetables and tahini sauce. **Add chips +1.5**

Sujuk Wrap 12

Cooked fermented sausage paired with pickles wrapped in Syrian bread. **Add cheese +1. Add lettuce & tomato +2**

Gozleme/Borek 10

- Spinach and cheese (V)
- Cheese and parsley (V)
- Za'atar and olives (VE)
- Potato and onion (VE)

Haloumi Wrap 12

Goat and sheep's milk cheese paired with lettuce and tomatoes wrapped in Syrian bread topped with nigella seeds

The Vegan Wrap 12

A mixture of potatoes, roasted eggplant, and assorted vegetables topped with tahini sauce wrapped in Syrian bread

Kofta Wrap 15

2 seasoned meat skewers, finely chopped onions, parsley, and assorted vegetables topped with hummus wrapped in Syrian bread

Chicken Wrap 15

Seasoned chicken, assorted vegetables, assorted vegetables, and garlic aioli wrapped in Syrian bread

The Shamiat Omelette 15

Fried eggs with roasted eggplants and garlic

The Syrian Breakfast 30

A board consisting of fried eggs, halloumi cheese, falafel, olives, labneh yogurt, makkous (pickled stuffed eggplant), butter and jam, and Syrian bread (please ask for vegan version)

Family Breakfast (min. 4 ppl) 60

A Syrian-style spread consisting of fried eggs, halloumi cheese, olives, labneh yogurt, hummus, assorted vegetables, falafel, your choice of fowl muddamas, fattah, or fowl tahini, and dessert served with tea and bread

Shakshuka 15

Eggs in a sauce of tomatoes, olive oil, peppers, onion and garlic, commonly spiced with cumin, paprika and cayenne pepper. **Add sujuk +4**

Vegan Plate (Mediterranean) 22

2 vine leaf rolls, 2 cabbage rolls, 4 falafel, 2 rice kibbeh, hummus, and assorted vegetables (please ask for gluten-free version)

Falafel Plate 20

Falafels with a side of assorted vegetables and our special tahini sauce

Fatteh 15

A dish consisting of zesty chickpeas and a garlic yoghurt heaped over toasted Syrian bread, dressed with almonds and fresh herbs. **Add meat on top +4**

Foul Mudammas 15

Cooked fava beans engulfed in a lemon, olive oil, and garlic sauce topped with diced vegetables

Foul Tahini 15

Cooked fava beans engulfed in a tahini, yogurt, lemon, olive oil, and garlic sauce topped with diced vegetables

Fried Kibbeh 16

4 pieces of meat stuffed dumpling-shaped bulgur casing

Fried Veggie Kibbeh 14

4 pieces of dumpling-shaped bulgur casing stuffed with chard, spinach, chickpeas, and roasted nuts

Cheese & Spinach Fatayer 12

4 pieces of your choice of baked cheese and spinach or just spinach stuffed puff pastries

Sambousek 16

4 pieces of your choice of fried meat or cheese stuffed puff pastries

Refresher Plate 4

Assorted vegetables to accompany your meal

- Tabbouleh Salad**  18
Finely chopped parsley, tomatoes, mint, onion, and bulgur seasoned with olive oil, lemon juice, and a mix of spices
- Fattoush Salad**  18
Garden salad topped with toasted Syrian bread squares and pomegranate molasses
- Trio Dips**   25
A large tray of hummus, baba ghanoush, and labneh served with Syrian bread
- Hummus**   15
Chickpea dip mixed with tahini, garlic, and lemon
- Baba Ganoush**   16
Roasted eggplant dip
- Labneh Bi Toum**   15
Thick yogurt dip mixed with garlic
- Muhamara**  15
A spicy dip of red capsicum, pomegranate molasses and walnuts