



AMAYA

Middle Eastern Restaurant & Lounge

BREAKFAST

FATTE V Fried bread, chickpeas, tahina, yoghurt, garlic, salt, topped with paprika, nuts & ghee	21	FOUL GF / V / DF Fava beans, chickpeas, garlic, salt, lemon, olive oil & parsley	17
HOMMUS HAB WITH TAHINA V Boiled chickpeas mixed with tahina sauce, garlic, lemon & salt	17	EGGS WITH LEBANESE SAUSAGE Eggs with Lebanese sausage, with Lebanese bread	19
HOMMUS WITH MEAT SHAWARMA GF Hommus topped with shawarma, meat & nuts	24	ENGLISH BREAKFAST GFO Eggs, hash brown, beef rashers, beef sausage, grilled cherry tomato, sourdough toast served with BBQ sauce or tomato sauce	35
AMAYA BREAKFAST PLATE GFO Eggs, labneh, olives, & hommus, rocket & fresh vegetables, falafel & grilled halloumi, butter, jams, Lebanese sausage served with Lebanese bread	35	SMASHED AVOCADO Sourdough bread, eggs, smashed avocado, red onion, feta cheese, cherry tomato, balsamic sauce, radish	25
TANNOURINE BREAKFAST GFO Eggs with vegetables & variety of cheeses, beetroot hommus, Beirut hommus, fresh vegetables, rocket Fatte hommus with mixed nuts served with: fresh Lebanese bread & crispy Lebanese bread	30	CORN & ZUCCHINI FRITTERS PLATTER Corn & zucchini fritters, creamy sumac labneh, honey glazed halloumi, avocado and Amaya's rocket salad	28
BEIRUT BENEDICT CROISSANT VO Croissant, poached egg, hollandaise sauce, spinach, chives Choice of halloumi / mushroom / beef rashers / smoked salmon	27	FARYA BREAKFAST Eggs with onions & herbs, served with: Lebanese bread, labneh, hommus, & beetroot hommus, fresh vegetables & rocket, fowl bil zeit (fava beans with olive oil), falafel	30
YOGHURT BOWL V Yoghurt, granola, mixed berries, maple syrup, berry syrup	21	AMAYA SHARED PLATTER FOR TWO VO A generous & vibrant Lebanese breakfast designed for two: eggs your way, fresh vegetables & olives, labneh, avocado, makdous (stuffed eggplant), & hommus, a variety of jams, butter, & honey, mixed nuts & dried fruits, fattah hommus with nuts, fowl, Zaatar & olive oil, falafel, variety of Lebanese cheeses, cheese sambousek, sausages, sujuk, fresh Lebanese bread & seasonal fruit + add Lebanese tea 10.50	79
LEBANESE OMELETTE GF Egg, onion, parsley, beef rasher, Sujuk, parmesan cheese	25		

GFO = Gluten Friendly Option | **VO** = Vegetarian Option | **VGO** = Vegan Option **DF** = Dairy Free
One bill per table. 20% surcharge on public holidays, 15% surcharge on Sundays.
A small surcharge applies when you 'tap' your card or use credit, fee may vary. Tables over 12+ incur service fees.
Please advise of any allergies or intolerances prior to ordering

BREAKFAST

SMOKED SALMON SOUK TOAST Sourdough bread, topped with cream cheese, smoked salmon, capers, radish & cucumber	28	ZAYTOUN TOAST Avocado, rocket, tomato, mozzarella, basil, oregano & olives	19
CREAMY MUSHROOM TOAST Sourdough bread toasted, portobello mushroom, swiss brown mushrooms, cream cheese, balsamic vinegar, rocket, parsley, salt & black pepper, chili oil + add eggs 5	28	SABAH TOAST Eggs, avocado, tomato, mozzarella, basil, tomato, olives, labneh, rocket, beetroot hommus, tomato, chilli, flakes, chives	25
BERRY FRENCH TOAST V Toasted brioche bread, cinnamon mixture, mixed berries, maple syrup, berry syrup, icing sugar	26	BEIRUT TOAST Sourdough, labneh, olives, mint, Lebanese cucumber, tomatoes, olive oil, oregano	26

ROLLS

11am – 1:30pm take away only

FALAFEL Falafel, lettuce, tomato, pickles, tahini sauce, turnip, parsley, mint	18	LAMB SHAWARMA Lamb shawarma, hummus, tahini, cucumber pickles, parsley, onion	26
KAFTA Kafta, hummus, tomato, onion, parsley	21	CHICKEN SHAWARMA Chicken shawarma, garlic, lettuce, cucumber pickles, tabouli	25
SHISH TAWOUK Grilled breast chicken, garlic, lettuce, pickles, tomato	21		

GFO = Gluten Friendly Option | **VO** = Vegetarian Option | **VGO** = Vegan Option **DF** = Dairy Free
One bill per table. 20% surcharge on public holidays, 15% surcharge on Sundays.
A small surcharge applies when you 'tap' your card or use credit, fee may vary. Tables over 12+ incur service fees.
Please advise of any allergies or intolerances prior to ordering

SALAD

TABOULI

The iconic Lebanese herb salad, light, fresh, & citrusy:
parsley, tomato, onion, mint, olive oil, lemon juice

22

FATTOUSH

A classic Lebanese salad bursting with crunch & zesty freshness:
tomato, cucumber, capsicum, lettuce, parsley, radish, onion,
crispy Lebanese bread, pomegranate molasses, fresh lemon juice

26

HALLOUMI SALAD

A Mediterranean favourite with warm grilled cheese & fresh greens:
grilled halloumi cheese, lettuce, rocket, cherry tomato, cucumber,
olives, basil, croutons

29

AMAYA SALAD

A modern fusion of Mediterranean & bold flavours:
cherry tomato, mixed lettuce, red onion, parsley, mint, artichoke,
garlic, pomegranate, lemon juice

29

ROCKET SALAD

Rocket leaves, beetroot, fresh white mushroom, onion,
pomegranate molasses, lemon juice, olive oil

25

FALAFEL SALAD

A flavourful plant-based salad with rich Eastern notes:
lettuce, cherry tomato, cucumber, pickled cucumber, falafel,
mint, sesame seeds, pomegranate, tahini

25

GFO = Gluten Friendly Option | VO = Vegetarian Option | VGO = Vegan Option | DF = Dairy Free
One bill per table. 20% surcharge on public holidays, 15% surcharge on Sundays.

A small surcharge applies when you 'tap' your card or use credit, fee may vary. Tables over 12+ incur service fees.

Please advise of any allergies or intolerances prior to ordering

COLD MEZZA

HOMMUS GF / V / DF

Chickpeas, tahina, lemon juice,
garlic, topped with olive oil

18

BABA GHANOUJ GF / V / DF

Grilled eggplant, tahini, lemon, salt,
garlic, topped with olive oil

17

MUHAMMARA

Middle Eastern dip made with roasted red
peppers, walnuts, pomegranate molasses,
& warm spices, tahini blended olive oil

16

GARLIC LABNEH GF / V

Labneh, garlic, dry mint, topped
with olive oil

16

SHANKLISH GF / V

Dried cheese, tomato, onion, olive oil
served with fresh tomato, onion, mint

17

KEBBEH NAYEH

Kebbeh raw meat, onion, salt, cumin,
capsicum, basil, walnuts, olive oil
served with radish, pickles, onion, mint

25

ROLLED VINE LEAVES GF / V / DF

Vine leaves, parsley, rice, onion,
tomato, lemon, pepper

24

YOGURT WITH CUCUMBER GF / V

Refreshing blend of yogurt,
cucumber, & mint

16

BEETROOT HOMMUS GF / V / DF

Beetroot blended with hummus,
chickpeas, tahini, lemon, garlic, olive oil

17

LABNEH GF / V

Smooth tangy strained yoghurt, olive oil,
oregano, served with Lebanese bread

17

LABNEH WITH VEGETABLES GF / V

Creamy labneh topped with
vibrant fresh vegetables

19

HOMMUS KAWARMA GF

Hommus topped with aromatic
minced lamb

24

BEIRUTI HOMMUS GF / V / DF

Hommus with a zesty
Beiruti flair. With parsley, onion & garlic

17

SPICY LABNEH WITH WALNUTS GF / V

Labneh with a spicy kick &
crunchy walnut

16

HOMMUS SHAWARMA GF / DF

Classic hommus topped with
beef shawarma & olive oil

24

BABA GHANOUJ SHAWARMA GF / DF

Smoky eggplant topped with
savory shawarma meat

25

MIXED DIPS

Three signature dips, served with
fresh & crispy Lebanese bread

21

GFO = Gluten Friendly Option | VO = Vegetarian Option | VGO = Vegan Option | DF = Dairy Free
One bill per table. 20% surcharge on public holidays, 15% surcharge on Sundays.

A small surcharge applies when you 'tap' your card or use credit, fee may vary. Tables over 12+ incur service fees.

Please advise of any allergies or intolerances prior to ordering



HOT MEZZA

BONE MARROW 29	GRILLED HALLOUMI 23
Slow-roasted bone marrow with a zesty lemon herb finish, served with toasted sourdough	Grilled halloumi cheese served with pomegranate & lemon
FALAFEL (6 Pieces) GF / V / DF 22	MUJADDARA GF / V / DF 19
Chickpeas, garlic, parsley, onion, coriander, served with tahini sauce, pickles & fresh Lebanese bread	Lentil rice dish topped with caramelised onion
SPICY POTATO CORIANDER GF / V / DF 18	FRIED CALAMARI 27
Fried potato cubes, coriander, garlic, olive oil, lemon juice, lemon & coriander	Crispy golden calamari with dipping sauce
SPICY FRIED CHICKEN WINGS (8 Pieces) GF 17	MEDITERRANEAN EGGPLANT GF / V / DF 17
Golden fried chicken wings, salt & pepper	Fried slices of eggplant, served with tahini sauce
LEBANESE SAUSAGE GF 25	MEAT SAMBOUSIK (3 Pieces) 21
Homemade Lebanese sausage, garlic, lemon, pomegranate, pine nuts	Crispy pastry filled with spiced minced meat & onion
SUJUK GF 17	FRIED KEBBEH (3 Pieces) 21
Sujuk with tomato, onion, mixed capsicum	Fried kibbeh filled with spiced minced meat and toasted pine nuts
CAULIFLOWER GF / V 17	BAALBEK SFIHA (3 Pieces) 18
Fried cauliflower, served with tahini sauce	Mini savoury pide with seasoned minced meat
SPINACH FATAYER (3 Pieces) V 17	CHEESE SAMBOUSIK (3 Pieces) 17
Pastry filled with herbed spinach & feta	Fried Lebanese pastries, 3 kinds of cheese & parsley
MOUSSAKA GF / V 23	
Capsicum, onion, tomato, garlic & grilled eggplant	

GFO = Gluten Friendly Option | **VO** = Vegetarian Option | **VGO** = Vegan Option **DF** = Dairy Free
One bill per table. 20% surcharge on public holidays, 15% surcharge on Sundays.
A small surcharge applies when you 'tap' your card or use credit, fee may vary. Tables over 12+ incur service fees.
Please advise of any allergies or intolerances prior to ordering



MAIN COURSE

LAMB CHARCOAL GFO
Grilled lamb served with hommus, muhammara, baba ghanouj, rice, Lebanese bread, fattoush salad & mixed dips 39
LAMB CUTLETS GF
4 Marinated lamb cutlets with rocket salad, rice with mixed dips & mixed grilled vegetables 55
GRILLED KAFTA
Charcoal grilled kafta served with rice, grilled vegetables, fattoush salad, mixed dips & Lebanese bread 40
LAMB SHAWARMA GF
Thin slices of marinated lamb served with tahini sauce, mixed dips, crispy fries, mixed pickles, fattoush salad, & Lebanese bread 38
CHICKEN SHAWARMA GF
Chicken shawarma served with garlic cream, crispy fries, pomegranate molasses, mixed dips, mixed pickles, fattoush salad, & Lebanese bread 35
SHISH TAWOUK GF
Grilled marinated chicken skewers served with rice, fattoush salad, mixed dips 35
GRILLED CHICKEN WITH MUSHROOM SAUCE
Grilled chicken topped with mushroom sauce served with hot chips & rocket salad 38
KAFTA IN TAHINI & CARMELISED ONION SAUCE GF
Grilled kafta topped with tahini, caramelised onions, mixed dips, fattoush salad, & crispy Lebanese bread 40

GFO = Gluten Friendly Option | **VO** = Vegetarian Option | **VGO** = Vegan Option **DF** = Dairy Free
One bill per table. 20% surcharge on public holidays, 15% surcharge on Sundays.
A small surcharge applies when you 'tap' your card or use credit, fee may vary. Tables over 12+ incur service fees.
Please advise of any allergies or intolerances prior to ordering





MAIN COURSE

SAMKEH HARRA GFO

Grilled barramundi fillet topped with spicy tahini sauce, nuts, & herbs served with rice, rocket salad, & beetroot hommus

45

CRISPY SALMON

Crispy grilled salmon, rocket salad, grilled vegetables, mixed dips

55

PRAWNS WITH CORIANDER & GARLIC GF

Prawns, coriander, garlic, olive oil, lemon juice, served with rocket salad, rice & warm sourdough

48

PRAWNS WITH AMAYA SPECIAL SAUCE

Prawns with Amaya special red sauce served with feta, fattoush salad, rice & warm sourdough

48

AMAYA VEGETARIAN PLATE

Rocket salad, falafel, spinach pie, cheese sambousek, mix of dips

37 or make it for two 70

AMAYA VEGAN PLATE GF / V / DF

A flavourful plant-based selection featuring fried cauliflower, spinach fatayer, stuffed vine leaves, batata harra, rocket salad, mujaddara, & three classic dips: hommus, baba ghanouj, beetroot hommus & grilled vegetables

37

BEIRUT PLATE (CHEF'S SPECIAL)

Inspired by Beirut's vibrant nightlife, this signature dish blends the charm of the East with the elegance of the West: tabbouleh, batata harra, stuffed vine leaves, beetroot hommus, Beiruti hommus, muhammara, walnut labneh, fried kibbeh, falafel, cheese borek, 3 lamb cutlets, & 1 grille lamb skewer

55

MIXED GRILL PLATTER

Mix of kafta, chicken tawook, lamb skewers served with rice, grilled vegetables, mix of dips, Lebanese bread

47

AMAYA SHARED PLATTER FOR TWO

Fattoush salad, trio of dips, fried kibbeh, spinach fatayer, cheese samousik, sfiha, grilled kafta, chicken tawouk, grilled lamb skewer, grilled vegetables

90

GFO = Gluten Friendly Option | VO = Vegetarian Option | VGO = Vegan Option | DF = Dairy Free
One bill per table. 20% surcharge on public holidays, 15% surcharge on Sundays.

A small surcharge applies when you 'tap' your card or use credit, fee may vary. Tables over 12+ incur service fees.
Please advise of any allergies or intolerances prior to ordering



KIDS MENU

KIDS KAFTA

Kafta, ketchup & hot chips

21

KIDS TAWOUK

Chicken tawouk, ketchup & hot chips

21

NUGGETS

Nuggets, ketchup & hot chips

18

ADD-ONS

CHICKEN SKEWER	12
LAMB SKEWER	13
KAFTA SKEWER	12
HOT CHIPS	12

DESSERTS

Ask our friendly staff for our dessert of the day

KNAFEH CONES 3 PCS	21	RIZ BEL HALEB	18
Knafeh cones stuffed with ashta (Lebanese cream), topped with cherry & pistachios		Creamy rice pudding with rose water & pistachios	
BAKLAVA	25	TRADITIONAL KNAFEH	31
Crispy pastry filled, ashta topped with sugar syrup, cherry, pistachio choice of walnut or pistachio baklava		Pistachio, sugar syrup on vanilla ice cream	
		FLAVOURED KNAFEH	22
		Nutella, Dubai chocolate style	

GFO = Gluten Friendly Option | VO = Vegetarian Option | VGO = Vegan Option | DF = Dairy Free
One bill per table. 20% surcharge on public holidays, 15% surcharge on Sundays.

A small surcharge applies when you 'tap' your card or use credit, fee may vary. Tables over 12+ incur service fees.
Please advise of any allergies or intolerances prior to ordering





SET MENU

SET MENU 1 AMAYA CLASSIC

70 PP (MINIMUM 4)

SALADS: Fattoush & rocket salad

COLD MEZZA: Mixed dips (hommus, muhammara, baba ghanouj, beetroot hommus) & rolled vine leaves

PASTRY SELECTION: Fried kibbeh, cheese sambousek & falafel

HOT MEZZA: Batata harra, Lebanese sausage & fried calamari

GRILL – SHARED: Shish tawouk, lamb skewer, kafta meshwi, served with Lebanese bread, pickles & grilled vegetables

SET MENU 2 AMAYA SIGNATURE

95 PP (MINIMUM 4)

SALADS: Tabbouli & Amaya salad

COLD MEZZA: Hommus kawarma, labneh with olive oil, baba ghanouj shawarma & rolled vine leaves

PASTRY SELECTION: Fried kibbeh, meat sambousek, spinach fatayer

HOT MEZZA: Grilled halloumi with pomegranate, chicken wings, mediterranean eggplant

SIGNATURE GRILL: Lamb cutlets, shish tawouk, kafta meshwi, served with rice, grilled vegetables & Lebanese bread

DESSERT: Dessert of the day

SET MENU 3 AMAYA LUXURY EXPERIENCE

120 PP (MINIMUM 2)

SALADS: Tabbouli & fattoush salad

PREMIUM COLD MEZZA: Hommus kawarma, muhammara, labneh, beetroot hommus & rolled vine leaves

PASTRY SELECTION: Fried kibbeh, cheese sambousik & meat sambousek

HOT MEZZA EXPERIENCE: Fried kibbeh, meat sambousek, grilled halloumi, Lebanese sausage & fried calamari

PREMIUM MIXED GRILL: Lamb cutlets, lamb skewer, shish tawouk, kafta meshwi, served with vermicelli rice, grilled vegetables & sauces

CHEF'S SEAFOOD ADDITION: Prawns with coriander & garlic

DESSERT EXPERIENCE: Dessert of the day

GFO = Gluten Friendly Option | **VO** = Vegetarian Option | **VGO** = Vegan Option | **DF** = Dairy Free

One bill per table. 20% surcharge on public holidays, 15% surcharge on Sundays.

A small surcharge applies when you 'tap' your card or use credit, fee may vary. Tables over 12+ incur service fees.

Please advise of any allergies or intolerances prior to ordering





AMAYA

Middle Eastern Restaurant & Lounge