

UMMI

BEIRUT

Michelin-starred chef Greg Malouf is widely considered the master of Modern Lebanese cuisine. His dishes capture the essence of the Lebanese, but are presented with exciting contemporary flair. Over the course of his thirty-year career, beginning in Melbourne, Greg has changed the face of dining in Australia, and he was at the forefront of a new wave of chefs, who have been determined to alter the perception of Lebanese food in the West.

M E N U

Created by Greg Malouf



GREGMALOUF
MODERNMIDDLEEASTERNMICHELINMASTER

COLD MEZZA

UMMI SILKY HUMMUS WITH FRENCH LENTIL DRESSING \$24

pureed organic chickpeas, tahini, lemon, baby lentil salad (V)

SMOKEY MOUTABBAL WHIPPED WITH SESAME AND YOGURT \$24

eggplant cooked over coals, mashed with tahini and yogurt (V, D)

BABA GANOUSH \$24

eggplant cooked over coals, sliced, tomatoes, shallots, soft herbs, lemon dressing (V)

ROLLED STUFFED VINE LEAVES \$25

vegetarian stuffed grape leaves, rice, tomato, parsley, cooked in garlic and lemon, served with labneh (D)

LABNEH \$20

Home made strained yogurt, dried mint, topped with Lebanese zaatar

UMMI MUHAMMARA \$25

sweet red peppers, chillies roasted and blended with organic walnuts, breadcrumbs, pomegranate (V, N, G)

HOT MEZZA

SILKY HUMMUS WITH SPICED LAMB AND PINE-NUTS \$28

pureed organic chickpeas, tahini, lemon, shredded sautéed lamb (N)

SILKY HUMMUS WITH SOUJOUK \$28

pureed organic chickpeas, tahini, lemon, beef sausage (N)

HAZELNUT FALAFEL \$24

chickpea fritters with cumin, coriander, pickled turnips, yogurt-tahini sauce (V, D, N)

LAMB SAMBOUSEK \$28

fried spiced ground lamb pie, pine-nuts, kashkaval cheese (D, N, G)

SPINACH AND FETA FATAYER \$24

spinach and cheese pie with hazelnut za'atar (V, D, N, G)

RAKAKAT BI JEBNE \$26

lebanese parsley spring rolls, black pepper, mozzarella and kashkaval cheese (V, D, G)

MAKANEK SAUSAGES \$28

house made lamb sausages with pine-nuts, pomegranate-lemon glaze (N)

LAMB KIBBEH \$28

torpedo shaped ground lamb with cracked wheat, sweet spices, lamb, onion, pine-nut stuffing (N, G)

ORGANIC CHICKEN LIVERS \$26

sautéed with pomegranate-lemon glaze

BATATA HARRA \$22

crispy potatoes, coriander, garlic, chili (V)

EGGPLANT FATTEH \$28

layers of fried eggplant, chickpeas, yogurt, crisp Arabic bread, nuts (V, D, N, G)

ARAES KAFTA \$32

grilled Arabic bread, stuffed with marinated lamb, served with minted yogurt (D, G)

TARTARE

KIBBEH NAYEH \$40

lebanon's famed finely minced raw lamb, cracked wheat baharat spices, toum sauce (G)

SALADS

BEETROOT SALAD \$28

roasted beetroot, fresh oregano dressing, shanklish mousse (V, D)

UMMI TABBOULEH \$26

*shredded parsley salad with mint, tomato, spring onion,
cracked wheat, lemon dressing (V, G)*

FATTOUCH \$26

*raw vegetable salad of tomatoes, cucumbers, radishes, pomegranates with cos lettuce,
sumac crisp Arabic bread (V, G)*

FROM THE CHARCOAL

SKEWERED PRIME WAGYU BEEF \$46

wagyu beef rump (score 4-5), onions, tomatoes, chili grilled on coals, toum sauce

SKEWERED LAMB KAFTA \$36

minced lamb, shallots, parsley and UMMI spices, yogurt tahini sauce

SHISH TAWOUK \$34

*skewered marinated chicken, yogurt, chili, toum, cinnamon and cardamom wrapped
in wafer bread with pickles, lettuce*

BUTCHERS MIX GRILL \$68

lamb cutlets, lamb kofta, beef kababs and skewered tawouk, charcoal vegetables, toum sauce

ATLANTIC SALMON TARATOR \$42

baked Atlantic salmon steak, shredded coriander, walnuts, tahini foam

BARBECUED GIANT PRAWNS \$46

butterflied pacific prawns, preserved lemon, chili shatta

MAINS TO SHARE

UMMI SAAYADIYA \$48

farmed sea bass with caramelized onion rice, crisp onions, nuts, and coriander (N)

LAMB SHOULDER \$58

6 hour slow cooked lamb shoulder, lamb rice, veal juice

MUSAKHAN \$38

slow cooked chicken, sumac, melting onion, and spices baked in wafer bread (G)

ROASTED CAULIFLOWER \$36

cauliflower puree, UMMI spices, topped with mix green salad (V, D)

DESSERTS

UMMI KUNEFEE \$24

baked shredded pastry, sweet cheese, pistachios, rose syrup (G,D)

THE HAND OF UMMI \$24

halawa ice-cream, pistachio paste topped with candy floss (N,D)

ATAYEF BI JEBNE \$20

*Lebanese pancakes stuffed with home-made cheese served with
orange blossom syrup (G,D)*

CHEF'S SPECIAL \$24

Please approach any of our staff for the day's special

(N): Nuts (D): Dairy (V): Vegetarian (G): Gluten
Prices are subject to 10% service charge and 9% GST