

MEZZE

traditional appetizers served with pita & pickles

hummus 5.00
organic chickpeas blended with garlic, lemon & tahini

baba ghanooj 5.75
creamy roasted eggplant puree with citrus & tahini

najib's special 5.75
crispy cauliflower tossed with lemon & sea salt, served with tahini

mjadra 5.50
organic green lentils & rice with onions and jalapeño, served with avocado & caramelized onions

veggie hushwi 6.50
mushrooms sautee with onions, red peppers & pinenuts, served over organic brown rice

tabouleh 5.50
hand chopped parsley, tomatoes, green onions, & burghul in a lemon-mint dressing

labneh 4.75 V
fresh-pressed yoghurt garnished with extra-virgin olive oil & zaatar spices, served with pita

falafel 5.00
victor's secret recipe of organic chickpeas, fava beans, veggies & spices

chicken tawook 6.00
chicken breast marinated with middle eastern spices and grilled to perfection

lamb kafta 6.25
grilled grain-fed lamb patty, seasoned with onions, parsley, & spices

lamb kibbeh 6.50
grilled patty of grain-fed lamb, vegetables, pinenuts, burghul & aromatic spices

beef sirloin strip 7.00
grilled non-medicated sirloin beef marinated with tomato & pomegranate

roasted potatoes 3.50
roasted with olive oil, sumac, herbs & sea salt

olives & feta 5.25
selected mixed olives & macedonian feta

LA FEAST

a two course vegetarian mezze sampler (for 2)
24.00

SOUPS AND SALADS

salads served with pita, pickles, & kalamata olives

red lentil soup sm 3.75 lg 5.00
organic red lentils with veggies & aromatic spices

daily soup sm 4.25 lg 5.50
always delicious, fresh, & vegan

tabouleh 5.50
chopped parsley, tomato, green onion & burghul, with a lemon-mint dressing

house 7.50
organic greens, tomato, cucumber, chickpeas, carrots, & green onions with a lemon-sumac dressing

fattoush 7.75
organic greens, tomato, cucumber, green onion with a garlic-lemon-herb dressing, & pita chips

PLATES

served with tabouleh, hummus, salad, hot sauce, pita & choice of organic brown rice or roasted potatoes. all served with tahini (except lamb dishes with tzaziki)

falafel 9.00
victor's secret recipe of organic chickpeas, fava beans, veggies & spices

najib's special 9.75
crispy cauliflower tossed with lemon & sea salt, served with tahini

veggie hushwi 10.00
mushrooms sautee with onions, red peppers & pinenuts,

mjadra 9.25
organic green lentils & rice with onions and jalapeño, served with avocado & caramelized onions

chicken tawook 10.00
chicken breast marinated with middle eastern spices and grilled to perfection

lamb kafta 10.75
grilled grain-fed lamb patty, seasoned with onions, parsley, & spices

lamb kibbeh 11.50

grilled patty of grain-fed lamb, vegetables, pinenuts, burghul & aromatic spices

beef sirloin strip 12.00
grilled non-medicated sirloin beef marinated with tomato & pomegranate

PITAS

rolled pita bread w organic greens, tomato, home made pickle, all served with tahini (except lamb pitas with tzaziki) and hot sauce (optional)

hummus 5.25
organic chickpeas blended with garlic, lemon & tahini with tabouleh

falafel 5.00
victor's secret recipe of organic chickpeas, fava beans, veggies & spices

garden falafel 6.00
falafel with avocado & hummus

mjadra 6.50
organic green lentils & rice with onions and jalapeño, served with avocado & caramelized onions

najib's special 7.00
crispy cauliflower tossed with lemon & sea salt, and tabouleh

veggie 5.25
labneh, tabouleh, organic carrots, cucumber & avocado

veggie hushwi 7.00
mushrooms sautee with onions red peppers & pinenuts; with hummus & tabouleh

veggie deluxe 7.00
labneh, tabouleh, avocado, & hushwi

baba ghanooj 5.75
creamy roasted eggplant puree with citrus & tahini with tabouleh

chicken tawook 7.00
chicken breast marinated with middle eastern spices and grilled to perfection

lamb kafta 7.50
grilled grain-fed lamb patty, seasoned with onions, parsley, & spices

beef sirloin strip 9.00
grilled non-medicated sirloin beef marinated with tomato & pomegranate

deluxe toasted veggie (falafel or najib) 8.50

with baba, macedonian feta, taboulleh, & caramelized onions

deluxe toasted 9.50

your choice of chicken, kafta or sirloin; with baba, Macedonian feta, taboulleh, & caramelized onions

EXTRAS

hot sauce .75	baba ghanooj 1.50
house pickle .75	brown rice 2.00
tahini .75	side salad 3.00
avocado .75	red lentil soup 3.00
falafel .75	daily soup 3.50
pita .75	chicken skewer 4.75
yoghurt 1.00	lamb kafta 4.75
tzatziki 1.25	lamb kibbeh 5.00
feta 1.25	beef sirloin 5.50
hummus 1.25	

FRESH JUICE BAR

made to order	10oz	14oz	Litre
Orange	3.50	4.75	8.50
Grapefruit	3.50	4.75	8.50
Apple	4.00	5.25	11.00
Carrot	4.00	5.25	11.00
Celery + Apple	4.50	5.75	12.00
Carrot + Apple + Beet	4.50	5.75	12.00
Carrot + Any	4.50	5.75	12.00
Beet + Celery + Carrot + Ginger	4.50	5.75	12.00

BEVERAGES

turkish coffee

traditional style, brewed to order 2.00

fresh brewed coffee

10oz 1.50 14oz 2.00

espresso

single 1.75 double 2.50

americano 2.50

cappuccino 3.00

café latte 3.50

tea

herbal & black tea selections 2.00

sodas

domestic 1.25, italian 2.25

san pellegrino

sm 2.25, lg 3.95

bottled water 1.00

“There is no sincerer love than the love of food”

- George Bernard Shaw

Often regarded as one of the world's healthiest cuisines, Lebanese food “combines the sophistication and subtleties of European cuisines with the exotic ingredients of the Middle and Far East.

Here at Nuba, we strive to offer authentic lebanese cuisine to you, in harmony and rhythm with modern times.

We seek out the freshest ingredients, organic when available and handpick them daily. A large portion of our menu items are vegan. Food and juices are made to order, on the spot. Original recipes and ingredients have been passed down through several generations, and sincerely nurtured.

We hope you enjoy the experience!

CATERING

We offer unique and healthy catering solutions for your event. Please ask a server for more information, or visit us online at nuba.ca

LOCATIONS

Nuba Restaurant

B1 207 Hastings St. W
Vancouver BC V6B 1H7

604.688.1655

Nuba Cafe

1206 Seymour St.
Vancouver BC V6B 3N9
778.371.3266

Nuba.ca

nūba
authentic lebanese cuisine