

MEZZE

traditional appetizers served with pita & pickles

mjadra 6.00

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

tabouleh 6.00

hand chopped parsley, tomatos, green onions, & burghul in a lemon-mint dressing

hummus 6.00

organic chickpeas blended with garlic, lemon & tahini

baba ghanooj 7.00

creamy roasted eggplant puree with citrus & tahini

najib's special 6.75

crispy cauliflower tossed with lemon & sea salt, served with tahini

falafel 5.75

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

chicken tawook 7.50 M

grilled mount lehman chicken breast marinated in paprika, thyme, lemon and garlic confit

lamb hushwie 8.25 M

sautéed lamb with onions, peppers, pinenuts & spices over hummus

macedonian feta & olives 5.75 V

selected mixed olives & macedonian feta

SHARE

grilled laffa & labneh 8.00 V

home-made rustic laffa bread on the grill served with fresh labneh, extra-virgin olive oil & zaatar spices.

le petit feast 14.00

hummus, tabouleh, baba ganooj and homemade pickle

la feast 28.00 V

two course vegetarian mezze sampler (for 2)

PLATE

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

mjadra 10.50

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

najib's special 10.75

crispy cauliflower tossed with lemon & sea salt, served with tahini

eggplant stew 10.75

cubes of eggplant stewed with onions, tomatoes and chickpeas

falafel 10.25

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

chicken tawook 12.00 M

grilled mount lehman chicken breast marinated in paprika, thyme, lemon and garlic confit

lamb kafta 11.75 M

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

lamb kibbeh 12.00 M

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

beef sirloin kebab 12.00 M

fraser valley sirloin beef cubed and grilled to perfection, served with tahini sauce.

SOUPS AND SALADS

daily vegan soup sm 4.00 lg 5.50

always fresh, always vegan

red lentil soup sm 3.75 lg 5.00

organic red lentils with veggies & aromatic spices

fattoush salad 8.00

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

grilled chicken & feta salad 12.00

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

PITA

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

mjadra 7.00

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

najib's special 7.75

crispy cauliflower tossed with lemon & sea salt, hummus and tabouleh

falafel 6.00

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

garden falafel 7.00

victor's secret falafel recipe with avocado & hummus

veggie fraiche 6.00

baba ganooj, tabouleh, red peppers, organic carrots, green onions, cucumber & avocado

chicken tawook 8.25 M

grilled mount lehman chicken breast marinated in paprika, thyme, lemon and garlic confit

lamb hushwie 8.25 M

sautéed lamb with onions, peppers, pinenuts & spices over hummus

deluxe toasted veggie 9.00 V

your choice of falafel or najib with baba, macedonian feta, tabouleh, & caramelized onions

deluxe toasted 10.00 M

your choice of chicken or lamb; with baba, macedonian feta, tabouleh, & caramelized onions

* M for meats, V for Vegetarian, everything else is Vegan

* 18% gratuity will be added to parties of 10 or more

FRESH JUICE BAR

create your own special blend of fresh pressed fruit and vegetable juices mixed to order

10oz 4	14oz 5.5
orange	ginger
lime	carrot
apple	celery
beet	grapefruit

* ask for the daily juice or smoothie

BEVERAGES

turkish coffee

traditional style, brewed to order 3.25

espresso

single 1.75 double 2.50

americano 2.50

cappuccino 3.00

café latte 3.50

herbal & black tea selections 2.50

sodas

domestic 1.50, italian 2.50

san pellegrino

sm 2.50, lg 4.25

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 offer authentic lebanese cuisine in harmony and rhythm with modern times.

We seek out the freshest ingredients, organic and local when available and handpick them daily. A large portion of our menu items are vegan. All meats are halal, non medicated and hormone free. 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 (24h notice)

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

LOCATIONS

Nuba Restaurant

B1 207 West Hastings St.
Vancouver BC V6B 1H7
604.688.1655

Café Nuba

1206 Seymour St.
Vancouver BC V6B 3N9
778.371.3266

Café Nuba

146 East 3rd Av.
Vancouver BC V5T 1C8
604.568.6727

Nuba.ca

nūba
authentic lebanese cuisine