

# CUPIDO

Cupido Middle Eastern Cuisine opened its doors on the 1<sup>st</sup> of May 2009. Our concept was to provide our customers with a taste of traditional middle eastern food and an atmosphere of the Arabian culture.

In August 2009 we were awarded winners of the best middle eastern cuisine in Victoria by the I Love Food Awards.

In September 2010 we were awarded winners of best flavours of the world in Victoria by I Love Food Awards.

## Mission Statement

To sell delicious remarkable food and drinks. That the food and drink we sell meets the highest standards of quality, freshness and seasonality and combines both modern-creative and traditional styles of cooking. To consistently provide our customers with impeccable service, by demonstrating warmth, graciousness, efficiency, knowledge, professionalism and integrity in our work. To have every customer who comes through our doors leave impressed and excited to come back again. To create and maintain a restaurant that is comprehensive and exceptional in its attention to every detail of operation. To provide all who work with us a friendly, cooperative and rewarding environment, which encourages long-term, satisfying, growth and employment. To keep our concept fresh, exciting and on the cutting edge of the hospitality and entertainment industry. To be a giving member of the community and to use our restaurant to improve the quality of life in our culture.

STATE WINNER



I ♥  
FOOD

AWARDS 09

WE'RE FEATURED IN  
THE EAT OUT GUIDE  
AT [WWW.EATOUT.COM.AU](http://WWW.EATOUT.COM.AU)

FOXTEL | ALSTAR  
133 757

STATE WINNER

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FOOD

AWARDS 2010  
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ADDRESA, THANK YOU  
FOR MAKING US ONE OF  
THE STATE'S FAVORITE  
RESTAURANTS

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ALSTAR | FOXTEL

## Mezza

Mezza translates to small dishes great for starters or to share

<b>Mixed Nuts</b>	7
<b>Cold cuts</b>	5
<b>Grilled Vegetables</b>	6
<b>Garlic Bread</b>	7
<b>Bruschetta</b>	8
<b>French Fries</b>	7.5
<b>Potato Wedges</b>	8.5
<b>Cheesy Nachos</b>	8
<b>Spring Rolls</b>	9
<b>Cheese Rolls</b>	9
<b>Mixed Cheeses</b>	9
<b>Chicken Wings</b>	11
<b>Chicken Drumsticks</b>	11
<b>Lahem Bajeen</b>	11
<b>Hommous</b> chick peas dip	7
<b>Hommous with meat</b>	11
<b>Babaganoush</b> charge grilled eggplant dip	7
<b>Labneh</b> yogurt and mint dip	7
<b>Mixed dips</b> hommous, labneh and babaganoush	16
<b>Falafel (veg)</b>	9
<b>Sambousic meat</b> pastries with minced meat and pine nuts	11
<b>Sambousic cheese</b> pastries with cheese	11
<b>Mahaneh</b> mild Lebanese sausages	9
<b>Vine Leaves (veg)</b> stuffed with vegies and rice	12
<b>Kebbeh</b> shells of minced lamb	12
<b>Cold Meats Platter</b>	18
A selection of cold meats and cheeses	
<b>Cupido Mezza Platter</b>	19
A mix of vineleaves, sambousic, kebbeh, hommous and labneh dips with pickles	



## Salads

- Fatoush** 9  
Garden salad mixed with sumac, olive oil, lemon juice and bread
- Tabouli** 9  
Traditional Lebanese salad with parsley, tomato, mint and wheat
- Raheb Salad** 9  
Grilled eggplant with tomato, parsley and olives
- Chicken Salad** 14  
Pieces of marinated chicken fillets mixed with garden salad
- Lamb Salad** 14  
Diced lamb pieces grilled and mixed with garden salad

## Burgers

All burgers served with French fries and salad

- Falafel Burger (veg)** 12  
Patty of chick peas with lettuce tomato and cucumber
- Shish Tawook Burger** 14  
Grilled chicken breast with lettuce tomato and cucumber
- Kafta Burger** 15  
Patty of minced lamb with lettuce tomato and cucumber
- Lahme Mashwee Burger** 15  
Lamb steak with lettuce tomato and cucumber
- Fish Burger** 15  
Grilled fish flake with seafood sauce, lettuce tomato and cucumber

## **Banquets**

Per person minimum 2 ppl

### **Banquet 1**

#### **Two course**

**25**

Hommous  
Babaghanoush  
Labneh  
Tabouli  
Fatoush  
Shish Tawook  
Kafta  
Lahme Mashwee

### **Banquet 2**

#### **Four course**

**39**

Hommous  
Babaghanoush  
Labneh  
Tabouli  
Chicken drumsticks  
Chicken wings  
Falafel  
Vine leaves  
Sambousic  
Kebbeh  
Shish Tawook  
Kafta  
Lahme Mashwee  
Lebanese sweets

### **Banquet 3**

#### **Five course**

**49**

Hommous  
Babaghanoush  
Labneh  
Tabouli  
Chicken drumsticks  
Chicken wings  
Falafel  
Vine leaves  
Sambousic  
Kebbeh  
Shish Tawook  
Kafta  
Lahme Mashwee  
Prawns  
Calamari  
Lebanese sweets  
Lebanese coffee

## Mains

- Chicken Rice** 18  
Seasoned chicken on a bed of rice with minced meat, pine nuts and almonds
- Shish Tawook** 18  
Skewers of marinated grilled chicken served with salad, chips and garlic sauce
- Kafta** 20  
Minced spiced lamb grilled and served with salad, chips and hommos dip
- Lahme Mashwee** 20  
Diced lamb fillets marinated and grilled, served with salad, chips and hommos dip
- Fried Calamari** 18  
Rings of calamari fried on a bed of French fries with tartare sauce
- Garlic Prawns** 24  
Prawns pan fried with garlic and creamy sauce and served with rice
- Cupido Jaj** 22  
Roasted chicken breast stuffed with spinach and cheese and topped with cream sauce
- Arabian Parmajana** 22  
Chicken fillet dressed with the chef's secret arabian sauce served with mashed potatoes
- Stuffed Eggplant** 18  
Pan fried eggplant strips filled with seasonal vegetables
- Meat Lovers Mixed Grill** 28  
Mixture of lamb skewers, chicken, lamb chops and sausage served with rice
- Fish and Chips** 18  
Fish fillet flakes fried and served with French fries and seafood sauce
- Cupido Vegetarian Platter** 24  
Selection of falafel, vine leaves, eggplant salad, cheese sambousic, tabouli and fatoush salad
- Cupido Grilled Platter** 29  
Selection of lahme mashwee, kafta, shish tawook, meat sambousic and hebbeh served with tabouli and mixed dips
- Cupido Seafood Platter** 38  
Fresh snapper surrounded by calamari cutlets and grilled prawns



## Dessert

- Lebanese Sweets (4 pieces)** 8
- Lebanese Cocktail** 14.9  
A mix of fresh fruit pieces topped with kashta, nuts and honey
- Apple and Blueberry Pie** 8.9  
A rich shortbread base filled with cinnamon apple and blueberries
- Sticky Date** 8.9  
A moist steamed date pudding, set over a rich sticky caramel sauce
- Tiramisu Cake** 8.9  
Layers of zabaglione and mascarpone blend cheese cream and coffee sponge biscuits set into a striped white and dark chocolate sponge
- Mixed Berry Cheesecake** 8.9  
A rich creamy lemon baked cheesecake with wild berries  
**ADD ICE CREAM \$2**
- Nutella Pizza** 14.9  
A chocolate spread of nutella and bananas on top of a shortbread base
- Fruit Salad** 9.9  
A mix of fresh fruit with cream (add ice cream \$2)
- Fruit Platter** 19  
A mix of seasonal fruits