



307 SEA POINT MAIN ROAD

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Welcome to Damascus

At the heart of this restaurant is Liakat, Zaibunisa and Syrian born chef, Muhammad, who have a passion for good food. The food Muhammad prepares pays homage to his roots in Damascus, one of the oldest cities in the world. He schooled and trained as a chef, and worked at prestigious restaurants and hotels, in his home city before the war broke out. In his mission to continuously expand his expertise, he drew influence from all parts of the Middle East. After relocating to Cape Town, he has drawn further inspiration from the local culture and infused this into his already impressive culinary repertoire.

The restaurant has a charming atmosphere with a relaxed Shisha Lounge. The cuisine boasts mouth-watering authentic and creative dishes, cooked to perfection by a passionate team for your culinary enjoyment and satisfaction.

It is said that each dish is prepared as an art piece; bursting flavour, spices, fresh ingredients and love.

Enjoy the experience with us!

Note a 10% gratuity per bill.

BREAKFAST

AVAILABLE FROM 09H00 – 12H00

MIDDLE EASTERN

Shakshuka (V) **R130**
2 eggs poached in a sauce of tomatoes, peppers, onion and garlic that is both nourishing and filling. Served with Syrian flatbread.

Middle Eastern Breakfast (V) **R140**
Falafel, hummus, mutabbal, kalamata olives, feta, labneh and zataar. Served with a bowl of sliced vegetables and Syrian flatbread.

ENGLISH

Omelette (V) **R105**
With sautéed bell peppers, mushrooms, tomatoes, onion, garlic and cheese and optional chili. Served with hummus and Syrian flatbread.

Egg, Mushroom and Spinach **R125**
2 eggs, potato cubes, baby spinach, red pepper, red onion, garlic and feta cheese.

Eggs & Sausage **R140**
2 eggs, beef sausage, baked beans, fried mushrooms, cherry tomatoes and chips. Served with Syrian flatbread.

Jasmine Pancake (V) **R95**
Savoury pancake with spinach and spring onion. Scrambled eggs served with a rocket salad and topped with lime butter.

Breakfast Crepe **R130**
Savoury crepe with beef sausage in a light creamy mushroom and red onion sauce with egg, feta and mozzarella.

Granola (V) **R115**
Nutty granola with fresh strawberries, banana, pineapple, apple and pecans on double cream yoghurt with a sprinkle of cinnamon and either honey or maple syrup.

MAN'OOSH

Soujouk **R105**
Sausage, egg, mushrooms, Napolitana sauce, mozzarella cheese and fresh basil.

Cheese (V) **R85**
Mozzarella and haloumi cheese and authentic Middle Eastern spices.

Cheese and Egg (V) **R95**
Mozzarella, egg and garlic butter mixed with Syrian spices.

Cheese Zatar (V) **R85**
Mozzarella cheese, a blend of herbs and spices and toasted sesame seeds.

Cheese Muhamara (V) **R85**
Spicy tomato and garlic base, topped with cheese and sesame seeds.

Labneh Zaatar (V) **R105**
Labneh cheese with fresh tomato, cucumber, olives, mint and rocket.

Top up Sausage **R40**

Freshly squeezed juices, coffee, tea, pancakes and waffles are also available on our breakfast menu.

Note a 10% gratuity per bill.

MEZZE

COLD

Hummus (V)

Blended chickpeas, tahini and garlic . Served with Syrian flatbread.

Roasted Red Pepper Hummus (V)

Smoked, peppery, garlicky, and sweet with a kick of spice. Served with Syrian flatbread.

Mutabbal (V)

Blended smoked eggplant, yoghurt, garlic and tahini dip. Served with Syrian flatbread.

Baba-Ganoush (V)

Chunky smoked eggplant and tahini dip with bell peppers, onions, parsley, tomatoes, pecan nuts and pomegranate sauce. Served with Syrian flatbread.

Tzatziki (V)

Yoghurt, lemon juice, olive oil, garlic and mint. Served with Syrian flatbread.

Moussaka (V)

Eggplant cooked with tomato, pepper and spices. Served with Syrian flatbread.

Yalanji (V)

Grape leaves stuffed with rice and vegetables and a drizzle of pomogranate sauce.

Mezze Platter (V)

An elegant selection of our signiture mezze, artfully presented for sharing. This includes Hummus, mutabbal, baba-ganoush, tzatziki, mousska and yalanji. Served with Syrian flatbread.

French Fries Plate

Golden, crispy and perfectly salted. The best side for any meal. Served with garlic sauce.

Syrian Flatbread

Falafel Ball

HOT

R95

Hummus with Lamb

Hummus topped with tender lamb cubes and almonds. Served with Syrian flatbread.

R155

R105

Hummus with Chicken

Hummus topped with chicken cubes, cherry tomato, cucumber and red onion.

R145

R85

Syrian Sambusek (V)

Deep-fried savory pastry filled with cheese and corn.

R95

R90

Batata Harra (V)

Potatoes, coriander, chili, lemon juice and garlic fried in olive oil.

R90

Kibbeh (Fried)

Golden bulgur wheat combined and filled with a flavorful lamb mince and pecans, fried to golden perfection.

R115

R75

Kibbeh Mishwiyyeh (Grilled)

Hand crafted patties of lamb mince and bulgur wheat filled with lamb mince and pecans, then finished over the grill for a smoky touch.

R110

R85

R80

Sticky Buffalo Wings

With a sweet and sour sauce that has a kick.

R120

Chicken Batata Harra

Chicken fillet cubes, potatoes, coriander, chili, lemon juice and garlic fried in olive oil.

R140

R260

Chicken Potato Provencal

Chicken cubes and fried potato cooked in a creamy garlic lemon sauce and topped with fresh coriander.

R150

R60

Falafel Balls (V)

Falafel balls, hummus, garlic sauce and fresh salad. Served with Syrian flatbread.

R140

R20

R20

Mutabbal Batarsh

Mutabbal topped with tender cubes of meat, braised with spices and herbs in a tomato base. Garnished with almonds and served with Syrian flatbread.

R160

Note a 10% gratuity per bill.



SOUP

Syrian Lentil (V)**R80**

Red lentils, fresh vegetables and spices. A simple, nourishing, and delicious dish.

Haleem**R95**

Wheat, barley, lentils, meat and spices.

Moroccan Harira**R95**

Tomato, lentils, chickpeas, lamb pieces and fresh herbs.

Seafood**R120**

Pieces of calamari, hake, prawn and mussels cooked in tomato and garlic.

Damascus Herb Bread with Cheese**R80**

SALAD

Fattoush (V)**R110**

Pita chips, cucumbers, tomatoes, lettuce, onions, mint, parsley and flavorful vinaigrette.

Falafel Salad (V)**R130**

Falafel, lettuce, cucumbers, cocktail tomatoes, red onion, hummus and yoghurt tahini dressing.

Tabbouleh (V)**R105**

Bulgar wheat, fresh parsley, cucumber, tomato, olive oil and lemon juice.

Chicken Jungle Salad**R145**

Spiced grilled chicken and a variety of greens, tossed in salad dressing and garnished with pecans.

MAN'OOSH

Cheese (V)**R115**

Mozzarella and haloumi cheese and authentic Middle Eastern spices.

Four Seasons (V)**R140**

Napolitana sauce with red and green pepper, mushrooms, olives, tomato and onion on a thick base.

Cheese Zaatar (V)**R110**

Mozzarella cheese, a blend of herbs and spices and toasted sesame seeds.

Sfiha**R130**

Flatbread with succulent spiced lamb mince, tomato, onion and a drizzle of pomogranate molasses. Served with yoghurt.

Cheese Muhamara (V)**R120**

Spicy tomato and garlic base, topped with cheese and sesame seeds.

Chicken Shawarma Man'oosh**R155**

Shawarma chicken strips, garlic sauce and cheese.

Labneh with Honey (V)**R95**

Thick creamy labneh with a drizzle of honey.

Damascus Lamb**R160**

Crisp flatbread with tender marinated lamb slices cooked in garlic butter and aromatic herbs. Topped with cheese and fresh rocket.

Labneh Zaatar (V)**R130**

Labneh cheese with fresh tomato, cucumber, olives, mint and rocket.

Sujuk with Cheese**R120**

Napolitano sauce, mozzarella cheese, sausage and fresh basil.

Chicken Calzone**R160**

Chicken marinated in Middle Eastern flavours, napolitana sauce, mushrooms, olives and cheese.

Note a 10% gratuity per bill.



MAIN SYRIAN DISHES

Chicken Skewer Kebab and Rice R170

Chicken kebab with mandi or kabsa rice, garnished with roasted almonds. Served with daqoos, tzatziki and salad.

Lamb Skewer Kebab and Rice R175

Lamb Kebab with mandi or kabsa rice, garnished with roasted almonds. Served daqoos, tzatziki and salad.

Sheesh Bil-fakharah R170

Tender chicken cubes, mushrooms, bell peppers and cheese, cooked in the oven and served with basmati rice.

Creamy Kousa Bil-Laban R170

Zucchini stuffed with a delicious almonds and mince filling, cooked in a creamy, delicious tangy yogurt sauce. Served with white basmati rice.

Aleppo Kebab R180

Lamb kebab cooked in spicy tomato pepper reduction. Served with chips and flatbread.

Chicken Mandi R200

Half a grilled chicken and smoked spiced basmati rice with almonds and sultanas. Served with daqoos, tzatziki and salad.

Rice Lamb Kabsa R195

Tender lamb cooked with spiced basmati rice and sultanas, served with daqoos, tzatziki, salad and garnished with roasted almonds.

Kofta Spicy R185

Patty made with mince mixed with chilli, onion, garlic, peppers and middle eastern spices. Served with white basmati rice, chips, yoghurt and cheesy garlic flatbread.

Magloobeh R195

Traditional Syrian dish with rice, eggplant and mutton. Served with salad and tzatziki.

Creamy Prawns R275

Prawns in a creamy saffron sauce with basmati rice and vegetables.

Lamb Shank R310

Slow cooked until tender in a tomato based gravy with authentic spices. Served with basmati rice and vegetables.

Mandi or White Rice R45**Roasted Vegetables R45**

*We make Mansif (kapsa and mandi / chicken or lamb) take away for four people or more.
Enquire for the price.*

ARABIC SHAWARMA

A filled flatbread served with chips and coleslaw.

Chicken R120

Served with garlic sauce and pickle.

Beef R130

Served with garlic sauce, onions, tomatoes and parsley.

Falafel (V) R110

Served with hummus, lettuce, tomato, cucumber, mint, onion and parsley.

Chicken Skewer Kebab R135

Served with garlic sauce, cocktail sauce, tomato, lettuce, parsley, onion and pickle.

Lamb Skewer Kebab R145

Served with garlic sauce, tomato, lettuce, parsley, onion and pickle.

Extra hummus or garlic sauce R25

SYRIAN CHARCOAL GRILLS

Served with chips, basmati rice, salad and Syrian flatbread.

Grilled Chicken Wings Wings marinated in Syrian spices, yoghurt, lemon, garlic and tomato. Served with garlic sauce.	R170	Lamb chops 4 x 100g Lamb chops cooked in a flavourful marinade served with creamy garlic sauce and hummus.	R330
Chicken Skewer Kebab Perfectly seasoned minced chicken kebab, with fresh garlic and parsley. Served with garlic sauce.	R170	Chicken Mixed Platter for one Sheesh Tawook, wing, deboned thigh and chicken skewer kebab. Served with garlic sauce and mutabbal.	R265
Sheesh Tawook Tender chicken cubes marinated in garlic, lemon, yoghurt and aromatic spices. Chargrilled to juicy perfection. Served with garlic sauce and cocktail sauce.	R195	Mixed Platter for one Lamb chop, shaqaf, sheesh tawook and skewer kebab. Served with mutabbal and garlic sauce.	R295
Grilled Deboned Thighs Juicy chicken marinated in earthy spices, yogurt, lemon juice and garlic. Served with garlic sauce.	R175	Mixed Platter for two Lamb chop, shaqaf, sheesh tawook, lamb skewer kebab and chicken skewer kebab. Served with hummus and garlic sauce.	R580
Lamb Skewer Kebab Ground lamb mixed with fresh herbs, onions and garlic on a skewer. Served with mutabbal and garlic sauce.	R210	Mixed Platter for four Lamb chops, shaqaf, sheesh tawook, lamb skewer kebabs and chicken skewer kebabs. Served with hummus, mutabbal and garlic sauce.	R1180
Shaqaf Tender cubes of beef fillet with mutabbal and garlic sauce.	R310	Empire Mixed Platter for four to six Lamb chops, shaqaf, sheesh tawook, lamb skewer kebab, chicken skewer kebab, grilled wings, deboned thighs, Safiha manoosh. Served with hummus, mutabbal and garlic sauce.	R1740
Extra hummus or garlic sauce	R25		
Top up Sheesh Tawook 100g	R50		
Top up Chops 100g	R55		
Top up Skewer Kebab 100g	R60		

STEAKS & CHICKEN

Served with chips or vegetables.

Creamy Chicken With mushroom sauce.	R170	Beef Fillet Medallions 250g beef fillet medallions with a choice of either buffalo, mushroom or pepper sauce.	R320
Add mushroom/pepper/buffalo sauce	R45		
Add Vegetables	R45		

*Group bookings - for 12 or more people, a set menu with a selection of our most popular dishes will apply.
Note a 10% gratuity per bill.*

DESSERT

CREPES

Served with ice-cream or whipped cream.

Classic

Choice of maple syrup, golden syrup or caramel sauce.

Damascus Crepe

Golden and maple syrup, tahini and roasted sesame seeds.

Nutella

A crepe lathered in Nutella.

Banana Foster

Warm fried banana foster, caramel sauce and pecan nuts.

Creamy Dreamy Fruit Crepe

Crepe filled with soft, fresh waffle bits, layered with custard, banana and strawberries and smothered in rich, chocolatey Nutella.

Marble Fettuccine Crepe

Vanilla and chocolate crepe strips with rich hazelnut Nutella, white chocolate sauce and pistachios.

BELGIAN WAFFLES

Served with ice-cream or whipped cream.

Nutella

A warm waffle with Nutella drizzled over generously.

Banana Treat

Warm fried banana foster, caramel sauce and pecan nuts.

Fresh Fruits

A warm waffle with fresh seasonal fruit.

Brownie Haven

A decadent chocolate brownie waffle base topped with Nutella.

PANCAKE

Served with ice-cream or whipped cream.

R120 Classic

Choice of maple syrup, golden syrup or caramel sauce.

R130 Honey Butter

A pancake with honey and butter.

Nutella

R145 A pancake lathered in Nutella.

Nutella Fruit

R155 Fresh seasonal fruits and Nutella.

SPECIALITY

R180 Syrian Rice Pudding

A creamy and smooth pudding made from softened rice grains blended with milk to create a velvety consistency. Garnished with nuts and a sprinkle of ground cinnamon.

R185

Baklava

A layered pastry made with phyllo pastry filled with chopped nuts and drizzled with syrup.

Damascus Kunafeh

Middle Eastern dessert layered with shredded filo pastry and cheese and drenched in syrup and topped with crushed pistachios.

R150

Nutella Man'oosh

Syrian bread with a generous spread of Nutella and topped with sliced banana and strawberries and a dusting of powdered sugar.

R165

Fruit Platter

An assortment of sliced fresh fruit.

R175

Add ice-cream or cream

R180

R120

R135

R145

R160

R60

R130

R130

R140

R90

R25

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BEVERAGES

COLD

Water (still/sparkling) 500ml	R28
Water (still) 1.5L	R50
Gazoz	R32
Soft drinks	R32
Appletiser/Grapetiser	R38
Ayran - Traditional Syrian drink	R35

FRESHLY SQUEEZED JUICE

Orange or Carrot	R55
Apple or Pineapple	R65
Bloom - Orange, carrot, lemon, ginger, mint.	R70
Glow - Pineapple, apple, cucumber, lemon.	R80
Add ginger	R10

MOCKTAILS

Mojito	R60
Strawberry Mojito	R65
Stawberry Daiquiri	R80
Passionfruit & Lemonade	R60
Polo	R60
Blood Orange & Basil	R55
Cherry Blossom & Rosemary	R55
Electric Lemonade	R55
Pina Colada	R75
Sunrise	R65
Sweet Sassy Fruit	R85

DAMASCUS ICED-TEA

Peach/Lemon	R55
Blueberry Mint	R60

MILKSHAKE

Chocolate/Strawberry/Caramel/Coffee	R55
Banana	R65
Salted Caramel	R55
Chocolate Turkish Delight	R55
Oreo	R65
Kitkat	R75
Nutella Milkshake	R75
Royal - Pistachio, banana and honey	R80
Ferrero	R90

DAMASCUS ICED-COFFEE

Coffee	R45
Tiramissu	R55
Caramel	R55

HOT DRINKS

Espresso	R32
Cortado	R38
Affogato - Espresso with ice-cream	R38
Americano	R38
Flat White	R38
Cappacino (Classic/Hazelnut)	R45/R55
Café Mocha	R40
Latte (Classic/Hazelnut)	R45/R55
Oriental Latte	R55
Decaf Coffee	R45

Hot Chocolate	R45
Hot Chocolate Venwa	R55
Hot water with lemon	R5

Ginger Masala Tea	R40
Karak Chai	R45
Chai Latte	R55
Teas: Ceylon, Rooibos, Green	R35
Green Tea: mint, Jasmine or cinnamon and ginger	R40

Option to add Almond Milk	R14
Option to add whipped cream	R14

SYRIAN HOT DRINKS

Sahlab - milk pudding with cinnamon	R40
Syrian Coffee	R40
Zhourat Shamia - herbs, dried flowers	R40
Apple Tea	R30
Syrian Tea (serves 2/4)	R55/R85

TAKE HOME DAMASCUS

Take home Syrian Cofee, Apple Tea, Turkish Delight or Arabic Delight. Enquire with waiter about flavours and sizes.

Note a 10% gratuity per bill.

HOOKAH PIPE

STANDARD HOOKAH PIPE	R170	FLAVOURS
LOTUS HEAD HOOKAH PIPE	R190	Watermelon Watermelon mint
FRUIT PIPE	R250	Double Apple Orange mint
DELUXE FRUIT PIPE	R280	Grape mint Lemon mint
Extra coal	R8	Gum mint
Extra disposable pipe	R20	Blueberry mint
Change of head (same pipe and flavour)	R110	Mint Lady killer

Terms: A limit of 4 people sharing a hookah pipe.



Note a 10% gratuity per bill.
