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# The nūba Story

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The “Nuba” is a form of expression based on rhythm and created by one of the most fascinating figures in history, Abu I-Hasan. Better known as Ziryab, he was a poet, singer, musician and famous gourmand at the Umayyad court in Cordoba, Spain. It is unclear if Ziryab was Kurdish, Persian or African, but he became notable when he lived in Al Andalus, in the 9<sup>th</sup> century, in what today is Andalucia, Spain.

During his lifetime, he was an unparalleled creator, inventor and arbiter of style and taste who influenced the fashions and arts. Ziryab designed new musical modes and methods, constructing a harmonic theory that linked music, singing and food with healing. He introduced the concept of seasonal styles and menus to fashion and food. He brought standards of excellence in hairstyles, clothes, tableware, etiquette, perfumes, cosmetics and medicine. And he set new norms for elegant and noble manners in all aspects of society. A true virtuoso artiste-gastronome, Ziryab transformed the way people eat, cook, socialize and relax today.

## **About Cuisine at Nuba**

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. Everything is 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!

# Beer & Cider

<b>Pacifico</b> (Mexico)	\$6
<b>Red Stripe</b> (Jamaica)	\$6
<b>Alhambra 1925</b> (Spain)	\$6
<b>Steam Whistle</b> (Ontario)	\$6
<b>Pilsner Urquell</b> (Czech)	\$6
<b>Brooklyn Lager</b> (C'mon)	\$6
<b>Phillip's Blue Buck Ale</b> (Victoria)	\$6
<b>Heineken</b> (Holland)	\$6
<b>ACME Pale Ale</b> (Cali)	\$7
<b>Anchor Steam</b> (Cali)	\$7
<b>Phillip's IPA</b> (Victoria)	\$6
<b>5AM Saint*</b> (Scotland)	\$7
<b>Yukon Red</b> (Whitehorse)	\$6
<b>Guinness</b> (Ireland)	\$7
<b>Duvel*</b> (Belgium)	\$9
<b>Orval*</b> (Belgium)	\$9
<b>St. Ambroise Apricot Ale</b> (PQ)	\$6
<b>Leffe Blonde</b> (Belgium)	\$7
<b>New Grist</b> (US) - <i>Gluten-free</i>	\$7
<b>Czechvar 500 ml</b> (Czech)	\$8
<b>Grolsch 450 ml</b> (Holland)	\$9
<b>Duchy's 500 ml</b> (UK) - <i>Organic</i>	\$9
<b>Ephemere* 750 ml</b> (Quebec)	\$12
<b>Estrella Damn Inedit* 750 ml</b> (Spain)	\$12
<b>Phillip's Gent's Ginger 650 ml</b> (Vic)	\$11
<b>Dead Guy Ale* 650 ml</b> (Oregon)	\$14
<b>St. Peter's Honey Porter* 500 ml</b> (UK)	\$12
<b>Dark Star Stout 650 ml</b> (East Van)	\$11
<b>Erdinger Weissbier 500 ml</b> (DE)	\$8
<b>Lonetree Cider 355 ml</b> (BC)	\$7
<b>Magner's Cider 568 ml</b> (Ireland)	\$10
<b>Weston's Cider 500 ml</b> (UK)- <i>Organic</i>	\$10

*Please ask your server about our taps.*

# Cocktails

**Alfonso** \$9

Sparkling wine, Dubonnet and Peychaud's Bitters.

**Chelada** \$7

Beer and lime juice with a salt rim.

**Two Ladies and a Moose** \$9

Sparkling wine, Chambord and fresh grapefruit.

**Lime Cucumber Fix** \$9

El Jimador, lime and cucumber purée, agave and chili sugar.

**El Diablo** \$9

El Jimador Tequila, ginger beer and Cassis.

**Caipirinha** \$9

Leblon all-natural cane Cachaça, fresh lime, raw sugar.

**Pimm's Cup** \$9

Pimm's N° 1, ginger ale, fresh fruit and mint.

**East Cider** \$7

Sailor Jerry's spiced rum and organic apple cider.

**Old Fashioned** \$9

Jim Beam bourbon, bitters and sugar.

**Mai Tai** \$9

White and amber rum, Orgeat, fresh lime, and mint.

**Blue Hawaii** \$9

Flor de Caña rum, Blue Curacao, pineapple and lime.

**The Leeteg** \$9

Torres brandy, Angostura and fresh lime.

**The Original Waldorf Martini** \$11

As it was in 1947. Gin or Vodka.

**A Young Coconut\*** \$12

With booze and a bendy straw.

**Coco Loco\*** \$8

Re-fill your coconut with an El Diablo.

*For our expanded cocktail list, please join us in the Tiki Bar. Please let us know if you have a favourite, we'd be happy to craft it for you!*

# Non-Alcoholic

**Soda Forever** \$2.50

**Warsteiner Beer** \$4

**Organic Apple Cider** \$4

**Daily Juice Special\*** \$4

**Housemade Ginger Beer** \$4

**Mexican Coca Cola\*** \$4

**A Young Coconut\*** \$6.50

*\* Denotes limited availability.*

# Mezze

## **Hummus** \$6

Organic chickpeas blended with garlic, lemon and tahini.

## **Tabouleh** \$6

Hand chopped parsley, tomatos, green onions, and burghul in a lemon-mint dressing.

## **Baba Ghanooj** \$7.50

Creamy roasted eggplant puree with citrus and tahini.

## **Marinated Olives \$6 + Feta** \$3

Selected mixed olives marinated with Valencia orange, lemon juice, olive oil and cumin. (V)

## **Najib's Special** \$7

Crispy cauliflower tossed with lemon and sea salt, served with tahini.

## **Garden Falafel** \$7

Victor's secret recipe of organic chickpeas, fava beans, veggies and spices with hummus and avocado.

## **Mjadra** \$6.50

Organic green lentils and rice with onions and jalapeño, served with avocado and caramelized onions.

## **Pan Seared Halloumi Cheese** \$9

Served with fresh tomatoes, dried nut sweet pomegranate vinaigrette and fresh mint chiffonade. (V)

## **Pan Seared Sea Scallops** \$12

Crusted with coriander, paprika and turmeric served over hummus with a walnut and sesame seed sweet dressing and Cilantro Oil.

## **Chicken Shish Tawook** \$9

Mount Lehman chicken breast skewers served with hummus and avocado. (M)

## **Lamb Kibbeh Sainieh** \$8

Grilled grain-fed halal lamb patty, vegetables, pinenuts, burghul and aromatic spices. (M)

## **Lamb Hushwie** \$9

Sauteed minced lamb with onions, pine nuts and spices. (M)

# To Share

## **Le Petit Feast** \$15

Hummus, tabouleh, baba ghanooj and homemade pickle.

## **La Feast** \$28

Two course vegetarian mezze sampler for two. (V)

## **Le Grand Feast** \$45

Two course vegetarian mezze sampler for two with the addition of tiger prawns, chicken and beef tenderloin. (M)

# Soups, Salads & More

## Red Lentil Soup \$4

Organic red lentils with veggies and aromatic spices

## Fattoush Salad \$8.50

Organic greens, tomato, cucumber, green onion with a garlic-lemon-sumac dressing and pita chips.

*Add Chicken*—\$4 (M)

*Add Prawns*—\$6 (M)

## Fruit et Feta \$9.50

Macedonian feta, dried nuts and apricots with organic greens and a red wine pomegranate vinaigrette. (V)

*Add Chicken*—\$4 (M)

*Add Prawns*—\$6 (M)

## Eggplant Stew 6.50

Stewed with tomatoes, onions and chickpeas served over brown rice.

## Lamb Stew \$11

Stewed cubes of grain-fed halal lamb with tomatoes, onions and chickpeas over brown rice (M)

# Main Courses

## Vegan Meshwi \$15

Brochette of onions, cherry tomatoes, peppers and mushrooms with hummus and tabouleh.

## Tiger Prawns \$17

Fresh tiger prawns with spicy garlic oil over organic and sauteed oyster mushrooms with onions, red peppers and spices over rice. (M)

## Beirut Boullabaise \$19

Fresh prawns, scallops and fish stewed with peppers, potatoes, tomatoes, saffron and fennel. (M)

## Market Fish (M.P.)

Grilled to perfection with garlic oil, sumac and served with fattoush salad and a wedge of lemon. (M)

## Half Grilled Chicken \$18

Mount Lehman half Chicken marinated with Lebanese spices, grilled and served over potatoes, tomato confit, garlic, thyme and bay leaf. (M)

## Beef Tenderloin \$19

Fraser Valley sirloin beef tenderloin with pomegranate-red wine reduction and crispy onions served with a potato, feta cheese and tahini terrine. (M)

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*All our ingredients are organic and local when available and hand selected for freshness on a daily basis. All meats are free-range, hormone-free and non-medicated.*

*\* (M) for meats, (V) for vegetarian, everything else is vegan*

*\* Please advise your server of any allergies or dietary restrictions.*

*\* A gratuity of 18% will be added to parties of 8 or more.*

# Rosé

## **Pentâge '09 Gamay** \$8/40

(Skaha Lake, BC) This local winery keeps their production small in order to be able to maintain a commitment to excellence. Their rose is a dry style with lots of wild strawberry and raspberry notes. It pairs well with many lighter dishes. *Chicken tawook, fruit and feta salad or cornish hen, but don't hesitate to have it with red meat!*

# Nuba Sangria

Red wine, Cointreau, pomegranate reduction, fresh-squeezed orange and lime juice with a hint of cinnamon.

**Pint** \$8 **Pitcher** \$15 (small) \$28 (large)

# Red

## **Meyer '08 Pinot Noir** \$10/50

(Naramata Bench, BC) This Pinot Noir features concentrated plum and dark red fruit combined with notes of dried herbs and black licorice that are backed by fine, dusty tannins. *Pair with grilled fish, chicken or dried meats.*

## **Las Rocas '08 Garnacha** \$8/40

(Aragón, Spain) Old vines deliver a ruby colored wine with a gorgeous aromas of kirsch, raspberries, pepper and liquorice. Medium to full bodied, fruity and sumptuously-textured. *Pairs well with vegetable dishes, stews, poultry or Najib's.*

## **Ercavio '09 Tempranillo Roble** \$7.50/38

(Catille y Leon, Spain) Aged for five months in Oak. This wine is velvety, full bodied and intense. with a long finish and soft tannins. Dark fruit, licorice and spice! *Pairs well with eggplant or lamb stew and chicken dishes.*

## **Las Moras '08 Tannat** \$7/35

(Tulum Valley, Argentina) Tannat is a grape associated with the Madiran region of France. Notes of chocolate, mint and blackberries which mix on the palate with spicy oak and vanilla. *Pairs well with any grilled dishes!*

## **Muga '06 Rioja Reserva** \$12/60

(La Rioja, Spain) A modern Rioja with toasty black fruit and licorice flavors. The finish is warm and peppery. Lush wine loaded with a bit of everything good! *Pairs well with all meats or the Waldorf's cheese selection.*

## **Nichol '08 Syrah** \$13/65

(Naramata, BC) The 2008 is silky and polished with aromas displaying dark cherry, plum, blackberry, black pepper and smoky character. *Pairs well with lamb dishes, other game dishes and Waldorf's cheese selection.*

## **Château du Trignon '07 Vacqueyras** \$12/60

(South Rhone, France) This hand harvested mix of Grenache and Syrah has a an open nose with fresh red fruits. Earthy tones of lavender and herbs. *A must with any lamb dish and great with dried meats and grilled beef.*

## **Jean Bousquet Reserve '09 Malbec** \$9/45

(Mendoza Valley, Argentina) - Organic, big wine with blackberry and spicy black pepper notes with some fig and chocolate on the palate. *Pairs well with Waldorf's cheese selection, beef tenderloin and lamb dishes.*

## **Truchard '07 Cabernet Sauvignon** \$12/60

(Napa Valley, California) These sustainable low impact vines are planted on warm southwest facing slopes for maximum sun exposure. The result is a big wine with tremendous color and structure. Cabernet Franc is blended to provide softness and complexity. *Pairs well with Waldorf's cheese selection, our grilled tenderloin or any lamb dish.*

# Bubbles

## **Summerhill Cipes Brut** \$10/50

(Okanagan Valley, BC) Beautiful Riesling based sparkling wine with aromas of apple, citrus and pear. Crisp acidity and a soft long finish. *Pairs well with cheeses and lighter dishes.*

## **Parés Balta Brut** \$9/45

(Penedès, Spain) Family owned vineyard with tradition dating back to 1790. Organic cava that is nicely balanced with a clean finish of tropical fruits. *Pairs well with fruit and feta salad, dips, shellfish or your celebration.*

## **Segura Viudas Brut Rosé** \$7/35

(Penedès, Spain) Vibrant well made cava! Refreshing on the palate, full of cherry fruit and a light acidity. *Pairs well with most vegan, vegetarian and seafood dishes on our menu.*

# Whites

## **Villa Teresa '09 Pinot Grigio** \$7/35

(Veneto, Italy) For generations, these farmers have never sprayed their soils with chemicals. This is a dry Organic wine with yeast, lemon and pear notes. *Pairs well with Fattoush and chicken tazook.*

## **Basa '09 Verdejo** \$8/40

(Rueda, Spain) Telmo Rodriguez is one of Spain's most celebrated winemakers. This crisp wine shows pear and citrus characters that finish clean and pure. *Pairs well with Olives and Feta, Fattoush or as a great aperitif.*

## **See Ya Later '09 Riesling** \$8/40

(Okanagan, BC) Housed in an early 1900's heritage home on Hawthorne Mountain, this wine displays fresh, vibrant, bright aromas of melon, citrus and green apple. *Pairs well with salads, tiger prawns or market fish.*

## **Kim Crawford '09 Sauvignon Blanc** \$9/45

(Marlborough, New Zealand) Exuberant wine brimming with flavors of pineapple and stonefruit with a hint of herbaceousness. Firm acidity lends to a finish that is fresh and zesty. *Pairs well with halloumi, shellfish or tabbouleh.*

## **Blue Mountain '08 Pinot Gris** \$9/45

(Okanagan Falls, BC) This beautiful wine delivers a citrusy nose with rich, dense lemon flavours across the palate and notes of orange peel and spice. *Pairs well with seafood, our vegan stew and smoky baba ganooj.*

## **Burgan's '08 Albariño** \$11/55

(Rias Baixas, Spain) Arguably Spain's best white with a palate of distinct syrup-like taste and sweet character giving an intense, pleasurable complex sensation. *Pairs well with seafood, grilled fish dishes or some of our Chef in Residence cheese selections.*

## **Errazuriz '09 Wild - Ferment Chardonnay** \$9/45

(Maipo, Chile) Medium bodied, elegant wine. It carries plenty of fruit with vibrant citrus acidity that balances perfectly with its sumptuously creamy mouthfeel. *Pairs well with Najib's Special or any of our poultry dishes*

## **Van Westen '09 Viognier** \$9/45

(Naramata Bench, BC) Sustainable practices help produce a floral, rich and ripe stone fruit Viognier finishing with Jasmine notes. *Pairs well with rich, spicy flavours, scallops, mjadra and chicken tazook.*

## **Pfaffenheim '09 Gewurztraminer** \$9/45

(Alsace, France) Off-dry and very fresh on the palate, with supportive acidity and grapefruit flavours. *Pairs well with any spicy dishes or mjadra but it's a must with the Beirut Boullabaise.*



# Dessert

## **Lemon Sorbet \$6**

Served over red berry coulis.

## **Baklava \$7**

Sweet pastries made of layers of filo pastry.

## **Rice Pudding \$7**

Caramelized Arborio milk rice pudding with orange peel and cinnamon.

## **Crema Catalana \$9**

Catalonian style custard served with strawberries.

## **Pan Txocolate \$9**

Thick dark chocolate ganache topped with fleur de sel of espelette chili. Served with Dauro Extra Virgin Olive Oil.

## **Cheese Plate \$16**

Four types of cheese (*Murcia al Vino, Mahon, Manchego and Valdeon*) with dried fruit compote and nuts.

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*Thank you for coming to Nuba, please visit us at our other locations:*

### **Nuba Restaurant**

B1 207 West Hastings Street  
604.688.1655

### **Café Nuba**

1206 Seymour Street  
778.371.3266

### **Café Nuba**

146 East 3<sup>rd</sup> Avenue  
604.568.6727