

AUGUST  
*by Mama Aida's*  
F U S I O N M I D D L E E A S T E R N

Hailing from Beirut, Lebanon, Aida Suby arrived in Sri Lanka in 1946 as a young bride, bringing with her authentic Middle Eastern recipes. Immersed in her new life in an exotic new country, Aida Suby embarked, albeit unknowingly on a culinary journey that would define not only her but her family for generations to come.

As her signature cuisine reached friends and family, Aida Suby was soon nicknamed Mama Aida, not only for her unsurpassed generosity but also for the sheer love and care with which she cooked.

With a tribute restaurant set up in 1988, by her daughter Najah De Saram, Mama Aida began sharing her beloved Middle Eastern cuisine with consumers, soon cementing a loyal customer base, with Mama Aida's Restaurant and Catering becoming the pioneers of arabic food in Sri Lanka.

With over 25 years in the food industry and three generations later, August Café opens its doors to usher in a new era, where traditional recipes gain a modern twist. Rooted in heritage and a passion for food, August delivers a touch of the Middle East in the heart of Colombo. Two cultures combine to reflect a unique perspective on Middle Eastern fusion cuisine. Every dish is made from scratch with premium produce, sustainably sourced from around the island. All food is prepared to Islamic principles made as if for our own family. Enjoy.

LUNCH MENU

## PITA PIZZA

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All made using our fresh pita bread.

### ZAATAR & HALLOUMI 1350

zaatar, halloumi, mint, tomato & spring onion

### CHICKEN 1350

chicken, tomato, sumac, herbs & tahini drizzle

### BEEF 1450

beef, tomato, sumac, aubergine & herbs

## HUMMUS BOWLS

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All plates are served with our quintessential Lebanese hummus and homemade pita chips.

### FREEKEH 1650

freekeh, lentils, caramelised carrot, currants, onion, dill, peppers & pistachio

### CHICKEN 1650

pan fried chicken, roasted pumpkin, almonds & herbs

### HOT FISH 1750

spiced seer fish, coriander, garlic & caramelised onion

## WRAPS

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All wraps are served in our freshly baked pita bread with hummus, tahini and salad.

### FALAFEL 750

chickpea croquettes & pickles

### CHICKEN SHAWARMA 800

spiced chicken breast & pickles

### BEEF SHAWARMA 850

spiced loin of beef & pickles

### VEGETARIAN

*All prices subject to 10% service charge & government taxes*

## DESSERTS

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<b>AUGUST MESS</b>	750
rosewater scented meringue with fresh strawberries, cream & pistachio	
<b>CHOCOLATE TART</b>	700
rich dark chocolate & cardamom ganache on a shortcrust pastry base	
<b>PANNA COTTA</b>	700
rosewater, yoghurt & vanilla bean panna cotta	
<b>LEMON &amp; THYME</b>	700
lemon semifreddo with thyme crumble and a lemon & thyme syrup	

## SWEETS

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<b>MAMOULS</b>	180 (per piece)
specially moulded butter shortcakes stuffed with dates	

## DRINKS

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<b>ARABIC COFFEE WITH CARDAMOM</b>	350
<b>HOUSE TEA WITH CONDENSED MILK</b>	250
<b>MINT TEA</b>	200
<b>GINGER TEA</b>	200
<b>GREEN TEA</b>	200
<b>WATER</b>	200
<b>COKE</b>	200
<b>SPRITE</b>	200
<b>FANTA</b>	200
<b>GINGER BEER</b>	200
<b>SODA</b>	250

## SEASONAL JUICES

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<b>WATERMELON</b>	550
<b>AVOCADO</b>	550
<b>AMBARELLA</b>	550
<b>PASSION FRUIT</b>	550
<b>TAMARIND</b>	500
<b>SOURSOP</b>	600
<b>NARANG</b>	550
<b>CUCUMBER &amp; MINT</b>	500

*All prices subject to 10% service charge & government taxes*