

COLD STARTERS AND SALADS

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| 1 | Hummus: Chickpea purée with tahine (sesame paste), lemon and olive oil | 5.95 |
| 2 | Hummus B'lahmeh: Chickpea purée with tahine (sesame paste), lemon juice and olive oil, strips of lamb meat | 8.25 |
| 3 | Moutabal: Cream of roasted eggplant with tahine, lemon and olive oil | 6.95 |
| 4 | Tabule: Parsley salad with tomato, fresh mint, cracked wheat, lemon, onion and olive oil | 8.50 |
| 5 | Labneh: Strained yogurt with olive oil | 5.95 |
| 6 | Fattoush: Salad with onion, radish, parsley, lettuce, tomato, sumac, cucumber, pomegranate sauce and fried bread | 8.50 |
| 7 | Beirut Salad: Lettuce, tomatoes, cucumber, parsley, mint, onions with lemon and olive oil | 7.95 |
| 8 | Cucumber salad with yogurt: Cucumber, natural yogurt, mint, garlic | 5.50 |
| 9 | Mousabaha: Eggplant with chickpeas and onions in tomato sauce | 8.75 |
| 10 | Kibbeh Nayeh: Raw ground beef with bulgur and olive oil | 14.50 |
| 11 | MIXED LEBANESE DISH: Hummus, tabule, meat and spinach pie, falafel, eggplant and kibbeh | 13.75 |

HOT STARTERS

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| 12 | Kibbeh (2 pieces): Croquettes made with semolina and stuffed with minced meat and pine nuts | 4.95 |
| 13 | Falafel (3 pieces): Vegetable croquettes made from chickpeas and parsley with tahine sauce | 4.50 |
| 14 | Batata Harra: Sautéed potatoes with garlic, fresh coriander, chili and a touch of lemon | 6.75 |
| 15 | Fattet Hummus B'laban: Cooked chickpeas, garlic and toast, topped with yogurt and tahine | 8.75 |
| 16 | Sambousek mix (3 pieces): Fried pies stuffed with cheese, meat and spinach | 5.95 |
| 17 | Beirut Arayes: Grilled pita bread stuffed with minced lamb | 8.25 |
| 18 | Arayes with cheese: Grilled pita bread stuffed with cheese and mushrooms | 7.95 |
| 19 | Batinjaan Mekli: Fried eggplants covered with yogurt | 6.75 |
| 20 | Karnabit Mekli: Fried cauliflower with tahine | 7.25 |
| 21 | Foul moudamas: Crushed beans with lemon and oil | 8.50 |
| 22 | Batata Mekli: Fried potatoes | 3.95 |
| 23 | Warak Inab B'zeit: Grape leaves stuffed with rice, tomatoes, parsley, mint and onions, cooked in lemon juice and olive oil | 6.95 |
| 24 | Malfuf: Cabbage stuffed with rice and meat | 8.25 |
| 25 | Grilled Haloumi (Lebanese cheese) | 7.50 |
| 26 | Kafta Belreman: Meat croquettes with grenadine sauce and pine nuts | 9.75 |

SOUPS

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| 27 | Vegetable soup | 6.25 |
| 28 | Lentil soup | 6.25 |



MAIN DISHES

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| 29 | Grilled sirloin skewer with fries, Fatoush and Hummus | 19.50 |
| 30 | Shish Taouk: Grilled Chicken skewer marinated with fries, Fattoush and Hummus | 17.50 |
| 31 | Kafta Meshwi: Minced lamb skewer with fries, Fatoush and Hummus | 17.50 |
| 32 | Grilled meat mix: Chicken skewer, kafta, meat shoarma, Fattoush, Hummus and fries | 24.95 |
| 33 | Meat Shoarma: Strips of meat with lebanese spices, Fattoush, Hummus and fries | 17.95 |
| 34 | Chicken Shoarma: Strips of chicken with lebanese spices, Fattoush, Hummus and fries | 16.95 |
| 35 | Vegetarian Shoarma with soya and spices, Fattoush, Hummus and fries | 16.95 |
| <p>• <i>Option without Garnish for dishes 29 to 35 (French fries, Fattoush and Hummus) -5€</i></p> | | |
| 36 | Bamyeh (Okra) in tomato sauce and rice | 15.50 |
| 37 | Kousa Mehchi: Stuffed zucchini with rice and meat in tomato sauce | 14.75 |
| 38 | Kafta bel Siniyeh: Meat croquettes with potatoes baked in tomato sauce | 16.50 |

RICE

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| 39 | Rice Óuze with lamb, almonds and spices | 16.50 |
| 40 | Vegetarian rice with vegetables, tomato sauce and spices | 10.50 |
| 41 | African rice with chicken, vegetables and spices | 12.50 |

MENUS FOR 2 PEOPLE

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| 42 | LEBANESE MEZZE | 44.95 |
| | Hummus, tabuleh, fried lebanese pie with (meat, cheese and spinach), falafel, warak inab, eggplants, sauteed potatoes, chicken and beef skewers and Lebanese bread | |
| 43 | VEGETARIAN MEZZE | 44.95 |
| | Hummus, tabule, spinach and cheese pie, falafel, eggplants, sauteed potatoes, cauliflower, vegetarian shoarma and and Lebanese bread | |

INTERNATIONAL DISHES

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| 44 | Roasted lamb shoulder with rice and minced meat | 26.00 |
| 45 | Chicken flambé with garlic sauce and rice | 17.50 |
| 46 | Chicken curry with rice | 17.50 |

MOROCCAN SPECIALS - TAJINES

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| 47 | Chicken Tajine: with tomatoes, peppers, onions, almonds, dried fruits and species. With rice | 17.95 |
| 48 | Lamb Tajine: with onions, almonds, red peppers, dried fruits and spices. With rice | 19.95 |
| 49 | Lamb Couscous: with vegetables and spices (2 people) <i>(order 24 hours in advance)</i> | 42.00 |