



## Menu



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES  
OR DIETARY RESTRICTIONS.



## Cold Mezzé

### **\*Hummos 14.00 €**

Blended chickpeas with tahini sauce, topped with olive oil

Extra: Pine seeds 1.00 € or Sautéed meat 2.00 €

### **Hummos Beirut 15.00 €**

Blended chickpeas with tahini sauce, garlic, parsley and small sliced pickled cucumber

### **\*Moutabbal 15.00 €**

Smoky eggplant blended with tahini. Topped with pomegranate seeds and olive oil

## Salads

### **\*Tabboulé 16.00 €**

Lebanese salad with chopped parsley, onions, tomato, cracked wheat, olive oil and lemon sauce

### **Fattoush 16.00 €**


Mixed salad with lettuce, rocket, radish, tomato, cucumber, mint leaves topped with sumac and crispy arabic pita. Served with sauce of pomegranate, olive oil and lemon

### **Nargile Salad 17.00 €**

Lettuce salad with freshly sliced mushrooms, palm hearts, baby corn, cherry tomatoes and pomegranate seeds. Served with honey balsamic sauce

Bread Basket 2.50 € per person

\* Recommended by our chef



## Hot Mezzé

### **\*Falafel (5pc) 16.00 €**

Chickpeas patties blended with Lebanese spices, garlic, coriander  
Served with tahini sauce dip

### **Kebbé (4 pc) 15.00 €**

Fried meatballs made of minced meat, cracked wheat, onions and pine seeds

### **Kebbé Bil Laban 17.00 €**

Fried meatballs of minced meat, onions and pine seeds dipped in  
warm yoghurt sauce with cumin, coriander, garlic and butter

### **Cheese Rakakat (4 pc) 15.00 €**

Crispy springrolls filled with mixed cheese, onions, thyme and peppermint

### **\*Oriental rice 12.00 €**

Oriental flavored rice blended with minced meat.  
Topped with mixed nuts

### **\*Sfiha Lahimajun 17.00 €**

Freshly homemade dough filled with minced meat, tomato, onion and peppers

### **Shrimps Provincial 24.00 €**

Stir fried shrimps in coriander, garlic and lemon sauce

### **\*Shrimps Osmalieh (4 pc) 25.00 €**

Fried shrimps wrapped with kataifi dough.  
Served with sweet and sour sauce

### **Batata Hara 10.00 €**

Spicy potatoes tossed in a sauce of garlic, coriander,  
crushed red pepper and lemon

### **French Fries 7.00 €**

Freshly homemade

\* Recommended by our chef

## **BBQ Grill - Main Course**

**\*Shish Taouk** 28.00 €


Skewers of tender marinated chicken breast served with garlic dip

**Kebab Nargile** 27.00 €

Skewers of beef & lamb minced meat with onions and parsley

**Chicken Kebab** 27.00 €

Classical skewers of minced chicken

**Kebab Orfali** 29.00 € 

Spicy skewers made of beef & lamb minced meat

**Kebab with Yoghurt** 29.00 €

Grilled skewers of minced meat in warm yoghurt sauce  
with crispy pita bread pine seeds and cumin

**Kebab Chicken with Yoghurt** 29.00 €

Grilled minced chicken meat in warm yoghurt sauce  
with crispy pita bread pine seeds and cumin

**Lahim Meshwi** 32.00 €

Skewers made of veal fillet. Served with french fries

**\*Roasted Lamb with oriental rice** 30.00 €

Slow simmered marinated rice blended with minced meat  
And topped with mixed nuts and roasted lamb slices

**Ras Asfour** 33.00 €

Diced beef fillet sautéed with mushrooms and topped with pine seeds  
Blended with homemade sauce

**\*Mixed Grill** 35.00 €


Combination of Shish Taouk, Kebab Nargile and Lahim Meshwi  
Served with garlic dip

**\*Nargile Veal Fillet** 35.00 €

Thin slices of veal fillet sautéed with garlic and lemon sauce  
Topped with pommes allumettes fries

**Fresh Fish of the day** 43.00 €

Choice of sea bass, European hake, sea bream or common dentex  
Depending on availability

\* Recommended by our chef  Spicy



### Kids corner

**Crispy Chicken strips** 12.00 €  
Fried chicken breast in bread crumbs  
Served with french fries

**Grilled Chicken** 12.00 €  
Grilled chicken served with french fries

**Pennes in butter or tomato sauce** 12.00 €  
Served with parmesan cheese

**Veal Fillet Skewer** 15.00 €  
Skewer of veal fillet with rice or french fries

### Desserts

**Mohalabieh** 10.00 €  
Custard with rosewater, mastic, chopped banana, strawberries  
and topped with pistachios


**\*Choco Soufflé** 12.00 €  
Hot chocolate soufflé, served with ice-cream and pistachio

**Cheese Knefé** 14.00 €  
Semolina crust filled with cheese. Served with rosewater syrup and pistachio

**\*Lebanese Baklava** 14.00 €  
Small pieces of Lebanese baklava filled with pistachio, almonds and cashews

**Ice cream scoop** 3.00 €  
Chocolate, vanilla, pistachio or strawberry

\* Recommended by our chef



THE ESTABLISHMENT IS REQUIRED BY THE LAW TO HAVE PRINTED COMPLAINT FORMS  
CLEARLY LOCATED BY THE EXIT, FOR USE BY THE CUSTOMERS  
PRICES INCLUDE ALL LEGAL TAXES  
WE USE OLIVE OIL IN SALADS (ACIDITY 0-2%), SUNFLOWER OIL FOR FRYING  
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT  
HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)  
RESPONSIBLE BY THE LAW: ZIAD NOHRA

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