



TASTING MENU

439:- per person (min 2 people) - with grill (Add170:-)per person

Fattouch (Vegan)

Mixed vegetable salad with pomegranate dressing
Toasted Lebanese bread

Hummus (vegan)

Chickpea puree

Baba Ghanouge (vegan)

Eggplant puree

Labne Bel Toum

Garlic and mint spiced yogurt

Muhammara (vegan)

Spiced paprika puree with walnuts

Batata Harra (Vegan)

fried potatoes with coriander, garlic and chilli

Fatayer (vegan)

Fried spinach pierogies

Falafel (Vegan)

Falafel, tomato, parsley, red onion, salad
and sesame paste sauce

Rakakat

Deep-fried cheese-filled filo pastry rolls

Sambousak

Fried meat pies

Jawaneh

Lemon and garlic marinated chicken wings with garlic cream

Crispy Halloumi

With walnuts and honey

Grill mix

(Additional 170 PPRs)

Kafta: grilled in-house ground sirloin / lamb breast 80%/20% on skewers
Tawouk Marinated Chicken Fillet

If you are a party of 5 people or more, you can only choose our Try on
or The Signature in the menu, which are filled with goodies that suit most people

TASTING MENU





THE SIGNATURE

579:- per person (min 2 people)

Grill mix(Add. 170 PPrs)

Tabbouli (vegan)

Parsley salad with bulgur, tomato, olive oil and lemon

Hommus beyruti

Chickpea mixture topped with browned butter, roasted almonds and pine nuts

Makanek

sautéed beef and lamb sausages, lemon, roasted almonds

Harissa (vegan)

Mixed chili and grilled onions

Fatte

Warm chickpeas, yogurt, garlic, browned butter, pine nuts and roasted pita bread

Labne bel toum

Spicy yogurt with garlic and mint

Ras Asfour

Sautéed Diced Entrecôte in butter and pomegranate molasses topped with toasted almonds

Shish Barak

Lamb dumpling with yogurt sauce, topped with roasted nuts

Kebbe Trabolsieh

Deep-fried Burghul Balls filled with Ground Prime Rib and Caramelized Onions

Rakakat

Fried cheese-filled filo pastry rolls

Kraydes

Fried scampi with chili sauce and sesame seeds

Krispig halloumi

With walnuts and honey

Batata Harra (vegan)

Fried potatoes with coriander, garlic and chili

Grill mix

(Additional 170 PPrs)

Kafta: grilled in-house ground sirloin / lamb breast 80%/20% on skewers

Tawouk: Marinated Chicken Fillet

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SELECTED BY

Elie & Sussi



THE SIGNATURE





TASTING MENU(Vegan)

419:- per person (min 2 people)

Fattouch (Vegan)

Mixed vegetable salad with pomegranate dressing
Toasted Lebanese bread

Hummus (vegan)

Chickpea puree

Baba Ghanouge (vegan)

Eggplant puree

Muhammara (vegan)

Spiced paprika puree with walnuts

Batata Harra (Vegan)

fried potatoes with coriander, garlic and chilli

Makdous (Vegan)

Stuffed mini eggplants with walnuts, chili & garlic

Fatayer (vegan)

Fried spinach pierogies

Falafel (Vegan)

Falafel, tomato, parsley, red onion, salad
and sesame paste sauce

Arnabit (Vegan)

Fried cauliflower, Salad, roasted almonds, chickpeas,
tahini sauce and pomegranate molasses

Mosakaa (Vegan)

(Lebanese eggplant stew with tomato, bell pepper, onion, chili and chickpeas)

Eath (Vegan)

Burghul salad with tomato, green onion, parsley and red onion

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most people

TASTING MENU





TASTING MENU (Vegetarian)

419:- per person (min 2 people)

Fattouch (Vegan)

Mixed vegetable salad with pomegranate dressing
Toasted Lebanese bread

Hummus (vegan)

Chickpea puree

Baba Ghanouge (vegan)

Eggplant puree

Labne Bel Toum

Garlic and mint spiced yogurt

Muhammara (vegan)

Spiced paprika puree with walnuts

Batata Harra (Vegan)

fried potatoes with coriander, garlic and chilli

Mosakaa (Vegan)

Lebanese eggplant stew with tomato, bell pepper, onion, chili and chickpeas

Fatayer (vegan)

Fried spinach pierogies

Falafel (Vegan)

Falafel, tomato, parsley, red onion, salad
and sesame paste sauce

Rakakat

Deep-fried cheese-filled filo pastry rolls

Crispy Halloumi

With walnuts and honey

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TASTING MENU





MAIN COURSES

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Vegetarian platter 329:-

Selection of different vegetarian meze such as falafel, hummus, baba ghanouge, labne, cheese rolls, fatayer etc.

Shish Kafta 329:-

Beef skewers, served with hummus, mohammara and potatoes of your choice

Tawouk 329:-

Marinated chicken fillet, served with garlic cream, baba ghanouge and potatoes of your choice.

Grill platter (minimum 2 p) 459:- pp

2 Kafta, 2 chicken and entrecote, served with hummus, mohammara, garlic cream baba ghanouge, labne and potatoes of your choice.

Lahme meshwiah 459:-

Grilled tender entrecote 250 g, served with hummus, labne and potatoes of your choice.

All grill dishes are served with Batata Harra or French fries.

SIDES

Batata Harra 99:- (vegan)

Sauteed potato with coriander and garlic, topped with chili

French fries 59:-

Tabbouli 129:- (vegan)

Parsley salad with bulgur, tomato, olive oil and lemon

Fattouch 129:- (vegan)

Mixed vegetable salad with toasted Lebanese bread

Kebbe Naje 255

Raw beef on beef thigh with burghul and chili served with garlic cream





DESSERT

- Baklawa** **115:-**
Served with a scoop of vanilla ice cream and pistachios.
- Bouza bel Ashta** **115:-**
Old-fashioned vanilla ice cream with pistachios
- Crème Brûlée** **115:-**
Served with berries
- Osmallieh bel Ashta** **115:-**
Oven-baked thin noodles in butter with vanilla cream,
roasted almonds and pistachios

DESSERT





COLD MEZE

COLD MEZE

When you order Meze, choose at least 3 dishes (cold, hot or salad) per person

Tabbouli **129:-** (vegan)

Parsley salad with bulgur, tomato, olive oil and lemon

Fattouch **129:-** (vegan)

Mixed vegetable salad with toasted Lebanese bread

Kebbe Naje **255:-**

Steak tartare with bulgur and chili, served with garlic cream

Hummus **99:-** (vegan)

Chickpea mixture

Hommus beyruti **129:-**

Chickpea mixture topped with browned butter, roasted almonds and pine nuts

Hommus bel lahme. **149**

Silky hommus with caramelized ground lamb breast and roasted almonds

Hommus Entrecôte. **169**

Puréed Chickpea topped with Diced Entrecôte and Roasted Almonds

Baba Ghanouge **109:-** (vegan)

Eggplant mixture

Eetch **99:-** (vegan)

Bulgur salad with tomato, green onion, parsley and red onion

Makdous **115:-** (vegan)

Filled mini eggplants with walnuts, chili and garlic

Mosakaa **110:-** (vegan)

Lebanese eggplant stew with tomato, bell pepper, onion, chili and chickpeas

Labne Bel Toun **99:-**

Garlic and mint spiced yoghurt

Muhammara **119:-** (vegan)

Spicy pepper puree with walnuts

Harissa **99:-** (vegan)

Mixed chili, onion and cumin

Crème Toun **99:-** (vegan)

Garlic cream





HOT MEZE

When you order Meze, choose at least 3 dishes (cold, hot or salad) per person

Batata Harra **99:-** (vegan)
Sautéed potato with coriander and garlic, topped with chili

Sambousak **109:-**
Fried meat pirogues

Fatayer **109:-** (vegan)
Fried spinach pirogues

Rakakat **109:-**
Fried cheese-filled filo pastry rolls

Falafel **125:-** (vegan)
Falafel, tomato, parsley, red onion, lettuce and sesame paste sauce

Fatte **129:-**
Warm chickpeas, yogurt, garlic, browned butter, pine nuts and roasted pita bread.

Arnabit **139:-** (vegan)
Roasted cauliflower, salad, pine nuts, chickpeas, tahini sauce and pomegranate syrup

Makanek **189**
sautéed beef and lamb sausages, lemon, roasted almonds

Spicy Arnabit with sesame **139**
Crispy fried Cauliflower with chili sauce and sesame

Ras Asfour **235:-**
Sautéed Diced Entrecôte in butter and pomegranate molasses topped with toasted almonds

Arayes Kafta **175:-**
Grilled pita bread filled with beef, parsley and red onion

Kebbe Trabolsieh **139**
Deep-fried Burghul Balls filled with Ground Prime Rib and Caramelized Onions

Crispy Chicken **139:-**
Panko breaded chicken fillet with garlic cream

Kraydes **145:-**
Fried scampi with chili sauce and sesame seeds

Jawaneh **125:-**
Lemon and garlic marinated chicken wings with garlic cream

Halloumi Moklieh **145**
Fried halloumi cheese in olive oil and oregano with tomato and mint

Crispy Halloumi **145:-**
With walnuts and honey

HOT MEZE

