



COLD MEZE

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- Tabbouli** **105:-** (vegan)
Parsley salad with bulgur, tomato, olive oil and lemon
- Fattouch** **105:-** (vegan)
Mixed vegetable salad with toasted Lebanese bread
- Hummus** **99:-** (vegan)
Chickpea mixture
- Hommus beyruti** **119:-**
Chickpea mixture topped with browned butter, roasted almonds and pine nuts
- Baba Ghanouge** **99:-** (vegan)
Eggplant mixture
- Eetch** **99:-** (vegan)
Bulgur salad with tomato, green onion, parsley and red onion
- Makdous** **105:-** (vegan)
Filled mini eggplants with walnuts, chili and garlic
- Mosakaa** **110:-** (vegan)
Lebanese eggplant stew with tomatoes, peppers, onions and chili
- Mjaddara** **105:-** (vegan)
Green lentils with rice and fried onions
- Labne Bel Toum** **99:-**
Garlic and mint spiced yoghurt
- Muhammara** **99:-** (vegan)
Spicy pepper puree with walnuts
- Harissa** **99:-** (vegan)
Mixed chili, onion and cumin
- Kebbe Naje** **195:-**
Steak tartare with bulgur and chili, served with garlic cream
- Crème Toum** **89:-** (vegan)
Garlic cream





HOT MEZE

Batata Harra	95:- (vegan)
Sauteed potato with coriander and garlic, topped with chili	
Hommus bellahme	149:-
Buttered entrecote topped with roasted nuts	
Sambousak	99:-
Fried meat pirogues	
Fatayer	99:- (vegan)
Fried spinach pirogues	
Rakakat	99:-
Fried cheese-filled filo pastry rolls	
Rakakat vegan	99:- (vegan)
Fried filo pastry rolls filled with eggplant and tomato	
Falafel	115:- (vegan)
Falafel, tomato, parsley, red onion, lettuce and sesame paste sauce	
Fatte	109:-
Warm chickpeas, yogurt, garlic, browned butter, pine nuts and roasted pita bread.	
Arnabit	119:- (vegan)
Roasted cauliflower, salad, pine nuts, chickpeas, tahini sauce and pomegranate syrup	
Ras Asfour	185:-
Sauteed diced entrecote in browned butter and pomegranate syrup, topped with nuts	
Soujuk	115:-
Sauteed beef sausage with onion, tomato and chili	
Arayes Kafta	155:-
Grilled pita bread filled with beef, parsley and red onion	
Kebbe Trabolsieh	119:-
Fried bulgur balls filled with minced meat and onions	
Crispy Chicken	129:-
Panko breaded chicken fillet with garlic cream	
Kraydes	135:-
Fried scampi with chili sauce and sesame seeds	
Jawaneh	105:-
Lemon and garlic marinated chicken wings with garlic cream	
Halloumi Mishwieh	115:-
Grilled halloumi with tomato and mint	
Crispy Halloumi	115:-
With walnuts and honey	

HOT MEZE





MAIN COURSES

Vegetarian platter **289:-**

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

Shish Kafta **289:-**

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

Tawouk **289:-**

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

Grill platter (minimum 2 p) **399:- pp**

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

Lahme meshwiah **419:-**

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 **95:- (vegan)**

Sauteed potato with coriander and garlic, topped with chili

French fries **59:-**

Tabbouli **105:- (vegan)**

Parsley salad with bulgur, tomato, olive oil and lemon

Fattouch **105:- (vegan)**

Mixed vegetable salad with toasted Lebanese bread

Tarator **35:-**

Tahini sauce

Crème toum **35:-**

Garlic cream

MAIN COURSES





TASTING MENU

399:- per person (min 2 people) - with grill 519:- per person

Fattouch (vegan)

Mixed vegetable salad with toasted Lebanese bread

Hummus (vegan)

Chickpea mixture

Baba ghanouge (vegan)

Eggplant mixture

Labne Bel Toun

Garlic and mint seasoned yoghurt

Mjaddara (vegan)

Green lentils with rice and fried onions

Muhammara (vegan)

Spicy pepper puree with walnuts

Batata Harra (vegan)

Fried potatoes with coriander, garlic and chili

Fatayer (vegan)

Fried spinach pirogues

Falafel (vegan)

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

Rakakat

Fried cheese-filled filo pastry rolls

Arnabit (vegan)

Roasted cauliflower, salad, pine nuts, chickpeas, tahini sauce and pomegranate syrup

Mosakaa (vegan)

Lebanese eggplant stew with tomatoes, peppers, onions and chili

Krispig halloumi

With walnuts and honey

Grill mix (additional 120:- per person)

Kafta (grilled beef skewer), Tawouk (marinated chicken fillet)

RECOMMENDED RED WINE

Clos St Thomas Les Emirs 179:- (glass) 675:- (bottle)

Libanon/Bekaa-Cabernet Sauvignon/Grenache



TASTING MENU



THE SIGNATURE

499:- per person (min 2 people)

Tabbouli (vegan)

Parsley salad with bulgur, tomato, olive oil and lemon

Hommus beyruti

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

Harissa (vegan)

Mixed chili and grilled onions

Mtabbal bel lahme

Eggplant mixture topped with diced entrecote, browned butter and pomegranate seeds

Labne bel toum

Spicy yogurt with garlic and mint

Ras Asfour

Sauteed diced entrecote in butter and pomegranate syrup, topped with nuts

Shish Barak

Lamb dumpling with yogurt sauce, topped with roasted nuts

Kebbe Trabolsieh

Fried bulgur balls filled with minced meat and 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 120:- per person)

Kafta (grilled beef skewer), Tawouk (marinated chicken fillet)

SELECTED BY

Elie & Sussi

THE SIGNATURE





DESSERT

Baklawa **115:-**
Served with a scoop of vanilla ice cream and pistachios.

Bouza bel Ashta **115:-**
Old-fashioned vanilla ice cream with pistachios

Gazalieh **115:-**
Vanilla cream, oriental cotton candy and pistachios

Crème Brûlée **115:-**
Served with berries

Osmalieh bel Ashta **115:-**
Oven-baked thin noodles in butter with vanilla cream,
roasted almonds and pistachios

DESSERT

