

Sabah menu:

Starters to be shared:

- Hummus** (Mashed fine chickpeas mixed with sesame paste, garlic and lemon)
Fattoush (Mix fresh veggies, toasted bread, special dressing and pomegranate molasses)
Mutabbel (Grilled aubergine mixed with sesame paste, garlic and lemon)
Warak Enab (Wrapped vine leaves stuffed with rice, vegetables, lemon and olive oil dressing)
Shish Halloumi (Haloumi cheese grilled with tomato and mushroom)
Sojok (Special spiced Lebanese sausage cooked with tomato onion garlic and green pepper (regular or spicy)).

Main course to be shared:

Our famous mix grills

(Tasting of the best Lebanese Meats)

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|------------------------|----------------------------|
| φ Shish Tawook | φ Lamb Ribs |
| φ Kebab | φ Arayes |
| φ Beef Shekaf | φ Marinated Chicken |
| φ Chicken Kabab | |

Dessert to be shared

- Konafa** (The famous Lebanese Konafa with cheese topped with sugar syrup)
Fruit Salad (Seasonal fresh fruits cuts topped with cream, nuts and honey)
Rez B 7aleeb (Rice pudding with caramel topped with nuts)

One nonalcoholic drink and bread are included.

Price: 44 € / Person.

(Red or White wine supplement would be of 10 € / Person – Full groups).

Groups from ten people. Previous book and payment of the 50%.

Fairuz Menu:

Starters to be shared:

- Fattoush** (Mix fresh veggies, toasted bread, special dressing and pomegranate molasses)
Hummus (Mashed fine chickpeas mixed with sesame paste (tahini), garlic and lemon)
Mutabbel (Grilled aubergine mixed with sesame paste, garlic and lemon)
Warak Enab (Wrapped vine leaves stuffed with rice, veg, lemon and olive oil dressing)
Shish Halloumi (Haloumi cheese grilled with tomato and mushroom)
Batata Harra (Fried potato cubes with garlic, coriander and hot spices)

Main Course to choose:

- Fatteh Mazah** (Grains of poached chickpeas mixed with yogurt, chicken cuts, cheese and toasted flat bread topped with pine nuts and chef's special recipe)
Kabab Halabi (Minced meat mixed with parsley, onion and spices)
Kabab Ourfally (Minced meat with spices grilled with tomato cuts, onion, aubergine and hot pepper)
Faroug Meshwi (Charcoal grilled marinated half chicken)

Dessert to choose:

- Konafa** (The famous Lebanese Konafa with cheese topped with sugar syrup)
Znoud el Set (Fried pastry rolls stuffed with cream and nuts)
Rez B 7aleeb (Rice pudding with caramel topped with nuts)

One nonalcoholic drink and bread are included.

Price: 49 € / Person

(Red or White wine supplement would be of 10 € / Person – Full groups).

Groups from ten people. Previous book and payment of the 50%.

Wadih El Safi Menu:

Starters to be shared:

- Fattoush** (Mix fresh veggies, toasted bread, special dressing and pomegranate molasses)
Hummus (Mashed fine chickpeas mixed with sesame paste (tahini), garlic and lemon)
Mutabbel (Grilled aubergine mixed with sesame paste, garlic and lemon)
Warak Enab (Wrapped vine leaves stuffed with rice, veg, lemon and olive oil dressing)
Shish Halloumi (Haloumi cheese grilled with tomato and mushroom)
Sojok (Spiced Lebanese sausage cooked with tomato onion garlic and green pepper.
Tashkily (Mix selection of Lebanese pastries)
Batata Harra (Fried potato cubes with garlic, coriander and hot spices)

Main course to choose:

- Reyash** (Charcoal grilled marinated ribs)
Ouzi (Meat cooked with rice and special spices topped with nuts and special sauce)
Shish Tawook (Charcoal grilled marinated chicken breast cubes)
Samak (Fish of the day marinated with our chef's special sauce)

Dessert to choose:

- Konafa** (The famous Lebanese Konafa with cheese topped with sugar syrup)
Znoud el Set (Fried pastry rolls stuffed with cream and nuts)
Rez B 7aleeb (Rice pudding with caramel topped with nuts)
Fruit Salad (Seasonal fresh fruits cuts topped with cream, nuts and honey)
Mafrokeh (Pistachio pastry stuffed with cream and topped with nuts)

One nonalcoholic drink and bread are included.

Price: 59 € / Person

(Red or White wine supplement would be of 10 € / Person – Full groups).

Groups from ten people. Previous book and payment of the 50%.