



*Menu*





## *Soups*

### *Lentil soup*

Yellow lentil blended with onion, carrots and special spices

**€5.5**

### *Chicken veggie soup*

Mix vegetables with chicken cuts

**€6.9**

# Salads

## Fattoush

Mix fresh veggies, toasted bread, special dressing and pomegranate molasses

**€7.5**

## Tabboule

Chopped parsley and onion with tomato mixed with semolina, lemon and olive oil

**€7.8**

## Tabboule Mazah

Chopped parsley with green apple, pomegranate, semolina and pomegranate molasses

**€8.5**





## *Rocca salad*

Fresh Rocca leaves with feta cheese, onion, thyme, lemon,  
olive oil and sumac

**€9.5**

## *Tomato Mazah*

Fresh tomato slices topped with garlic paste , mint and  
sumac

**€5**



# Cold Appetizers

## Hummos

Mashed fine chickpeas mixed with sesame paste (tahini), garlic and lemon

€8

## Hummos Beiruti

Hummos mixed with tahini, tomato cuts, toasted Lebanese bread and chopped parsley

€8.5

## Hummos Pesto

Hummos mixed with tahini, pesto and topped with pine nuts

€9.2

## Hummos bel Lahme

Hummos mixed with tahini and topped with meat cuts and pine nuts

€11

## Mutabbel

Grilled aubergine mixed with sesame paste, garlic and lemon

€8



## *Baba Ghanouj Mazah*

Grilled aubergine mixed with grilled vegetable

**€9.5**

## *Warak Enab*

Wrapped vine leaves stuffed with rice, vegetables , lemon and olive dressing

**€8**

## *Shamandareye*

Mashed beet mixed with sesame paste (tahini) and special recipe

**€8.2**

## *Loubye bel Ziet*

Green beans cooked with tomato, onion, garlic and olive oil

**€7.8**

## *Labneh*

Strained yogurt in lebanese way mixed with garlic and topped with olive oil

**€7.2**

# Hot Appetizers

## Makanek

Lebanese sausage with pomegranate molasses sauce

€13.2

## Makanek Mazah

Lebanese sausage cooked with garlic, coriander and lemon

€13.2

## Iwaneh

Chicken wings cooked with garlic, coriander and lemon

€12

## Sawda

Finely selected Chicken liver cuts cooked with pomegranate molasses  
and special spices

€11.2

## Ras Asfour

Meat cuts cooked with cherry sauce, garlic, lemon and  
topped with pine nuts

€12.5





## *Sojok*

Special spiced Lebanese sausage cooked with tomato onion garlic and green pepper (regular or spicy)

**€13.2**

## *Batata Harra*

Fried potato cubes with garlic, coriander and hot spices

**€6.2**

## *Shish Haloum*

Haloumi cheese grilled with tomato and mushroom

**€7**

## *Cheese Rolls*

Fried pastry rolls stuffed with cheese

**€7**

# *Fatteh*

## *Fatteh Hummos*

Grains of poached chickpeas mixed with yogurt and toasted flat bread  
topped with special recipe and pine nuts

**€11**

## *Fatteh Araydes*

Grains of poached chickpeas mixed with yogurt, shrimps and toasted flat  
bread topped with special recipe and pine nuts

**€14.2**

## *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

**€14.2**



# Specialties

## Kebbe Mazah

Mix of special Lebanese kebbe stuffed with sausage, cheese, nuts, cherry and blueberry

**€14.9**

## Kebbe

Lebanese kebbe stuffed with hummos, mutabbel, mohamara and labneh

**€13.2**

## Kebbe Nayye

Special herbed raw meat covered with sesame, nuts and poppy seeds

**€16.9**

## Mazat

Selection of the finest Lebanese cold and hot appetizers

**€39**

## Shawarma Lahm

Charcoal grilled Lebanese beef shawarma

**€19.2**

## Shawarma Djej

Charcoal grilled Lebanese chicken shawarma

**€17.2**

# Lebanese Kitchen

## Ouzi

Meat cooked with rice and special spices topped with nuts  
and special sauce

**€21.2**

## Kebbe bel Labban

Kebbe stuffed with minced meat cooked with yogurt served  
with rice

**€12.2**





# Lebanese Pastries

## Lahme

Lebanese pastry stuffed with minced meat

€5.5

## Jebneh

Lebanese pastry stuffed with akkawi cheese

€4.5

## Sabaneekh

Lebanese pastry stuffed with spinach

€4.4

## Sabaneekh w Jebneh

Lebanese pastry stuffed with spinach and cheese

€4.4

## Tashkily

Mix selection of lebanese pastries

€5.9

# Lebanese Manakesh

## Lahm Baajin

Flat pastry topped with minced meat mixed with tomato,  
onions and special spices

€8.5

## Jebneh

Flat pastry topped with mix of Lebanese cheese

€7.5

## Zaatar

Flat pastry topped with Lebanese thyme

€6.5

## Sojok w Jebneh

Flat pastry topped with our special sausage and mix of  
Lebanese cheese

€9.5

# Charcoal Toasted Arayes

## Arayes Lahm

Our fresh Lebanese bread stuffed with minced meat, vegetables and special spices

**€10.2**

## Arayes Jebneh

Our fresh Lebanese bread stuffed with halloumi cheese, tomato and mint

**€9.2**

## Arayes Veggies

Our fresh flat bread stuffed with potato, parsley, onion, green pepper, garlic and hot pepper

**€8.9**

# Charcoal Grills

## *Shekaf*

Charcoal grilled marinated veal cubes

**€19.2**

## *Shish Tawook*

Charcoal grilled marinated chicken breast cubes

**€18.2**

## *Reyash Ghanam*

Charcoal grilled marinated lamb ribs

**€21.2**

## *Faroug Meshwi*

Charcoal grilled marinated half chicken

**€16.9**







## Kabab Halabi

Minced meat mixed with parsley, onion and spices

**€15.9**

## Kabab Karaz

Our delicious kabab topped with cherry paste

**€17.2**

## Kabab Ourfally

Minced meat with spices grilled with tomato cuts, onion, aubergine and hot pepper

**€16.9**

## Kabab Djej

Minced chicken with special herbs

**€16.9**

# Charcoal Grills

## Mix Grill

1 shish tawook + 1 kabab + 1 meat shekaf + 1 chicken kabab + 1 ribs

**€28.2**

## Mix Grill (2 persons)

1 shish tawook + 2 kabab + 1 meat shekaf + 1 chicken kabab + 2 ribs

+ 2 Arayes + half grilled chicken

**€47.9**

## Samak

Fish of the day marinated with our chef's special sauce

**€59/kg**





# Sides

Oriental Rice

€4.2

Sautéed Vegetable

€4.2

Grilled Vegetables

€4.2

Grilled Potato

€4.2

Hand Cut Fries

€4.2



# Sweets

## Konafa

The famous Lebanese konafa with cheese topped with sugar syrup

€7

## Halawet el Jeben

Cheese rolls stuffed with cream and topped with pistachio and sugar syrup

€7.5

## Mafookeh

Pistachio pastry stuffed with cream and topped with nuts

€9

## Rez b Zaleeb

Rice pudding with caramel topped with nuts

€6

