

Salads

Tabbouleh Parsley, tomato, onion, mint and wheat.	55,00
Fattoush Lettuce, tomato, cucumber, radish and parsley. Sumac and lemon dressing.	55,00
Chef's special Dried fruits, tomato, cucumber, lettuce, mint and wheat. Served with fresh yogurt and honey.	62,00
Mediterranean Leaf mix, buffalo mozzarella, cherry tomato, sliced almonds. Pomegranate molasses, olive oil and honey dressing.	65,00

Pâtés

Mixed pâtés Labneh, hummus, babaganoush and muhammara. Served with four breads.	70,00
Labneh	50,00
Hummus	50,00
Babaganoush	50,00
Muhammara Red pepper with walnuts and pomegrade molasses.	50,00
Cici's labneh Seasoned with zaatar and paprika.	52,00
Chef's labneh Seasoned with walnuts, cucumber and mint.	58,00
Chef's hummus Served with lamb sausage.	

Starters

Falafel Six balls served with tahini sauce, salad and pickles.	63,00
Sambussek Six mini fried "pastéis": three with meat and three with cheese.	53,00
Moussaka Lebanese version: eggplant slices, chickpeas and tomato sauce, served cold.	53,00
Fried cauliflower Served with tahini sauce and tomato.	49,00
Lamb sausage	49,00
French fries	30,00
Rice Lebanese / lentil / morocan.	32,00
Stuffed Grape or Cabbage Leaves Twelve pieces.	65,00
Stuffed Zucchini With rice and meat.	60,00
Bread Three pieces.	15,00

Kibbeh

Fried kibbeh (classic) Regular size (un). Six pieces (mini).	18,00 35,00
Fried kibbeh (peixe) Six pieces (mini)	35,00
Baked kibbeh Served with rice or salad.	65,00
Raw kibbeh Served with red onion, mint, scallion and three breads.	70,00
Labaniyeh Mini kibbeh cooked in warm yogurt sauce. Served with lebanese rice.	70,00

Esfihas

Traditionals Meat Cheese Labneh with black olives Zaatar Ricotta Vegetable Chanclish	16,00
Specials Chef's (meat, labneh and walnuts) Basterma (armenian cured beef with cheese) Muhammara (walnut, red pepper and pomegranate molasses) Cheese with zaatar Zucchini with cheese	18,00
Manoushi Meat Cheese Chanclish Zaatar.	35,00



Sandwiches

Kafta wrap With babaganoush and salad.	55,00
Lamb kafta wrap With homus and salad.	58,00
Raw kibbeh wrap With garlic, red onion, scallion, olive oil and mint.	58,00
Beef shawarmma With tahini sauce and salad.	55,00
Chicken shawarma With fries (inside), garlic, lettuce, mint and pickles	55,00
Lamb shawarmma With tahini sauce and salad.	58,00
Lamb sausage wrap With hummus, arugula and fried onions	58,00
Falafel wrap With tahini sauce, tomato and pickles.	55,00

Combos

Kafta combo Two skewers served with Lebanese rice, hummus, and tabbouleh.	78,00
Baked kibbeh combo Served with lentil rice, labneh, and fattoush.	78,00
Chicken combo Grilled chicken cubes served with lebanese rice, babaganoush and fattoush.	78,00
Stuffed leaves combo Grape or cabbage leaves (eight un), served with labneh and tabbouleh.	78,00
Stuffed zucchini combo Served with labneh and tabbouleh.	78,00

*All served with one bread.

Main dishes

Lamb chops Served with Moroccan couscous, almond and raisins.	95,00
Moroccan lamb Sliced lamb leg served with moroccan rice, almonds and raisins.	92,00
Lamb with burghoul Sliced lamb leg, served with coarse bulgur prepared with shallots and chickpeas.	90,00
Lamb kafta Served with Moroccan couscous, almond and raisins.	92,00
Lahem michui Grilled filet mignon cubes with onion and tomato, served with arugula salad.	85,00
Sole fish with tahini sauce Sole fillet topped with lightly spiced tahini sauce and walnuts, served with crushed potatoes seasoned with olive oil, garlic and sumac.	85,00
Maklubie Baked rice with eggplant and meat. Served with fresh yogurt, garlic and cucumber.	78,00
Moroccan chicken Shredded chicken served with moroccan rice, almonds and raisins.	72,00
Eggplant with lentils Grilled eggplant with lentils, labneh, and black olives. Served with arugula salad.	65,00
Chich barak Arab-style dumplings cooked in warm yogurt sauce. Served with lebanese rice.	72,00
Kafta ou Chicken skewers. Two skewers, served with rice or salad.	70,00

Desserts

Arabic sweets. Per unit (ask availability).	18,00
Halewe Traditional sesame dessert, spoonable version	20,00
Atayef Arab-style pancake filled with cream or walnuts.	27,00
Knefeh Served hot: semolina crust with cheese, orange blossom syrup and pistachios.	35,00
Aysh el saraya Caramelized bread dessert topped with cream and pistachios.	35,00
Mhalabié Arab-style milk pudding served with apricot or berry syrup, topped with almonds.	35,00
Chef's Ice Cream Vanilla ice cream with apricot syrup and pistachios.	37,00
Chocolat mour Chocolate ice cream with sweet crumble, dark chocolate syrup and whipped cream.	37,00

