

DAILY MENU

Daily menu is only available from Monday to Friday, from
1 pm to 4 pm on working days.

17,15€

Choose a starter, a main course, a dessert and a drink from the options
you will find below



STARTERS

HOUMMUS: Puree made with chickpeas, sesame cream, lemon and virgin olive oil.

MOUTABAL: Puree made with roasted eggplant, yoghurt, sesame cream, lemon and virgin olive oil.

MOUHAMARA: Puree made with roasted red pepper, sesame cream, nuts and virgin olive oil.

VEGAN

LABNE: Mashed yogurt, mint and virgin olive oil.

LEBANESE CESAR: fattoush salad with chicken shawarma strips.

FATTOUSH SALAD: Lettuce & lamb's lettuce with toasted pita bread, tomato, radish, mint, cucumber, onion, dressed with summac, lemon, virgin olive oil and pomegranate reduction.

TABOULÉ: Chopped parsley, mint, tomato, onion, burgul, dressed with virgin olive oil and lemon.

GREEK SALAD: assorted salad with feta cheese, zăatar and black olives.

BABAGAOUSH SALAD: egg plant, tomato, green pepper and onion dressed with summak, lemon, mint and virgin olive oil. €10,70

DOLMAS: Vine leaves stuffed with rice and tomato (6 units).

BEIRUT BRAVAS POTATOES: Fried potatoes with coriander, toasted garlic and lemon.

SPINACH FATAYER: Lebanese patty stuffed with spinach, onion and lemon (4 units).

CHEESE RIKAK: Filo patty stuffed with feta cheese (4 units).

BEEF RIKAK: Filo patty stuffed with beef and yoghurt (4 units).

FALAFEL: Vegetable chickpea and tahini base croquettes served with sesame sauce, lettuce, tomato and mint.

POTATOES BRAVAS: Typical fried potatoes with spicy tomato sauce and "flambé" garlic sauce.



MAIN COURSES

FALAFEL: Vegetable chickpea and tahini base croquettes served with sesame sauce, lettuce, tomato and mint.

HOUMMUS WITH BEEF: Hoummus with ground beef and spices, served with peanuts

HOUMMUS WITH SHAWARMA: Hoummus with lamb or beef shawarma served with peanuts

SIJOUK: Spicy ground beef and lamb served with potatoes, vegetables and cashews.

SHISH TAOUK: Lebanese marinated chicken dice with potatoes, vegetables, matbucha and garlic sauce.

LAHEM MESHWE: Lamb dice brochette, pickled with Lebanese spices, served with potatoes, tomatoes and parsley.

€3 SUPPLEMENT

LAMB SHAWARMA: Marinated lamb strips with shawarma spices and served with sesame sauce. As a side dish you can choose rice, potatoes or baked vegetables.

€3 SUPPLEMENT

CHICKEN SHAWARMA: Marinated chicken strips with shawarma spices and served with sesame sauce. As a side dish you can choose rice, potatoes or vegetables.

ZÁATAR ARAYES: Toasted pita bread stuffed with wild thyme, sesame seeds with lettuce and tomato. **€10,05**

LEBANESE CHEESE ARAYES: Toasted pita bread stuffed with cheese & záatar, served with tomato.

SIJOUK ARAYES WITH CHEESE: served with tomato.

SIJOUK ARAYES: Toasted pita bread stuffed with ground spicy meat served with tomato.

KEBBAB ARAYES WITH CHEESE: served with tomato.

KÉBBAB ARAYES: Toasted pita bread stuffed with marinated ground meat served with tomato.

WRAPS

LAMB SHAWARMA with tomato, lettuce, onion, pickles and sesame sauce.

CHICKEN SHAWARMA with lettuce, potatoes, pickles and sesame sauce.

SHISH TAOUK with garlic sauce, lettuce, potatoes and pickles.

KAFTA with hummus, lettuce, tomato, onion, parsley and pickles.

SIJOUK (spicy kafta) with hummus, lettuce, tomato, onion, parsley and pickles.

FALAFEL with lettuce, tomato, pickles, mint and sesame sauce.



DESSERT

BAKLAWA: Typical
lebanese desserts.

LEBANESE YOGHURT with
honey and pistachio.

MOUHALABIYE: Libanese
panakota with blossom
flavour taste.

DRINKS

WATER 35ML

SPARKLING WATER

MORITZ 7 BEER

AMBAR BEER

BEIRUT BEER **1€ SUPPLEMENT**

FRESH LEMONADE

MINT TEA

WINE GLASS

