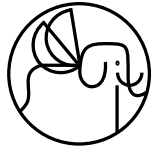


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*set menus*

The best way to experience Liza's cuisine  
is to choose one of our menus.

4 people or more  
for lunch and dinner

## NAZZEL

79.500 L.L. per person

HOMMOS BI TAHINE, MOUTABBAL, TABBOULET LIZA, FATTOUCHE,  
BEL ZEIT\*, KEBBE NAYYE,  
SFIHA BEL FERN, FATAYER SBENIGH BEL FERN, MOUAJJANET\*,  
KEBBE\*, MAKANEK, HALLOUM, FATTIT BATINJANE BEL HABAK,  
PLAT DU CHEF, MIXED GRILL, BATATA MEKLIE,  
SELECTION OF ICE CREAM, SORBET, HAYTALIYE, MEGHLE...

## NAZZEL DELUXE

99.500 L.L. per person

HOMMOS, MOUTABBAL, TABBOULET LIZA, FATTOUCH, BATRAKH,  
SFIHA BEL FERN, FATAYER SBENIGH BEL FERN, MOUAJJANET\*,  
CALAMAR BEL KIZBARA, FATTIT BETENJAN, KEBBE\*, HALLOUM, LOUKOZ\*,  
KREIDISS BEL ARAK, MIXED GRILL, BATATA MEKLIE,  
RICE PUDDING, BISCUIT W BOOZA, OSSMALIYE

*\* SPECIALS OF THE MONTH*

### SPECIAL OCCASIONS

Any event is a good reason to book at Liza.  
You can rent out the whole place  
or only a room for an intimate gathering.

## COLD BEVERAGES

SOHAT IL 6.000 L.L.  
PERRIER 0.33L 6.000 L.L.  
ACQUA PANNA 7.500 L.L.  
S. PELLEGRINO 0,75L 8.000 L.L.  
SOFT DRINKS 5.000 L.L.  
ALMAZA BEER 6.500 L.L.  
961 BEER 6.500 L.L.  
BEIRUT BEER 6.500 L.L.  
HEINEKEN BEER 8.500 L.L.  
NON-ALCOHOLIC BEER 6.500 L.L.

FRESH FRUIT JUICE 8.500 L.L.  
HOMEMADE LEMONADE 8.500 L.L.  
WARD (rose syrup) 6.500 L.L.  
TOUT (blackberry syrup) 6.500 L.L.  
FUWAR EL WARD 7uP, rose syrup 7.500 L.L.  
HOMEMADE ICED TEA 7.500 L.L.

## Wines by the Glass

### WHITE

MARSYAS BQA 15.000 L.L.  
KEFRAYA BDB 15.000 L.L.  
MACON VILLAGE 21.000 L.L.

### RED

MARSYAS BQA 16.000 L.L.  
QANAFAR PETIT PARADY 15.000 L.L.  
PARALELLE 45 18.000 L.L.

### ROSÉ

KEFRAYA MYST 15.000 L.L.



Cocktail of the Month 18.000 L.L.

*à la carte*

## MEZZES COLD

### Mou'abbalet

- HOMMOS BI TAHINE chickpea puree, sesame paste, lemon juice 10.000 L.L.  
LABNE curds, dried mint, thyme, cherry tomato, spring onion, black olives 13.500 L.L.  
MOUTABBAL grilled eggplant puree, sesame paste, pomegranate 12.000 L.L.  
HINDBE chicory, caramelized onion, lemon supreme 12.000 L.L.  
KEBBE NAYYE lamb tartar, bulgur, mint, spring onion 22.500 L.L.  
BATRAKH bottarga, savory thyme, olive oil 44.500 L.L.  
TABBOULET LIZA parsley, mint, onion, tomato, lemon, pomegranate molasses 13.500 L.L.  
FATTOUCHE lettuce, purslane, cherry tomato, cucumbers, parsley, sumac, crispy pita bread 14.500 L.L.  
SALATIT MALFOUF cabbage, dried mint, cherry tomato, lemon juice 10.500 L.L.

## MEZZES HOT

### Sokhon

- BATATA HARRA green chili, garlic, coriander 10,500 L.L.  
HOMMOS BI LAHME hommos bi tahine, diced pan-fried lamb, pine nuts 19.500 L.L.  
HALLOUM pan fried halloumi cheese, homemade tomato jam, sesame seeds 19.000 L.L.  
FATTIT BATENJANE BEL HABAK yogurt, eggplant, tomato, basil, pine nuts, fried bread 22.500 L.L.  
(with lamb fillet upon requested 28.500 L.L.).  
KEBBE MEKLIE (6 pieces) beef kebbe, yogurt dip with dried mint 12.500 L.L.  
MAKANEK small pan fried beef sausages, (sauce: lemon or debs el remman) 21.000 L.L.  
CALAMARIS BEL KEZBARA calamari, garlic, coriander 23.000 L.L.  
RAKAKAT JEBNE (6 pieces) (meklie or mechwiye) three cheeses, basil 12.500 L.L.  
SFIHA BEL FERN (6 pieces) ground lamb, tomato, pomegranate molasses 12.500 L.L.  
AARAYESS KAFTA (6 pieces) ground lamb, parsley, onion, kaak 14,500 L.L.  
FATAYER SBENIKGH BEL FERN (6 pieces) spinach, onion, tomato, sumac, lemon 10.500 L.L.  
MOUJJANET PLATTER (15 pieces) sfiha, fatayer sbenigh, special of the month 25.500 L.L.  
BATATA MEKLIE homemade french fries 9.500 L.L.  
FRIKE BEL KHODRA smoked green wheat, seasonal vegetables 9.500 L.L.  
KREIDESS ZANJABIL shrimps, ginger, red pepper paste, lemon 34,000 L.L.

*à la carte*

## LIZA SIGNATURE DISHES

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- KHAROUF BI KHAMS BHARAT lamb shank confit, rice with 5 mild spices 39.000 L.L.  
DAOUD BACHA BEL BERGHOL lamb meatballs, bulgur 29.000 L.L.  
DJEJ BEL FRIKE citrus marinated chicken, smoked green wheat 29.500 L.L.  
LOUKOZ BEL SELEK sea bass, swiss chard, tahine, lemon supreme 49.000 L.L.  
KREIDESS BEL ARAK shrimp, fennel, tomato, bulgur, arak 43.000 L.L.

## BARBECUE

### Al fahem

- KAFTA ground lamb, parsley, onion 26.500 L.L.  
CHICHE TAOUK marinated chicken, thyme, garlic 26.500 L.L.  
LAHM MECHWE bobby veal 36.500 L.L.  
MIXED GRILL kafta, chiche taouk, lahm mechwe, cabbage salad, new potato 39.000 L.L.

### BRUNCH BUFFET

Every Sunday, from 12h00 to 16h00.

## DESSERTS

L'AMI JEAN'S RICE PUDDING rice pudding , caramel , crunchy hazelnuts (to share) 22.500 L.L.  
OSSMALIYE vermicelli, milk cream, seasonal jam 16.500 L.L.  
SFOUF BEL LAKTINE saffron cake, milk cream, pumpkin confit, pistachios 16.500 L.L.  
HAYTALIYE milk custard, orange blossom, homemade coulis 12.500 L.L.  
KARABIJ PISTACHIO, NATEF (6 pieces) 16.000 L.L.  
CARLA'S CHOCOLATE CAKE, VANILLA ICE CREAM 14.500 L.L.  
BISCUIT W BOOZA (4 pieces) biscuit Ghandour, rose loukoum ice cream 16.500 L.L.  
CHOCOLAT MOU chocolate ice cream, homemade chantilly, crunchy hazelnut, chocolate sauce 15.500 L.L.  
ICE CREAM (3 scoops of your choice) miske, pistachio, rose loukoum, cinnamon 16.500 L.L.  
SORBETS (3 scoops of your choice) lemon, strawberry, amareddine, blackberry 16.500 L.L.

## HOT BEVERAGES

LEBANESE COFFEE 5.500 L.L.  
WHITE COFFEE 5.500 L.L.  
ESPRESSO NESPRESSO 6.500 L.L.  
DOUBLE ESPRESSO 9.500 L.L.  
CAPPUCCINO 9.500 L.L.  
NESCAFE 6.500 L.L.  
HOMEMADE INFUSIONS chamomile, anise, zhourat 7.500 L.L.

**Awan Selection** 9.500 L.L.

### INFUSIONS

AFGAN SWEET lemongrass, vanilla, cardamom, ginger, liquorice  
LIGHT FEELING rosemary, basil, thyme, sage, mint, cinnamon

### TEAS

DARJEELING TEESTA VALLEY  
GREEN TEA GUNPOWDER  
EARL GREY BLUE FLOWERS bergamot oil  
GREEN TEA TOKYO JOURNEY citrus, ginger  
WU LONG MEDITERRANEAN BALLAD cherry, fig, mandarin, chestnut...  
WHITE TEA MOON PEARL melon, caramel, cinnamon, orange

*set menus*

## LE LUNCH DE LIZA

Daily dish + salad

### Monday

YAKHANE FASSOULIA 30.000 L.L.  
Lamb shank, tomato sauce, onion, garlic, rice

### Tuesday

MOGHRABIEH 30.000 L.L.  
lamb, chicken breast, semolina pellets, onion

### Wednesday

REZZ AA DJEJ 30.000 L.L.  
chicken, rice, minced meat, spices, almonds

### Thursday

KOUSSA, WARAK ENAB, KASTALETA 35.000 L.L.  
stuffed vine leaves and zucchini with lamb chops

### Friday

LOUKOZ SIYADIYE 49.000 L.L.  
sea bass fillet, caramelized black rice, caraway, cumin

### Saturday

GIGOT W FRIKE 35.000 L.L.  
lamb gigot, smoked green wheat, cashew nuts

## LUNCH TRAY

light, healthy, express 29.000 L.L.

### Signature

MOUTABBAL, TABBOULET LIZA, HINDBE, SFIHA, KHAROUF BI KHAMS BHARAT

### Origin

HOMMOS BI TAHINE, FATTOUCHE, KEBBE MEKLIE, SBENIGH BEL FERN, DAOUZ BACHA

