

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

78.000 L.L. per person

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

NAZZEL DELUXE

98.000 L.L. per person

HOMMOS, HOMMOS BI LAHME, MOUTABBAL, TABBOULET LIZA, SALATA*, BATRAKH,
SAMAK *, KEBBE*, HALLOUM, SFIHA BEL FERN,
FATAYER SBENIGH BEL FERN, MOUAJJANET*,
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.

set menus

LE LUNCH DE LIZA

Daily dish + salad

Tuesday

MOGHRABIEH 29.500 L.L.

lamb, chicken breast, semolina pellets, onion

Wednesday

REZZ AA DJEJ 29.500 L.L.

chicken, rice, minced meat, spices, almonds

Thursday

KOUSSA, WARAK ENAB, KASTALETA 34.000 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 34.000 L.L.

lamb gigot, smoked green wheat, cashew nuts



LUNCH TRAY

light, healthy, express 28.500 L.L.

Signature

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

Origin

HOMMOS BI TAHINE, FATTOUCHE, KEBBE MEKLIIE, SBENIGH BEL FERN, DAOUD BACHA

BRUNCH BUFFET

Every Sunday, from 12h00 to 16h00.

à la carte

MEZZES COLD

Mou'abbalet

- HOMMOS BI TAHINE chickpea puree, sesame paste, lemon juice 9.500 L.L.
LABNE curds, dried mint, thyme, cherry tomato, spring onion, black olives 13.000 L.L.
MOUTABBAL grilled eggplant puree, sesame paste, pomegranate 11.500 L.L.
HINDBE chicory, caramelized onion, lemon supreme 11.000 L.L.
KEBBE NAYYE lamb tartar, bulgur, mint, spring onion 22.000 L.L.
BATRAKH bottarga, savory thyme, olive oil 44.000 L.L.
TABBOULET LIZA parsley, mint, onion, tomato, lemon, pomegranate molasses 13.000 L.L.
FATTOUCHE lettuce, purslane, cherry tomato, cucumbers, parsley, sumac, crispy pita bread 14.000 L.L.
SALATIT MALFOUF cabbage, dried mint, cherry tomato, lemon juice 10.000 L.L.

MEZZES HOT

Sokhon

- HOMMOS BI LAHME hommos bi tahine, diced pan-fried lamb, pine nuts 17.000 L.L.
HALLOUM pan fried halloumi cheese, homemade tomato jam, sesame seeds 18.000 L.L.
FATTIT BATENJANE BEL HABAK yogurt, eggplant, tomato, basil, pine nuts, fried bread 22.000 L.L.
(with lamb fillet upon request 28.500 L.L.).
KEBBE MEKLIE (6 pieces) beef kebbe, yogurt dip with dried mint 12.000 L.L.
MAKANEK small pan fried beef sausages, (sauce: lemon or debs el remman) 19.000 L.L.
CALAMARIS BEL KEZBARA calamari, garlic, coriander 22.000 L.L.
RAKAKAT JEBNE (6 pieces) (meklie or mechwiye) three cheeses, basil 12.000 L.L.
SFIHA BEL FERN (6 pieces) ground lamb, tomato, pomegranate molasses 12.000 L.L.
FATAYER SBENIKGH BEL FERN (6 pieces) spinach, onion, tomato, sumac, lemon 10.000 L.L.
MOUAJJANET PLATTER (15 pieces) sfiha, fatayer sbenigh, special of the month 25.000 L.L.
BATATA MEKLIE homemade french fries 9.000 L.L.
FRIKE BEL KHODRA smoked green wheat, seasonal vegetables 9.000 L.L.

All taxes are included in our prices

à la carte

LIZA SIGNATURE DISHES

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KHAROUF BI KHAMS BHARAT lamb shank confit, rice with 5 mild spices 38.000 L.L.

DAOUD BACHA BEL BERGHOL lamb meatballs, bulgur 28.500 L.L.

DJEJ BEL FRIKE citrus marinated chicken, smoked green wheat 29.000 L.L.

LOUKOZ BEL SELEK sea bass, swiss chard, tahine, lemon supreme 49.000 L.L.

KREIDESS BEL ARAK shrimp, fennel, tomato, bulgur, arak 42.000 L.L.

BARBECUE

Al fahem

KAFTA ground lamb, parsley, onion 26.000 L.L.

CHICHE TAOUK marinated chicken, thyme, garlic 26.000 L.L.

LAHM MECHWE bobby veal 36.000 L.L.

MIXED GRILL kafta, chiche taouk, lahm mechwe, cabbage salad, new potato 38.000 L.L.

Gluten free Lebanese pita bread from Kitchen Confidential
available upon request 5.000 L.L

DESSERTS

- L'AMI JEAN'S RICE PUDDING rice pudding , caramel , crunchy hazelnuts (to share) 22.000 L.L.
OSSMALIYE vermicelli, milk cream, seasonal jam 16.000 L.L.
SFOUF BEL LAKTINE saffron cake, milk cream, pumpkin confit, pistachios 16.000 L.L.
HAYTALIYE milk custard, orange blossom, homemade coulis 12.000 L.L.
KARABIJ PISTACHIO, NATEF (6 pieces) 15.000 L.L.
CARLA'S CHOCOLATE CAKE, VANILLA ICE CREAM 14.000 L.L.
BISCUIT W BOOZA (4 pieces) biscuit Ghandour, rose loukoum ice cream 16.000 L.L.
CHOCOLAT MOU chocolate ice cream, homemade chantilly, crunchy hazelnut, chocolate sauce 15.000 L.L.
ICE CREAM (3 scoops of your choice) miske, pistachio, rose loukoum, cinnamon 15.000 L.L.
SORBETS (3 scoops of your choice) lemon, strawberry, amareddine, blackberry 15.000 L.L.

HOT BEVERAGES

- LEBANESE COFFEE 5.000 L.L.
WHITE COFFEE 5.000 L.L.
ESPRESSO NESPRESSO 6.000 L.L.
DOUBLE ESPRESSO 9.000 L.L.
CAPPUCCINO 9.000 L.L.
NESCAFE 6.000 L.L.
HOMEMADE INFUSIONS chamomile, anise, zhourat 7.000 L.L.

Awan Selection 9.000 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

COLD BEVERAGES

SOHAT 1L 5.500 L.L.
PERRIER 0.33L 5.500 L.L.
ACQUA PANNA 7.000 L.L.
S. PELLEGRINO 0,75L 7.500 L.L.
SOFT DRINKS 4.500 L.L.
ALMAZA BEER 6.000 L.L.
961 BEER 6.000 L.L.
BEIRUT BEER 6.000 L.L.
HEINEKEN BEER 8.000 L.L.
NON-ALCOHOLIC BEER 6.000 L.L.

FRESH FRUIT JUICE 8.000 L.L.
HOMEMADE LEMONADE 8.000 L.L.
WARD (rose syrup) 6.000 L.L.
TOUT (blackberry syrup) 6.000 L.L.
FUWAR EL WARD 7uP, rose syrup 7.000 L.L.
HOMEMADE ICED TEA 7.000 L.L.

Wines by the Glass

WHITE

CHATEAU QANAFAR 12.000 L.L.
MACON VILLAGE 20.000 L.L.

RED

CUVEE MUSAR 10.000 L.L.
CHATEAU KSARA 12.000 L.L.
BROUILLY 24.000 L.L.

ROSE

CHATEAU KEFRAYA ROSE 9.000 L.L.

Cocktail of the Month 18.000 L.L.