

# L I Z A

BEYROUTH JE T'AIME

lizabeirut

## MEZZÉS

### HOMMOS BI TAHINE

Chickpeas puree, sesame paste, lemon juice, pickles \$ 6

### HOMMOS PORTOBELLO

Chickpeas puree, portobello mushroom, caramelized onion, hazelnut, pomegranate molasses \$ 11

### SALATIT BABA GHANOIJ

Grilled eggplant puree, sesame paste, tomatoes, purslane, pomegranate \$ 6

### WARAK ENAB BEL ZEIT

Stuffed grave leaves, rice, tomatoes \$ 7

### LABNE DU CHEF

Tomato confit, roasted garlic , fresh oregano, olive oil, crispy pita bread \$ 9

### CHMANDAR & LOUBIE

Beetroot, green beans, purslane, cabbage, sunflower seeds, verjuice \$ 7.5

### SMOKED FRIKE TABBOULEH

Smoked green wheat, beetroot, mint, onion, parsley, turnip, lemon oil dressing \$ 8

**TABBOULEH** Parsley, mint, onion, tomato, lemon oil dressing \$ 8

### FATTOUSH

Finely shredded lettuce, cherry tomato, cucumber, radish, purslane, spring onions,lemon oil dressing, sumac \$ 8

### FRENCH FILET KEBBE NAYYE

Minced raw filet, burghul, mint, special spice mix, spring onions \$ 18

### WILD KREIDESS NAY

Fresh shrimps, basil, olive oil, sea salt \$ 39

### SAMAK NAY SASHIMI

Fresh white fish, radish, pickled onion, black pepper, garden cress herbs, olive oil, sea salt \$ 25

### BATRAKH OREGANO

Egyptian bottarga, fresh oregano, olive oil \$ 24

### KEBBIT LAKTINE

Pumpkin kebbe with yoghurt walnut dip \$ 7

### SAFFRON KEBBIT SAMAK

White fish, bourghul, saffron, onion, sesame paste, pine nuts \$ 13

### MOUJJANET MIX

Sfiha, fatayer sbenigh, rakakat (15p) \$ 11

### BATATA HARRA or MEKLIE

Homemade potatoes \$ 6

### AARAYESS KAFTA

Ground lamb, parsley, onion, kaak \$ 8

### HALLOUM TOMATO JAM

Pan-fried halloumi cheese, homemade tomato jam, sesame seeds \$ 10

### MAKANEK

Glazed pan-fried beef sausages in debs el remman sauce (or lemon sauce) \$ 11

### SOUJOUK

Pan-fried spicy beef sausage, cherry tomatoes, green onions \$ 11

### CAULIFLOWER SHAWARMA

Cauliflower steak, sesame paste, coriander, special spice mix, pomegranate, pine nuts \$ 12

### SPICY KREIDESS

Shrimps, fresh ginger, red pepper paste, lemon \$ 20

## SPECIALS & GRILLS

### FATTIT BETENJAN BEL HABAK

Eggplant, yoghurt, tomato sauce, basil, pine nuts, fried bread \$ 12

### JOHNNY'S SAMKE HARRA

Fresh white fish, tomatoes, peeled roasted bell peppers, onion, garlic, special spice mix \$ 25

### ARMENIAN MANTE

Ground beef dumplings, tomato sauce, yoghurt, mint, pine nuts \$ 14

### FIVE SPICES KHAROUF

Lamb chank confit, rice with special five spice mix, almonds, pistachios, raisins \$ 28

### DJEJ BEL FRIKE

Citrus marinated organic chicken, smoked green wheat, carrot, zucchini, thyme \$ 21

### SAMAK BEL SELEK

Fresh white fish, swiss chard, tahini, lemon supreme \$ 28

### KREIDESS BEL ARAK

Shrimps, bulgur, fennel, tomato, arak. \$ 22

### LAHM MECHWE

Bobby veal \$ 26

### CHICH TAOUK

Marinated chicken breast, thyme, garlic \$ 14

### KAFTA

Ground lamb, parsley, onion \$ 17

### MIXED GRILL

Lahm mechwe, kafta, chich taouk, cabbage salad, young potatoes \$ 29

### FILET DE BOEUF TAGLIATA

Aged French filet, portobello mushroom, fresh oregano \$ 36

### PLAT DU JOUR & SALAD

"please refer to server"

## DESSERTS

### L'AMI JEAN RICE PUDDING

Caramel beurre sale, crunchy croquant. \$ 13.5

### ZNOUD EL SIT

Ashta cream, fried phyllo dough, powdered sugar, syrup. \$ 7

### KARABIJ

Pistachio filling, homemade natef dip. \$ 24

### OSSMALIYE

Homemade ashta cream, fried vermicelli, fig jam, syrup. \$ 11

### KARL'S MOUHALLBIEH TARTE

\$ 7

### GLUTEN FREE CHOCOLATE CAKE

Cranberry sorbet \$ 9.5

### CHOCOLAT MOU

Chocolate ice cream, crème chantilly, hazelnut croquant, chocolate sauce. \$ 13

### BISCUIT W BOOZA

Rose loukoumi ice cream, ghandour biscuit. \$ 8

### ICE CREAM & SORBET \$ 9

## DRINKS

WATER \$ 7

SAN PELLEGRINO \$ 9

RIM SPARKLING WATER \$ 6

SOFT DRINKS \$ 3.5

HOMEMADE LEMONADE \$ 2

FRESH ORANGE JUICE \$ 3

HOMEMADE ICED TEA \$ 2

NON-ALCOHOLIC BEER \$ 5

ALMAZA \$ 6

ELMIR BEER \$ 10

HEINEKEN \$ 8

LEBANESE COFFEE \$ 1.5

WHITE COFFEE \$ 1

ESPRESSO \$ 2

DOUBLE ESPRESSO \$ 4

CAPPUCCINO \$ 4

TISANE FUSION TEA \$ 2