

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 GHANOUJ

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

HINDBE

Chicory, caramelized onion, lemon supreme \$ 7

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

SALATET ARDICHAWKÉ

Artichoke, fava bean, green peas, citrus, green onion confit \$ 10

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

SAMAK NAY SASHIMI

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

SAMAK PROVENCAL

Fresh White Fish, Coriander, garlic, lemon \$ 15

BEZRE

Sumac, lemon wedge, tarator sauce \$ 8

BATRAKH OREGANO

Egyptian bottarga, fresh oregano, olive oil \$ 24

KEBBE MEKLIE

beef kebbe, yogurt dip with dried mint \$ 8

SAFFRON KEBBIT SAMAK

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

MOUJJANET MIX

Sfiha, fatayer sbenigh, rakakat (12p) \$ 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

ARNABIT W BAKDOUNES BI TAHINI

Fried cauliflower, parsley, sesame paste \$ 7

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

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

KAMA MECHWE

Fresh Kama \$ 27

MIXED GRILL

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

PLAT DU JOUR & SALAD

"please refer to server"

DESSERTS

L'AMI JEAN RICE PUDDING

Caramel beurre sale, crunchy croquant \$ 13.5

HAZEL EL BANET

Cotton candy, sahlab ice cream, pistachio \$ 10

KARABIJ

Pistachio filling, homemade natef dip \$ 24

OSSMALIYE

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

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 \$ 3

WHITE COFFEE \$ 3

ESPRESSO \$ 2

DOUBLE ESPRESSO \$ 4

CAPPUCCINO \$ 4

TISANE FUSION TEA \$ 2