

L I Z A

BEYROUTH JE T'AIME

FALL MENU

lizabeirut

MEZZÉS

HOMMOS BI TAHINE

Chickpeas puree, sesame paste, lemon juice, pickles \$6 (with Lahme \$12)

HOMMOS PORTOBELLO

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

MOUTABBAL

Grilled eggplant puree, mint, spring onions, tomatoes \$6

MOUDARDARA

Lentils, rice, crispy onion, orange supreme \$5

LABNE DU CHEF

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

BATRAKH OREGANO

Egyptian bottarga, fresh oregano, olive oil \$24

TABBOULEH

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

TABBOULET TEFFAH

Parsley, mint, spring onions, granny smith apples, lemon oil dressing \$8

FATTOUSH

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

MEHSHE SELEK

Stuffed swiss chard, rice, tomato, parsley, lemon juice \$7

LOUBIEH BEL ZEIT

Fresh green beans, onion, tomato, garlic \$5

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

ARNABIT W BAKDOUNES BI TAHINI

Fried cauliflower, parsley, sesame paste \$7

CALAMARIS BEL KEZBARA

Calamari, coriander, garlic, lemon \$15

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

SPICY KREIDESS

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

ARAYESS KAFTA

Ground lamb, parsley, onion, kaak \$8

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 (12pcs) \$11

BATATA HARRA or MEKLIE

Homemade potatoes \$6

SPECIALS & GRILLS

ARMENIAN MANTE

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

KREIDESS BEL ARAK

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

SAMAK TAJINE

Fresh white fish, sesame paste, citrus, walnuts \$32

FATTIT BETENJAN BEL HABAK

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

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

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

DESSERTS

L'AMI JEAN RICE PUDDING

Caramel beurre sale, crunchy croquant \$13

KARABIJ

Pistachio filling, homemade natef dip \$24

OSSMALIYE

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

GLUTEN FREE CHOCOLATE CAKE

Caramel beurre sale, raspberry sorbet \$9.5

KATAYEF

Bel ashta \$9

BISCUIT W BOOZA

Rose loukoumi ice cream, ghandour biscuit \$8

ICE CREAM

Chocolate, pistachi, rose loukoumi, sahlab, vanilla, sahlab, halewah \$9

SORBET

Amareddine, strawberry, lemon zest, tout \$9

GHAZEL EL BANET

Cotton candy, sahlab ice cream, pistachio \$10

NAMOURA

Coconut, semolina cake, fragrant syrup (4 pcs) \$10

DRINKS

WATER \$7

SAN PELLEGRINO \$9

RIM SPARKLING WATER \$5

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

BRUNCH BUFFET

Every sunday 12 pm - 4 pm