

L I Z A

BEYROUTH JE T'AIME

WINTER MENU

📷 lizabeirut

SOUP OF THE DAY \$4

MEZZÉS

HOMMOS BI TAHINE

Chickpeas puree, sesame paste, lemon juice, pickles \$6 (with Lahme \$14)

HOMMOS PORTOBELLO

Chickpeas puree, portobello mushroom, caramelized onion, hazelnut, pomegranate molasses \$12

MOUTABBAL

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

CHANKLICHE HARR BEL HABAK

Cow cheese, red pepper, basil, cherry tomato, spring onions, olive oil \$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

SMOKED TABBOULE FRIKE

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

FATTOUCHE

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

CHMANDAR & LOUBIE

Beetroot, green beans, purslane, cabbage, sunflower seeds, verjuice \$8

HINDBE

Chicory, caramelized onion, lemon supreme \$9

HABRA NAYYE W KAMMOUNE

Minced raw filet, cumin, marjoram, bulgur \$18

SAMAK NAY SASHIMI

Fresh white fish, radish, pickled onion, black pepper, garden cress herbs, olive oil, sea salt \$30

ARNABIT W BAKDOUNES BI TAHINI

Fried cauliflower, parsley, sesame paste \$7

HALLOUM TOMATO JAM

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

MAKANЕК

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

KEBBE MESHWIYE

grilled beef kebbe, walnuts, yogurt dip with beetroot, mint \$8

SAFFRON KEBBIT SAMAK

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

FALAFEL

Chickpeas, fava beans, coriander, chili sesame paste sauce \$5

MOUAJJANET 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**

FATTIT BETENJAN BEL HABAK

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

SAMAK BEL SELEK

Fresh white fish, swiss chard, tahini, lemon supreme **\$32**

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

Raspberry sorbet **\$11**

SFOUF BEL LAKTINE

Saffron cake, milk cream, pumpkin confit, pistachios **\$6.5**

BISCUIT W BOOZA

Rose loukoumi ice cream, ghandour biscuit **\$8**

ICE CREAM & SORBET

Amareddine sorbet, strawberry sorbet, lemon zest sorbet, tout sorbet, chocolate ice cream, pistachi ice cream, rose loukoumi ice cream, sahlab ice cream, vanilla ice cream, halewah ice cream **\$12**

BOOZA HALEWE BEL DEBS

Halvah ice cream, carob molasses, barazek **\$9**

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

LIZA

BEYROUTH JE TAIME

WINTER

 **lizabeirut**

- NAZZEL SET MENU -

52\$ per person

Hommos, Moutabbal, Tabbouleh, Fattouche, Hindbe
Mouajjanet mix, Arnabit w bakdouness bi tahini, Mekanek, Halloum,
Kebbe meshwiye, Batata harra,
Five spices kharouf OR Djeu bel frike, Mixed grill
Assorted desserts: haytalie, sfouf bel laktine, osmaliye,
riz bhalib bel ward, ice cream & sorbets

- NAZZEL DELUXE SET MENU -

62\$ per person

Hommos portobello, Moutabbal, Hindbe, Fattouche,
Smoked tabboule frike, Samak nay sashimi
Mouajjanet mix, Mekanek, Halloum, Spicy kreidess, Batata harra,
Saffron kebbi samak
Samak bel selek, Mixed grill
Assorted desserts: haytalie, sfouf bel laktine, osmaliye,
riz bhalib bel ward, ice cream & sorbets

- 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
T- 71717105 - mail: info@lizabeirut.com

BRUNCH BUFFET

Every sunday 12 pm - 4 pm