

L I Z A

BEYROUTH JE T'AIME

MARCH 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, tahini, pomegranate \$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

FATTOUCHE

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

CHMANDAR & ZAATAR

Beetroot, zaatar, spinach, purslane, sunflower seeds, balsamic dressing \$10

HINDBEH

Chicory, caramelized onion, lemon supreme \$9

KEBBE NAYYE

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

ARNABIT W ENAB

Fried cauliflower, grapes, white balsamic, sesame paste \$14

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

KEBBE MESHWIYE

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

MOUAJJANET MIX

Sfiha, fatayer sbenigh, rakakat (12pcs) \$11

BATATA HARRA or MEKLIE

Homemade potatoes \$6

* These dishes have been elaborated in collaboration with **Host by Moey**.

ز

بي

SPECIALS & GRILLS

ARMENIAN MANTE

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

FATTIT BETENJAN BEL TAMER ✨

Tannour bread, fresh yogurt, minced meat, basil, pine nuts \$18

KHAROUF AA RIZ BE FOUL ✨

Slow cooked lamb, rice, cabbage, fava beans, herbs & nuts \$30

DJEJ B LAYMOUN W FRIKE ✨

Marinated spatchcock organic chicken, blood orange, green wheat, cramberry & nuts \$25

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

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

BISCUIT W BOOZA

Rose loukoumi ice cream, ghandour biscuit \$8

ICE CREAM & SORBET

Amareddine, strawberry, tout, lemon zest sorbets, chocolate, pistachio, vanilla, rose loukoum, sahlab, halewah ice cream \$9

BAKLAWA BRIOCHE by Pouloche

Ashta ice cream, honey, walnuts \$13.5

KELLAGE \$5

DAOUKIE \$7

ASHTA MAD \$5

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

✨ These dishes have been elaborated in collaboration with **Host by Moey**.

LIZA

BEYROUTH JE T'AIME



RAMADAN SET MENU

55\$/person

Tamer

Amareddine, jellab, tout, laban ayran, wared,
juice, soft drinks & water

Shorbet Aadass or Khodra

Hommos bi Tahini

Beetroot w Zaatar

Hindbeh

Fattoush

Batata Harra

Mouajjanet mix

Arnabit w Enab

Fattet Batenjen w Tamer

Kharouf 3a Rez Be Foul

Or Djej Bel Laymoun w Freekeh

Kellage

Maamoul mad bel ashta

Daoukie

Ice Cream & Sorbet

In collaboration with



ج

ب