

L I Z A

BEYROUTH JE T'AIME

SUMMER MENU

📷 lizabeirut

MEZZÉS

HOMMOS BI TAHINE

Chickpeas puree, sesame paste, lemon juice, pickles \$7

HOMMOS BEL KAMMOUN

Chickpeas, cumin, parsley, cherry tomatoes, spring onions \$7

HOMMOS PORTOBELLO

Chickpeas puree, portobello mushroom, caramelized onion, hazelnut, pomegranate molasses \$13

MOUTABBAL

grilled eggplant pureed, mint, spring onions, tomatoes \$7

LABNE GOAT

Walnuts, sundried tomatoes, dry fruits, fresh thyme, lame bread \$10

BEZRE

Sumac, lemon wedge, tarator sauce \$13

BATRAKH OREGANO

Egyptian bottarga, fresh oregano, olive oil \$25

TABBOULEH

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

FATTOUCHE

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

SALATET ARDICHAWKÉ

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

SPINACH & BERRIES SALAD

Baby spinach, blueberries, strawberries, feta cheese, walnuts \$16

WARAK ENAB BEL ZEIT

Stuffed grape leaves, rice, tomatoes \$9

FRENCH FILET KEBBE NAYYE

Minced raw filet, burghul, mint, special spice mix, spring onions \$19

SAMAK NAY SASHIMI

Fresh white fish, radish, pickled onion, garden cress herbs, olive oil, sea salt \$31

KEBBE HELWE

Sweet and sour beef kebbe with basil, pine nuts and honey \$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) \$14

SPICY KREIDESS

Shrimps, fresh ginger, red pepper paste, lemon \$22

CALAMARIS BEL KEZBARA

Calamari, coriander, garlic \$16

ARAYESS KAFTA

Ground lamb, parsley, onion, kaak \$9

MOUAJJANET MIX

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

BATATA HARRA or MEKLIE

Homemade potatoes \$7

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SPECIALS & GRILLS

ARMENIAN MANTE

Ground beef dumplings, tomato sauce, yoghurt, mint, pine nuts \$15

SAMAK TAJINE

Fresh white fish, sesame paste, citrus, walnuts \$33

FATTIT BETENJAN BEL HABAK

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

CHARGRILLED CHICKEN

With frikeh \$26

KEBBE AAL FAHEM

Mashed grilled tomatoes, onions & herbs (spicy) \$15

FIVE SPICES KHAROUF

Lamb chank confit, rice with special 5 spice mix, almonds, pistachios, raisins) \$29

LAHM MECHWE

Bobby veal \$29

BLACK ANGUS LAHM MECHWE

Black angus meat, potatoes & mushrooms mixed with herbs \$33

CHICH TAOUK

Marinated chicken breast, thyme, garlic \$16

KAFTA

Ground lamb, parsley, onion \$18

MIXED GRILL

Lahm mechwe, kafta, chich taouk, cabbage salad, young potatoes \$31

PLAT DU JOUR

Ask for daily special

DESSERTS

L'AMI JEAN RICE PUDDING

Caramel beurre sale, crunchy croquant \$14

KARABIJ

Pistachio filling, homemade natef dip \$25

BOOZA GHAZEL EL BANET

Cotton candy, sahlab ice cream, pistachio \$13

OSSMALIYE

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

BAKLAWA BRIOCHE by Pouloche

Ashta ice cream,, honey, walnuts \$14

CHOCOLAT MOU

Chocolate ice cream, crème Chantilly, hazelnut croquant, chocolate sauce \$15

BISCUIT W BOOZA

Rose loukoumi ice cream, ghandour biscuit \$12

GLUTEN FREE CHOCOLATE CAKE

Raspberry sorbet \$12

ICE CREAM & SORBET \$12

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

CAPPUCINO 4\$

TISANE FUSION TEA 2\$



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SUMMER

📍 [lizabeirut](#)

- NAZZEL SET MENU -

55\$ per person

Hommos, Moutabbal, Tabbouleh, Fattouch,
Warak enab bzeit, Salatit ardichawke,
Mouajjanet mix, Mekanek, Halloum, Kebbe helwe, Batata Harra
Five spices kharouf, Mixed Grill
Assorted desserts: Haytaliyyeh, Sfouf bel laktine, Osmaliyyeh,
Riz bhalib bel ward, Ice cream & sorbets

- NAZZEL DELUXE SET MENU -

66\$ per person

Hommos, Moutabbal, Warak enab bzeit,
Fattouche, Salatit Ardichawke, Samak nay sashimi
Mouajjanet mix, Mekanek, Halloum,
Calamaris bel kezbara, Batata harra, Spicy Kreidess
Five spices kharouf OR Siyadiéh (upon request), 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- 71 71 71 05 - mail: info@lizabeirut.com

BRUNCH BUFFET

Every sunday 12 pm - 4 pm