

L I Z A

BEYROUTH JE T'AIME

FALL MENU

📷 [lizabeirut](#)

BREAKFAST

BREAKFAST TRAY

Eggs, balila, foul, jam, cheese plate, manakish zaatar, labne, vegetables \$25

BEID WITH SUMAC \$4

BEID WITH ZUCCHINI & NUTS \$5

BEID WITH MAKANEK \$7

MEZZÉS

HOMMOS BI TAHINE

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

HOMMOS BEL KAMMOUN

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

MOUTABBAL

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

LABNE DU CHEF

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

TABBOULEH

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

FATTOUCHE

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

HINDBE

Chicory, crispy onions, lemon supreme \$9

LOUBIEH BEL ZEIT

Green beans, tomatoes, onion, garlic, olive oil \$9

ARNABIT W BAKDOUNES BI TAHINI

Fried cauliflower, parsley, sesame paste \$7

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

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

FATTIT BETENJAN BEL HABAK

Eggplant, yogurt, tomato sauce, basil, pine nuts, fried bread \$14

FIVE SPICES KHAROUF

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

LAHM MECHWE

Bobby veal \$29

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

CHOCOLAT MOU

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

BISCUIT W BOOZA

Rose loukoumi ice cream, ghandour biscuit \$12

ICE CREAM & SORBET \$12

BAKLAWA BRIOCHE by Pouloche

Ashta ice cream,, honey, walnuts \$14

DRINKS

WATER \$7

SAN PELLEGRINO \$9

RIM SPARKLING WATER \$5

SOFT DRINKS \$3.5

HOMEMADE LEMONADE \$4.5

FRESH ORANGE JUICE \$5

HOMEMADE ICED TEA \$3.5

NON-ALCOHOLIC BEER \$5

ALMAZA \$6

ELMIR BEER \$10

HEINEKEN \$8

LEBANESE COFFEE \$3

WHITE COFFEE \$3

ESPRESSO \$3

DOUBLE ESPRESSO \$5

CAPPUCINO \$6

CAFE LATTE \$6

TISANE FUSION TEA \$3

L I Z A

BEYROUTH JE TAIME

Menu Plats du Jour

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Monday

FASOULIA W RIZ \$20

Beans, lamb & beef shank, rice, vermicelli

Tuesday

RIZ AA DJEJ \$20

Organic chicken, minced meat, spiced rice, pine nuts

Wednesday

SHEIKH EL MEHSHI \$20

Stuffed eggplant, minced meat and lamb, rice, tomato sauce, almond

Thursday

MOHRABIEH \$20

lamb, chicken breast, semolina pellets, onion

Friday

SIYADIEH \$30

Fresh white fish, caramelized rice, caraway, cumin

Saturday

LABAN DISH \$18

Kebbe laban, Laban emmo, Shish barak or Arnabie

Sunday

MOULOUKHIE \$20

Chicken breast and rice in a stew of mallow, garlic and coriander