

# L I Z A

BEYROUTH JE T'AIME

## FALL MENU

📷 [lizabeirut](#)

### ALL DAY BRUNCH

#### BREAKFAST TRAY

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

#### BEID WITH SUMAC \$4

#### BEID WITH ZUCCHINI & NUTS \$5

#### BEID WITH MAKANEK \$7

#### FOUL \$7

#### BALILA \$7

#### KAAKIT TURKEY & CHEESE

Kashkaval cheese with your choice of turkey or ham with oregano & vegetables \$9

#### KAAKIT LABNEH

Labne, tomato, onion, oregano, mint & vegetables \$5

#### KAAKIT SEJOUK

Sejouk, tomato, mayonnaise & vegetables \$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

#### MOUJJANET 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

**KEBBE BEL SANIYE** \$16

Beef kebbe, minced beef, pine nuts  
Malfouf salad or yogurt cucumber salad or yogurt eggplant

## 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

**MOGHRABIEH** \$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