

# L I Z A

BEYROUTH JE T'AIME

## DECEMBER MENU

lizabeirut

### MEZZÉS

#### HOMMOS BI TAHINE

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

#### HOMMOS PORTOBELLO

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

#### MOUTABBAL

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

#### LABNE DU CHEF

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

#### BATRAKH OREGANO

Egyptian bottarga, fresh oregano, olive oil \$25

#### TABBOULEH

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

#### TABBOULET TEFFAH

Parsley, mint, spring onions, granny smith apples, lemon oil dressing \$8

#### FATTOUCHE

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

#### MEHSHE SELEK

Stuffed swiss chard, rice, tomato, parsley, lemon juice \$8

#### HINDBE

Chicory, caramelized onion, lemon supreme \$9

#### KEBBE NAYYE

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

#### SAMAK NAY SASHIMI

Fish carpaccio, coriander, gigner, chili, pepper, pomegranate juice, verjuice, olive oil \$31

#### ARNABIT W BAKDOUNES BI TAHINI

Fried cauliflower, parsley, sesame paste \$7

#### CALAMARIS BEL KEZEBRA

Calamari, coriander, garlic, lemon \$16

#### 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

#### AARAYES KAFTA

Ground lamb, parsley, onion, kaak \$9

#### RKAKAT JEBNE

Three cheeses, basil \$6

#### KEBBIT LAKTINE

Pumpkin kebbe with yoghurt walnut dip \$7

#### SAFFRON KEBBIT SAMAK

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

#### MOUAJJANET MIX

Sfiha, fatayer sbenigh, aarayes kafta (12pcs) \$12

#### BATATA HARRA OR MEKLIE

Homemade potatoes \$7

## 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 HOMMOS

Chickpeas, yogurt, pine nuts, fried bread \$14

### CHARGRILLED CHICKEN

Garlic dip, cabbage salad, young potatoes

Full \$50

Half \$27

### DJEJ BEL FRIKE

Citrus marinated chicken, smoked green, wheat, carrot, zucchini, thyme \$21

### FIVE SPICES KHAROUF

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

### LAHM MECHWE

Bobby veal \$29

Black angus \$32

### CHICH TAOUK

Marinated chicken breast, thyme, garlic \$16

### KAFTA

Ground lamb, parsley, onion \$18

Black angus \$30

### MIXED GRILL

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

Black angus \$36

### 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

### OSSMALIYE

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

### GLUTEN FREE CHOCOLATE CAKE

raspberry sorbet \$12

### BAKLAWA BRIOCHE by Pouloche

Ashta ice cream,, honey, walnuts \$14

### MEGHLE (5pcs) \$8

### ICE CREAM & SORBET \$12

Chocolate, pistachio, rose loukoumi, sahlab, vanilla, halaweh, amareddine, strawberry, lemon zest, tout

### NAMOURA

Coconut, semolina cake, fragrant syrup (4pcs) \$10

## 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

CAPPUCCINO \$6

CAFE LATTE \$6

TISANE FUSION TEA \$3

### BRUNCH BUFFET

Every sunday 12 pm - 4 pm

# LIZA

BEYROUTH JE TAIME

FALL

📍 lizabeirut

## - NAZZEL SET MENU -

\$55 per person

Hommos, Moutabbal, Tabbouleh, Fattouche, Hindbe  
Mouajjanet mix, Arnabit w bakdouness bi tahini, Makanek, Halloum,  
Kebbit laktine, Batata harra,  
Five spices kharouf , Mixed grill  
Assorted desserts: haytalie, meghle , osmaliye,  
riz bhalib bel ward, ice cream & sorbets

## - NAZZEL DELUXE SET MENU -

\$66 per person

Hommos portobello, Moutabbal, Hindbe, Fattouche,  
Tabboulet teffeh, Samak nay sashimi,  
Mouajjanet mix, spicy kreidess, Halloum, Calamaris bel kezbara,  
Batata harra, Saffron kebbit samak  
Samak Tajine OR Siyadih (upon request),, Mixed grill  
Assorted desserts: haytalie, meghle, 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