LIZA

PRIVATE FUNCTIONS & EVENTS AT LIZA 2026

OPENING HOURS

Monday to Sunday
Lunch 12h30 - 15h30
Dinner 19h30 - 23h30

Sunday Brunch 12h00 - 16h00

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MAKING YOUR EVENTS UNFORGETTABLE AT LIZA

All year long, our restaurant welcomes your private events
to offer you and your guests an unforgattable moment.
In a magical backdrop and a unique ambiance,
our menu varies endlessly to fit your taste and desires.

In this brochure, you will find everything you need to compose
a made-to-measure selection for your special occasion.
Our team is present at all time and will guide you all along
to ensure you get the best experience.

NAZZEL MENU

HOMMOS chickpeas puree, sesame paste, lemon juice, pickles
EGGPLANT DISH moutabbal **OR** salatit baba ghanouj
TABBOULEH parsley, mint, onion, tomato, lemon oil dressing
FATTOUCHE romaine lettuce, purslane, cherry tomatoes, cucumbers, radishes, parsley, mint, sumac croutons
BEL ZEIT OF THE MONTH
ARNABIT W BAKDOUNES BI TAHINI Fried cauliflower, parsley, sesame paste

MOUAJJANET MIX sfiha, fatayer sbenigh, aarayes kafta

MAKANEK small pan-fried beef sausages
HALLOUM pan fried halloumi cheese, homemade tomato jam, sesame seeds
KEBBE OF THE MONTH
BATATA HARRA green chili, garlic, coriander

FIVE SPICES KHAROUF lamb chank confit, rice with special five spice mix, almonds, pistachios, raisins
MIXED GRILL lahm mechwe, kafta, chich taouk, cabbage salad, young potatoes

ASSORTED DESSERT haytalie, meghle, osmaliye, riz bhalib bel ward, ice cream & sorbets

***Dishes are subject to changed based on seasonality.**
Options will be shared by our Event Manager.
****Prices are subject to change based on market fluctuation**





NAZZEL DELUXE MENU

HOMMOS chickpeas puree, sesame paste, lemon juice, pickles

EGGPLANT DISH moutabbal **OR** salatit baba ghanouj

FATTOUCHE romaine lettuce, purslane, cherry tomatoes, cucumbers, radishes, parsley, mint, sumac croutons

BEL ZEIT OF THE MONTH

SAMAK NAY SASHIMI fresh white fish, radish, pickled onion, black pepper, garden cress herbs, olive oil, sea salt

MOUAJJANET MIX sfiha, fatayer sbenigh, rakakat jebne

CALAMARIS BEL KEZBARA Calamari, coriander, garlic

HALLOUM pan fried halloumi cheese, homemade tomato jam, sesame seeds

SAFFRON KEBBIT SAMAK White fish, bourghul, saffron, onion, sesame paste, pine nuts

BATATA HARRA green chili, garlic, coriander

SPICY KREIDESS Shrimps, fresh ginger, red pepper paste, lemon

SIYADIEH Fresh white fish, caramelied rice, carawway, cumin

MIXED GRILL lahm mechwe, kafta, chich taouk, cabbage salad, young potatoes

ASSORTED DESSERT haytalie, meghle , osmaliye, riz bhalib bel ward, ice cream & sorbet

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BUFFET MENU (FOR A MIN. OF 70 PAX)

HOMMOS chickpeas puree, sesame paste, lemon juice, pickles
BABA GHANOUJ grilled eggplant puree, sesame paste, tomatoes, purslane, pomegranate
TABBOULEH parsley, mint, onion, tomato, lemon oil dressing
FATTOUCHE romaine lettuce, purslane, cherry tomatoes, cucumbers, radishes, parsley, mint, sumac croutons
BEL ZEIT OF THE MONTH hindbe
SEASONAL SALAD chmandar & loubie **OR** ardichawke salad **OR** salatit quinoa & dried fruits **OR** smoked frike tabbouleh
KEBBE NAYYE lamb tartare, bulgur, mint

SFIHA ground lamb, tomatoes, pomegranate molasses
FATAYER SBENIGH spinach, onions,tomatoes, sumac, lemon
RKAKAT JEBNE three cheeses, basil
KEBBE MEKLIE beef kebbe, yogurt dip with dried mint
KEBBET LAKTINE pumpkin kebbe
MSAKHAN DJEJ chicken, onions, sumac, markouk bread
ARNABIT W BAKDOUNESS BI TAHINI fried cauliflower, parsley, sesame paste
MAKANEK small fried beef sausages, pine nuts
FATTET BATENJANE BEL HABAK yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

FIVE SPICES KHAROUF lamb chank confit, rice with five spices, dried fruits
DJEJ BEL FRIKE citrus-marinated chicken, thyme, rosemary, garlic, smoked green wheat with vegetables

ASSORTED DESSERT haytalie, sfouf bel laktine, osmaliye, riz bhalib bel ward, ice cream & sorbet

BUFFET DESSERT + 15$/PERSON
KNEFE
SEASONAL FRUITS
OSSMALIYE
HAYTALIE
SFOUF BEL LAKTINE
RIZ BHALIB BEL WARED
ICE CREAM & SORBETS

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BUFFET DELUXE MENU (FOR A MIN. OF 70 PAX)

HOMMOS PORTOBELLO chickpeas puree, portobello mushroom, caramelized onion, hazelnut, pomegranate molasses
SALATIT BABA GHANOUJ grilled eggplant puree, sesame paste, tomatoes purslane, pomegranate
SMOKED FRIKE TABBOULEH smoked green wheat, beetroot, mint, onion, parsley, turnip, lemon oil dressing
FATTOUCHE finely shredded lettuce, cherry tomato, cucumber, radish, purslane, spring onions, lemon oil dressing, sumac
BEL ZEIT OF THE MONTH hindbe **OR** mehshe selek **OR** warak enab bzeit
SEASONAL SALAD tabboulet teffah **OR** chmandar w loubie **OR** ardichawke salad **OR** salatit quinoa & dried fruits
SAMAK NAY SASHIMI fresh white fish, radish, pickled onion, black pepper, garden cress herbs, olive oil, sea salt
KREIDESS W AVOCADO shrimp, avocado, coriander, pomegranate

SFIHA ground lamb, tomatoes, pomegranate molasses
FATAYER SBENIGH spinach, onions,tomatoes, sumac, lemon
RKAKAT JEBNE three cheeses, basil
KEBBE MEKLIE beef kebbe, yogurt dip with dried mint
KEBBET LAKTINE pumpkin kebbe
MSAKHAN DJEJ chicken, onions, sumac, markouk bread
MAKANEK small fried beef sausages, pine nuts
FATTET BATENJANE BEL HABAK yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

SIYADIYE fresh white fish, caramelized onions, basmati black rice, pine nuts
KREIDISS BEL ARAK shrimps, fennel, tomato, bulgur, arak

KNEFE
SEASONAL FRUITS
OSSMALIYE
HAYTALIE
SFOUF BEL LAKTINE
RIZ BHALIB BEL WARED
ICE CREAM & SORBETS

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PARTY BUFFET (FOR A MIN. OF 100 PAX)

HOMMOS PORTOBELLO chickpeas puree, portobello mushroom, caramelized onion, hazelnut, pomegranate molasses
KREIDESS W AVOCADO shrimp, avocado, coriander, pomegranate
SAMAK NAY SASHIMI fresh white fish, radish, pickled onion, black pepper, garden cress herbs, olive oil, sea salt
SAUMON NAYY marinated raw salmon
BATRAKH OREGANO Egyptian bottarga, fresh oregano, olive oil
SEASONAL SALAD chmandar & loubie **OR** ardichawke salad **OR** salatit quinoa & dried fruits
SMOKED FRIKE TABBOULEH smoked green wheat, beetroot, mint, onion, parsley, turnip, lemon oil
HALLOUMI BROCHETTES with candied cherry tomatoes

SFIHA ground lamb, tomatoes, pomegranate molasses
MSAKHAN DJEJ chicken, onions, sumac, markouk bread
KEBBE MEKLIE beef kebbe
KEBBET LAKTINE pumpkin kebbe
RKAKAT JEBNE three cheeses, basil
BATATA HARRA homemade fries, chili
FALAFEL chickpeas, fava beans, coriander, chili sesame paste sauce

MANKAL
AARAYES KAFTA lamb, chopped parsley onions, kaak
CHICHE TAOUK SKEWERS marinated chicken
LAHM MECHWE SKEWERS bobby veal

KNEFE
OSSMALIYE
SFOUF BEL LAKTINE
HAYTALIE
KARABIJ
ICE CREAM & SORBETS

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BRUNCH BUFFET MENU (FOR A MIN. OF 70 PAX)

HOMMOS chickpeas, tahini, lemon juice
SALATIT BABA GHANOUJ grilled eggplant puree, sesame paste, tomatoes, purslane, pomegranate
TABBOULEH parsley, mint, onion, tomato, lemon,
FATTOUCHE lettuce, purslane, cherry tomato, cucumbers, parsley, sumac, crispy pita bread
HINDBE chicory, caramelized onions, lemon supreme
LABNE curd, dried mint, wild thyme, cherry tomatoes, savory, black olives
JAT KHODRA assortment of seasonal vegetables, olives, pickles
ASSORTMENT OF CHEESE AND JAM
AJJET COUSSA zucchini, eggs, tomatoes, parsley
FOUL fava beans, chickpeas, olive oil, lemon

MAN'OUCHIT ZAATAR BARRE wild thyme, sumac, tomatoes
MAN'OUCHIT JEBNE cheese, sesame seeds
SFIHA ground lamb, tomatoes, pomegranate molasses
FATAYER SBENIGH spinach, onions,tomatoes, sumac, lemon

MLOUKHIE chicken breast and rice in a stew of mallow, garlic and coriander
LABAN DISH chich barak **OR** laban emmo

KNEFE
HAYTALIE
OSSMALIYE
CHOCOLATE CAKE
SAHLAB
LOUKOUM AND GHANDOUR BISCUITS
PLAIN OR PISTACHIO HALVA

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MENU ADDS-ON (FOR A MIN. OF 70 PAX)

PRICE PER PERSON

SALMON CARPACCIO
SAMAK NAYY SASHIMI
HABRA NAYYE BEL HABBAK W SNOUBAR
HABRA NAYYE BEL KAMOUN
KREIDESS ZANJABIL
KREIDESS W AVOCAD
SAMKE HARRA OR TAJINE

GIGOT W FRIKE
KEBBE ARNABIE
MLOUKHIEH W RIZ
COQUELET W RIZ BEL KEMA

MANKAL:
AARAYES KAFTA
CHICHE TAOUK SKEWERS
LAHM MECHWE SKEWERS

SHRIMP SKEWERS

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DRINK PACKAGE

OPEN SOFT DRINKS
Soft drinks, juices, water, coffee and tea

OPEN LOCAL BAR

OPEN REGULAR BAR

OPEN PREMIUM BAR

Champagne and Prosecco are not included in the open bar packages.
A wine list is available for a more personal selection.
For those that wish to bring their own champagne and prosecco,
a corkage fee will be incurred.

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FUNCTION DETAILS & COMPLEMENTARY SERVICES

MENU CUSTOMIZATION

The above menus we suggested can be reviewed and customized to your own liking.

SUPPLIERS & EVENT PARTNERS

For small functions & events, the client will need to work with Liza's suppliers in regards to decoration & flower arrangements so we can stay true to the look & feel of the restaurant.

When the place is fully privatized, the client has the right to work with their supplier of your choice in regards to decoration, photography and entertainment. We however have collaborated with the best in the field to give you a wonderful 360 solution.

Request our list of suppliers (djs, event planners, art de la table, lighting, furniture, cakes, etc...) Should you wish to learn more.

EXCLUSIVE SOUND & DJ EQUIPMENTS

In regards to the sound, Liza works exclusively with its sound system engineer.
DJ equipments, sound system & engineer presence –
Band equipment –

BOOKING AND SET UP FEES

Please note that an additional service charge is usually incurred on private functions & events to cover Set up fees & additional operational charges.
Private booking for breakfast or lunch starts in the morning till 5pm.
Dinner bookings are from 4pm onwards (including setup time).

Should you wish to book the venue for longer hours for your setup, an additional charge will be incurred.
Dinner bookings are from 5pm till 12am (including setup time).





BOOKING CAPACITIES

ROOMS AT LIZA CAN BE BOOKED PRIVATELY
AS PER THE MINIMUM PAX NUMBER MENTIONED BELOW

ENTIRE VENUE
Entire venue can be booked for a minimum of 130 pax for dinner and 100 pax for lunch
Maximum capacity seated: 195 pax.
Maximum capacity buffet: 150 pax.
Maximum capacity parties: 230-250 pax.

MAIN ROOM
Main room can be booked privately for a minimum of 50 pax.
Maximum capacity seated: 60 pax.

BUILDING ROOM
Building room can be booked privately for a minimum of 35 pax.
Maximum capacity seated: 50 pax.

MONEY ROOM
Money room can be booked privately for a minimum of 35 pax.
Maximum capacity seated: 50 pax.

BANANA ROOM
Banana room can be booked privately for a minimum of 20 pax.
Maximum capacity seated: 26 pax.



BANANA ROOM (26 PERS)



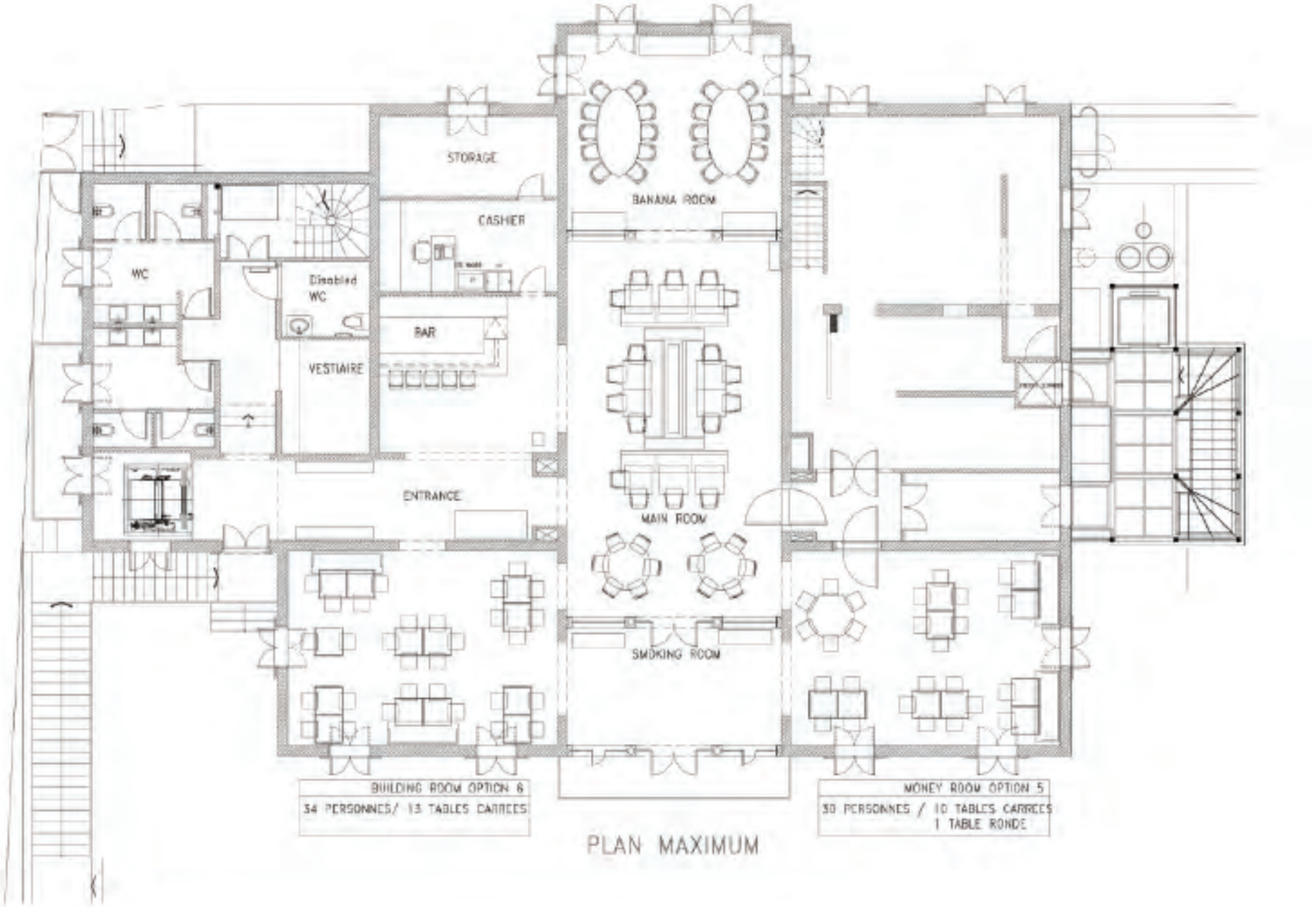
BUILDING ROOM (50 PERS)



MAIN ROOM (60 PERS)



MONEY ROOM (50 PERS)



PLAN MAXIMUM