LIZA

BEYROUTH JE T'AIME

SUMMER MENU

lizabeirut

MEZZÉS

HOMMOS BI TAHINE
Chickpeas puree, sesame paste, lemon juice, pickles **$8** (with Lahme **$21**)

HOMMOS PORTOBELLO
Chickpeas puree, portobello mushroom, caramelized onion, hazelnut, pomegranate molasses **$18**

MOUTABBAL LIZA
Grilled eggplant pureed, pomegranate, olive oil, fried eggplant, mixed nuts **$15**

CHANKLICHE HARR BEL HABAK
cow cheese, red pepper, basil, cherry tomato, spring onions, olive oil **$12**

LABNE GOAT
Walnuts, pistachios, sundried tomatoes, dry fruits, fresh thyme **$14**

KEBBE NAYYE
Minced raw filet, burghul, mint, special spice mix, spring onions **$22**

TABBOULEH
Parsley, mint, onion, tomato, lemon oil dressing **$10**

FATTOUCHE
Finely shredded lettuce, cherry tomato, cucumber, radish, purslane, spring onions, sumac **$10**

SALATIT ROCCA & ZA'ATAR
Green olives, onions, thyme, rocca, sumac **$10**

SALATIT ARDICHAWKÉ
Artichoke, fava beans, grean peas, citrus, green onion confit **$17**

SALATIT BANADOURA
Tomato, sumac, garlic, fresh oregano, spring onion, olive oil **$11**

BEMYE BEL ZEIT
Okra, onions , tomatoes **$12**

WARAK ENAB BEL ZEIT
Stuffed grape leaves, rice, tomatoes **$12**

BATRAKH OREGANO
Egyptian bottarga, rasdish, olive oil **$26**

BEZRE
Sumac, lemon wedge, tarator sauce **$23**

SPICY KREIDESS
Shrimps, fresh ginger, red pepper paste, lemon **$20**

JHONNY'S SAMKE HARRA
Fresh white fish, tomatoes,roasted bell peppers, garlic, special spice mix **$30**

CALAMARIS BEL KEZBARA
Calamari, coriander, garlic **$20**

SAFFRON KEBBIT SAMAK
White fish, bourghul, saffron, onion, sesame paste, pine nuts **$15**

KEBBE MEKLIE
Beef kebbe, yogurt dip with dried mint **$11**

HALLOUM TOMATO JAM
Pan-fried halloumi cheese, homemade tomato jam, sesame seeds **$14**

MAKANEK
Glazed pan-fried beef sausages in debs el remman sauce (or lemon sauce) **$16**

JWENIH MECHWIYE
Chargrilled marinated chicken wings, garlic **$11**

RKAKAT JEBNE
three cheeses, basil **$9**

AARAYES DJEJ
Chicken, pickled cabbage, garlic, kaak **$22**

AARAYESS KAFTA
Ground lamb, parsley, onion, kaak **$11**

MOUAJJANET MIX
Sfiha, fatayer sbenigh, aarayes kafta (12pcs) **$13**

BATATA HARRA or MEKLIE
Homemade potatoes **$8**

SPECIALS & GRILLS

FATTIT BETENJAN BEL HABAK
Eggplant, yogurt, tomato sauce, basil, pine nuts, fried bread **$16**

FIVE SPICES KHAROUF
Lamb chank confit with bone , rice with special 5 spice mix, almonds, pistachios, raisins **$39**

FARROUJ AAL FAHEM
Couvent de Taanayel organic chicken
Grilled chicken, potatoes, garlic paste cabbage salad
Full chicken **$52**
Half Chicken **$30**

KEBBE AAL FAHEM SKEWERS
Mashed grilled tomates, onions & herbs (spicy) **$22**

BOBBY VEAL LAHM MECHWE
Charred grilled bobby veal, cabbage salad, young potatoes **$32**

CHARRED GRILLED BLACK ANGUS RIB EYE SKEWERS
Black angus meat, potatoes & mushrooms mixed with herbs **$38**

CHICH TAOUK
Marinated chicken breast, thyme, garlic **$21**

KAFTA
Ground lamb, parsley, onion **$21**

MIXED GRILL
Lahm mechwe, kafta, chich taouk, cabbage salad, young potatoes **$34**
BLACK ANGUS RIB EYE $41.5

PLAT DU JOUR
Ask for daily special

DESSERTS

L'AMI JEAN RICE PUDDING
Caramel beurre sale, crunchy croquant **$15**

KARABIJ
Pistachio filling, homemade natef dip **$28**

BOOZA GHAZEL EL BANET
Cotton candy, sahlab ice cream, pistachio **$17**

OSSMALIYE
Homemade ashta cream, fried vermicelli, fig jam, syrup **$12**

GLUTEN FREE CHOCOLATE CAKE
Raspberry sorbet **$16**

CHOCOLAT MOU
Chocolate ice cream, crème Chantilly, hazelnut croquant, chocolate sauce **$16**

BISCUIT W BOOZA
Rose loukoum ice cream, ghandour biscuit **$16** **(4 PCS)**

BAKLAWA BRIOCHE by Pouloche
Ashta ice cream, honey, walnuts **$19**

ICE CREAM & SORBET $32 **(4 PCS)**
Amareddine, strawberry, tout, lemon zest sorbets, chocolate, pistachio, vanilla, rose loukoum, sahlab, halewe

DRINKS

WATER $7
SAN PELLEGRINO $9
RIM SPARKLING WATER $5
SOFT DRINKS $5
HOMEMADE LEMONADE $4
FRESH ORANGE JUICE $7
HOMEMADE ICED TEA $5
NON-ALCOHOLIC BEER $5
ALMAZA $6
ELMIR BEER $12
HEINEKEN $8

LEBANESE COFFEE $4
WHITE COFFEE $3
ESPRESSO $4
DOUBLE ESPRESSO $6
CAPPUCINO $6
CAFE LATTE $6
TISANE FUSION TEA $3