

اىزا
Cuisine libanaise



SALADS

TABOULE

parsley + tomatoes + bulgur + onions + freshly squeezed lemon juice

18

vegan

FATTOUSH

romaine + tomatoes + radish + pomegranate + sumac + freshly squeezed lemon juice

18

vegan

COLD MEZZÉ

HUMMUS

chickpeas + tahini + lemon

12

vegan & gluten free

BABA GHANNOUJ

smoked eggplants + tahini + pomegranate + lemon

14

vegan + gluten free

LABNEH

strained yogurt + fresh mint + garlic + olive oil

10

vegetarian & gluten free

WARAK ENAB BIL ZEIT - 6 pieces -

grape leaves + rice + lemon + olive oil

15

vegan

SHANKLISH

middle eastern aged cheese + zaatar + tomatoes + onions

12

vegetarian

KEBBE NAYYEH

filet mignon tartare + bulgur + onions + fresh mint + pistachio

20

MOUHAMARA

charred red peppers + walnuts + pomegranate molasses

13

vegan

HOT MEZZÉ

KEBBE AKRAS - 4 pieces -

beef croquettes + bulgur + pine nuts

18

FALAFEL - 6 pieces -

chickpea & fava beans patties + marinated turnip + cilantro + cumin + tarator sauce

14

vegan & gluten free

RAKAKAT JIBNEH - 5 pieces -

stuffed phyllo rolls + Bulgarian feta + parsley + green onions

13

vegetarian

SOUJOUK

beef sausage + baharat (Lebanese spice blend) + tomatoes + onions

18

GRILLED SHRIMPS - 5 pieces -

size U-8/12 shrimps + arak

18

gluten free

HALLOUMI

grilled cheese + fresh mint leaves + fresh tomatoes

16

vegetarian

ARNABEET

fried cauliflower + tarator sauce

10

vegan & gluten free

HUMMUS BI LAHME

hummus + filet mignon + onions + pine nuts

18

BAMYA BIL ZEIT

braised okra + tomato sauce + onions + olive oil

12

vegan & gluten free

GRILLED OCTOPUS

chickpeas + arugula + pomegranate molasses + lemon + olive oil

25

SIDES

ZAATAR FRIES

6

BATTATA HARA

spicy roasted potatoes + garlic + parsley + red pepper flakes

7

RIZ BI SHA'RIEH

fluffy rice + butter-toasted vermicelli + roasted almond slivers & pine nuts

10

WOOD CHARCOAL GRILL

All items are served with grilled onions and grilled tomatoes

SHISH TAWOOK

8 oz. grilled chicken marinated in yogurt + lemon + garlic + earthy spices

26

KAFTA

grilled beef kebabs + onions + parsley

24

FILET MIGNON KEBAB

7 oz. grilled AAA black angus filet mignon + baharat (Lebanese spice blend)

46

MIXED GRILL PLATTER

1 shish tawook skewer + 1 kafta kebab + 1 filet mignon kebab

49

GRILLED RACK OF LAMB

lamb chops (4 pieces) + lemon + garlic confit + fresh oregano emulsion + olive oil

39

AYA PLATTER - For 4 people -

4 shish taouk skewers + 7 oz filet mignon kebab + 4 kafta kebab + 4 shrimps (size U6/8)
+ 4 lamb chops

250

FISH & SEAFOOD

GIANT SHRIMP - 4 pieces -

grilled shrimps (size U-6/8) + mango + lemon juice & coriander pesto + sumac
+ espelette pepper

42

SAMKE HARA

sea bass filet + spicy tomato coulis with white wine from Bekaa valley + fresh zaatar
+ pine nuts

42

WILD COD

cod + bottarga + lemon juice + pistachios

39

SALMON FILET

crusted Atlantic salmon + garlic confit + marinated eggplant
+ cherry tomatoes + walnuts

28

VEGAN

MOUSSAKA

braised vegetables + beans + chickpeas + rice + zucchini

25

AYA MEZZÉ

49 per person - available for the entire table only -

FATTOUSH

HUMMUS

BABA GANNOUJ

WARAK ENAB BIL ZEIT

LABNEH

KEBBE NAYYEH (TARTARE)

SOUJOUK

FALAFEL

BEEF KEBBE

ARNABEET

RAKAKAT JIBNEH

TASTING MENU

85 per person - available for the entire table only -

vegan option available

TABOULE

FATTOUSH

HUMMUS

BABA GHANNOUJ

LABNEH

WARAK ENAB BIL ZEIT

KEBBE NAYYEH (TARTARE)

SOUJOUK

KEBBE AKRAS

GRILLED GIANT SHRIMP

GRILLED LAMB CHOP

SHISH TAOUK

KAFTA SKILLETS

DESSERT

DESSERT

OSMALIYEH

angel hair + ashta cream + pistachio + orange blossom

9

MOUSSE AU CHOCOLAT

fluffy chocolate mousse + dark chocolate shavings + cocoa + dark rum

8

BEIRUT TIRAMISU

mascarpone cream + ladyfingers + pistachios + orange blossom + Grand Marnier

8

ROSE WATER CRÈME BRÛLÉE

crème brûlée + rose water + pistachio + rose petals

10

