

TASTING MENU 70\$

Price is per person - available for the entire table only -

FIRST COURSE

Fattoush
Hummus
Baba Ghannouj
Arnabeet
Warak enab bil zeit
Kebbe akras with mint yogurt

SECOND COURSE

Platter of shish tawook chicken and kafta beef kabab, served with spicy roasted garlic potatoes and grilled vegetables

THIRD COURSE

Osmalliye

TASTING MENU 95\$

Price is per person - available for the entire table only -

FIRST COURSE

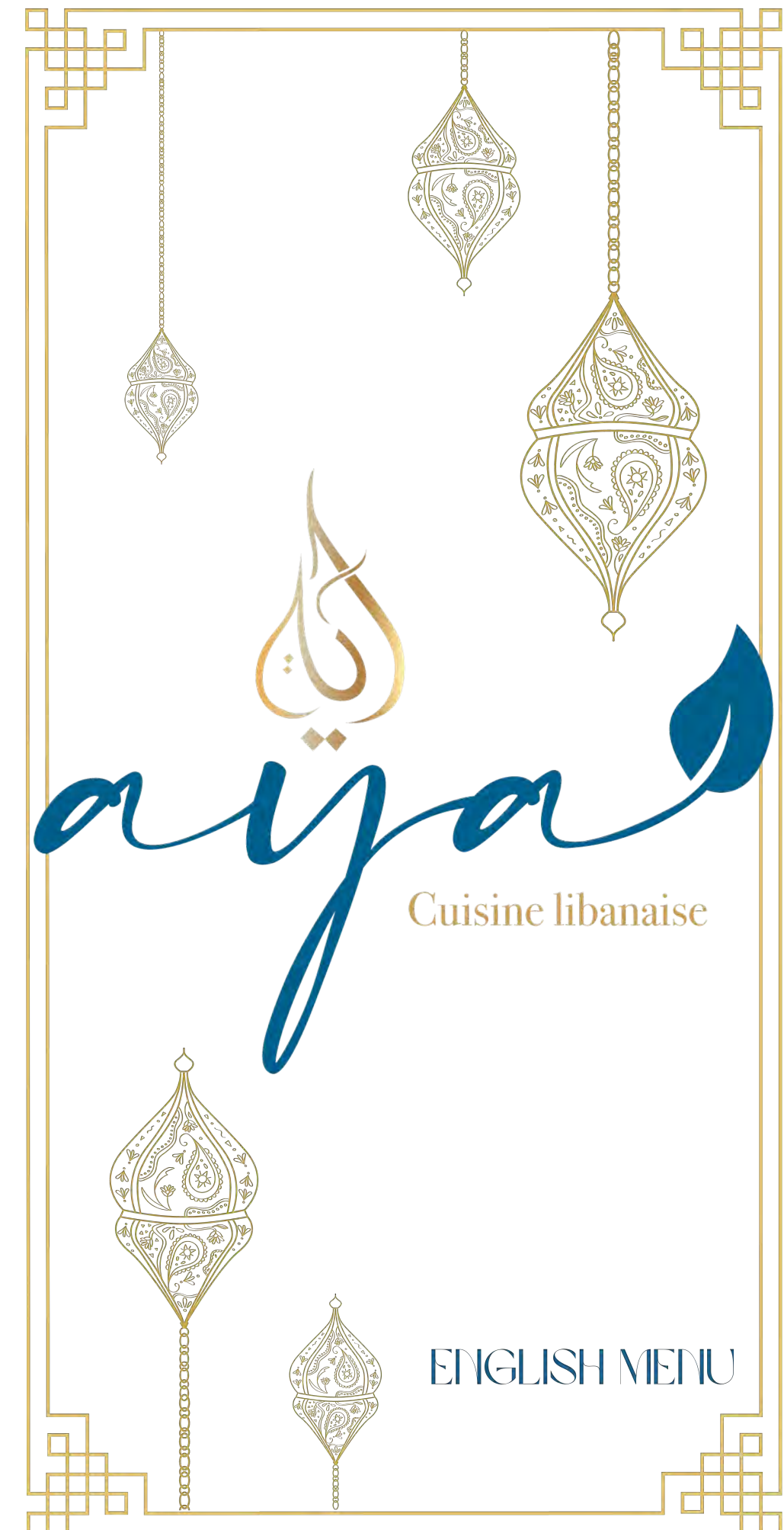
Fattoush
Hummus
Baba Ghannouj
Muhamara
Labneh
Arnabeet
Warak enab bil zeit
Kebbe akras with mint yogurt
Kebbe Nayyeh (beef tartare)

SECOND COURSE

Platter of shish tawook chicken, kafta beef kabab, lamb chops, giant shrimps (U 6-8) served with spicy roasted garlic potatoes and grilled vegetables

THIRD COURSE

Osmalliye



COLD MEZZA

TABOULE 22
parsley, tomatoes, bulgur, fresh squeezed lemon juice
vegan

FATTOUSH 22
romaine, mixed vegetables, pomegranate, sumac
vegan

HUMMUS 14
chickpea, tahini & lemon spread
vegan, GF

BABA GHANNOUJ 16
smoked eggplant spread, pomegranate
vegan, GF

MUHAMARA 13
charred red peppers tapenade, walnuts, pomegranate
vegan

LABNEH 16
strained yogurt spread, mint, olive oil
GF

WARAK ENAB BIL ZEIT 17 -6 pieces-
stuffed grape leaves, rice, tomatoes, lemon
vegan

SHANKLISH 14
middle-eastern aged cheese, tomatoes, zaatar

KEBBE NAYYEH 24
filet mignon tartare, pistachios, bulgur, fresh mint

SIDES

WARM OLIVES 8

ZAATAR FRIES 7

BATTATA HARA 8
spicy roasted potatoes, garlic, chili flakes

RIZ BI SHA'RIEH 10
fluffy rice with vermicelli, roasted almonds, pistachios and pine nuts

HOT MEZZA

KEBBE AKRAS 21 -4 pieces-
beef croquettes, pine nuts served with mint yogurt

FALAFEL 16 -6 pieces-
chickpea and fava beans patties, tarator sauce, marinated turnips
vegan

RIKAKAT JIBNEH 15 -5 pieces-
bulgarian feta cheese cigars

ARNABEET 13
fried cauliflower, tarator sauce, pistachios, pomegranate
vegan

HALLOUMI 19
grilled warm cheese, tomatoes, fresh mint
GF

SOUJOUK 19
braised beef sausage, tomatoes, lebanese spices
GF

HUMMUS BI LAHME 23
hummus with filet mignon, pine nuts and pomegranate molasses
GF

GRILLED SHRIMPS 25 -5 pieces-
size U 8-12 shrimps, arak, spicy sauce
GF

GRILLED OCTOPUS 38
served on a chickpea, aragula, and pomegranate salad
GF



WOOD CHARCOAL GRILL

All items are served with spicy roasted garlic potatoes

SHISH TAWOOK 29
grilled chicken kebabs marinated in yogurt, lemon and garlic

KAFTA 27
grilled beef kebabs

FILET MIGNON 8oz 56
8 oz grilled AAA black angus filet mignon kebab with Lebanese spices

MIXED GRILL PLATTER 56
assortment of shish tawook, kafta and filet mignon kebabs

GRILLED RACK OF LAMB 57
6 lamb chops marinated in oregano emulsion, garlic confit and lemon

AYA PLATTER - For 4 to 6 people - 250
8 oz filet mignon kebab, 4 shish tawook kebabs, 4 kafta kebabs
4 giant shrimps (U 6-8), 4 lamb chops

MAIN COURSE

GIANT SHRIMP 48
U 6-8 grilled giant shrimps (4 pieces), served with rice, a mango and espelette pepper coulis, and a lemon and coriander pesto

SAMKE HARA 52
sea bass filet, spicy tomato coulis with white wine from Bekaa valley, tahini, fresh zaatar, pine nuts, served with rice

SALMON FILET 32
Crusted Atlantic salmon, garlic confit, marinated eggplants, cherry tomatoes, walnuts, served with rice

KOUSSA MEHCHÉ 27
roasted zucchinis, stuffed with rice and chickpeas, served with a tomato coulis
vegan

BAMYA BIL ZEIT 25
braised okra, served with a tomato coulis and rice
vegan