

COLD MEZZAH

HUMMUS

Chickpeas and sesame paste

MOUTABAL (\)

Roasted or grilled eggplant, tahini, yoghurt, cumin powder

KHIR BIL AL ZABADIU 🚫

Yoghurt and cucumber salad with fresh mint, spring onion

DOLMA 🕥

Vine leaves stuffed with rice

TABBOULEH 🚫

Fresh herbs and bulgur salad

COUS-COUS SALAD

Couscous with cucumber, pepper, olive oil, raisins, ground cinnamon, Ground cumin, orange juice, lemon juice, mint, and parsley

FATTOUSH 🕥 Bread and vegetable salad

ALBATATIS SALAD

Potato, green pepper, cumin lemon juice, fresh coriander

ALFASULIA SALAD French beans, sliced onions, sliced capsicum,

chopped garlic, ground cumin, lemon juice with fresh coriander

FRESH TOMATO WEDGES 🥨

RUCOLA LEAVES

HOT MEZZAH

ARAYES

Grilled pita pockets stuffed with lamb and beef

SAMBUSEK (N) Fried cheese rolls

FALAFEL (N) Fried chickpea balls

JAWANEH

Chicken wings with chilli, lemon, orange and spices

SAMAR BEZRI BI LOZ Whitebait fish with a spicy pepper coating, garlic sauce

SOUP

SHORBAT ADAS 🕥 Lebanese lentil soup

BREADS

MANAKISH ZA'ATAR 🚫 Lebanese variety of pita bread spiced with Za'atar

LAHMACUN Baked flat dough topped with minced meat

PITA 🕥 Traditional flat bread

PIDE 🕥 Flatbread with cheese and bell peppers



MAIN DISHES

CHICKEN SHAWARMA

Grilled stacked pieces of chicken on a large skewer

KEBAB KARAZ

Beef and herb meatballs with a sour cherry sauce

LAMB OUZI

Traditional baked lamb and spiced rice

SAMAK BI TAHINI ALFASULIA

Baked fish with tahini sauce

ALFASULIA 🔐

Stewed butter beans with cumin, olive oil and chopped tomatoes

BATATA HARRA

Lebanese spicy potatoes

ARNABEET W

Fried cauliflower with Levantine spices

MAGHMOUR W

Eggplant stew with chickpeas, garlic, onions, tomatoes, and dried mint

DESSERTS

UMM ALI

Baked soaked bread, nuts, and coconuts

Traditional sweet made from sesame paste

AWAMAT

Middle eastern fried dough with syrup

NAMOURA

Semolina and almond cake

MAAMOUL

Famous middle eastern shortbread pastries filled with dates

MUHALLABIA

Middle eastern milk pudding

KAIKAT AL TAMAR

Middle eastern date cake