



East At West Restaurant

✦ *Authentic Lebanese Cuisine* ✦

Brussels, Belgium • 2025

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COLD MEZZES



Warak Enab

7€

Vine leaves stuffed with rice, herbs, marinated in olive oil, mint and pomegranate molasses



Zahra

7,50€

Cooked cauliflower, marinated in a homemade sauce (tomato, garlic and lemon), topped with lemon tahini sauce



Itch

7,50€

Bulgur cooked in tomato sauce with peppers, onion, parsley and pomegranate molasses



Hummus

7,50€

Chickpea puree with tahini (sesame paste)



Moussaka

7,50€

Eggplant, onion, chickpeas and tomato



Muhammara

8€

Grilled red pepper dip, pomegranate molasses and walnuts



Makdous

8€

Baby eggplants stuffed with walnuts and peppers marinated in olive oil



Moutabal

8€

Grilled eggplant caviar with tahini (sesame paste)



HOT MEZZES

Falafel (2 pcs)

Fried chickpea balls served with tahini sauce

4€

Kibbeh (2 pcs)

Fried bulgur croquettes stuffed with minced meat, onion and walnuts

7€

Fatteh

Cooked chickpeas, fried Lebanese bread, garlic and homemade lemon tahini sauce

7,50€

Batata Harra

Fried potato cubes with red peppers, coriander and garlic

7,50€

Foul Moudamas

Fava beans marinated with lemon juice, tomatoes, cumin, garlic, olive oil and tahini sauce

8€

Grilled Syrian Cheese

Grilled Syrian cheese

10€

Arayes Cheese

Oven-baked Lebanese bread stuffed with Syrian cheese

10€

Chicken Liver

Chicken liver cooked with onion and special spices. Served with pomegranate sauce

11,50€

Sujuk

Oven-baked Lebanese bread stuffed with seasoned minced meat, tomato and pickles

12,50€

Toshka

Oven-baked Lebanese bread stuffed with minced meat and Syrian cheese

12,50€

Oriental Eggplant

Grilled eggplant topped with minced meat cooked with onion, tomato and pepper

13,50€

Chef's Mezze

Grilled minced meat with mushrooms, onion, lemon tahini sauce and parsley

13,50€

♦ All set menus serve 2 people ♦



OFFER FOR 2 PEOPLE

Menu East@West

67,50€

Fattoush, Hummus, Moutabal, Zahra, Falafel, 2× Kibbeh, 2× Kabab skewers, 2× Chich taouk, 2× Dessert

Menu Vegan

64,50€

Fattoush, Hummus, Moutabal, Moussaka, Itch, Zahra, 2× Falafel, Batata Harra, 2× Dessert

Menu Sahten

84€

Tabouleh, Hummus, Toshka, Sujuk, Chicken liver, 2× Kibbeh, 2× Skewers, 2× Dessert

Menu Lazeez

65,50€

Tabouleh, Hummus, Moutabal, Muhammara, Warak Enab, Moussaka, Foul Moudamas, 2× Falafel, 2× Dessert



DISHES

Foodie Meat

24€

Hummus, Zahra, Kibbeh, 1× Chich taouk, 1× Kabab, Foul moudamas, Fattouch

Foodie Vegan

24€

Hummus, Zahra, 2× Warak eneb, 2× Falafel, Batata harra, Foul moudamas, Fattouch

♦ All skewers served with garlic sauce and pickles ♦

SKEWERS

2× Shish Taouk

10€

Chicken skewers

2× Kebab

10€

Beef skewers



SALADS

Original Tabouleh

8€

Parsley, tomato, onion, lemon, bulgur, mint

Fattoush

8€

Tomato, lettuce, red cabbage, radish, cucumber, onion

Falafel Salad

13,50€

Falafel, lettuce, cucumber, tomato, pickles, tahini

◆ *All dishes are served with Lebanese bread* ◆

LUNCH DISHES

Mix Break Vegan

14,50€

Hummus, warak eneb, itch (bulgur), cauliflower, fattoush

Mix Break

16,50€

Hummus, itch (bulgur), kabab/chich taouk, cauliflower, fattoush

Falafel

18€

4 pieces falafel + hummus, moutabal, Fattoush, tahini sauce, pickles

Chich Taouk

19€

2 chicken skewers + hummus, itch (bulgur), fattoush, pickles, garlic sauce

Mix Grill

19€

1 kebab and 1 chich taouk + hummus, itch (bulgur), fattoush

Kebab

19€

2 seasoned minced meat skewers + hummus, fattoush

Sujuk

20,80€

Lebanese bread stuffed with minced meat, tomato, pickles + hummus, moutabal, Fattoush

Toshka

20,80€

Lebanese bread stuffed with minced meat and Syrian cheese + hummus, moutabal, Fattoush

Chef's Dish

23,50€

1 kebab, 1 chich taouk, warak eneb, kibbeh, cauliflower, muhammara, fattoush



SANDWICH + SALAD FORMULAS



Falafel Sandwich + Fattoush Salad

12,50€

Falafel, tomato, tahini, pickles, lettuce

Chich Taouk + Fattoush Salad

12,50€

Grilled chicken, lettuce, tomato, garlic sauce

Kabab + Fattoush Salad

12,50€

Minced meat, hummus, tomato, lettuce, onion

DRINKS



BEERS



Lebanese beer

5€

Jupiler beer

3,50€

Hoegaarden blond 25cl

5€

Leffe brune beer 33cl

5€

Leffe blonde beer 33cl

5€

Leffe 33cl (alcohol free)

5€

Cherry beer

5€



LEBANESE WINE RED



Le Prieuré

29€/bottle

Reserve du couvent

33€/bottle

Bretèche bottle

36€/bottle

Glass of Lebanese wine

6€

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LEBANESE WINE WHITE 🍷

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Blanc de l'observatoire	29€/bottle
Blanc de Blancs	36€/bottle
Bretèche	36€/bottle
Glass of Lebanese wine	6€

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LEBANESE WINE ROSÉ 🌸

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Chateau Ksara Rosé	30€/bottle
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COCKTAILS 🍸

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Magic of Damascus Homemade rose of Damascus juice, rhum and tonic	9€
Lemon mirage Homemade lemon juice, gin and tonic	9€
Arak	6€/Glass

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SOFT DRINKS 🥤

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Home Made "Rose of Damascus"	5€
Homemade lemon juice	5€
Homemade ice-tea	4€
Schweppes (Agrumes / Virgin Mojito)	4€
Schweppes (Indian Tonic)	4€
Water still/sparkling 0.5L	4€
Coca-Cola / Coca Zero / Sprite	3,50€
Fanta Orange	3,50€
Ayran	3,50€

HOT DRINKS ☕

Arabic Coffee

4€

Tea (Mint Tea / Black Tea / Chamomile)

3,50€

Café / Espresso

3,50€

DESSERTS 🍰

🌱 **Aish el Saraya (Vgn)**

3,50€

A layer of sweetened biscuit, a layer of vegan pudding, orange blossom water and pistachio

Halaweh

6€

Homemade Traditional Ice Cream

9€

Frozen dairy ice cream dressed with pistachio

EXTRAS ➕

🌱 **4× Extra Bread Pieces**

1€

Additional Lebanese bread pieces

🌱 **Extra Garlic Sauce**

2€

Homemade garlic sauce

🌱 **Extra Spicy Pepper Sauce**

2€

Homemade spicy pepper sauce



EAST AT WEST Restaurant

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2025

BOOK A TABLE