MENU

COLD MEZZES

Zahra 7.50€
Cooked Cauliflower, marinated in homemade sauce (tomato, garlic and lemon), topped with citrus tahini sauce

Muhammara (Vegan) 8€
Dip of grilled red peppers, pomegranate molasses, and walnuts

Makdous (Vegan) 8€
Baby eggplants stuffed with walnuts and peppers marinated in olive oil

Itch (Vegan) 7.50€
Bulgur cooked in tomato sauce with peppers, onion, parsley, and pomegranate molasses

Hummus (Vegan) 7.50€
Chickpeas purée with tahini (sesame paste)

Moutabal (Vegan) 8€
Grilled eggplant caviar with tahini (sesame paste)

Warak Enab(Vgn) 7€
Vine leaves stuffed with rice, herbs, marinated in olive oil, mint, and pomegranate molasses

Moussaka (Vegan) 7.50€
Eggplant, onion, chickpeas, and tomato.

OFFRE SET MENUS /2 PERS

Menu East@West 67.50€
Fattoush salad, Hummus, Moutabal, Zahra, Falafel, 2× Kibbeh, 2× Kabab skewers, 2× Chich tawouk skewers, 2× Dessert: Aish el Saraya (sweetened biscuit, vegan pudding, orange blossom water & pistachio)

Menu Vegan 64.50€
Fattoush salad, Hummus, Moutabal, Moussaka, Itch, Zahra, 2× Falafel, Batata Harra, 2× Dessert: Aish el Saraya (sweetened biscuit, vegan pudding, orange blossom water & pistachio)

Menu Lazeez (Vegan) 65.50€
Tabouleh, Hummus, Moutabal, Mouhamara, Warak Enab, Moussaka, Foul Moudamas, 2× Falafel, 2× Dessert: Aish el Saraya (sweetened biscuit, vegan pudding, orange blossom water & pistachio)

Menu Sahten 84€
Tabouleh, Hummus, Toshka, Sujuk, Chicken liver, 2× Kibbeh, 2× Kabab skewers, 2× Chich tawouk skewers, 2× Dessert: Aish el Saraya (sweetened biscuit, vegan pudding, orange blossom water & pistachio)

PLATS

MEAT FOODIE 24€
Hummus, Zahra, Kibbeh, 1X Chich taouk, 1X Kabab, Foul moudamas, Fattouche

VEGAN FOODIE
Hummus, Zahra, 2X Warak eneb, 2X Falafel, Batata harra, Foul moudamas, Fattouche 24€

HOT MEZZES

Oriental eggplant 13.50€
Grilled eggplant topped with cooked minced meat with onion, tomato, and pepper. Presented with homemade tomato and pomegranate sauce

Chicken liver 11.50€
Cooked chicken liver with onion and special spices (not spicy). Presented with pomegranate sauce

Fatteh 7.50€
Cooked chickpeas, fried Lebanese bread, garlic, and homemade citrus tahini sauce

Falafel x2pcs (Vegan) 4€
Deep-fried mashed chickpeas balls served with tahini sauce (sesame paste)

Grilled Syrian cheese (Vgt) 10€
Grilled Syrian cheese

Kibbeh x2pcs 7€
Fried bulgar croquettes stuffed with minced beef, onion, and walnuts

Sujuk 12.50€
Baked Lebanese bread stuffed with seasoned minced beef, tomato, and pickles

Arayes Cheese 10€
Baked Lebanese bread stuffed with Syrian cheese

Toshka 12.50€
Baked Lebanese bread stuffed with minced beef and Syrian cheese

Foul Moudamas (Vgn) 8€
Fava beans marinated in lemon juice, tomatoes, cumin, garlic, olive oil, and tahini sauce (sesame paste)

Batara Harra (Vegan) 7.50€
Fried potatoes cubes with red peppers, cilantro, and garlic

Chef's Mezze 13.50€
Grilled minced meat cooked with mushroom, topped with onion, citrus tahini sauce and persely

SKEWERS

All accompanied by garlic sauce and pickle

2x Shish Taouk 10€
Chicken skewers

2x kebab 10€
Beef skewers

SALADS

Original Tabouleh (Vgn) 8€
Parsley, tomato, onion, lemon juice, bulgur, mint, and olive oil

Fattoush (Vegan) 8€
Tomato, lettuce, red cabbage, radish, cucumber, onion, fried bread,

Falafel (Vgn) 13.50€
Falafel, lettuce, cucumber, tomato, pickles, and tahini sauce (sesame paste)

LUNCH DISHES

SANDWICH + SALAD DEALS

(ALL DISHES ARE SERVED WITH LEBANESE BREAD)



CHEF'S DISH 23.50€
1 kebeb skewer, 1 chich taouk skewer, warak eneb, kibbeh, cooked cauliflower, muhammara and fattouch

TOSHKA 20.80€
Baked Lebanese bread stuffed with minced beef and Syrian cheese accompanied by hummus, moutabal, Fattoush

SUJUK 20.80€
Baked Lebanese bread stuffed with seasoned minced beef, tomato and pickles accompanied by hummus, moutabal Fattoush

CHICH TAOUK 19€
2 grilled chicken skewers accompanied by hummus, itch (bulgur) , fattoush, pickles, garlic sauce

FALAFEL (VEGAN) 18€
4 pieces of falafel accompanied by hummus, moutabal, Fattoush, tahini sauce (sesame paste), pickles

GRILL MIX 19€
1 kebab skewer and 1 chich taouk skewer accompanied by hummus, itch (bulgur), fattoush

KEBAB 19€
2 grilled and seasoned minced beef skewers accompanied by hummus, fattoush,

BREAK MIX 16.50€
Hummus, itch(bulgur), kabab/chich taouk, cooked cauliflower and fattouche.

BREAK MIX VEGAN 14.50€
Hummus, warak eneb, itch(bulgur), cooked cauliflower and fattouche.

FALAFEL SANDWICH + FATTOUSH SALAD 12.50€
Falafel, tomato, tahini sauce, pickles and lettuce.

KEBAB + FATTOUSH SALAD 12.50€
Grilled seasoned minced beef skewer, hummus, tomato, lettuce, onion and sumac.

CHICH TAOUK + FATTOUSH SALAD 12.50€
Grilled chicken skewer, lettuce, tomato and garlic sauce.

TAKEAWAY DEALS

DISHES

TAKEAWAY WITH MEAT 13.50€
hummus, itch, 1skewer (either kabab or chich taouk), pickles, garlic, sauce and fattouche (bread included).

TAKEAWAY VEGAN 12€
Hummus, itch, pickels and fattouche. (bread included)

SANDWICHES



TAKE AWAY ONLY

TAKEAWAY DEALS — DISHES

HUMMUS (VEGAN) 6.50€
Chickpeas purée with tahini (sesame paste) and olive oil, served with salad

MOUTABAL (VEGAN) 6.50€
Grilled eggplant caviar with tahini (sesame paste), served with salad

MAKDOUS (VEGAN) 6.50€
Baby eggplants stuffed with walnuts and peppers marinated in olive oil

KEBAB 7€
Seasoned minced beef with salad

FALAFEL (VEGAN) 7€
Deep-fried mashed chickpeas balls with salad and tahini sauce (sesame paste)

TOMATO CHICKEN 7€
Grilled chicken breast, tomato, salad, garlic sauce

CHICH TAWOUK 7€
Grilled marinated chicken breast with garlic sauce and salad

TOSHKA 7€
Baked Lebanese bread stuffed with minced beef and Syrian cheese

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





WINES RED

Le Prieuré	29€/ bottle
Reserve du couvent	33€/ bottle
Bretéche bottle	36€/ bottle
Glass of Lebanese wine	6€

WINES WHITE

Blanc de l'obseervatoire	29€/ bottle
Blanc de Blancs	36€/ bottle
Bretéche	36€/ bottle
Glass of Lebanese wine	6€

LEBANESE WINE ROSÉ

Chateau Ksara Rosé (bottle)---------- 30€

COCKTAILS

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

SOFT DRINKS



Home Made "Rose of Damascus"	5€	Schweppes (Agrumes / Virgin Mojito	4€
Homemade lemon juice	5€	Schweppes (Indian Tonic)	4€
Homemade ice-tea	4€	Coca-Cola / Coca Zero / Sprite	3.50€
Water still/sparkling 0.5L	4€	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 lay of sweeten biscuit, a lay of vegan pudding, orange blossom water and Pistachio

Halve (Vegan) — 3.50€

Sesame paste and pistachio

Baklava — 6€

Homemade Traditional Ice Cream — 9€

Frozen dairy Ice cream dressed with pistachio

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2025



BOOK A TABLE