

cold mezzes

ZEITOUN | 12

Green olives marinated and grilled, lemon, garlic, thyme, onions, pepper

LABNEH | 12

Labneh, Lebanese olive oil, mint, zaatar

HUMMUS | 12

Chickpeas puree with tahini, lemon juice, garlic, Lebanese olive oil

EGGPLANT CAVIAR | 12

Eggplants, garlic, red pepper, Lebanese olive oil, cumin, coriander

BABA GANOUSH | 12

Eggplants, cow yogurt, tahini, lemon, smoked paprika, Lebanese olive oil

LABNEH ZEITOUN | 14

Labneh, grilled green olives, Lebanese olive oil, mint, zaatar

MARINATED MUSHROOMS | 14

Lebanese olive oil, garlic, smoked paprika

BATINGEN | 14

Marinated eggplant stuffed with walnuts and garlic, green shallots

MUSHROOMS HUMMUS | 14

Chickpeas puree, tahini, lemon juice, garlic, marinated mushrooms, pita chips

MUHAMARA | 14

Red peppers puree, pomegranate paste, walnut (gluten)

HUMMUS KAWARMA | 14

Grounded confit beef

hot mezzes

BATATA | 10

Sautéed potatoes, garlic, coriander, lemon, Aleppo pepper

ARNABITE | 14

Roasted cauliflowers served with tarator sauce = tahini and lemon juice

HALLOUMI RUMI | 17

Lebanese grilled cheese, red fruit coulis

PASTILLA | 18

Puff pastry filled with chicken, almonds, eggs and coriander, saffron organic maple syrup (gluten)

VEGGIE KIBBEH | 15

Bulgur and pumpkin kibbeh stuffed with vegetables, served with hummus (gluten)

KIBBEH | 16

Bulgur patties stuffed with meat, served with hummus (gluten)

MERGUEZ | 16

Grilled sausages, red peppers, onions, Lebanese olive oil, Aleppo spice (gluten)

GRILLED SQUID | 18

Eggplant caviar, herbs, lemon and olive oil emulsion

sides

HARISSA | 2

Tunisian hot sauce

NAAN | 3

Traditional Indian bread

BASMATI RICE | 5

Saffron Iranian style basmati rice

MIXED RICE | 7

Iranian style basmati rice, raisins, almonds and pistachios