

## RUMI DAL SOUP |8

Red lentils with Indian curry, cumin, ginger, coconut milk & fresh coriander

### MEZZES

Mezzes are eaten like Spanish tapas, you can take several to taste different recipes, they are very easy to share and bring lots of color to the table.

### COLD MEZES

3 mezzes (cold or hot) comes with 1 naan

5 mezzes (cold or hot) comes with 2 naans

**12\$** each

#### **ZEITOUN**

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

#### **MARINATED MUSHROOMS**

Lebanese olive oil, garlic, smoked paprika

#### **LABNEH**

Pressed yogurt, Lebanese olive oil, mint, zaatar

#### **HUMMUS**

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

#### **LABNEH,**

#### **Grilled Green olives**

Labneh with green and marinated green olives, lemon, garlic, thyme, onions, pepper

#### **HUMMUS,**

#### **Marinated mushrooms**

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

#### **BATINGEN**

Marinated eggplant stuffed with walnuts and garlic, green shallots

#### **EGGPLANT CAVIAR**

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

#### **MUHAMARA**

Red peppers puree, pomegranate paste, walnut (gluten)

#### **BABA GANOUSH**

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

#### **MOUTABAL**

Beet root, chickpeas, tahini, lemon

### **FATTOUSH SALAD | 18**

Lebanese must-have salad!

Roman salad, cucumbers, cherry tomatoes, pita chips with zaatar, radish, green shallots, mint, parsley & house pomegranate paste dressing.

### **MEDITERRANEAN AND FETA SALAD | 18**

Tomatoes, cucumbers, Kalamata olives, origano

## **HOT MEZES**

### **BATATA | 9**

Sauted potatoes, garlic, coriander, lemon, Aleppo pepper

### **VEGGIE KIBBEH | 14**

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

### **ARNABITE | 14**

Roasted cauliflowers served with tarator (tahini and lemon juice sauce)

### **MERGUEZ | 15**

Grilled sausages, red peppers, onions, Lebanese olive oil, Aleppo spice

### **HALLOUMI RUMI | 16**

Grilled cheese, black olive crumble, smoked paprika

### **KIBBEH | 16**

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

### **PASTILLA | 18**

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

### **GRILLED SQUID | 17**

Eggplant caviar, herb, lemon and olive oil emulsion

## **SIDES**

### **HARISSA | 2**

Tunisian hot sauce

### **BASMATI RICE | 5**

Saffron Iranian style basmati rice

### **NAAN | 3**

Traditional Indian bread

### **MIXED RICE | 7**

Iranian style basmati rice, raisins, almonds and pistachios

## **SIGNATURE DISHES**

The 3 signature dishes are served with basmati rice  
cooked Iranian style with saffron butter

### **DJAJ MESHWY | 28**

Grilled marinated chicken, fresh lemon, olive oil, oregano,  
roasted pistachios and almonds

### **KAREZ KEFTA | 29**

lamb and beef meat patties with spices, cherry sauce, Aleppo pepper, organic honey  
and pomegranate molasses (gluten)

### **FEZ | 42**

7 hours braised lamb shank, fig and organic honey sauce, pistachios and almonds

## **MAIN DISHES**

### **MOUSSAKA | 21**

Vegetables stew with eggplant, tomatoes, garlic, onions, yogurt, crispy onions

### **MOUJJADARA | 23**

Lentils, bulgur, caramelized onions, marinated eggplant stuffed with walnuts

### **SAMKE | 32**

White fish cooked in oven, marinated eggplants, walnuts, lemon, origano, olive oil

### **MUHAMARA CRUSTED SALMON | 36**

Cooked in the oven, mango and lemon emulsion, olive oil, saffron (gluten)

### **LAMB OR BEEF KEBAB AAA | 38**

Coriander pesto, Oriental spices

## DESSERTS

Even better when we share!

### **SORBET | 8**

Flavor the moment

### **AFGHAN PUDDING | 9**

A must-have dessert from the  
Middle-East

Milk, rose water, cardamom (gluten)

### **BAKLAWA | 9**

Traditional pastries

### **KOUNAFFEH | 12**

Traditional Syrian dessert

Melted cheese, crusted wheat semolina,  
saffron orange water blossom

### **PASTRIES OF MOMENT | 13**

Made by David Busseuil

## HOT DRINKS

### **MOROCCAN TEA S/ M/ L | 6/ 8/ 10**

Green tea, fresh mint & organic sugar.

### **IRANIAN TEA S/M | 6/ 8**

Ceylan black tea, cardamom seeds

### **GREEN TEAS | 4.25**

Genmaicha/ bocha. Japan.

Scented Hojicha (lemongrass, ginger)

### **WULONG TEAS | 4.50**

Shui Hsien. China

### **BLACK TEAS | 4.25**

Dajeerling/ Earl Grey

Scented Ceylan (pomme-granate, hibiscus,  
rose, berries)

### **HERBAL | 4**

Chamomile/ verbena/

fresh mint, raspberry

Lemon, ginger, organic honey | **5.50**

### **COFFE (Cafés Détour)**

Espresso

Simple/Double | **3.25/ 3.75**

Cappuccino/ Latte | **4.50**

Turkish | **4.50**

Spicy | **5**

### **HOT CHOCOLATE | 4.50**

100% Extra raw cocoa from Barry

# HOMEMADE JUICE AND SOFT DRINKS

## HOMEMADE JUICES

### **MANGO LASSI | 7**

Yogurt, mango puree and orange

blossom

### **GINGER JUICE | 8**

Fresh ginger, nutmeg, fresh lemon &

orange juice

### **BISAP | 8**

Hibiscus infusion, nutmeg, orange

blossom and fresh mint

### **ICED MINT or HIBISCUS**

### **LEMONADE | 8**

**BOTTLE JUICE | 6** Mango, orange, cherry, pomegranate

**BOYLAN COLA OU GINGER ALE | 7** Cane sugar soda

**WATER •** Sparkling or still 750ml | 7, Sparkling 355ml | 4

## HOMEMADE MOCKTAIL

### **RUMI | 7**

Pomegranate juice, mint, orange

blossom

### **HAFEZ | 8**

Green tea, mango, lime, organic

honey, fresh mint

### **KARKADE | 8**

Ceylan tea, raspberry, lemon, vanilla

syrup, mint