

RUMI DAL SOUP | 9

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 MEZZES

3 mezzes (cold or hot) comes with 1 naan

5 mezzes (cold or hot) comes with 2 naans

ZEITOUN | 12

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

MARINATED MUSHROOMS | 14

Lebanese olive oil, garlic, smoked paprika

LABNEH | 12

Pressed yogurt, Lebanese olive oil, mint, zaatar

HUMMUS, | 14

Marinated mushrooms

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

HUMMUS | 12

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

BATINGEN | 14

Marinated eggplant stuffed with walnuts and garlic, green shallots

EGGPLANT CAVIAR | 12

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

MUHAMARA | 14

Red peppers puree, pomegranate paste, walnut (gluten)

BABA GANOUSH | 12

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

HUMMUS Pesto of basil | 14

chickpeas, tahini, lemon

LABNEH Grilled green olives | 14

Pressed yogurt, Lebanese olive oil, mint, zaatar

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.

HOT MEZES

BATATA | 10

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 | 16

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.

GRILLED SQUID | 17

Saffron organic maple syrup (gluten)

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 | 30

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 | 24

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

MOUJJADARA | 23

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

LAMB KEFTA | 32

lamb patties with spices, coriander pesto, origano, lemon (gluten)

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)

DESSERTS

Even better when we share!

PANNACOTTA | 9

Chocolate, fruit coulis, pistacchio

BAKLAWA | 9

Traditional pastries

AFGHAN PUDDING | 9

A must-have dessert from the
Middle-East

Milk, rose water, cardamom (gluten)

KOUNAFFEH | 12

Traditional Syrian dessert

Melted cheese, crusted wheat semolina,
saffron orange water blossom

BASBUSA | 9

Wheat semolina, almonds, orange water
blossom

HOT DRINKS

MOROCCAN TEA S/ M/ L| 7/ 9/ 11

Green tea, fresh mint & organic sugar.

HERBAL | 4

Chamomile/ verbena/

fresh mint, raspberry

Lemon, ginger, organic honey | 5.50

GREEN TEAS | 4.25

Genmaicha/ bocha. Japan.

Scented Hojicha (lemongrass, ginger)

COFFE (Cafés Détour)

Espresso

Simple/Double| 3.25/ 3.75

Cappuccino/ Latte| 4.50

Turkish |4.50

Spicy |5

WULONG TEAS | 4.50

Shui Hsien. China

HOT CHOCOLATE | 4.50

100% Extra raw cocoa from Barry

BLACK TEAS | 4.25

Dajeerling/ Earl Grey

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

HOMEMADE JUICE AND SOFT DRINKS

HOMEMADE JUICES

MANGO LASSI | 8

Yogurt, mango puree and orange blossom

GINGER JUICE | 9

Fresh ginger, nutmeg, fresh lemon & orange juice

BISAP | 9

Hibiscus infusion, nutmeg, orange blossom and fresh mint

ICED MINT or HIBISCUS

LEMONADE | 9

HOMEMADE MOCKTAIL

RUMI | 8

Pomegranate juice, mint, orange blossom

HAFEZ | 8

Green tea, mango, lime, organic honey, fresh mint

KARKADE | 8

Ceylan tea, raspberry, lemon, vanilla syrup, mint

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