

Our Lebanese appetizers

Mini pizza with oregano (1.5€ /piece)



Mini triangle with spinach (1.5€ /piece)



Lebanese cheese roll (1.5€ /piece)



Olive mix marinated with garlic and lemon (15€/kg)



Warm Wraps in Lebanese bread (8€)



1. Chicken Taouk

Marinated in a garlic sauce furnished with cabbage, tomatoes, gherkin and cucumber

2. Beef Shawarma

Flavored in a sauce of sesame “tahine”, stocked with parsley, tomatoes, gherkin and cucumber

3. Falafel

Flavored in a sauce of sesame, stocked with parsley, tomatoes, gherkin and turnip

4. Halloum

Hot sheep cheese, garnished with mint, olives, tomatoes and cucumber, with a touch of olive oil

Accompany your wrap with a dessert and a delicious glass of Lebanese wine

Lebanese tasting dishes per person

All dishes are accompanied with Lebanese bread



Plate with meat and 2 mezzés (15€)

Shawarma beef or Chicken Taouk furnished with 2 mezzés : Falafel and Hummus

Plate with meat and 3 mezzés (20€)

Shawarma beef or Chicken Taouk furnished with 3 mezzés: Falafel, Chenklisch cheese & Hummus

Veggie plate with 3 mezzés (15€)

Falafel, Chenklisch cheese and Hummus

Accompany your dish with a dessert (3€) and a delicious glass of Lebanese wine (4.5€)

Some explanations ...

What is Shawarma beef ?

Slats beef marinated with Shawarma spices and flavored with sesame sauce (tahina)

What is Chicken Taouk?

White chicken marinated with garlic-lemon juice and olive oil

What are our mezzés ?

Houmous : caviar made of chickpeas with sesame-lemon juice and a touch of olive oil



Falafel : bean and chickpeas balls soaked in hummus



Chenklish : Cow cheese salad with fresh tomatoes, parsley, onions, sweet red pepper



Our dessert?

Baklava with pistachios and rose water (3€)



Our Lebanese wines ?

Red (4,5€/glass), Rosé (4 €/glass) or White (4€/glass),
from the region of Ksara, Lebanon