

ENGLISH

## Warm Wraps in Lebanese bread (7€)



### 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 (2 €) and a good glass of Lebanese wine (3.5 €)

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## **Our tasting dishes per person**

All dishes are accompanied with Lebanese bread



### **Plate with 2 mezzés (12 €)**

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

### **Plate with 3 mezzés (14 €)**

Shawarma beef or Chicken Taouk furnished with 3 mezzés: Falafel, Chenklisch cheese and Houmous

### **Veggie plate with 3 mezzés (10 €)**

3 mezzés: Falafel, Chenklisch cheese and Houmous

## 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

## What is our dessert?

Baklava with pistachios and rose water

## Our Lebanese wine?

Red or Rosé, from the region of Ksara