




MENU



COLD MEZZES

Zahra 7.50€

Cooked Cauliflower, marinated in homemade sauce (tomato, garlic and lemon), topped with citrus tahini sauce

Muhammara (Vegan)  8€


Dip of grilled red peppers, pomegranate molasses, and walnuts

Makdous (Vegan)  8€


Baby eggplants stuffed with walnuts and peppers marinated in olive oil

Itch (Vegan)  7.50€

Bulgur cooked in tomato sauce with peppers, onion, parsley, and pomegranate molasses

Hummus (Vegan)  7.50€


Chickpeas purée with tahini (sesame paste)

Moutabal (Vegan)  8€

Grilled eggplant caviar with tahini (sesame paste)

Warak Enab(Vgn)  7€

Vine leaves stuffed with rice, herbs, marinated in olive oil, mint, and pomegranate molasses

Moussaka (Vegan)  7.50€

Eggplant, onion, chickpeas, and tomato.


OFFRE SET MENUS /2 PERS

Menu East@West 67.50€

Fattoush salad, Hummus, Moutabal, Zahra, Falafel, 2x Kibbeh, 2x Kabab skewers, 2x Chich tawouk skewers, 2x Dessert: Aish el Saraya (sweetened biscuit, vegan pudding, orange blossom water & pistachio)

Menu Vegan  64.50€

Fattoush salad, Hummus, Moutabal, Moussaka, Itch, Zahra, 2x Falafel, Batata Harra, 2x Dessert: Aish el Saraya (sweetened biscuit, vegan pudding, orange blossom water & pistachio)

Menu Lazeez (Vegan)  65.50€

Tabouleh, Hummus, Moutabal, Mouhamara, Warak Enab, Moussaka, Foul Moudamas, 2x Falafel, 2x Dessert: Aish el Saraya (sweetened biscuit, vegan pudding, orange blossom water & pistachio)

Menu Sahten 84€

Tabouleh, Hummus, Toshka, Sujuk, Chicken liver, 2x Kibbeh, 2x Kabab skewers, 2x Chich tawouk skewers, 2x Dessert: Aish el Saraya (sweetened biscuit, vegan pudding, orange blossom water & pistachio)

PLATS

MEAT FOODIE 24€

Hummus, Zahra, Kibbeh, 1X Chich taouk, 1X Kabab, Foul moudamas, Fattouche

VEGAN FOODIE 

Hummus, Zahra, 2X Warak eneb, 2X Falafel, Batata harra, Foul moudamas, Fattouche 24€

HOT MEZZES

Oriental eggplant 13.50€

Grilled eggplant topped with cooked minced meat with onion, tomato, and pepper. Presented with homemade tomato and pomegranate sauce

Chicken liver 11.50€

Cooked chicken liver with onion and special spices (not spicy). Presented with pomegranate sauce

Fatteh 7.50€

Cooked chickpeas, fried Lebanese bread, garlic, and homemade citrus tahini sauce

Falafel x2pcs (Vegan)  4€

Deep-fried mashed chickpeas balls served with tahini sauce (sesame paste)

Grilled Syrian cheese (Vgt) 10€

Grilled Syrian cheese

Kibbeh x2pcs 7€

Fried bulgar croquettes stuffed with minced beef, onion, and walnuts

Sujuk 12.50€

Baked Lebanese bread stuffed with seasoned minced beef, tomato, and pickles

Arayes Cheese 10€

Baked Lebanese bread stuffed with Syrian cheese

Toshka 12.50€

Baked Lebanese bread stuffed with minced beef and Syrian cheese

Foul Moudamas (Vgn)  8€

Fava beans marinated in lemon juice, tomatoes, cumin, garlic, olive oil, and tahini sauce (sesame paste)

Batara Harra (Vegan) 7.50€

Fried potatoes cubes with red peppers, cilantro, and garlic

SKEWERS

2x Shish Kebab 10€

Pickles and garlic sauce

2x Pickles and garlic sauce 10€

Pickles and garlic sauce

LUNCH DISHES

SANDWICH + SALAD DEALS

(ALL DISHES ARE SERVED WITH LEBANESE BREAD)



CHEF'S DISH 23.50€

1 kebab skewer, 1 chich taouk skewer, warak eneb, kibbeh, cooked cauliflower, muhammara and fattouch

TOSHA 20.80€

Baked Lebanese bread stuffed with minced beef and Syrian cheese accompanied by hummus, moutabal, Fattoush

SUJUK 20.80€

Baked Lebanese bread stuffed with seasoned minced beef, tomato and pickles accompanied by hummus, moutabal Fattoush

CHICH TAOUK 19€

2 grilled chicken skewers accompanied by hummus, itch (bulgur), fattoush, pickles, garlic sauce

FALAFEL (VEGAN) 18€

4 pieces of falafel accompanied by hummus, moutabal, Fattoush, tahini sauce (sesame paste), pickles

GRILL MIX 19€

1 kebab skewer and 1 chich taouk skewer accompanied by hummus, itch (bulgur), fattoush

KEBAB 19€

2 grilled and seasoned minced beef skewers accompanied by hummus, fattoush,

BREAK MIX 16.50€

Hummus, itch(bulgur), kabab/chich taouk, cooked cauliflower and fattouche.

BREAK MIX VEGAN 14.50€

Hummus, warak eneb, itch(bulgur), cooked cauliflower and fattouche.

FALAFEL SANDWICH + FATTOUSH SALAD 12.50€

Falafel, tomato, tahini sauce, pickles and lettuce.

KEBAB + FATTOUSH SALAD 12.50€

Grilled seasoned minced beef skewer, hummus, tomato, lettuce, onion and sumac.

CHICH TAOUK + FATTOUSH SALAD 12.50€

Grilled chicken skewer, lettuce, tomato and garlic sauce.

TAKEAWAY DEALS

DISHES

TAKEAWAY WITH MEAT 13.50€

hummus, itch, 1skewer (either kabab or chich taouk), pickles, garlic, sauce and fattouche (bread included).

TAKEAWAY VEGAN 12€

Hummus, itch, pickles and fattouche. (bread included)

SALADS

Original Tabouleh (Vgn) 8€

Parsley, tomato, onion, lemon juice, bulgur, mint, and olive oil

Fattoush (Vegan) 8€

Tomato, lettuce, red cabbage, radish, cucumber, onion, fried bread,

Falafel (Vgn) 13€

Falafel, lettuce, cucumber, tomato, pickles, and tahini sauce (sesame paste)

DRINKS

BEERS



Lebanese beer 5€

Jupiler beer 3.50€

Hoegaarden blond 25cl 5€

Leffe brune beer 33cl 5€

Leffe blonde beer 33cl 5€

Leffe 33cl (alcohol free) 5€

Cherry beer 5€

LEBANESE WINE

WINES RED



Le Prieuré 29€/ bottle

Reserve du couvent 33€/ bottle

Bretèche bottle 36€/ bottle

Glass of Lebanese wine 6€

WINES WHITE



Blanc de l'obseervatoire 29€/ bottle

Blanc de Blancs 36€/ bottle

Bretèche 36€/ bottle

Glass of Lebanese wine 6€

LEBANESE WINE ROSÉ



Chateau Ksara Rosé (bottle)----- 30€

COCKTAILS

Magic of Damascus: homemade rose of Damascus juice, rhum and tonic

9€

Lemon mirage: homemade lemon juice, gin and tonic

9€

Arak -----

6€/Glass

SOFT DRINKS



Rose of Damascus juice 5€

Home Made "Rose of Damascus" 5€

Water still/sparkling 0.5L 4€

Coca-Cola / Coca Zero / Sprite 3.50€

Fanta Orange 3.50€

Schweppes (Agrumes / Virgin Mojito) 4€

Schweppes (Indian Tonic) 4€

Ayran 3.50€

Homemade lemon juice 5€

Homemade ice-tea 4€

HOT DRINKS




Arabic Coffee 4€

Tea (Mint Tea /
Black Tea / Chamomile) 3.50€

Café / Espresso 3.50€

DESSERTS



Aish el Saraya (Vgn) 

3.50€

A lay of sweeten biscuit, a lay of vegan pudding, orange blossom water and Pistachio

Halve (Vegan) 

3.50€

Sesame paste and pistachio

Baklava

6€

Homemade Traditional Ice Cream

9€

Frozen dairy Ice cream dressed with pistachio

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2025



BOOK A TABLE