



MENU



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)

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) 7€

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.

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

Shish Kebab 10€

Pickles and garlic sauce

Pickles and garlic sauce 10€

Pickles and garlic sauce

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, etc.

Falafel (Vgn) 13€

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

(All dishes are served with Lebanese bread)

LUNCH DISHES

SANDWICH + SALAD DEALS

Falafel sandwich + Fattoush salad	12.50€
Falafel, lettuce, tomato, pickles, garlic and tahini sauce	
Chicken tawouk + Fattoush salad	13.50€
Grilled marinated chicken breast served with lettuce, tomato and garlic sauce	
Kafta + Fattoush salad	13.50€
Grilled seasoned minced beef skewer, hummus, tomatoes, lettuce, onion and sauce	
Shish kebab + Fattoush salad	13.50€
Grilled marinated beef cubes served with tomato, cucumber and lettuce	
Borek with vegan salad	12.50€
Fried filo pastry stuffed with Lebanese herbs, cucumber, tomato and lettuce	
Chef's dish	23.50€
1 kofta skewer, 1 shish tawouk, hummus, salad, kafta, cooked red tomatoes, cucumber and lettuce	

DAILY SPECIALS

Plate with meat	14€
Hummus, salad, grilled meat and fries	
Vegan plate	13€
Hummus, salad, falafel, grilled vegetables and fries	

DRINKS



BEERS

Lebanese beer	4.50€
Hoegaarden white beer	4.50€
Jupiler beer	3.50€
Leffe brown beer / Lindemans krik	5€

Blanc de Blanc bottle

WINES

Wines — Red



Chateau Ksara	6€ 29€
Le prieuré glass bottle	
Chateau Ksara	33€
Reserve du couvent bottle	
Chateau Kefraya	36€
Bretèche bottle	

Wines — White



Chateau Ksara (bottle)	36€
Blanc de Blanc bottle	
Chateau Ksara	6€ 29€
Blanc de l'observatoire glass bottle	
Chateau Kefraya	36€
Blanc de l'observatoire glass bottle	

Wines — Rosé



Chateau Ksara Rosé (bottle)	20€
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SOFT DRINKS



Home Made "Rose of Damascus"	5€
Water (50cl)	4€
Coca-Cola / Coca Zero / Sprite	3.50€
Fanta Orange / Ice Tea	3.50€
Schweppes (Agrumes / Virgin Mojito)	4€
Schweppes (Indian Tonic)	4€
Ayran	3.50€

HOT DRINKS



Arabic Coffee	3.50€
Tea (Mint Tea / Black Tea / Chamomile)	2.50€
Café / Espresso	2.50€

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	

EAST @ WEST RESTAURANT

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2025



BOOK A TABLE