



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

Grilled Syrian cheese (Vgt) 10€

Grilled Syrian cheese

Kibbeh Veganist x2pcs 5€

Fried bulgar croquettes stuffed with onion, walnuts, and pomegranate molasses

Falafel x2pcs (Vegan) 4€

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

Toshka 12.50€

Baked Lebanese bread stuffed with minced beef and Syrian cheese

Rkakat 2pcs (Vgtrn) 4€

Rolled puff pastry stuffed with cheese (fried)

Batara Harra (Vegan) 7.50€

Fried potatoes cubes with red peppers, cilantro, and garlic

Chicken liver 11.50€

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

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

Foul Moudamas (Vgn) 8€

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

Nakanek 9€

Mini sausages with pomegranate molasses

Oriental eggplant 13.50€

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

Fatteh 7.50€

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

TAKEAWAY DEALS — DISHES

Takeaway vegan 14€

Hummus, falafel, pickles and Fattoush (bread included)

Takeaway with meat 13.50€

Hummus, shish tawouk (marinated chicken skewer), pickles, garlic sauce and Fattoush (bread included)

Mixed Panela 34€

Hummus, falafel, kafta, kibbeh x2, shish tawouk, batata harra, foul moudamas, Fattoush

Vegan Panela 34€

Hummus, falafel, foul moudamas, batata harra, Fattoush

SANDWICHES

TAKE AWAY ONLY

Hummus (Vegan) 6.50€

Chickpeas purée with tahini (sesame paste) and olive oil, served with salad

Moutabal (Vegan) 6.50€

Grilled eggplant caviar with tahini (sesame paste), served with salad

Falafel (Vegan) 6.50€

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

Veggie Grill (Vegan) 7€

Grilled vegetables, hummus, salad, and olive oil

Tomato Chicken 7€

Grilled chicken breast, tomato, salad, garlic sauce

Chich Tawouk 7€

Grilled marinated chicken breast with garlic sauce and salad

Toshka 7€

Baked Lebanese bread stuffed with minced beef and Syrian cheese

Kafta 7€

Seasoned minced beef with salad

Makdous (Vegan) 6.50€

Baby eggplants stuffed with walnuts and peppers marinated in olive oil

SKEWERS

Shish Kebab 10€

Pickles and garlic sauce

Pickles and garlic sauce 10€

Pickles and garlic sauce

DRINKS

Beers

Lebanese beer 4.50€

Hoegaarden white beer 4.50€

Jupiler beer 3.50€

Leffe brown beer / Lindemans krielk 5€

Wines — Red

Chateau Ksara (15cl) 4€

Chateau Ksara (bottle) 15€

Chateau Kefraya (15cl) 5€

Chateau Kefraya (bottle) 20€

Wines — White

Chateau Ksara (15cl) 5€

Chateau Ksara (bottle) 20€

Chateau Kefraya (15cl) 5€

Chateau Kefraya (bottle) 20€

Wines — Rosé

Chateau Ksara Rosé (bottle) 20€

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)	14€
A dessert of bread layers soaked in sugar syrup, garnished with cream and pistachios	
Halve (Vegan)	15€
Sesame paste and pistachio	
Homemade Traditional Ice Cream	14€
Served with cream and pistachios	
Baklava	15€
Sweet pastry filled with nuts and syrup	

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2025



BOOK A TABLE