



MENU



SET MENUS /2 PERS

Menu East@West 67.50€

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

Menu Vegan 64.50€

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

Menu Sahten 84€

Tabouleh, Hummus, Toshka, Sujuk, Chicken liver, 2× Kibbeh, 2× Kabab skewers, 2× Chich tawouk skewers, 2× 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) 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.

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)

LUNCH DISHES

(ALL DISHES ARE SERVED WITH LEBANESE BREAD)

SANDWICH + SALAD DEALS

FALAFEL SANDWICH + FATTOUSH SALAD	12.50€
Falafel, tomato, tahini sauce, pickles and lettuce.	
CHICH TAOUK + FATTOUSH SALAD	12.50€
Grilled chicken skewer, lettuce, tomato and garlic sauce.	
KEBAB + FATTOUSH SALAD	12.50€
Grilled seasoned minced beef skewer, hummus, tomato, lettuce, onion and sumac.	
BREAK MIX VEGAN	14.50€
Hummus, warak eneb, itch(bulgur), cooked cauliflower and fattouche.	
BREAK MIX	16.50€
Hummus, itch(bulgur), kabab/chich taouk, cooked cauliflower and fattouche.	
CHEF'S DISH	23.50€
1 kebab skewer, 1 chich taouk skewer, warak eneb, kibbeh, cooked cauliflower, muhammara and fattouch	
SUJUK	20.80€
Baked Lebanese bread stuffed with seasoned minced beef, tomato and pickles accompanied by hummus, moutabal Fattoush	
TOSKA	20.80€
Baked Lebanese bread stuffed with minced beef and Syrian cheese 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	
KEBAB	19€
2 grilled and seasoned minced beef skewers accompanied by hummus, fattoush,	
GRILL MIX	19€
1 kebab skewer and 1 chich taouk skewer accompanied by hummus, itch (bulgur), fattoush	

NEW

DAILY SPECIALS

PLATE WITH MEAT	24€
Assortiment of the day with meat	
VEGAN PLATE	24€
Vegan assortment of the day	

TAKEAWAY DEALS

DISHES

MEAT FOODIE	24€
Hummus, Zahra, Kibbeh, 1X Chich taouk, 1X Kabab, Foul moudamas, Fattouche	
VEGAN FOODIE	24€
Hummus, Zahra, 2X Warak eneb, 2X Falafel, Batata harra, Foul moudamas, Fattouche	
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, pickels and fattouche. (bread included)	

DRINKS



BEERS

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

WINES

WINES RED



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

WINES WHITE



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

WINE 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) A lay of sweeten biscuit, a lay of vegan pudding, orange blossom water and Pistachio	3.50€
Halve (Vegan) Sesame paste and pistachio	3.50€
Baklava	6€
Homemade Traditional Ice Cream Frozen dairy Ice cream dressed with pistachio	9€

EAST @ WEST RESTAURANT

**Bld de l'Empereur 26
1000 Brussels
Belgium**

+32 465 20 60 24

contact@eastatwest.com

2025



BOOK A TABLE