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CUISINE LIBANAISE

LE TOUT MEZZES

Tasting Menu

10 HOT AND COLD MEZZES + DESSERTS

38€ per person

10 HOT AND COLD MEZZES + GRILLS + DESSERTS

48€ per person

Menus are served starting 2 persons and for all the guests of the table

COLD MEZZES

HOMMOS BI TAHINÉ

Chickpeas puree, sesame paste, lemon juice.

BABAGHANNOUJ

Grilled eggplant puree, yogurt, shallots, chives.

FATTOUCHE

Sucrine lettuce, mint, radish, cherry tomatoes, cucumber, croutons, sumac vinaigrette dressing.

TABBOULÉ

Chopped parsley, mint, spring onions, tomato, olive oil, lemon juice

MEZZE OF THE MONTH #1

MEZZE OF THE MONTH #2

HOT MEZZES

FALAFEL

Chickpeas and fava beans fritters, spicy sesame paste dip.

RKAKAT JEBNÉ

Cheese rolls, with halloum and feta, parsley and mint.

MEZZE OF THE MONTH #3

MEZZE OF THE MONTH #4

GRILLS

CHICHE TAOUK

Savory marinated chicken breast skewer.

KAFTA MECHWIYÉ

Minced lamb skewer with parsley and grilled onions.

All of our grills are served with white cabbage, cherry tomatoes, baby potato confites in garlic and coriander, and grilled vegetable.

ASSORTMENT OF DESSERTS

Orange blossom milk custards, fresh baklawas, ice creams and sorbets.

LE TOUT MEZZÉS

Vegetarian Tasting Menu

10 HOT AND COLD MEZZES + DESSERTS 38€ per person

10 HOT AND COLD MEZZES + SPECIALITY + DESSERTS 48€ per person

Menus are served starting 2 persons and for all the guests of the table.

COLD MEZZES

HOMMOS BI TAHINÉ

Chickpeas puree, sesame paste, lemon juice.

BABAGHANNOUJ

Grilled eggplant puree, yogurt, shallots, chives.

FATTOUCHE

Sucrine lettuce, mint, radish, cherry tomatoes, cucumber, croutons, sumac vinaigrette dressing.

TABBOULÉ

Chopped parsley, mint, spring onions, tomato, olive oil, lemon juice.

MEZZE OF THE MONTH #1

MEZZE OF THE MONTH #2

HOT MEZZES

FALAFEL

Chickpeas and fava beans fritters, spicy sesame paste dip.

RKAKAT JEBNÉ

Cheese rolls, with halloum and feta, parsley and mint.

FATAYER SBÉNIKH

Spinach, sumac and pomegranate rolls.

KÉBBIT BATATA

Potato kebbes, yogurt coriander dip.

VEGETARIAN SPECIALITY

FATTIT BATINJANE

Fried eggplant, pine nuts, yogurt, croutons of Lebanese bread.

ASSORTMENT OF DESSERTS

Orange blossom milk custards, fresh baklawas, ice creams and sorbets.

À LA CARTE

COLD MEZZES

HOMMOS BI TAHINÉ 8€

Chickpeas puree, sesame paste, lemon juice.

BABAGHANNOUJ 9€

Grilled eggplant puree, yogurt, shallots, chives.

FATTOUCHE 9€

Sucrine lettuce, mint, radish, cherry tomatoes, cucumber, croutons, sumac vinaigrette dressing.

TABBOULÉ 9€

Chopped parsley, mint, spring onions, tomato, olive oil, lemon juice.

MOUDARDARA 9€

Lentil and rice salad, crispy onions, orange wedges.

KÉBBÉ NAYÉ 12€

Lamb tartar with cracked wheat.

GRILLS

CHICHE TAOUK 24€

Savory marinated chicken breast skewer.

KAFTA MECHWIYÉ 25€

Minced lamb skewer with parsley and grilled onions.

LAHM MECHWÉ 27€

3 grilled lamb skewers with grilled onions.

MIXED GRILL 26€

Minimum 2 persons - price per person
Chiche taouk, kafta, lahm mechwé.

All of our grills are served with white cabbage, cherry tomatoes, baby potato confites in garlic and coriander, and grilled vegetables.

HOT MEZZES

KÉBBÉ MEKLIÉ 10€

"Classical" beef kebbes, yogurt and dried mint dip (4p).

KÉBBIT BATATA 9€

Potato kebbes, yogurt coriander dip (4p).

FATAYER DJEJ 9€

Chicken rolls, garlic cream, lebanese pickles (6p).

FATAYER SBÉNIKH 8€

Spinach, sumac and pomegranate rolls (6p).

RKAKAT JEBNÉ 9€

Cheese rolls, with halloum and feta, parsley and mint (6p).

FALAFEL 9€

Chickpeas and fava beans fritters, spicy sesame paste dip (4p).

HALLOUM 11€

Grilled white cheese with homemade tomato jam and sesame seeds.

JAWANEH 10€

Roasted chicken wings with garlic and coriander (6p).

FATTIT BATINJANE 12€

Fried eggplant, pine nuts, yogurt, croutons of Lebanese bread
(Available in vegetarian version.)

OUR SPECIALITY

KHAROUF MEHCHÉ 27€

Liza's emblematic recipe for 10 years

5 hours Lamb shank confit with five sweet spices (cardamom, clove, cumin, cinnamon, black pepper) rice, dry fruits.

DESSERTS

HAYTALIÉ 8€

Milk custard, orange blossom, homemade coulis.

KATAYEF 9€

3 pancakes, filled with clotted cream and orange blossom,
served with Williams pear sorbet.

SFOUF LIZA 10€

Saffron scented cake with clotted cream, Sweetened pumpkin,
served with pistachio crumbles

ASSORTED FRESH BAKLAWAS (5p.) 9€

ICE CREAMS 9€

Rose, almond, pistachio

SORBETS 9€

Strawberry - peppermint, mango, Williams pear.

ASSORTMENT OF DESSERTS 8€

Minimum 2 persons - price per pers.

Haytalié, fresh baklawas, sorbets and ice creams

BOISSONS

HOT BEVERAGES

WHITE COFFEE 2.5€
orange blossom infusion.

ESPRESSO 4€ / DOUBLE ESPRESSO 6€ / CAFÉ LATTE 5€

ICED TEA WITH FRESH MINT 5€

TEA MARIAGE FRÈRES 5€
(earl grey, ceylan, fujiyama, marco polo)

TISANE DU PACHA 5€
(ginger, cinnamon, savory, cardamom)

TISANE DES ROSES 5€
(rose, hibiscus, mint)

DIGESTIFS

WHISKY HIGHLAND SINGLE MALT, Aberlour, 4cl 12€

BOURBON, Blanton's original, 4cl, 11€

ARMAGNAC, Domaine d'Espérance, 10 ans, 4cl 13€

COGNAC, Groperrin la Gabarre, Petite champagne, 1989, 4cl 18€

COGNAC, Dudognon, réserve n°1, 4cl 11€

POIRE WILLIAM, Maison Brana, 4cl 15€

VIEILLE PRUNE, distillerie Marcel Windhotlz, 4cl 13€

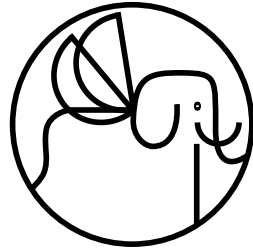
CHARTREUSE, liqueur 9ème centenaire, 4cl 14€

GET 27, 4cl 10€

BRUNCH

THE BRUNCH IS SET UP
EVERY SATURDAYS
AND SUNDAYS LUNCH.

CALL US TO BOOK A TABLE
01 55 35 00 66



PRIVATE EVENTS IN LIZA RESTAURANT

Whatever the occasion and for any meal
the restaurant's main dining table and the adjacent cocktail bar
can be reserved for groups of 10 to 140 people.
You take care of the guest list and LIZA does the rest!

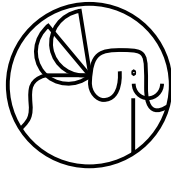
Liza At Home

CATERING

WHETHER YOU'RE 10 OR 150, IN THE MOOD
FOR A LEBANESE BRUNCH, A PICNIC, A BANQUET
OR A CRAZY ARABIAN NIGHT
LIZA AT HOME CATERS TO YOUR EVERY WHIM,
MINIMUM 10 PEOPLE.

DELIVERY

DELIVERY BY BIKE FROM 15 € WITH DELIVEROO,
FOODORA AND UBER EATS.



LIZA ليزا PARIS

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