

SEPTEMBER AT LIZA

COLD MEZZES

SALATIT ARDICHAWKÉ 9€

Artichokes and green peas salad with lime wedges.

BEMIE BI ZEIT 10€

Gumbos, tomatoes, garlic and onions confits in olive oil.

HOT MEZZES

KÉBBIT LAKTINE 9€

Pumpkin kebbes, yogurt and pumpkin dip (4p).

BEZRE 9€

Deep fried whitebait with sumac.

PLATTER OF SEPTEMBER

5 MEZZÉS ON A PLATTER 24€

Salatit Ardichawke, Bemie Bi Zeit, kébbé Laktine, Hommos and fish of the day.

DAILY SPECIAL (SERVED WITH ROCKET SALAD, TOMATOES AND GREEN OLIVE)

MONDAY - DAOUD BACHA 22€

Minced lamb, walnuts, baby onions, pomegranate molasses, cracked wheat.

TUESDAY - BEEF SHAWARMA 23€

Marinated beef slices, sesame paste cream (tarator), parsley, cherry tomatoes and spring onions.

WEDNESDAY – SAMAK MEKLE 26€

Fried sea bream and eggplants, tomato tartare, pomegranate molasses.

THURSDAY - FATTIT BATINJANE 23€

Eggplant broth with flavoured yogurt, minced lamb and fried Lebanese bread.

*vegetarian on request

FRIDAY - KREIDISS BEL ARAK 25€

Pan-fried king prawns with fennel, cracked wheat and arak.

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MEZZE OF THE MONTH #1 : SALATIT ARDICHAWKÉ 9€

Artichokes and green peas salad with lime wedges.

MEZZE OF THE MONTH #2 : BEMIE BI ZEIT 10€

Gumbos, tomatoes, garlic and onions confits in olive oil.

HOT MEZZES

MEZZE OF THE MONTH #3 : KÉBBIT LAKTINE 9€

Pumpkin kebbes, yogurt and pumpkin dip (4p).

MEZZE OF THE MONTH #4 : BEZRE 9€

Deep fried whitebait with sumac.