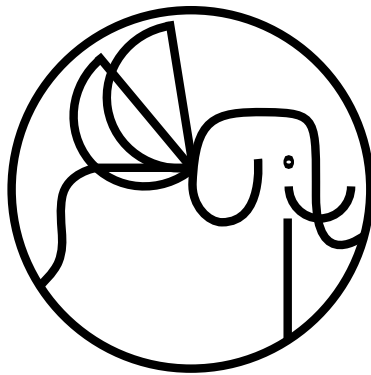


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CUISINE LIBANAISE



ENGLISH MENU

THE LIZA PLATTERS

VEGETARIAN

5 MEZZES ON A PLATTER - 22€

HOMMOS BI TAHINÉ

Chickpeas puree, sesame paste, lemon juice.

FATTOUCHE

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

FATAYER SBÉNIKH

Spinach, sumac and pomegranate rolls.

MOUDARDARA

Lentil and rice salad, crispy onions, orange wedges.

FALAFEL

Chickpeas and fava beans fritters, spicy sesame paste dip.

SIGNATURE

5 MEZZES ON A PLATTER - 24€

FATTOUCHE

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

KÉBBIT BATATA

Potato kebbes, yogurt coriander dip.

FATAYER DJEJ

Chicken, garlic cream and lebanese pickles rolls.

BABAGHANNOUJ

Grilled eggplant puree, yogurt, shallots, chives.

KHAROUF MEHCHÉ

Lamb shank confit with five sweet spices, rice, dry fruits.

ORIGINE

5 MEZZES ON A PLATTER - 23€

HOMMOS BI TAHINÉ

Chickpeas puree, sesame paste, lemon juice.

TABBOULÉ

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

FALAFEL

Chickpeas and fava beans fritters, spicy sesame paste dip.

MOUDARDARA

Lentil and rice salad, crispy onions, orange wedges.

CHICHE TAOUK

Savory marinated chicken breast skewers, with baby potato confites.

PLATTER OF THE MONTH

5 MEZZES ON A PLATTER - 24€

Every month we propose a different platter with the mezzes of the moment.

Please have a look on the separate sheet to have the detail of the platter items.



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.

GRILL

CHICHE TAOUK 24€
3 savory marinated chicken breast skewers.

KAFTA MECHWIYÉ 25€
3 minced lamb skewers with parsley and grilled onions.

LAHM MECHWÉ 27€
3 grilled lamb skewers with thyme.

MIXED GRILL 26€
Minimum 2 pers. - price per pers.
Kafta, chiche taouk, lahm mechwé.

HOT MEZZES

FATAYER SBÉNIKH 8€
Spinach, sumac and pomegranate rolls (6p).

FATAYER DJEJ 9€
Chicken rolls, garlic cream, lebanese pickles (6p).

FALAFEL 9€
Chickpeas and fava beans fritters, spicy sesame paste dip (4p).

KÉBBIT BATATA 9€
Potato kebbes, yogurt coriander dip (4p).

KÉBBÉ MEKLIÉ 10€
«Classic» beef kebbes, beet and mint dip (4p).

OUR SPECIALITY

KHAROUF MEHCHE - 27€
Liza's emblematic recipe for 10 years.

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

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

COLD DRINKS

At Liza, it's already summer! Discover our incredibly refreshing homemade drinks served by the glass or 1 liter pitcher.

HOMEMADE LEMONADE WITH ORANGE BLOSSOM Glass 5€ / Pitcher 13€
ICED TEA WITH FRESH MINT Glass 5€ / Pitcher 13€



DESSERTS

HAYTALIÉ 8€
Milk custard, orange blossom, homemade coulis

KATAYEF 10€
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 CREAM 9€
Rose, Almond, Pistachio.

SORBETS 9€
Strawberry - peppermint, mango and Williams pear.

THÉS ET CAFÉS GOURMANDS 10€

ASSORTMENT OF DESSERTS 8€
Minimum 2 pers. - price per pers.
Haytalié, baklawas, sorbets and ice creams

HOT BEVERAGES

WHITE COFFEE 3€
Orange blossom infusion

ESPRESSO 4€
DOUBLE ESPRESSO 6€
CAFÉ CRÈME 5€

ICED TEA WITH FRESH MINT 5€

TISANE DU PACHA 5€
Ginger, Cinnamon, Cardamom
TISANE DES ROSES 5€
Rose, Hibiscus, Savory, Mint
TEA MARIAGE FRÈRES 5€
Earl Grey, Fujiyama, Marco Polo

WINE BY THE GLASS

LEBANON

WHITE
Ch. Kefraya, Blanc de Blanc7€
Marquis de Beys, Tourelles10€

ROSÉ
Myst de Château Kefraya 6.50€

RED
Les Côteaux de Kefraya7€
Marquis de Bey, Tourelles9€

MÉDITERRANÉE

WHITE
Bergerie de l'Hortus7€

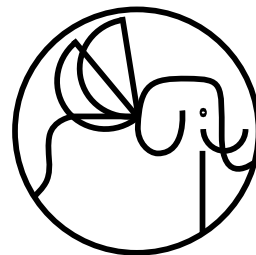
ROSÉ
Domaine Saint-Andrieu, Provence ..6€

RED
Nero d'Avola, Firriato, Italie7.50€

CLASSICS

WHITE
Sancerre, Gérard Boulay 8.50€

RED
Bordeaux, Margaux, Ch. les Eyrins 10€



LIZA ليزا PARIS

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#lizaparis