

JUNE AT LIZA

COLD MEZZES

CHANKLICHE 9€

Spicy cheese matured sheep's milk with fresh basil, spring onions and cherry tomatoes.

LOUBIE BI ZEIT 9€

Coco beans, tomatoes, garlic and onions candied in olive oil.

HOT MEZZES

KÉBBÉ HELWÉ 12€

Sweet and sour beef kebbe with basil, pinenuts and honey (4p).

BEZRE 9€

Deep fried whitebait with sumac.

RAS ASFOUR 13 €

Pan fried lamb in a pomegranate with lemon reduction, mashed potato and fresh thyme.

PLATTER OF JUNE

5 MEZZÉS ON A PLATTER 24€

Chankliche, Loubié Bi Zeit, Kébbé Helwé, Hommos and fish of the day.

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

MONDAY - DAOUD BACHA 24€

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

TUESDAY - BEEF SHAWARMA 24€

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 24€

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.

STRAWBERRY SOUP 10€

Strawberry soup with orange blossom and lemon zest.

JUNE AT LIZA

COLD MEZZES

MEZZE DU MOIS # 1 : CHANKLICHE 9€

Spicy cheese matured sheep's milk with fresh basil, spring onions and cherry tomatoes.

MEZZE DU MOIS #2 : LOUBIE BI ZEIT 9€

Coco beans, tomatoes, garlic and onions candied in olive oil.

KAFTA SAMAK 12€

Grilled head sea-bream tartar, dill, chive.

HOT MEZZES

MEZZÉ DU MOIS #3 : KÉBBÉ HELWÉ 12€

Sweet and sour beef kebbe with basil, pinenuts and honey (4p).

MEZZÉ DU MOIS #4 : BEZRE 9€

Deep fried whitebait with sumac.

RAS ASFOUR 13 €

Pan fried lamb in a pomegranate with lemon reduction, mashed potato and fresh thyme.

DESSERT

STRAWBERRY SOUP 10€

Strawberry soup with orange blossom and lemon zest.