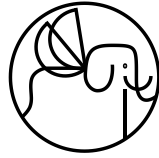


JUNE – JULY - AUGUST LUNCH



MENU « NAZZEL »

A SELECTION OF 10 COLD AND HOT MEZZES + SELECTION OF DESSERTS

38€ per person*

HOMMOS, MOUTABBAL KOUSSA, SUMMER TABBOULÉ, FATTOUCHE, CHANKLICHE SALAD, SQUID, BATATA HARRA, FALAFEL, KEBBÉ HELWÉ, ARAYESS KAFTA, SELECTION OF DESERTS

MENU « NAZZEL DE LUXE »

A SELECTION OF 10 COLD AND HOT MEZZES + GRILLED SKEWERS + SELECTION OF DESSERTS

48€ per person*

HOMMOS, MOUTABBAL KOUSSA, SUMMER TABBOULÉ, FATTOUCHE, CHANKLICHE SALAD, SQUID, BATATA HARRA, FALAFEL, KEBBÉ HELWÉ, ARAYESS KAFTA, GRILLED CHICHE TAOUK AND KAFTA, SELECTION OF DESERTS

* Our menus are served for 2 people or more

* « Nazzel » and « Nazzel de luxe » can be combined for the same table

Vegetarian menu on request

LUNCH ON A PLATTER

FATTOUCHE, HOMMOS, KEBBE HELWE, CHANKLICHE SALAD

The platter is composed of 4 hot and cold mezzes with a main course of your choice in a small portion from 22€ per person



MAIN COURSE OF YOUR CHOICE IN A SMALL PORTION:

CHICHE TAOUK marinated chicken skewers, confit baby potatoes with olive oil 23€

KAFTA ground lamb skewers, confit baby potatoes with olive oil 23€

KHAROUF MEHCHE marinated lamb shank confit with a blend of five sweet spices, rice, dry fruits and nuts 24€

FATTIT BATINJANE VEGETARIENNE eggplant, yogurt, tomato, basil, fried Lebanese bread 22€

FRIED SQUID Corn flour, turmeric mayonnaise 24€

A LA CARTE

MEZZES

HOMMOS BI TAHINE chickpea puree, sesame paste, lemon juice 9€

MOUTABBAL KOUSSA roasted zucchini sesame paste, peppermint, sumac, verjuice 10€

CHANKLICHE SALAD spices cow cheese, dried thyme, fresh basil, datterino tomatoes, spring onions and olive 10€

FATTOUCHE lettuce, mint, daikon radish, cherry tomatoes, cucumber, sumac, crispy pita bread 10€

SUMMER TABBOULE chopped parsley, bulgur, bergamot mint, spring onion, black krim tomatoes, lemon juice, olive oil 10€

FRIED SQUID corn flour, turmeric mayonnaise 13€

BATATA HARRA spiced new potato, garlic, coriander and sumac 9€

FALAFEL chickpea and fava beans fritters, spicy tahini sauce (4p) 9€

KEBBE HELWE sweet and salty beef kebbe, basil, dried raisins, almond and cashew sauce (4p) 12€

ARAYESS mini pita bread stuffed with beef, green chili, shallots and tomatoes (4p) 11€

***SAMAK NAY** sea bream carpaccio, botarga, coarse sea salt, sumac, timur black pepper 14€

***HOMMOS OCTOPUS** chickpea puree, sesame paste, octopus, smoked paprika 15€

GRILL

CHICHE TAOUK marinated chicken breast skewers 24€

KAFTA ground lamb skewers with parsley and onion 25€

LAHM MECHWE grilled lamb skewers with grilled onions 27€

MIXED GRILL Chiche taouk, Kafta, Lahm Mechwé 26€

All of our grills are served with garlic and coriander confit baby potatoes, and grilled vegetables

MAIN COURSE

KHAROUF MEHCHE Lamb shank confit for 5 hours with a blend of five mild spices

(cardamom, clove, cumin, cinnamon, black pepper) rice, dry fruits and nuts 27€

FATTIT BATINJANE Yoghurt, eggplant, tomato, basil, ground lamb pine nuts, fried bread 25€

FATTIT BATINJANE VEGETARIENNE Yoghurt, eggplant, tomato, basil, pine nuts, fried bread 24€

*OFF MENUS NAZZEL

DESSERTS

SUMMER ICE CREAM orange blossom, strawberry basil coulis, wild Iranian pistachios 9€

MUHALABIE milk custard, orange blossom, seasonal fruits 8€

SFOUF LIZA saffron scented cake with clotted cream, pumpkin jam, pistachio 10€

KATAYEF 3 pancakes, filled with clotted cream and orange blossom, served with seasonal sorbet 11€

ICE CREAMS rose, almond, pistachio 9€

SORBETS mango, fig, pear williams 9€

ASSORTED BAKLAWAS from "Bohsali" in Lebanon (5P) 9€

SELECTION OF DESSERTS (minimum 2 persons - price per person) 9 €

Muhalabié, fresh baklawas, sorbets and ice creams

TEA AND COFFEE WITH SWEETS 10€

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JUNE – JULY - AUGUST DINER MENU

MENU « NAZZEL »

A SELECTION OF 10 COLD AND HOT MEZZES + SELECTION OF DESSERTS

38€ per person*

HOMMOS, MOUTABBAL KOUSSA, SUMMER TABBOULÉ, FATTOUCHE, CHANKLICHE SALAD, SQUID, BATATA HARRA, FALAFEL, KEBBÉ HELWÉ, ARAYESS KAFTA, SELECTION OF DESERTS

MENU « NAZZEL DE LUXE »

A SELECTION OF 10 COLD AND HOT MEZZES + GRILLED SKEWERS + SELECTION OF DESSERTS - 48€ per person*

HOMMOS, MOUTABBAL KOUSSA, SUMMER TABBOULÉ, FATTOUCHE, CHANKLICHE SALAD, SQUID, BATATA HARRA, FALAFEL, KEBBÉ HELWÉ, ARAYESS KAFTA, GRILLED CHICHE TAOUK AND KAFTA, SELECTION OF DESERTS

***OUR MENUS ARE SERVED FOR 2 PEOPLE OR MORE**

***« NAZZEL » AND « NAZZEL DE LUXE » CAN BE COMBINED FOR THE SAME TABLE**

Vegetarian menu available on request

A LA CARTE

MEZZES

HOMMOS BI TAHINE chickpea puree, sesame paste, lemon juice 9€

MOUTABBAL KOUSSA roasted zucchini, sesame paste, peppermint, sumac, verjuice 10€

CHANKLICHE SALAD spiced cow cheese, dried thyme, fresh basil, datterino tomatoes, spring onions and olive oil 10€

FATTOUCHE lettuce, mint, daikon radish, cherry tomatoes, cucumber, sumac, crispy pita bread 10€

SUMMER TABBOULE chopped parsley, bulgur, bergamot mint, spring onion, black krim tomatoes, lemon juice, olive oil 10€

FRIED SQUID corn flour, turmeric mayonnaise 13€

BATATA HARRA spiced new potato, garlic, coriander and sumac 9€

FALAFEL chickpea and fava beans fritters, spicy tahini sauce (4p) 9€

KEBBE HELWE sweet and salty beef kebbe, basil, dried raisins, almond and cashew sauce (4p) 12€

ARAYESS mini pita bread stuffed with beef, green chili, shallots and tomatoes(4p) 11€

***SAMAK NAY** sea bream carpaccio, botarga, coarse sea salt, sumac, timur black pepper 14€

***HOMMOS OCTOPUS** chickpea puree, sesame paste, octopus, smoked paprika 15€

***HALLOUM** pan-fried halloumi cheese, homemade tomato jam, sesame seeds 13€

GRILL

CHICHE TAOUK marinated chicken breast skewers 24€

KAFTA ground lamb skewers with parsley and onion 25€

***LAHM MECHWE** grilled lamb skewers with grilled onions 27€

***MIXED GRILL** Chiche taouk, Kafta, Lahm Mechwé 26 €

All of our grills are served with garlic and coriander confit baby potatoes, and grilled vegetables.

* MAIN COURSE

KHAROUF MEHCHE lamb shank confit for 5 hours with a blend of five mild spices (cardamom, clove, cumin, cinnamon, black pepper) rice, dry fruits and nuts 27€

FATTIT BATINJANE yoghurt, eggplant, tomato, basil, ground lamb pine nuts, fried bread 25€

FATTIT BATINJANE VEGETARIAN yoghurt, eggplant, tomato, basil, pine nuts, fried bread 24€

*OFF MENUS NAZZEL

DESSERTS

SUMMER ICE CREAM orange blossom, strawberry basil coulis, wild Iranian pistachios 9€

MUHALABIE milk custard, orange blossom, seasonal fruits 8€

SFOUF LIZA Saffron scented cake with clotted cream, pumpkin jam, pistachio 10 €

KATAYEF 3 pancakes, filled with nuts and rose water, served with a seasonal sorbet 11€

ICE CREAMS Rose, almond, pistachio 9€

SORBETS Mango, strawberry, pear Williams 9€

ASSORTED FRESH BAKLAWAS FROM LEBANON "BOHSALI" (5P) 9€

SELECTION OF DESSERTS (MINIMUM 2 PERSONS - PRICE PER PERSON) 9 €

Muhlabie, fresh baklawa, sorbets and ice cream

BOISSONS CHAUDES

WHITE COFFEE ORANGE BLOSSOM INFUSION 3€

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

ICED TEA WITH FRESH MINT 5€

TISANE DU PACHA 5€

(GINGER, CINNAMON, SAVORY, CARDAMOM)

TISANE DES ROSES 5€

(ROSE, HIBISCUS, MINT)

TEA MARIAGE FRÈRES 5€

(EARL GREY, CEYLAN, FUJIYAMA, MARCO POLO)

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