

# MARCH – APRIL DINNER MENU

## MENU « NAZZEL »

A SELECTION OF 10 COLD AND HOT MEZZÉS + SELECTION OF DESERTS

38€ per person\*

HOMMOS BI TAHINÉ, SALATIT BABAGHANOUJ, HINDBÉ, FATTOUCHE, SPRING TABBOULÉ,  
KREIDESS ZANJABIL, KEBBÉ JAZAR, JAWANEH, KELLAGE, FALAFEL, SELECTION OF DESERTS

## MENU « NAZZEL DE LUXE »

A SELECTION OF 10 COLD AND HOT MEZZÉS + GRILLED SKEWERS + SELECTION  
OF DESERTS - 48€ per person\*

HOMMOS BI TAHINÉ, SALATIT BABAGHANOUJ, HINDBÉ, FATTOUCHE, SPRING TABBOULÉ,  
KREIDESS ZANJABIL, KEBBÉ JAZAR, JAWANEH, KELLAGE, FALAFEL,  
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 upon request

# A LA CARTE

## MEZZES

HOMMOS BI TAHINÉ chickpea puree, sesame paste, lemon juice, parsley, pickles, cayenne pepper 9€

SALATIT BABAGHANOUJ grilled aubergines, sesame paste, rocca, cherry tomatoe, spring onion, pomegranate seed 10€

SPRING TABBOULE smoked green wheat, chopped parsley, green asparagus, green beans, lemon juice, pomegranate molasses, olive oil 10€

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

HINDBÉ kale, crispy onion, lime 10€

KREIDESS ZANJABIL pan fried king prawns, ginger, red chili paste, lemon, coriander 13€

JAWANEH Crispy chicken wings, red chili paste, garlic, coriander 12€

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

KEBBÉ JAZAR carrot kebbé, pistachio, pomegranate molasses (4p) 9€

KELLAGE mini pita bread stuffed with a Lebanese cheese mix and thyme (4p) 9€

\*HALYOUN BI LABAN aromatic yoghurt, green asparagus, peas and beans, fried bread and pine nuts 14€

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

## GRILL

CHICHE TAOUK marinated chicken breast skewers 24€

KAFTA ground lamb skewers with parsley and onion 25€

\*LAHM MECHWÉ grilled lamb skewers with grilled onions 27€

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

All grills are served with garlic and coriander confit baby potatoes, cabbage salad and grilled vegetables.

## \* MAIN COURSE

KHAROUF MEHCHÉ 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€

SIYADIYE seared bass filet, spiced rice with cumin, caramelized onions, fried pine nuts 29€

\*OFF MENUS NAZZEL

## DESERTS

CRUMBLE WITH DATES butter crumble just out of the oven, dates, almond ice cream 10€

MUHALABIÉ orange milk custard, orange blossom, seasonal fruits 8€

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

FRIED KATAYEF 3 pancakes, filled with rose water ashta, served with a seasonal sorbet 11€

ICE CREAM FLAVORS rose, almond, pistachio 9€

SORBET FLAVORS strawberry, mango, pear 9€

ASSORTED BAKLAWAS FROM LEBANON « MAISON BOHSALI » (5P) 9€

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

Muhalabié, 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)

ليزا  
L I Z A

