



Dessert

Knafeh vermicelli of filo dough With a filling of cheese	9,50	Riz BI' Halib Rice pudding	6,50
Baklawa filled with dates and walnut With a sauce of mint	7,50	Halawet El jibn cheese dough with cream	8,50
Kids ice cream Choice of chocolate and vanilla	4,50	Booza Syrian homemade rolled ice cream	8,50

Grand Dessert
Variety of 5 Lebanese delicate sweets and fruits
12,50

Petite Grand Dessert
Variety of 3 Lebanese delicate sweets and fruits
9,50

Wijn Pairings

Oumsiyat Heritage

- Oumsiyat Blanc de blancs
- Oumsiyat Rosé Soupir
- Oumsiyat Rouge desir
- Oumsiyat Dessertwijn

18,- P.P.

Oumsiyat Passion

- Oumsiyat SauvignonBlanc/Chardonnay
- Oumsiyat Cabernet Sauvignon/Merlot
- Oumsiyat Syrah
- Oumsiyat Dessertwijn

21,- P.P.



LEKKER WATER VAN HIER

The Netherlands have the best water, we support this with a modern tap installation which offers you flat or sparkling water of high quality. this way we help the environment towards a less plastic and non Co2 consuming lifestyle.
Enjoy with us !

Flat or Sparkling water
Small €3,- | Large € 4,-



MENUS

Preselected by our Chef

Shared dining menu's start from 2 persons
Sharing dining and enjoying flavor, smell and colors of all kinds of dishes
Just the way we like it



FENICIE MAZZA (authentic lebanese)

2 salads
5 cold mazza's
3 warm mazza's

25,50 p.p



FISH MAZZA

2 salads
5 cold mazza's
3 warm fish mazza's

30,50 p.p



FENICIE MENU (authentic lebanese)

2 salads
5 cold mazza's
3 warm mazza's

Main course
Choice of meat, fish or vegetarian

Dessert

36,50,- p.p



CHEF MENU (combination of fish and meat)

2 salads
5 cold mazza's
3 warm mazza's

Main course
Charcoal grilled meat

Grand Dessert

42,50 p.p



FISH MENU

2 salads
5 cold mazza's
2 warm mazza's

Main course
Charcoal grilled fish

Dessert

40,50 p.p



SHARED DINING

(signature menu)

Specialties of the chef
(starting from 2 persons or per table)

65,- p.p





Soup

- Lentils Soup** ✓ 7,50
home made fresh lentils soup
supplement: chicken, shrimp op lamb € 2,00

Salads

- Fatoush** | Lebanese garden salad ✓ 8,50
With Lebanese bread chips
- Tabbouleh** | Parsley salad ✓ 8,50
with bulgur
- Akhtubut** | Octopus salad 🐟 11,50
with a melange of rucola, pepers and fresh herbs
- Shamam** | Sweet melon salad 11,50
with a melange of fetacheese, olives, walnut and pastrami

Cold mazza's

- Hummus** | Chickpeas ✓ 6,50
with sesamepaste
- Muhammara** | Mild red peper paste ✓ 6,50
with a vinaigrette of pomegranate and walnut
- Mutabal** | Grilled eggplant puree ✓ 6,50
on charcoal with a paste of sesame
- Chanklish** | Homemade Lebanese cheese ✓ 6,50
on a bed of fresh tomato and onion saue
- Labneh** | Lebanese style yoghurt ✓ 6,50
served with pistachio and mediteranean herbs
- Baba ganoush** | Smoked eggplant ✓ 9,50
filled with fresh vegetables and pomegranata sauce
- Tarator djej** | Tartar of slow cooked chicken 7,50
with a paste of sesame
- Samak al loukous** | Seabass filet 🐟 9,50
Marinated in lemon and fresh herbs
- Salmon naihe** | Marinated salmon 🐟 13,50
with pomegranate and melange of rucola
- Toon naihe** | Tonijn tartaar 🐟 14,50
served with season vegetables and labneh
- Kibbeh naihe** | Steak tartaar with bulgur 17,50
Spiced steaktartar of beef (125 gr.)



Warm mazza's

- Rakakat** | Filodough filled with fetacheese ✓ 7,50
served with a onion sauce
- Falafel** ✓ 7,50
served with a tahini sauce and Lebanese pickles
- Fatar Mahshi** | Mushrooms from the oven ✓ 9,50
filled with fetacheese, garlic and fresh parsley
- Garshuf Mahshi** | Filled artisjoke bottom ✓ 11,50
with vegetables from the oven and sweet and sour sauce of pomegranate
- Arrayis** | Libanese tosti ✓ 7,50
with homemade Lebanese cheese
supplement: Lamb meat 2,00
- Kibbeh Hamis** | Bulgur 7,50
traditionally filled with beef and onion
- Kibbeh labanieh** | Bulgur 10,50
with a creamy warm yoghurt sauce
- Sawdat djej** | Baked chicken liver 8,50
flavored with cherry tomato, onion and sauce of pomegranate
- Warak enab** | Grape leafes 9,50
filled with rice and beef served with a fresh yoghurt dip
- Hummus Bl' shakshuka** ✓ 9,50
hummus served with s a stew of spiced eggplant
- Hummus Bl' awarma** 10,50
hummus served with candied lamb
- Hummus Bl' djej** 10,50
hummus served with grilled chicken
- Makanek** | Lebanese grilled sausages 11,50
dressed in a sauce of lemon and garlic
- Batinjan bl djej** | Eggplant with grilled chicken 11,50
grilled on charcoal
- Karides harra** | Spicy oven shrimps 🐟 12,50
served in a melange of vegetables and Lebanese cheese
- Fatta style**
creamy yoghurt sauce on baked Lebanese bread
- Fatta batinjan** | Eggplant ✓ 12,50
- Fatta djej** | Grilled chicken 14,50
- Fatta kebab** | Lamb meat skewer 16,50
- Fatta karides** | Grilled gamba's 🍷 16,50



Charcoal Grill

	250 gr.	350 gr.		
Rib-eye	20,75	24,75	Mediterranean style burger (200gr.)	11,50
Entrecote	20,75	24,75	lamb meat burger	
Tournedos	24,50	28,50	Kalfsspareribs	18,50
USA Black Angus Bavette	29,75	39,75	Served with a spicy or garlic sauce of your choice	
Kobe beef A5 (35 gr.)	12,50		Surf en turf (250gr.)	32,75
Steak Platter (3x100gr.)	26,75		combination of tender tournedos	
tournedos, rib-eye en entrecote			and two jumbo shrimps 🐟	
			T-bone steak (600gr.)	36,50
			super juicy and tender	

Mixed grill Meat Platter (1200 gr.)

voor 2p.

Variety of 6 kinds of meat: Rib-eye, Entecote, Spareribs, lamb chops, chicken skewer en Lebanese sausage

74,-

Sides

Sweet potato fries, Rice, Ouzi, Fries, Jacket potato of Grilled vegetables
4,50



Lebanese Grill Specialties

	200 gr.	600 gr.	1000 gr.		
Tawook Chicken skewer	11,50	21,50	31,50	Hibaar mahshi Filled Squid 🐟	16,50
Kebab Lamb meat skewer	13,50	23,50	33,50	filled with feta,spinach and fresh herbs	
Shekhaf Lamb cuts skewer	14,50	32,50	48,50	Loukous mashwi Grilled seabass filet 🐟	17,50
Riyash Lamb chops	17,50	47,50	77,50	on a bed of baked vegetables	
(served with Ouzie or rice comes only with 200 gr.)				Salmon Grilled salmon 🐟	18,50
				served with a light sauce of tahini	
Machaoui	400gr. 24,50	1000gr. 54,50		Karides Mashwi 4 Jumbo shrimps	21,50
Variety of 4 kinds of meat				served with a seafood rice	
(served with Ouzie or rice comes only with 400 gr.)				Sesame tuna steak 🐟 (150gr.)	22,75
				with scrambled eggs and dates sauce	

Burj al Khadar | Grilled vegetable tower ✓ 10,50
zucchini, eggplant and sweet bell pepper served with a fetacheese salsa

