




Dessert 

Knafeh vermicelli of filodough with a filling of cheese	9,50	Dates in red port, mint sauce	8,50
Baklawa filled met dates and walnut with a sauce of mint	7,50	Halawet el jibn cheesedough with cream	8,50
Kids ice cream choice of chocolate vanilla and mango	4,50	Booza Syrian homemade rolled ice cream	8,50

SHARED DINING MENU'S

Dishes selected by our chef

Shared dining menu's start from 2 persons and are the best to order per table
 In case you prefer a specific dish from our menu you can always let us know
 (Our menu's are also available in completely vegan and vegetarian)



FENICIE MAZZA

Authentic Lebanese

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

27,50 p.p



CHEF MAZZA

(Combination of fish and meat)

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

32,50 p.p



FENICIE MENU

Authentic Lebanese

2 salads
 5 cold mazza's
 3 warm mazza's
 Maincourse
 (choice of fish, meat or vegetarian)
 dessert

37,50 p.p



CHEF MENU

(Combination of fish and meat)

2 salads
 5 cold mazza's
 3 warm mazza's
 Main course
 (on charcoal grilled steak)
 dessert

42,50 p.p



SHARED DINING

Combination of fish, meat and vegetarian Lebanese Specials

65,- p.p

Wine Pairings

Oumsiyat Heritage 

- Oumsiyat Blanc de blancs
- Oumsiyat Rosé Soupir
- Oumsiyat Rouge desir
- Oumsiyat Dessert wine

16,- P.P.

Oumsiyat Passion 

- Oumsiyat SauvignonBlanc/Chardonnay
- Oumsiyat Cabernet Sauvignon/Merlot
- Oumsiyat Syrah
- Oumsiyat Dessert wine

19,- P.P.





Soup

Lentils soup ✓
Daily fresh home made soup
supplement: chicken, shrimp or lamb € 2,00

Salads

Fatoush | Lebanese garden salad ✓
with Lebanese bread chips 8,50

Tabbouleh | Parsley salad ✓
with bulgur 8,50

Ghudar mashwi | Grilled vegetable salad ✓
with fetacheese, rucola, cherrytomato, pine nuts and walnut 11,50

Akhtubut | Octopus salad 🐙
with a melange van rucola, pepers and fresh spices 11,50

Cold mazza's

Hummus | chickpeas ✓
with sesame paste 6,50

Muhammara | Mild red pepper paste ✓
with pomegranate molasse and caramelized onion 6,50

Mutabal | Grilled eggplant puree ✓
on charcoal with sesame paste 6,50

Chanklish | Homemade Lebanese cheese ✓
on a bottom of fresh tomato and onion sauce 6,50

Labneh | Lebanese style yoghurt ✓
served with Mediterranean spiced, garlic and mint 6,50

Baba ganoush | Smoked eggplant ✓
filled with fresh vegetables and pomegranate molasses 9,50

Tarator djaj | Tartar of slow cooked chicken
with sesame paste 7,50

Beid ma' Labneh | Poached egg ✓
served with Lebanese yoghurt and za'atar spices 8,50

Fatta batinjan | Eggplant ✓
with creamy yoghurt sauce on baked Lebanese bread 12,50

Kibbeh naihe | Steak tartar with bulgur
Spiced tartar of beef (125 gr.) 15,50

Samak al loukous | Seabass filet 🐟
marinated in fresh herbs and lemon juice 9,50

Salmon naihe | Marinated salmon 🐟
in pomegranate with a mélange of rucola 10,50

Fatta karides | Shrimps 🐟
with a creamy yoghurt sauce on baked Lebanese bread 14,50

Warm mazza's

Rakakat | Filodough filled with feta cheese ✓
served with a onion sauce 7,50

Falafel ✓
served with a tahin sauce and Lebanese pickles 7,50

Fatar Mahshi | Mushrooms from the oven ✓
filled with fetacheese , garlic and parsley 9,50

Arrayis Jibneh | Lebanese toast ✓
with homemade lebanese cheese 7,50

Arrayis Special | Lebanese toast
with cheese, meast, onion and parsley 9,50

Kibbeh Hamis | Bulgur
filled with meat and onion 7,50

Kibbeh Labanieh | Bulgur
with a creamy yoghurt sauce 10,50

Sawdat djaj | Chickenlivers
flavored with cherry tomato, onion in a pomegranate sauce 8,50

Warak enab | Grape leaves
filled with rice and beef, served with a fresh yoghurt dip 8,50

Hummus BI' shakshuka ✓
served with a stew of spiced eggplant
supplement : poached egg € 2,50 9,50

Hummus BI' awarma
hummus served with candied lamb 10,50

Hummus BI' djaj
hummus served with grilled chicken 10,50

Hummus BI' Makanek
hummus served with Lebanese grilled sausages 11,50

Awarma BI' Beid | sunny side egg with candied lamb
served with Lebanese bread, tomato and onion 12,50

Makanek | Lebanese grilled sausages
quenched with garlic and lemon 11,50

Batinjan BI' hummus | Grilled eggplant ✓
with a filling of hummus and soft cheese 10,50

Batinjan BI' djaj | Grilled eggplant
with a filling of grilled chicken 11,50

Jawaneh | Chickenwings
traditionally marinated 10,50

Fatta djaj | Grilled chicken
with a creamy yoghurt sauce on baked Lebanese bread 13,50

Fatta kebab | kebab on skewer
with a creamy yoghurt sauce on Lebanese bread 16,50

Karides harra | spicy oven shrimp 🐟
served with a mélange of vegetables and Lebanese cheese 14,50



Charcoal Grill



Mixed grill Platter (1200 gr.)

Variety of 6 different meat including sauces

78,-

250 gr.

Tournedos 24,50

Entrecote 20,75

Rib-eye 20,75

Steak Platter (3x100gr.) 26,75
tournedos, rib-eye and entrecote

Lams Rack 450 – 500 gr. 32,50

T-bone steak (600gr.) 36,50

Veal spareribs 18,50
Spicy or garlic marinated

	200 gr.	250 gr.	500 gr.	1000 gr.
Tawook Chicken skewer	11,50		21,50	37,50
Kebab Meat skewer	13,50		23,50	41,50
Shekhaf Meat cut skewer		18,50	31,50	57,50
Riyash Lamb chops		19,50	34,50	63,50
Machaoui variety of 4 kinds of meat		400 gr. 24,50		1000 gr. 54,50

Burj al Khadar | Grilled vegetable tower ✓
with zucchini, eggplant and sweet peppers served with a fetacheese salsa 12,50

Hibaar Mahshi | Filled squid 🐙
with fetacheese, pastrami, spinach and fresh spices 16,50

Loukous mashwi | Grilled Seabass filet 🐟
on a bed of grilled vegetables 17,50

Salmon | Grilled Salmon 🐟
served with a sauce of tahini 18,50

Karides Mashwi | 3 Jumbo shrimps 🐟
served with a seafood rice 21,50

Aktubut Mashwi | Grilled Octopus 🐙
with a sauce of oregano 19,50

Sides |

4,50

Sweet potato fries, rice, fries, Jacked potato or Grilled vegetables

