

SPECIALITIES

MEZZE SELECTION

5800.-

“HUMMUS”

Chickpea Purée

“MOUTABEL”

Arabic Eggplant Cream with Tahini

“TABBOULEH”

Parsley Salad

BAALBEK SPECIAL

9500.-

MIXED GRILL MEAT WITH STEAK FRIES & CONDIMENTS

(for 2 persons)

“SHISH TAOUK”

Spicy Chicken with

Garlic Cream

COLD MEZZE

“HUMMUS”

Chickpea Purée

1700.-

“HUMMUS BEIRUTI”

Chickpea Purée Beirut Style

1700.-

“CREAM TOUM”

Garlic Cream

1700.-

“MOHAMRA”

Roasted Bell Pepper Cream with Walnuts

1700.-

“RAHEB”

Grilled Eggplant with Vegetables

1900.-

“MOUTABEL SHAMANDAR”

Beetroot with Tahini and Pistachio

1700.-

“AJAMI MOUTABEL”

Beetroot with Tahini and Pistachio

1700.-

“LABNEH”

Yogurt Cream Cheese with Mint

1900.-

“SHANKLISH”

Dried Cheese with Spices, Onion, and Tomato

1900.-

“FATTOUSH”

Salad with Sumac and Crispy Bread

1900.-

“JARJEER & SHAMANDAR SALAD”

Arugula & Beetroot Salad

1900.-

QUINOA & TABBOULEH SALAD

2500.-

“LABNEH”

Yogurt Cream Cheese with Mint

“MAKANEK”

Spicy Lamb Sausage

“FALAFEL”

Deep Fried Chickpea Balls

“SHISH KEBAB”

Marinated Lamb Kebab

with Tahini Sauce

”KEBAB MINCED LAMB”

MEZZE + SOUP

HOT MEZZE

“FALAFEL”

Deep Fried Chickpea Balls

1700.-

“BATATA HARRA”

Potato with Oriental Spices

1700.-

GRILLED CHICKEN WINGS WITH GARLIC AND CORIANDER

2300.-

“MEAT SAMBOUSEK”

Filo Pastry Stuffed with Lamb

2200.-

“CHEESE SAMBOUSEK”

Filo Pastry Stuffed with Cheese

2200.-

“KIBBEH”

Crushed Wheat with Lamb

2800.-

“HUMMUS WITH MEAT”

Chickpea Purée with Lamb

2500.-

GRILLED HALLOUMI CHEESE

2400.-

“MAKANEK”

Spicy Lamb Sausage

2500.-

“SHRIMP HARRAH”

Lebanese Spicy Shrimp

2900.-

“MUFARKET FATER”

Mushroom with Beef and Pine Nuts

2900.-

CHICKEN LIVER WITH POMEGRANATE

2500.-

SOUP

LENTIL SOUP WITH CRISPY BREAD

1800.-

LEBANESE CHICKEN SOUP WITH VERMICELLI

1900.-

MAIN COURSES

“ARAYES”

Pita Stuffed with Grilled Lamb

3800.-

“KOFTA”

Spicy Ground Lamb
with Tomato and Potato

4500.-

“KIBBEH LABNEH”

Crushed Wheat with Lamb
in Yogurt Sauce

5200.-

“SHISH TAOUK”

Spicy Chicken with French Fries
and Garlic Cream

3900.-

GRILLED BABY CHICKEN WITH GARLIC AND LEMON

3900.-

“DEJAJ MMOUSAKHEN”

Baked Chicken with Sumac and Onion

4200.-

“SHISH KEBAB”

Marinated Lamb Kebab
with Steak Fries

4500.-

“BAALBEK KEBAB”

Lamb, Cheese, Basil

4300.-

“KEBBEH KASABIEH”

Charcoal Grilled Lamb with Bulgur

4300.-

“BASMESHKAT”

Beef Roll Stuffed with Saffron Rice

5200.-

“YAKHNA”

Báránylábszár serpenyőben sült zöldségekkel

5200.-

MARINATED LAMB CHOPS

with Seasonal Vegetables
and Chermoula Sauce

5200.-

“SHARHAT MOTAFIEH”

Beef Medallion with Seasonal Vegetables,
Garlic and Mushroom Sauce

5500.-

“SAMKE HARRA”

Sea Bream Fillet with Rice
and Spicy Vegetables

6200.-

SIDE DISHES

Mixed Pickles

1100.-

French Fries with Cheddar Cheese

1200.-

Rice

1100.-

DESSERTS

DESSERT

“UM ALI”

Milk Loaf with Nuts, Raisins, and Coconut

1700.-

CREAM CARAMEL

1600.-

“KUNAFÄ”

Levantine Cheese Pastry

1900.-

“BAKLAWA”

Classic Filo Pastry with Nuts

1800.-

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

1800.-

CHEESECAKE WITH STRAWBERRY PURÉE

1900.-

ICE CREAM WITH PISTACHIO

1800.-

FRUIT SALAD WITH ICE CREAM

2100.-