

The logo for Levant Lebanese Bistro features a stylized, golden archway with intricate geometric patterns inside, resembling a traditional architectural element. Below this graphic, the word "LEVANT" is written in a bold, uppercase, sans-serif font. Underneath "LEVANT", the words "LEBANESE BISTRO" are written in a smaller, uppercase, sans-serif font. The entire logo is centered on a dark green background, which is accented by two large, golden, textured circular arcs on the left and right sides.

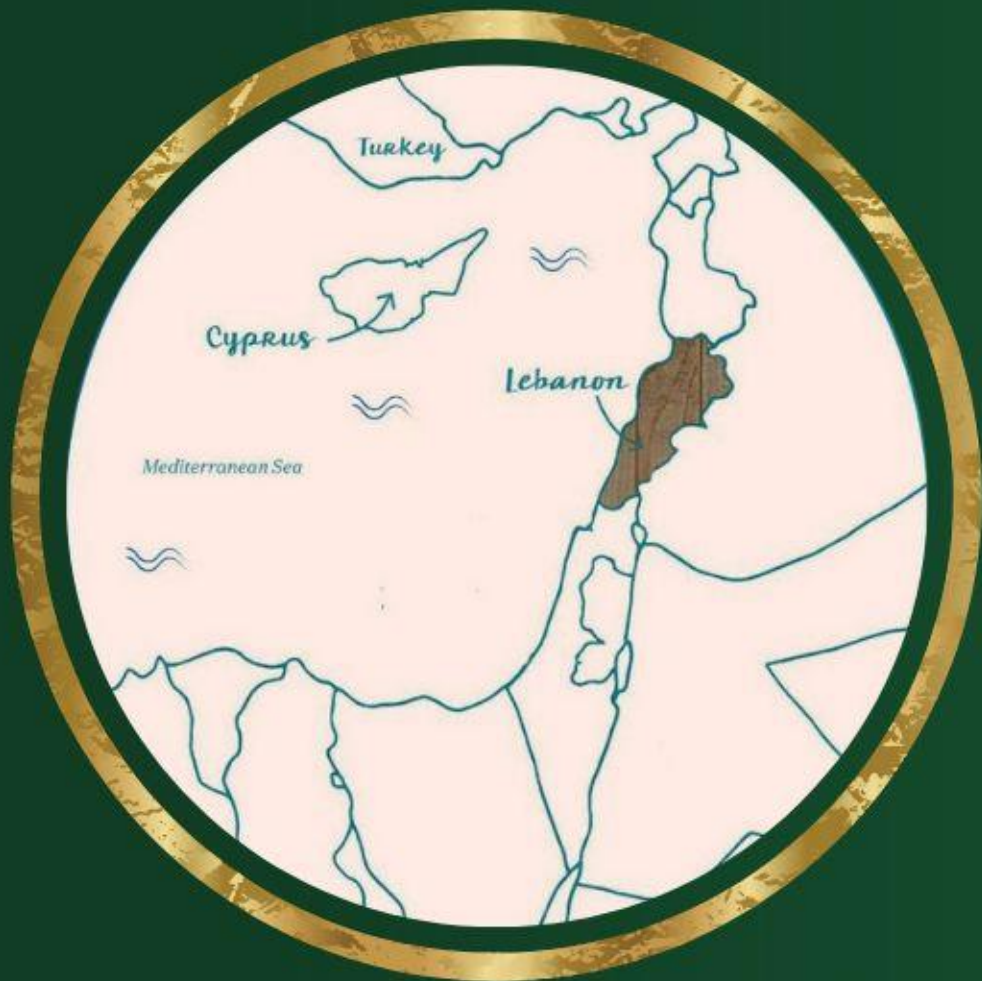
LEVANT
LEBANESE BISTRO

GASTRONOMY IN THE LEVANT

Food from the Levant promises a unique flavour journey that transports you straight to the heart of Beirut, Lebanon: the most favoured Middle Eastern food internationally known.

Allergies Code:







SOUPS:

1. **Lentil** soup (Seasonal)

Freshly made with red lentils and cumin



1100 huf



SALADS:

1. **Levant** salad

Rocca leaves, tomatoes, cucumbers, mixed middle eastern herbs, halloumi cheese and extra virgin olive oil and lemon juice dressing



3150 huf

Please Note: For the protection of those with food allergies, kindly inform our waiter of any allergies you may have.

COLD APPETIZERS:



1. Hummus

Home made hummus with our freshly baked pita



1950 huf



2. Moutabal

Grilled chunky and smokey eggplant mixed with tahini sauce with a squeeze of lemon served with freshly baked pita



2150 huf



3. Labneh

Thick, creamy and tangy middle eastern yogurt served with freshly baked pita



1950 huf



4. Grape leaf rolls

5 pieces of stacked soft vine leaves, filled with seasoned rice



1850 huf



5. Lebanese platter

Our most selling platter that contains hummus, moutabal, labneh and stuffed middle eastern grape leaf rolls served with freshly baked pita



3150 huf



HOT APPETIZERS :

1. Falafel platter

Deep fried ground chickpeas mixed with herbs served with fresh vegetables, our special homemade tahini sauce and freshly baked pita



2100 huf



2. Crispy fried cheese rolls

4 pieces of mixed cheese with dried mint and thyme leaves stuffed into a special puff pastry



1850 huf



3. Kibbeh

4 pieces of spiced ground meat and bulgur wheat croquettes stuffed with ground beef, walnuts, pomegranate and a side of yoghurt.



3800 huf

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5. French Fries

Traditional french fries

1650 huf



6. Fried potatoes with cheese and thyme

Traditional french fries topped with melted cheese and dried thyme leaves



2050 huf



8. Hummus with meat

Our home made hummus with ground beef served with freshly baked pita



2850 huf



MANAKEESH :

1. Zaatar

Ground thyme leaves, sesame seeds and sumac mixed with extra virgin olive oil



1550 huf



2. Zaatar with cheese



1850 huf



3. Halloumi

Grated halloumi cheese with tomatoes and fresh mint leaves



1950 huf



4. Lahim be ajin

Ground beef mixed with tomatoes, onions, paprika, parsley and herbs



2100 huf

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5. Labneh with vegetables



1850 huf



6. Mixed cheese

A mix of akkawi and kashkaval cheese



1950 huf



7. Spinach

Fresh spinach, onions and sumac spices



1850 huf



8. Eggs and Cheese

Eggs, cheese and parsley



1950 huf



WRAPS:

1. Chicken melt

Boneless pulled chicken with cheese, pickles and mayo



1990 huf



2. Falafel sandwich

Falafel, hummus, pickles, tomatoes and cucumbers



1850 huf



3. Turkey and cheese

Smoked turkey, mixed cheese, pickles and mayo



1950 huf

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MAIN COURSES:



1. Grilled halloumi cheese

Grilled Halloumi, eggplants and tomato slices with a sprinkle of dried mind leaves



3200 huf



2. Kofta with tahini

Ground beef meat balls with onions and parsley baked with potatoes and tahini sauce



3950 huf



3. Kebab with tomatoes

Ground beef meat balls with tomatoes and spices baked in the oven



3950 huf



4. Petra platter

Ground beef meat balls, eggplants, and tomatoes baked in the oven



3950 huf



DESSERTS:

1. Kunafeh

A traditional Middle Eastern dessert made with spun semolina pastry stuffed with cheese, topped with pistachio and sweet syrup



2650 huf



2. Sweet habibi

Freshly baked pita filled with Nutella and crushed pistachio



2300 huf

3. Sweet of the day

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COCKTAILS

1. **Gin & Bitter Lemon**

Gin, bitter lemon, and fresh lemon slices

2250 huf



2. **Aperol Spritz**

Aperol, soda water, and fresh orange slices

2250 huf



3. **Martini Fiero**

Martini Fiero, tonic water, and fresh orange slices

2250 huf

SOFT DRINKS:

Coca Cola	790 huf
Coca Cola light	790 huf
Sprite	790 huf
Sprite light	790 huf
Fanta	790 huf
Still water	690 huf
Sparkling water	690 huf
Tonic water	790 huf
Ginger ale	790 huf
Cappy juice	790 huf

FRESH Lemonade

Strawberry Lemonade	1600 huf
Raspberry Lemonade	1600 huf
Pomegranate Lemonade	1600 huf
Fresh orange juice	2380 huf

HOT DRINKS:

Ceylon tea with mint leaves	790 huf
Green tea	790 huf
Traditional Arabic coffee (with cardamom)	1050 huf
Espresso	990 huf
Cappuccino	1190 huf
Latte	1190 huf
Americano	990 huf

Alcoholic Beverages

Local Hungarian Beer 1190 huf

Glass Bottle

Local red wine	1900 huf 10900 huf
Local white wine	1900 huf 10900 huf
Local rose wine	1900 huf 10900 huf



GASTRONOMY IN THE LEVANT

Piarista utca 1, 1052 Budapest

Opening hours:
11:00 – 21:30

Prices are in HUF and VAT included
*If you have any food /or drink allergy or intolerance
please let us know*

Reservation, delivery:
+36 70 599 9990

Find us on Wolt and on Foodora too!

