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**DISCOVERING LEBANON  
WITH JOE BARZA**

{ MENU FOR TWO PEOPLE } 55 €

**{ BREAD SERVICE }**

**PITTA BREAD, BLACK OLIVES** marinated with lemon and rosemary  
**SHANKLISH** cured cheese covered in za'atar (v)

**TABBOULEH**

parsley salad with bulgur and tomato (v)

**HUMMUS**

chickpeas paste with tahini, olive oil and lemon juice (v) (🌿)

**TAJIN ARNABIT**

baked and roasted cauliflower with turmeric, coriander and olive oil, served with tahini (v) (🌿) (🌾)

**CHORBIT ADAS**

lentils and mint soup (🌾)

**BASTERMA**

cured beef with spices, yogurt and basil (🌿)

**PORK KEBAB**

grilled pork kebab, pickles and garlic paste, served with pitta bread

**FRIKEH BIL LAHMEH**

smoked green wheat with slow roasted leg of lamb,  
dried apricots, rosemary and Arabic spices served with meske sauce

**OSMALIEH**

cheese ice-cream with kadaif, orange syrup and clove (v) (🌾)

**{ THIS MENU IS A SUGGESTION BY CHEF JOE BARZA  
FOR TRYING LEBANON'S DIFFERENT FLAVOURS.  
HOWEVER, IN THE NEXT PAGES, YOU CAN ORDER À LA CARTE }**

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**KARKACHAT**  
{ BREAD SERVICE }

**PITTA BREAD, BLACK OLIVES** marinated with lemon and rosemary  
**SHANKLISH** cured cheese covered in za'atar 2,5 € (per person) (V)

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**SALATA**

**TABBOULEH**  
parsley salad with bulgur and tomato 4,5 € (V)

**FATTOUCH**  
romaine lettuce, watercress, tomato, cucumber,  
bell peppers, and fried bread with sumac 4 € (V)

**JARJIT W CHMANDAR**  
roasted beet, watercress and pomegranate salad  
4,5 € (V) (W) (G)

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**COLD MEZZA**

**HUMMUS**  
chickpeas paste with tahini, olive oil and lemon juice 4 € (V) (W)

**BABA GHANOUGH**  
smoked and roasted eggplant with tahini  
and pomegranate 4,5 € (V) (W)

**LABNEH W TOUM**  
Lebanese yogurt with olive oil and mint 4,25 € (V) (W)

**BASTERMA**  
cured beef with spices, yogurt and basil 8 € (W)

**KEBBE NAYYEH**  
Lebanese beef tartare 7,5 €

**TAJIN ARNABIT**  
baked and roasted cauliflower with turmeric, coriander  
and olive oil, served with tahini 5 € (V) (W) (G)

**WARAK INAB**  
vine leaves with rice and yogurt 4 € (V) (W)

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**TABKHA**

**MOUHRABIEH DJEJ**  
couscous stew with meat broth, grilled shallots, chives  
and coriander 9,75 €

**FRIKEH BIL LAHMEH**  
smoked green wheat with slow roasted leg of lamb,  
dried apricots, rosemary and Arabic spices  
served with meske sauce 9,25 €

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**WARM MEZZA**

**ZA'ATAR W JEBNEH MANOUSHE**  
toasted Lebanese bread with za'atar and cheese 3,5 € (V)

**SAMBOUSEK LAHME**  
Lebanese meat pie (2 un.) 4 € (W)

**SAMBOUSEK SABANEKH**  
Lebanese spinach pie (2 un.) 3,5 € (V) (W)

**FALAFFEL**  
chickpeas paste, parsley with tahini and lemon 5 € (V) (W)

**BATATA HARRA**  
crispy potatoes sautéed with garlic, paprika,  
coriander and lemon 4 € (V) (W)

**KEBBE KRASS**  
bulgur patty with meat, pine nuts and herbs 7 € (W)

**FATTET HUMMUS**  
Sautéed chickpeas, yogurt, fried bread  
and pine nuts 4,5 € (V) (W)

**CHORBIT ADAS**  
lentils and mint soup 3 € (W)

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**MASHEWE**  
{ GRILLED }

**PORK KEBAB**  
grilled pork kebab, pickles and garlic paste,  
served with pitta bread 8 €

**TAOOK**  
grilled chicken kebab and garlic paste,  
served with pitta bread 8 €

**KAFTA**  
minced beef and lamb kebab,  
served with pitta bread 8,5 €

**KEBAB SAMAC**  
marinated white-meat fish kebab  
and biwas, served with pitta bread 12 €

**SHISH KHODRA**  
grilled vegetables 5 € (V)

**PORC SHAWARMA**  
marinated in spices and pickles 6 €

  
**HARA**

**MOUHALABIEH W TEFAH**

vanilla foam and ice-cream flavoured with orange blossom,  
served with caramelized apple and sesame crumble 5 €  

**OSMALIEH**

cheese ice-cream with kadaif, orange syrup and clove 5 €  

**FOSKIEH W BOUZIT MICHMOUCH**

apricot sorbet with pistachio cream paste 5 €   

**BAKLAVA**

filo dough bundles filled with pistachio, dates  
and flavoured cream of rose and orange blossom water 5,5 €  



Seating Capacity: 60 Seats VAT included. This restaurant has a Complaints Book.  
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