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**DISCOVERING LEBANON
WITH JOE BARZA**

{ MENU FOR TWO PEOPLE } 70 €

FATTOUCH

romaine lettuce, watercress, tomato, cucumber, bell peppers, and fried bread with sumac (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) (🌿) (🌱)

ZA'ATAR W JEBNEH MANOUSHE

toasted Lebanese bread with za'atar and cheese (v)

CHORBIT ADAS

lentils and mint soup (🌱)

BASTERMA

cured beef with spices, yogurt and basil (🌿)

FALAFFEL

chickpeas paste, parsley with tahini and lemon (v) (🌿)

BATATA HARRA

crispy potatoes sautéed with garlic, paprika, coriander and lemon (v) (🌿)

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

MOUGHRABIEH 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.
Grupo José Avelaz, S. A. NIF 509 311 865 Rua Nova da Trindade, n.º 18, 1.º andar, 1200-303 Lisboa