



SOUP

Lentil Soup [V]

Lentils mixed with carrot, and fresh lemon juice

COLD APPETIZERS

Hoummus Beiruty [N] [V]

Paste of chickpeas with garlic, parsley, sesame paste, lemon juice and pine nuts

Baba Ghannouj [V]

Charcoal grilled eggplant with fresh herbs, garlic, tomato, mixed peppers and onion

Fattoush [V]

Garden fresh vegetables with toasted Arabic bread, parsley, green onion, lemon juice and sumac

Tabbouleh [V]

Freshly chopped parsley mixed with crushed white wheat, tomato, green onion, lemon juice and extra virgin olive oil

Basterma

Sliced dried beef with a crust of exotic seasonings

Goat Labneh

Dried cheese made from fresh goat's milk

Batrakh

Thin slices of fish roe topped with garlic

Hindbeh [V]

Dandelion leaves sautéed with onion, garlic and lemon juice

RAW MEAT SELECTION

Kebbeh [N]

Finely blended fresh meat mixed with crushed wheat, pine nuts and fresh herbs

Habra

Fresh tenderloin smoothly blended

Lamb Cubes

Fresh tenderloin in small cubes

Lamb Liver

Freshly sliced lamb's liver (served upon availability)

Mays El Reem Raw Meat Platter

A selection of lamb cubes, kebbeh and frakeh

HOT APPETIZERS

Fried Kebbeh [N]

Deep-fried kebbeh balls stuffed with minced meat, pine nuts and chopped onion

Hoummus with Meat [N]

Hoummus topped with pan-fried meat cubes and pine nuts

Cheese Rolls

Deep-fried ikawi cheese with parsley in filo sheets

Foul Medammes [V]

Brown beans with chickpeas garnished with chopped tomato and parsley

Chicken Liver

Sautéed fresh chicken liver in lemon garlic sauce

Figs Birds

Sautéed fig birds with pomegranate sauce

SEAFOOD GRILLS

Lebanese Fried Fish Platter

Deep-fried Lebanese Sultan Ibrahim fish served with tahina sauce

Grilled Tiger Prawns

Charcoal-grilled tiger prawns marinated with fresh coriander and garlic lemon juice

Grilled Hammour

Grilled local hammour marinated with fresh coriander and garlic lemon juice

CHARCOAL GRILLS

Kofta

Minced lamb meat with finely chopped parsley and onion

Lamb Kebab

Marinated lamb kebab mixed with exotic Lebanese spices

Lamb Chops

Succulent lamb chops marinated with Lebanese spices

Shish Taouk

Chicken breast on a skewer marinated with fresh herbs and lemon juice, served with garlic sauce

Boneless Chicken

Tender spring chicken marinated with aromatic spices, served with garlic sauce

DESSERT

Creamy Milk with Honey

Fresh heavy milk topped with honey

Figs with Nuts [N]

Lebanese figs stuffed with nuts

Halawa Pistachio [N]

Made from sesame seeds with sugar mixed with pistachio

Carob Molasses with Tahina

A traditional homemade Lebanese dessert

Maghli

Rice pudding mixed with sugar and cinnamon powder [N]

Cut Fresh Seasonal Exotic Fruit