

QILIK araw

cuisine libanaise

*Welcome
&
Enjoy the tasting!*

Lunch and Dinner Menus

EXPRESS MENU 22,00 €

Vegetarian menu available

**Hummos, Tabbouleh, Monk Salad, 1 Shish Kafta, 1 Shish Taouk
or Gourmet Plate**

+

Lebanese pastries or Mouhalabieh

ALKARAM MENU 26,00 €

Vegetarian menu available

**Hummos, Mutabbal, Tabbouleh, Fatayer,
Cheese Rikakat, Kebbé Boulette**

+

1 Shish Kafta, 1 Shish Taouk, Oriental Salad

+

Lebanese pastries or Mouhalabieh

DISCOVERY MENU 42,00 €

Vegetarian menu available

**Hummos, Mutabbal, Tabbouleh, Chankliche, Moussaka,
Kebbé Boulette, Fatayer, Cheese Rikakat, Falafel, Safiha**

+

Mixed Grill brochettes, Oriental Salad

+

Lebanese pastries or Mouhalabieh

KIDS MENU 12,50 €

Under 12 years

1 Shish Taouk or 1 Shish Kafta

+

French Fries, Oriental Salad

+

Orange Juice or Coca Cola

+

Ice Cream (1 scoop)

Mezze Set Menu

Mezze Set Menu

Vegetarian menu available

2 Cold Mezzes + 2 Hot Mezzes

23,50 € / pers. Variety of Mezze selected by the chef

25,00 € / pers. Variety of Mezze selected by the client

Raw Meat

Tartare Meat

- 9,50 € **Kebbé Nayé**
Lamb tartare mixed with cracked wheat, olive oil
- 9,50 € **Habra Nayé**
Lamb tartare with garlic sauce
- 9,50 € **Kafta Nayé**
Lamb tartare with parsley and onion
- 8,50 € **Bastorma**
Thin slices of spicy smoked beef

From the Grill

From the Grill

With your choice of garnish:

Rice, Cracked wheat, French fries, Batata harra, Salad

- 22,00 € **Lamb Chop (4 pieces)**
- 21,00 € **Chawarma**
Slices of marinated grilled beef meat
- 19,00 € **Grilled Lamb Brochette**
- 18,50 € **Chiche Taouk**
Grilled chicken brochette
- 18,50 € **Kafta**
Grilled minced beef with parsley and onion
- 22,00 € **Mixed Grill Brochettes**
Lamb, Chicken and Kafta Brochettes
- 22,00 € **Half Grilled Chicken**
- 22,00 € **Kebbé (served with cucumber yoghurt)**
Minced beef mixed with cracked wheat, filled with seasoned minced beef, onion and pine nuts
- 21,00 € **Gourmet Plate**
Cold and hot mezzes (choice of the chef)

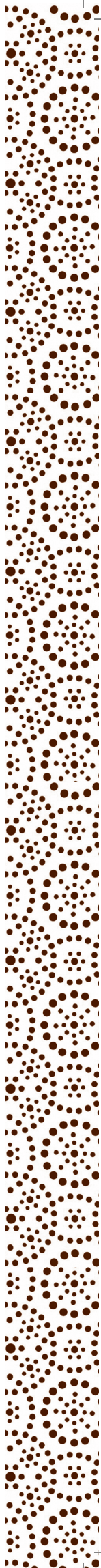


Cold Mezze Mezze

- 7,00 € **Hummos**
Chickpeas purée, sesame oil, lemon juice
- 7,50 € **Hummos Beyrouti**
Chickpeas purée, sesame oil, parsley, lemon juice
- 7,00 € **Mutabbal**
Eggplant purée, sesame oil, lemon juice
- 7,00 € **Tabbouleh**
Tomatoes, parsley, mint, olive oil, lemon juice
- 7,50 € **Fattouche**
Green salad, cucumber, tomatoes, mint, radish, grilled bread, olive oil, lemon juice
- 7,00 € **Oriental Salad**
Green salad, tomatoes, cucumber, olive oil, lemon juice
- 7,00 € **Monk Salad**
Smoked Eggplants, onion, tomatoes, parsley, olive oil, lemon juice
- 7,50 € **Moussaka**
Eggplants, onion, chickpeas, tomato sauce
- 7,00 € **Vine Leaves**
Vine leaves stuffed with rice, parsley, tomatoes
- 7,00 € **Chankliche**
Lebanese cheese, tomatoes, onion, thyme, olive oil
- 7,00 € **Halloum**
Lebanese cheese
- 7,00 € **Labneh**
Salted white cheese yoghurt (with or without garlic)
- 7,00 € **Cucumber Yoghurt**
Yoghurt with cucumber, dried mint
- 7,00 € **Mujaddara**
Lentils purée mixed with rice

Hot Mezza Mezza

- 7,50 € **Kebbé Boulette (4 pieces)**
Meat balls mixed with cracked wheat, pine nuts
- 7,50 € **Sambousek Meat (4 pieces)**
Meat pie, pine nuts
- 7,50 € **Samboussek Cheese (4 pieces)**
Cheese pie
- 7,00 € **Cheese Rikakat (4 pieces)**
Fried pastry filled with cheese
- 7,00 € **Fatayer (4 pieces)**
Baked pastry filled with spinach, pine nuts
- 7,50 € **Safiha (4 pieces)**
Minced meat little pizza
- 7,00 € **Manakiche (4 pieces)**
Thyme little pizza
- 7,00 € **Falafel (4 pieces)**
Deep fried chickpeas and broad beans croquette with sesame oil sauce
- 8,00 € **Hummos with Meat**
Chickpeas purée, lamb meat, pine nuts
- 7,50 € **Hummos with Pine nuts**
Chickpeas purée, pine nuts
- 7,50 € **Hummos Balila**
Chickpeas salad, garlic, lemon juice, olive oil, cumin
- 8,50 € **Cheese Kellage**
Grilled lebanese bread with halloumi cheese and tomatoes
- 8,50 € **Meat Arayess**
Grilled lebanese bread with seasoned minced meet, parsley, onion
- 7,50 € **Makanek**
Lebanese lamb sausages with lemon juice
- 7,50 € **Soujouk**
Hot lebanese beef sausages with tomatoes
- 7,00 € **Jawaneh**
Chicken wings marinated with garlic, coriander and lemon juice
- 7,00 € **Chicken Livers**
Marinated chicken livers flamed in lemon and garlic
- 7,50 € **Foul**
Bean salad, garlic, olive oil, lemon juice
- 5,00 € **Batata Harra**
Spicy sauteed potatoes, coriander
- 5,00 € **Cracked wheat, Rice**
- 5,00 € **French fries**



Desserts

- 7,50 € **Baklawa (4 pieces)**
Puffed pastries filled with pistachios, almonds or pine nuts
- 5,00 € **Maamoul (1 piece)**
Shortbread pastry filled with pistachios or dates
- 5,00 € **Katayef (2 pieces)**
Lebanese Pancakes filled with nuts or milk cream, served with honey syrup, orange blossom
- 6,50 € **Nammoura (4 pieces)**
Semolina pastry, honey syrup, orange blossom
- 5,00 € **Sfouf (4 pieces)**
Lebanese sesame cake perfumed with anise
- 7,50 € **Mouhalabieh**
Lebanese pudding with orange blossom, pistachios, honey syrup
- 4,00 € **Halawa (4 pieces)**
Sweet sesame pastry, pistachios
- 7,50 € **Achta Bi Assal**
Milk cream, banana, pistachios and honey syrup
- 6,00 € **Ice Cream (3 Spoons)**
Strawberry, Chocolate, Vanilla
- 8,00 € **Halawa with cheese* (2 pieces)**
Rolled cheese, puffed with milk cream, honey syrup
- 8,00 € **Ossmalieh***
Angel Hair pastry puffed with milk cream, honey syrup
- 6,00 € **Carabige* (2 pièces)**
Shortbread puffed with pistachios, served with natef cream
- 3,00 € **Homemade Lebanese Ice Cream* (1 Spoon)**
Achta, Rose, Sesame

* Ask if available

Cold Drinks

- 4,00 € **Coca Cola 33cl**
- 4,00 € **Coca Zéro 33cl**
- 4,00 € **Orangina 33cl, Sprite 33cl**
- 4,00 € **Fruit Juice 25cl**
- 4,50 € **Jallab Syrup 25cl**
Date syrup
- 4,50 € **Rose Syrup 25cl**
- 4,50 € **Laban Ayran 25cl**
Fresh yoghurt, dry mint, lightly salted
- 4,50 € **Homemade Lemonade**
Lemon, sugar, orange blossom

Hot Drinks

- 2,30 € **Espresso, Decaffeinated coffee**
- 3,50 € **Double Espresso or Milk Coffee**
- 2,60 € **Café Noisette**
- 3,50 € **Lebanese Coffee**
- 3,00 € **White coffee**
- 3,00 € **Tea**
- 3,00 € **Mint Tea**
- 3,00 € **Infusion**

Mineral Water

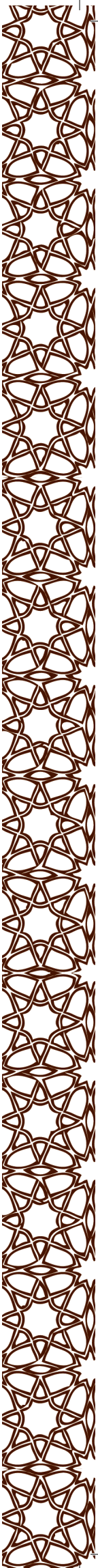
- 3,50 € **Evian** 50cl
- 6,50 € **Evian** 100cl
- 3,50 € **Badoit** 50cl
- 6,50 € **Badoit** 100cl
- 3,50 € **San Pellegrino** 50cl
- 6,50 € **San Pellegrino** 100cl
- 3,50 € **Perrier** 33cl
- 3,50 € **Schweppes** 25cl

Aperitifs

- 5,50 € **Arak** 8cl
- 5,50 € **Pastis** 8cl
- 6,50 € **Martini Rouge or Blanc** 8cl
- 7,00 € **Campari Orange or Perrier** 8cl
- 5,50 € **Porto Rouge or Blanc** 12cl
- 6,50 € **Vodka-Orange** 8cl
- 7,50 € **Gin Tonic** 8cl
- 5,00 € **Kir** 16cl
- 6,50 € **Whisky** 8cl
- 8,50 € **Whisky Coca** 8cl
- 8,50 € **Cup of Champagne** 16cl
- 8,50 € **Kir Royal** 16cl
- 5,00 € **Lebanese Beer** 33cl
- 5,00 € **Heineken** 33cl

Digestive

- 6,50 € **Nectar de Kefraya** Lebanese digestive 4cl
- 6,50 € **Cognac** 4cl
- 6,50 € **Armagnac** 4cl
- 6,50 € **Get 27** 4cl
- 6,50 € **Marie Brizard** 4cl
- 6,50 € **Poire Williams** 4cl





Wine

RED WINE	<i>Glass 16cl</i>	<i>1/2 Btle 37,5cl</i>	<i>Btle 75cl</i>
Ksara Lebanese wine	5,50 €	14,50 €	25,50 €
Kefraya Lebanese wine	6,50 €	15,50 €	28,50 €
Coteaux de Kefraya			38,00 €
Château Kefraya Millésimé			60,00 €
Château Ksara Millésimé			60,00 €
Beaujolais		13,50 €	20,50 €
Bordeaux		16,50 €	34,00 €
Côtes du Rhône		13,50 €	21,50 €

ROSÉ WINE	<i>Glass 16cl</i>	<i>1/2 Btle 37,5cl</i>	<i>Btle 75cl</i>
Ksara Lebanese wine	5,50 €	14,50 €	25,50 €
Kefraya Lebanese wine	6,50 €	15,50 €	28,50 €
Côtes de Provence		13,50 €	21,50 €

LEBANESE WHITE WINE	<i>Glass 16cl</i>	<i>1/2 Btle 37,5cl</i>	<i>Btle 75cl</i>
Ksara	6,50 €	15,50 €	27,50 €
Château Kefraya «Blanc de Blanc»		16,50 €	34,00 €

PITCHERS (French Wine)	<i>Glass 16cl</i>	<i>25cl</i>	<i>50cl</i>
Red, Rosé, White	5,00 €	7,50 €	13,50 €

ARAK	<i>1/2 Btle 35cl</i>
	34,00 €

CHAMPAGNE	<i>Btle 75cl</i>
Moët & Chandon Brut	66,00 €
Charles Barr Brut	54,00 €