

ENTREMES / Starters



- Muhamasa | \$115.00
(Hummus, pinenuts and beef)
- 🌱 Hummus | \$95.00
(Chickpea with sesame)
- 🌱 Berenjena con salsa de ajonjolí | \$110.00 (Eggplant with sesame)
- 🌱 Tabule | \$95.00
(Traditional salad tomato, wheat, parsley & mint) Espinacas | \$90.00
(Spinach, lemon and olive oil)
- Kibbe crudo | \$115.00
(Fresh raw ram kibbeh)
- 🌱 Ful Mdamas | \$110.00
(Lima beans specially prepared)
- 🌱 Falafel | \$100.00
(Fava beans, chickpeas, with sesame sauce)
- 🌱 Shanklish | \$95.00
(Cheese made from our sour cream & spices)
- 🌱 Shanklish bola | \$130.00
- 🌱 Jocoque seco | \$120.00
(Our famous dried sour cream)
- 🌱 Jocoque vaso | \$75.00
(Glass of our liquid sour cream)
- 🌱 Tahine preparado | \$100.00
(Sesame sauce, ready to eat)
- Chorizo árabe | \$130.00
(Lamb arab sausage)
- 🌱 Arroz con fideo | \$85.00
(Rice with noodles)
- 🌱 Arroz con lentejas | \$95.00
(Rice with lentils)
- Msakaa | \$165.00
(Eggplant with beef, pine nuts, tomato & rice)
- Médulas | \$115.00
(Fried or baked marrow)
- 🌱 Berejena Adonis | \$160.00
(Mr rifaat's creation, eggplant, mushrooms, & special sauce)
- Hígados encebollados | \$130.00
(Chicken livers with onions)
- 🌱 Empanada de espinaca | \$18.00
(Spinach empanada with nuts)
- Empanada de carne | \$20.00
(Baked beef empanada)
- 🌱 Muarrack | \$18.00
(Cheese empanada made with fillo)
- 🌱 Paste de falafel | \$125.00
(Falafel paste)

ESPECIALIDADES LIBANESAS

Lebanese specialities

- Hojas de parra | \$135.00
(Dolmades)
- Hojas de parra sin carne | \$125.00
🌱(Our veggie dolmades)
- Calabazas | \$120.00
(Stuffed squash with meat and rice)
- Tacos de col | \$120.00
(Cabbage wraps with meat and rice)
- Arroz con pollo | \$175.00
(Chicken, meat, pine nuts and almonds)
- Kibbe bola | \$185.00
(Traditional kibbeh balls)
- 🌱Kibbe bola sin carne | \$175.00
(Our original veggie kibbe balls)
- Sesos empanizados | \$185.00
(Beef brains)
- Sesos con mantequilla | \$185.00
(Beef brains with butter)
- Sesos naturales | \$115.00
(Beef brains)
- Filete de huachinango bañado en salsa de ajonjolí | \$200.00
(Fish with sesame and nuts)
- Kibbe charola | \$170.00
(Tray of baked kibbeh)
- 🌱Plato libanés | \$185.00
(Selection of some of our famous dishes) Plato libanés vegetariano | \$185.00
(Selection of some of our famous veggie dishes)

PARRILLADA

From the grill



- Alambre de filete | \$200.00
(Beef wrapped in bread)
- Alambre de carnero | \$200.00
(Sheep wrapped in bread)
- Corazón asado | \$175.00
(Beef heart wrapped in bread)
- Alambre de pollo | \$190.00
(Chicken wrapped in bread)
- Alambre de kafta | \$190.00
(Our kafta wrapped in bread)
- Kibbe asado | \$170.00
(Grilled kibbeh filled of our special sauce)
- Parrillada libanesa | \$450.00
(A taste of our grilled specialities)

*todos nuestros los alambres vienen envueltos en pan árabe, acompañados de ensalada oriental y hummus.

*all our grilled dishes are wrapped in bread, served with oriental salad & hummus

ENSALADAS / Salads



- 🌱 Jocoque con pepino | \$90.00
(Sour cream with cucumber)
- 🌱 Ensalada de betabel | \$90.00
(Our oriental salad with beet)
- 🌱 Ensalada oriental | \$115.00
(Oriental salad, olives & avocado)
- 🌱 Fatush | \$135.00
(Oriental salad with baked bread)

POSTRES / Desserts



- Esmalie nuestro famoso
Pastel de nata | \$450.00
(Our famous sweet cream cake)
- Pastel de dátíl | \$450.00
(Dates cake)
- Dulces árabes por kilo | \$600.00
(Arab candies)

PLATONES, OLLAS Y POR PIEZA

- Platón de hummus | \$450.00
- Platón de tabule | \$450.00
- Platón de jocoque seco | \$500.00
- Platón de moutabal - berenjena | \$500.00
- Platón de berenjena Adonis | \$700.00
- Olla de hojas de parra | \$560.00
- Olla de hojas de parra sin carne | \$520.00
- Olla de tacos de col | \$500.00
- Olla de calabaza rellena | \$500.00
- Olla de arroz con fideo | \$325.00
- Olla de arroz con lentejas | \$350.00
- Olla de arroz con pollo | \$600.00
- Pieza de kibbe bola | \$22.00
- Pieza de falafel | \$10.00
- Rebanada de kibbe charola | \$135.00
- Kibbe charola entero | \$1,040.00