



SHARING PLATTERS

- Plateau Apéro :** 14
mini Sausages with syrien spices, syrien grilled chesse, olives and carrot tapenade accompanied with syrien bread
- Plateau Falafel:** 11,5
8 falafel balls accompanied with houmous and tahineh sauces
- Plateau Bouraks Variés:** 13
6 Crispy spring rolls : 3 fillings : cheese, meat, chicken, accompanied with two sauces.

DISHES

- Assiette foul moudamas** 16
cooked fava beans, olive oil, cumin, parsley, tomato, garlic, onion, lemon juice, served with houmous and falafels
- Kabsé** 17,5
Basmati Rice smoked with charcoal, tiny diced vegetables, chicken served with a Syrian salad
- Mandi** 17,5
Basmati rice smoked with charcoal, spices, chicken served with syrian salad
- Assiette Mix (normal, vegetarian, vegan)** 17,5
1 kebbé, 3 fatayers/rouleaux, 2 falafels + assorted mezzés
- Assiette shawarma** 17,5
Slices of roasted marinated chicken coated in Syrian homemade wrap served with a coleslaw Salad, fries and homemade garlic sauce
- Assiette chiche-kabab** 18,5
4 skewers chiche-kabab + assorted mezzés
- Grande assiette chiche-kabab** 20
5 skewers chiche-kabab + assorted mezzés

Menu « service à la syrienne »

- (2 pers. min.) 24,5/pers
Assortment of all dishes on the menu to share (classic/végé)

SANDWICHES

- Falafel** 7,5
Chickpeas fried balls + crudités + tahineh sauce
- Chiche taouk** 8,5
Marinated and grilled chicken breast + crudités + homemade garlic sauce
- Kabab** 8,5
Minced and grilled meat + crudités + houmous
- Chiche taouk extra cheese** 9
Marinated and grilled chicken breast + cheese + homemade garlic
- Crispy** 9
crispy fried chicken breast + salade coleslaw + homemade garlic

MENUS

- Menu Falafel** 13,5
one Falafel sandwich + one mezzé + one soft drink
- Menu Chich Taouk** 14,5
one Chich Taouk sandwich + one mezzé + one soft drink
- Menu Kabab** 14,5
one Kabab sandwich + one mezzé + one soft drink
- Menu Chiche taouk extra cheese** 15
one Chiche taouk extra cheese sandwich + one mezzé + one soft drink
- Menu Crispy** 14,5
one Crispy sandwich + one mezzé + one soft drink

HOT MEZZES /pièce

- Kebbé** 2,2/p
Fried balls of bulgur wheat, meat, onion, spices.
- Bourak jebneh** 2/P
puff pastry with syrian cheese filling
- Rouleaux frits variées** 2/P
Crispy spring rolls : 2 fillings : cheese, chicken
- Fatayer variées (chausson)** 2/P
Small savoury pies : 3 stuffing : meat, cheese, Spinach
- Falafel (boulettes)** 1,2/p
Chickpeas fried balls
- Pain galeb** 3,5/P
Homemade traditional multigrain bread with olive oil, Fennel, Anise, Nigella, Sesame seed

EXTRAS /pièce

- Skewers Chicken / meat** 3
- Smoked rice small/large portion** 4,5/6
- homemade garlic sauce** 1,3
- Fries** 4,5
- Syrian bread** 1
- Crispy** 2,7

COLD MEZZES

Taboulé	5,5
Minced Parsley, tomato, cracked wheat, onion, lemon juice, olive oil, salt	
Fattouch	5,5
Syrian salade with crispy bread	
Houmous	5,5
mashed chickpeas blended with tahini and olive oil	
Baba ghanouge	5,5
Roasted Eggplant, tahini, walnut, olive oil, persil, grenadine molasses	
Moutabal	5,5
Roasted Eggplant, tahini, yogurt, olive oil	
Fasoulia	5,5
Green beans, olive oil, fresh coriander, garlic	
Yalanji (8 pièces)	5,5
vine leaves stuffed with : rice, parsley, tomato, onion, garlic, lemon, olive oil	
Mouhamara	5,5
Red peppers dip, walnuts, grenadine molasses, breadcrumbs, olive oil	
Labneh	5,5
Strained yogurt with dried Thymus and olive oil	
Magdous	5,5
Mini eggplants stuffed with walnuts, red pepper, garlic, olive oil, and salt	
Syrian cheese.....	5,5
Olives	5,5

SOFT DRINKS

Coca-Cola 33 cl	2,8
Coca-Cola zero 33 cl	2,8
Coca-Cola light 33 cl.....	2,8
Fanta 33 cl.....	2,8
Sprite 33 cl.....	2,8
Ice Tea (pêche/pétillant) 33 cl.....	2,8
Ayran.....	2,8
water (still/sparkling) 50 cl	2,8

HOT DRINKS

Café (normal/espresso/déca)	3,2
Tea (black/green with fresh mint)	3,2

DESSERT

Halawayat	5
Mini Syrian pastry filled with pistachio and sweetened with syrup	
Qatayef bel qechtah	5
Sweet dumpling filled with cream and sweetened with syrup	
Qatayef bel jozz	5
Sweet dumpling filled with walnuts, shredded coconuts, Cinnamon and sweetened with syrup	
Traditional Syrian ice cream.....	5
Traditional ice cream made with milk, cream, mastic and pistachio	

BRUNCH

(Only on Saturdays)

Syrian Brunch (min 2 pers).....	18 /pers
Assortment of traditional syrian breakfast dishes served with homemade bread : Labneh, scrambled eggs, olives, magdous, Syrian cheese, houmous, fowl, falafel, halwa tahini with butter	

BEER

Lebanese Beer (Almaza) 33 cl.....	4
Jupiler 33cl.....	3,2
Duvel 33 cl.....	4,7
Val-Dieu 33 cl.....	4,7
La bestiale blonde	4,9

APERIO & DIGESTIFS

Kir	6,5
Martini Bianco/Rosso	7,5
Gin Tonic	7,5
Arak.....	6,5
Cognac Chastelard	7

WINE

glace/bottle

Spanish wine (red/white/rosé) Bio	4,6/22
Lebanese wine « Ksara réserve de couvent » (red) ...	5/25
Lebanese wine « Ksara Carignan» (red)	5,8/30
Italien wine «Montepulciano Travesata » (red) Bio ...	5/25
Lebanese wine	5/24
« Blanc de l'obersatoire Château Ksara » (white)	
Italien wine	5/24
« Traversata Chardonnay » (white) Bio	
Lebanese wine « Château Ksara » (Rosé)	5/24