



HEURES D'OUVERTURE

Mar > Sam : 11h30 > 14h
18h00 > 21h00
Dim & Lun : Fermé

CONTACTEZ-NOUS !

Tél : 0484 527 010
Fb : Chez Yara
Adresse : 74, Place St Michel, 4000 Liège

SHARING PLATTERS

Plateau Falafel	13
8 falafel balls accompanied with hummus and tahineh sauces	
Plateau Rouleaux variés	14
6 crispy rolls : 2 fillings: chesse, chicken, accompanied with two sauces	
Plateau Kebbé/Bourak	14
3 kebbé, 3 cheese bourak with two sauces	
Plateau Betinjan	13
Fried eggplant slices, pomegranate molasses, parsley, tomato and tahini sauce	

DISHES

Assiette foul moudamas	17,5
cooked fava beans, olive oil, cumin, parsley, tomato, garlic, onion, lemon juice, served with hummus and falafels	
Mandi	19,5
Basmati rice smoked with charcoal, spices, chicken served with syrian salad	
Assiette Mix (Classique, Végé, Végane)....	19,5
3 fatayers/rolls, falafels, smoked rice + assorted mezzes	
Assiette Shawarma	19,5
Slices of roasted marinated chicken coated in Syrian homemade wrap served with coleslaw salad, fries and homemade garlic sauce	
Assiette Crispy	19,5
Crispy fried chicken breast, coleslaw salad, fries with garlic sauce	

Assiette chiche-kabab	20,5
4 skewers chiche-kabab with assorted mezzés	
Grande assiette chiche-kabab	22
5 skewers chiche-kabab with assorted mezzés	
Menu « service à la syrienne » (classic/végé) (2 pers min.)	25,5/pers
Assortment of all dishes on the menu to share	

SANDWICHES

Falafel	8,5
chickpeas fried balls, crudités, tahineh sauce	
Chiche taouk	9,5
Marinated and grilled chicken breast, crudités, and garlic sauce	
Kabab	9,5
Minced and grilled meat, crudités with hummus	
Chiche Taouk extra cheese	10
Marinated and grilled chicken breast with cheese, and garlic sauce	
Crispy	9,5
Crispy fried chicken breast, coleslaw salad, and garlic sauce	

MENUS

Menu Falafel	15,5
One flafel sandwich, one mezzé, and soft drink	
Menu Chich Taouk	16,5
One Chiche Taouk sandwich, one mezzé, and soft drink	

Menu Kabab	16,5
One Kabab sandwich, one mezzé, and one soft drink	
Menu Chiche extra cheese	17
One extra cheese Chich Taouk sandwich, one mezzé, and one soft drink	
Menu Crispy	16,5
One Crispy sandwich, one mezzé, and one soft drink	

HOT MEZZES /pièce

Kebbé	2,25/pièce
fried balls of bulgur wheat, meat, onion, spices	
Bourak jebneh	2,25/pièce
Puffy pastry with syrian cheese filling	
Rouleaux frits variés	2,25/pièce
Crispy spring rolls : 2 fillings : cheese, chicken	
Fatayer variées (chaussons)	2,25/pièce
Small savoury pies : 3 stuffing: meat, cheese, spinach	
Falafel (boulettes)	1,25/pièce
Chickpeas fried balls	
Pain galeb	4 /pièce
Homemade traditional multigrain bread with olive oil, fennel, anise, nigella, and sesame seed	

MEZZES COLD

Taboulé	6
Minced parsley, tomato, cracked wheat, onion, lemon juice, olive oil, salt	
Fattouch	6
Syrian salade with crispy bread	
Houmous	6
Mashed chickpeas blended with tahini and olive oil	
Baba ghanouge	6
Roasted eggplant, tahini, walnut, olive oil, parsley, and grenadine molasses	
Fasoulia	6
Green beans, olive oil, fresh coriander, and garlic	
Yalanji (8 pièces)	6
Vine leaves stuffed with: rice, parsley, tomato, onion, garlic, lemon and olive oil	
Mouhamara	6
Red peppers dip, walnuts, grendine molasses, breadcrumbs, and olive oil	
Labneh	6
Strained yogurt with dried thymus and olive oil	
Magdous	6
Mini eggplants stuffed with walnuts, red pepper, garlic, olive oil and salt	
Syrian Cheese	6
Olives	6

EXTRAS

Skewers Chicken/Meat	4
Smoked Rice	6
Homemade Garlic sauce	1,5
Fries	4,5
Syrian bread	1
Crispy Chicken	3/pièce

BRUNCH SYRIEN

Only on Saturdays

Syrian Brunch (min 2 pers)	19,5/pers
Assortment of traditional syrian breakfast dishes served with homemade bread and : labneh, scrambled eggs, olives, magdous, Syrian cheese, hummus, foul, falafel, halaweh, tahini with butter	

DESSERTS

Halawayat	5,5
Mini syrian pasrty filled with pistachio and sweetened syrup	
Qatayef bel qechtah	6
Sweet dumpling filled with cream and sweetened syrup	
Qatayef bel jozz	6
Sweet dumpling filled with walnuts, shredded coconuts, cinnamon, syrup	
Glace syrienne	6
traditional ice cream made with milk, cream, mastic and pistachio	

SOFT DRINKS

Coca-Cola	3,25
Coca-Cola zero	3,25
Fanta	3,25
Sprite	3,25
Ice Tea (pêche/pétillant)	3,25
Ayran	3,25
Water (still/sparkling) 50 cl	3,25

ALCOHOLIC DRINKS

BEER

Bière Jupiler 33cl	3,7
Bière libanaise (Almaza) 33 cl	5
Bière Duvel 33 cl	5,5
Bière Val-Dieu 33 cl	5,5
La Bestiale blonde 33 cl	5,5

WINE..... Glass/ Bottle

RED

Lebanese Wine	5,5/26
« Ksara réserve de couvent »	
Lebanese Wine	6/31
« Ksara Carignan »	
Spanish Wine Bio	5/23
« Melibea »	
Italian Wine Bio	5/25
« Montepulciano Travesata »	

WHITE

Lebanese Wine	5,5/26
« Blanc de l’obersvatoire Château Ksara »	
Spanish Wine Bio	5/25
« Melibea »	
Italian Wine Bio	5/25
« Traversata Chardonnay »	

Rosé

Lebanese Wine	5,5/26
« Château Ksara »	
Spanish Wine Bio	5/25
« Melibea »	

APÉROS ET DIGESTIFS

Kir	7,5
Martini Bianco/Rosso	8,5
Gin Tonic	8,5
Arak (boisson alcoolisée traditionnelle aromatisée à l’anis)	7
Cognac Chastelard	7

HOT DRINKS

Café (normal/espresso/déca)	3,5
Tea (black/green, with fresh mint)	3,5