

MENU

Authentic home-made cuisine with local ingredients and garden-fresh vegetables. Crowned with our finest olive oil and pine nuts handpicked from our groves.

SALADS

Tabbouleh

Lebanese salad made with parsley, mint, tomatoes, onions, and bulgur wheat, dressed with olive oil and lemon juice

Fattoush

Lebanese salad made with a mix of crispy greens, vegetables, toasted pita bread, and a dressing of lemon juice with sumac

Mixed Greens pomegranate Salad

Fresh organic greens mixed with pomegranate seeds and homemade balsamic vinaigrette

Rocca Beetroot Salad

Fresh beetroot mixed with halloumi cheese, walnuts and rocca leaves with a lemon dressing

Wild Thyme Salad

Wild thyme, halloumi cheese, walnuts, and rocca leaves with a lemon dressing



PASTRIES

Rakakat Cheese

Cheese Rolls

Fatayer Spinach

Lebanese pastry of a mixture of spinach, onions, lemon juice, and sumac

Meat Sfiha

Lebanese pastry of a spiced mixture of beef, onions, tomatoes, and pine nuts



VEGETARIAN DISHES

Batata Meklieh

Homemade french fries

Batata Harra

Crispy cubed potatoes mixed with garlic, chili peppers, and spices

Kibbet Batata

Mashed potatoes mixed with bulgur wheat, onions, and kibbeh spices



Hindbeh

Sauted dandelion greens mixed with garlic, caramelised onions, lemon juice, and olive oil

Loubieh B Zeit

Fresh beans cooked in a flavorful mixture of olive oil, onions, garlic, and tomatoes

Foul B Zeit

Fresh green beans cooked in a flavorful mixture of olive oil, onions, garlic, and tomatoes

Arnabit w Taratour

Crispy fried cauliflower florets served with a tangy and creamy tahini-based sauce



Kamounet Banadoura

A mixture of tomatoes, onions, bulgur wheat, olive oil, and kibbeh spices

Burghul Banadoura

Bulgur cooked in a tomato-based sauce with onions, garlic, and a blend of spices

Mujadara Hamra

Red lentils, bulgur wheat, and fried onions

Falafel w Tarator

Fried crispy balls of ground beans mixed with herbs and spices along with a creamy tahini-based sauce

SPECIALTIES

Freekeh With Chicken

Rich blend of roasted green durum wheat, with crunchy toasted nuts and chicken

Kabse Chicken, With Raisins & Nuts

Chicken and basmati rice infused with layers of aromatic spices and crunchy toasted raisins and nuts

Rice With Chicken

Makloubeh Eggplant

Layers of eggplant, chicken, spiced rice, and a medley of toasted nuts

Koussa & Warak Enab

Zucchini & Stuffed Vine Leaves – leaves of grapes and zucchinis stuffed with rice and meat or rice and organic veggies.

Spinach Stew

Spinach leaves and chicken simmered in a lemony chicken broth, served with rice

Mulukhiyah

Jute leaves and chicken simmered in a lemony chicken broth, served with rice

Kafta Bil Forn

Oven baked meat, potatoes and tomatoes, covered with tomato sauce and thinly sliced onions.

Makanek B Debs El Remman

Glazed pan-fried beef sausages in debs el remman sauce

Tawook

Tender and juicy chicken marinated in spices, yogurt, lemon juice and garlic.

Frakeh W Kamouneh

The beloved raw kibbeh dish of the south, made with raw meat, fine bulgur wheat, kibbeh spices, drizzled with olive oil

DIPS:

Hummus

Raheb

Moutabbal



DESSERTS:

Maamoul

Pistachio or Walnut

Rice Pudding

Knafeh

Homemade Cakes

Seasonal Fruits



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