

Elissar

Kindly advise your waiter of any allergy.

Soup of the day ----- 7

Salads

Tabbouleh ----- 14 Small 8

Parsley, tomatoes, mint, onions, cracked wheat seasoned with lemon & olive oil.

Fattoush ----- 14 Small 8

Romaine, cucumbers, tomatoes, onions, grilled pita & pomegranate vinaigrette.

Cold Mezzés

Hummus----- 10 Small 6

Pureed chickpeas with sesame cream, lemon, garlic & olive oil.

Baba Ghannouge----- 12 Small 7

Grilled eggplant with sesame cream, lemon, garlic & olive oil.

Vegetarian vine leaves----- 7

4 vine leaves stuffed with rice tabbouleh.

Labneh Elissar----- 6

White cheese with walnuts, roast pepper & sundried tomatoes.

Kebbeh nayeh ----- 14

Beef tartare with cracked wheat.

Mouhammarah----- 12

Mix of bread crumbs, red pepper, and walnuts with grenadine molasses

Beans ----- 7

Marinated with olive oil, lemon juice & garlic.

Hot Mezzés

Kibbeh balls ----- 6

2 deep-fried minced meat & cracked wheat balls stuffed with ground beef, onion & pine nuts served with yogurt sauce.

Sambousek ----- 5

2 deep-fried pastry doughs filled with seasoned minced meat.

Rekakat ----- 5

2 deep-fried pastry rolls filled with 3 Mediterranean cheeses

Hummus bi lahmé ----- 12

Hummus topped with sautéed diced filet mignon & pine nuts.

Makanek ----- 13 Small 7

Lebanese sausages with potato cubes sautéed in pomegranate molasses.

Soujouk----- 13 Small 7

Armenian sausages sautéed in diced tomatoes, slightly spicy.

Fattet vegetarian ----- 10

Layered hot mixture of chick peas, grilled pita, yogurt, pine nuts, seasoned with garlic, cumin & mint.

Grilled Calamari ----- 14

Served on a bed hummus

Fried Calamari----- 10

Deep-fried battered calamari rings served with seafood sauce.

Garlic shrimps ----- 12

Sautéed in butter garlic and white wine.

Halloumi sautéed in Arak ----- 15

Halloumi cheese & tomato, grilled & sautéed in Arak.

Mezzés Platters

Individual platter (1 person) ----- 15

Hummus, baba ghannouge, sambousek, vine leaves, kebbeh & fattoush.

Initiation (2 persons) ----- 40

Hummus, baba ghannouge, labneh, vine leaves, kebbeh, rekakat, sambousek, makanek & fattoush.

Charcoal Grill & Mains

The simple kafta----- 18

2 grilled kafta skewers with vegetables & fries.

The simple shish taouk ----- 19

2 skewers of roasted marinated chicken breast cubes with french fries

The simple shish kebab AAA----- 29

2 skewers of grilled filet mignon cubes with vegetables & French fries.

The Grill Mix ----- 26

An assortment of grilled kafta, shish taouk and shish kebab with vegetables and fries.

Complete meal (per person)----- 39

Hummus, baba ghannouge, vine leaves, rekakat, kebbeh, fattoush & grill mix.

Lamb chops----- 29

4 grilled marinated lamb chops with vegetables and fries.

New York Steak AAA ----- 32

Charcoal Grilled served with choice of garlic potato or fries & house salad.

Rib Steak AAA----- 36

Charcoal Grilled served with choice of garlic potato or fries & house salad.

Salmon filet----- 22

Baked with a pistachio crust, coriander & cumin sauce.

Mediterranean Sea Bass ----- 25

Oven baked with coriander cumin & olive oil sauce.

Colossal shrimp----- 29

4 colossal shrimps lightly seasoned & grilled

Our main dishes are served with your choice of rice, fries or garlic potatoes.