

Elissar

Kindly advise your waiter of any allergy.

Hot Mezzés

Soup of the day ----- 7

Salads

Tabbouleh ----- 14 Small 8

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

Fattoush ----- 16 Small 9

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----- 14 Small 8

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

Vegetarian vine leaves----- 7

4 vine leaves stuffed with rice tabbouleh.

Labneh Elissar----- 7

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 ----- 8

Marinated with olive oil, lemon juice & garlic.

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 ----- 6

2 deep-fried pastry rolls filled with 3 Mediterranean cheeses

Fatayer ----- 5

2 deep-fried pastry triangles filled with spring mix & onions

Hummus bi lahmé ----- 15

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 ----- 12

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

Grilled Calamari ----- 15

Served on a bed hummus

Fried Calamari----- 12

Deep-fried battered calamari rings served with seafood sauce.

Garlic shrimps ----- 12

Sautéed in butter garlic and white wine.

Halloumi sautéed in Arak ----- 16

Halloumi cheese & tomato, grilled & sautéed in Arak.

Mézzés Platters

Individual platter (1 person) ----- 16

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

Initiation (2 persons) ----- 42

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

Charcoal Grill & Mains

The simple kafta----- 18

2 grilled kafta skewers with salad & potato or rice.

The simple shish taouk ----- 19

2 skewers of roasted marinated chicken breast cubes served with house salad & potato or rice.

The simple shish kebab AAA----- 32

2 skewers of grilled filet mignon cubes served with house salad & potato or rice.

The Grill Mix ----- 27

An assortment of grilled kafta, shish taouk and shish kebab served with house salad & potato or rice.

Complete meal (per person)----- 42

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

Lamb chops----- 32

4 grilled marinated lamb chops served with vegetables & a choice of rice, garlic potato or fries.

New York Steak AAA ----- 36

Charcoal Grilled served with vegetables or house salad & a choice of rice, garlic potato or fries.

Rib Steak AAA----- 40

Charcoal Grilled served with vegetables or house salad & a choice of rice, garlic potato or fries.

Salmon filet----- 25

Baked with a pistachio crust, coriander & fresh mint served with vegetables & a choice of rice, garlic potato or fries.

Mediterranean Sea Bass ----- 26

Oven baked with coriander fresh mint & olive oil sauce served with vegetables & a choice of rice, garlic potato or fries.