



BEKAA

THE MENU

bread basket €2 / Comensal

OUR BAKERY

MARKOUK - SAJ 🌱

Thin traditional mountain bread made with whole wheat flour Aunt Najdiyeh's recipe

€1,50

PITA BREAD 🌱

Homemade white flour flat bread baked in a high temperature stone oven

€1,50 (2 PIECES)

GRISSINI ZATAR 🌱

Thyme and Sumac bread sticks

€3 (6 PIECES)

SALADS

MHAMARA 🌱

Chargrilled roasted red pepper salad mixed with croutons, walnuts and grenadine molasses

€11

SHANKLEESH 🌱

Cheese salad with tomato, onion and parsley

€10

TABOULE 🌱

Fresh chopped parsley, tomatoes, onions tossed in a lemon and olive oil dressing with a sprinkle of lemon zest heaped on a lazy lettuce. Perfect for a hot summers' day!

€9,50

FATTOUSH 🌱

Fresh green salad with tomatoes, cucumbers, radish and onions tossed in an olive oil and lemon dressing with a zing of sumac topped with pita crutons. A mezza staple!

€9,50

COLD STARTERS

HUMMUS 🌱

Chickpea pate and tahini

€9,50

HUMMUS KHARUF

Chickpea pate and tahini topped with our 7-hour roasted lamb from our grill

€12

MOUTABAL 🌱

Chargrilled aubergine pate with garlic, olive oil and lemon and tahini

€9,50

JOURNEY TO LEBANON

Tasting 5 captivating flavors of Lebanon

€20

HOT STARTERS

FATTET BATTENJEN 🌱

Roasted eggplants topped with our tomatoe sauce, homemade yogurt and garlic sauce, fried pita croutons, pine nuts, almonds and a sprinkle of dry mint

€15

BATATA HARRA 🌱

Straw French fries tossed in a bouquet of fresh hot chili's, spring onions, coriander, coriander seeds and lemon juice

€7,50

ARNABIT 🌱

Crispy crunchy cauliflower with tarator sauce

€9

RAKAKAT JEBNE 🌱

5 Crispy rolls stuffed with mozzarella, feta cheese, parsley and onion seeds

€8,50

KABAB KARAZ

Spiced beef meatballs sauteed in our homemade cherry sauce topped with crispy baked almonds

€15

KIBBEH LAKTEEN 🌱

Spiced bulgur "veggball" stuffed with pumpkin, walnuts and chickpeas

€3,50 / UNIT

KIBBEH ERAS

Spiced bulgur "meatball" stuffed with minced meat and pine nuts

€3,50 / UNIT

ARDE SHAUKE

Whole artichoke cooked and served in a zesty garlic and lemon sauce. Perfect for sharing!

€10 / UNIT

ASABET DJEJ

Chicken livers sautéed in olive oil, garlic and grenadine extract served with a dollop of home made yogurt.

€12,50

HALUM MESHWE

Thick cyriot halumi cheese fillets grilled to perfection served with fresh mint and tomatoes

€9,50

MAIN COURSES

HAMRA ST. SHAWARMA - LAMB

3 Mini pita sandwiches stuffed with chunks of slow roasted lamb on live fire with tomatoes, parsley, onions, pickles and pickled beetroot topped with taratour sauce.

Served with crispy fries

€19

FREKEH 🌱

Smoked Green Wheat "Risotto" with vegetables, roasted almonds, pine nuts and raisins

€13,50

FREKEH KARUF

Smoked Green Wheat "Risotto" with vegetables, roasted almonds, pine nuts and raisins and lamb from our grill

€18

KIBBEH BIL LABÁN

Meatballs cooked in our homemade yogurt sauce topped with garlic butter, cilantro, almonds and pine nuts

A true Lebanese kitchen classic!

€16

SULTAN BRAHIM

Red mullet tempura served with fried bread star moss and tarator sauce

€15

LEBANESE SEABASS

Chargrilled wild sea bass topped with caramelized onions, tahini dressing, pine nuts, almonds and a sprinkle of parsley.

PRECIO SEGUN MERCADO

FERREH HODA

Chargrilled Quail seasoned with a blend of spices, rosemary and bay leaf served on a bed of crispy fries and a side of garlic and tomatoe coleslaw

€17

MSAKHAN

Oven baked Markuk rolls stuffed with shredded roasted chicken seasoned with sumac and served with our homemade yogurt

€14

LAHM MESHWE

Beef sirloin skewer with chunks of lamb fat, tomato, italian pepper and french shallots charfrilled to perfection served with hummus and coleslaw

€24

KHAROUF MESHWE

Free range lamb from Viber slow roasted for 7 hours on live charcoal served on a bed of parsley, chopped onions and sumac with a side of saj bread, tomatoes, pickles, turnips and taratour sauce.

Always a must in wedding feasts!

€25

KIBBEH NAYEH

Lean ox meat blended with bulgur and a medley of fresh and dry aromatic spices

€22

KAFTA

2 Lebanese style spiced ground beef, parsley and onions skewers right off our chargrill

€19

SHISH TAWUK

Succulent chicken breasts on a skewer marinated with yogurt, garlic, olive oil and lemon.

Served with our homemade alioli and grilled italian pepper and garlic coleslaw salad.

€16

DESSERTS

ATAYEF JOZ 🌱

Crêpe dumplings filled with walnuts flavored with cinnamon, orange blossom and rose water

€6

TAMRIYEH 🌱

Crispy filo dough rolls filled with cream and semolina

€6

HALEWET JEBN 🌱

Sweetened ricotta sandwiched between Mozerella and semolina dough topped with aromatic sugar syrup

€8

GANACHE DE CHOCOLATE

Y CAFE LIBANÉS 🌱

Chocolate and coffee bonbon with cardamom on Cherries Coulis and Pistachios

€8

ASHTA ICECREAM 🌱

Vanilla cream and mastic sourced from the Greek island of Kios with rose water and pistachios

€7

BAKLAVA ICECREAM 🌱

Baklava filled with our homemade ice cream made with mastic sourced from the Greek island of Kios rose water and pistachios

€10

MEGHLE 🌱

A pudding made of a rice flour and a melody of spices (cinnamon, cloves, ginger and anise seeds) roped with dried coconut flakes, walnuts, pistachios and almonds.

A novelty served only when a child is born.

€6

BAKLAVA 🌱

Puff pastry sweets filled with walnuts, pistachios, cashews or almonds and bathed in rosewater syrup

MAMOUL 🌱

Shortbread and semolina cookies filled with pistachio, walnuts or dates.

Array of artisan baklava's and mamoul's from our bakery:

Selection of

6 pieces €12

8 pieces €16

10 pieces €20

12 pieces €24

Available to take away.

Leyenda: VEGAN 🌱 VEGETARIAN 🌱

PREMIUM TEAS BY TETERA

CHAMOMILE

Sweet chamomile flowers (Infusion)

€5

DARJEELING BLEND

Mix of black teas from different plantations from Darjeeling, second crop (Second Flush).

€5

AFRICA CHAI

Rooibos, cinnamon, cardamom, pieces of orange and lemon peel, ginger, pepper, star anise and cloves

€5

LUNG CHING

Lung Ching Green Tea, organically grown with European certificate

€5

LA VIE EN ROSE

Rose petals and buttons, strawberry slices, apple pieces, raisins, blackberry leaves, hibiscus, rose hip, orange peel and natural aroma

€5

SILVER NEEDLES

Premium quality white tea, composed solely of shoots & buds.

Considered the "King" of teas

€8

SAHLEB

A silky smooth hot winter pudding made with milk and a flour made from the roots of the orchid genus

Orchis, topped with a sprinkle of cinnamon.

Introduced in Lebanon by the Ottoman Empire

€3

HOT CHOCOLATE & COGNAC

Delicious hot chocolate with Cognac

€5

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