

abd el wahab



SALADS | سلطة

	Fattouch Salad A refreshing mix of greens, tomatoes, cucumbers, sumac and toasted bread, radish, spring onions, lemon or pomegranate molasses dressing	فتوش	8,500
	Tabbouleh Lebanese traditional salad made of chopped parsleys, tomatoes, onions, mint and bulgur, olive oil and lemon dressing	تبولة	8,500
	Quinoa Tabbouleh Mixed Chopped parsleys with cherry tomatoes, spring onions, mint, steamed quinoa dressed with lemon juice and olive oil	كنوا تبولة	9,500
	Rocca Beetroot Salad Zaatar, beetroot, onions, sumac, olive oil and lemon dressing	روكا وشمندر	9,000
	Raheb Salad Grilled eggplant mixed with tomatoes, bell pepper, mint and green onions, lemon juice and olive oil	سلطة الراهب	8,500

LIGHT SELECTION | سلطة ومقبلات لايت

	Kale Tabbouleh (258 Cal) Chopped kale with sour tomatoes tossed with cider vinegar	كايل تبولة	10,500
	Light Halloumi Salad (247 Cal) Fresh green leaves with tomatoes, cucumbers and radish served with grilled light halloumi	سلطة الحلوم	10,500
	Raheb Salad (296 Cal) Grilled eggplant mixed with tomatoes, bell pepper, mint and green onions, lemon juice and olive oil	سلطة الراهب	8,500
	Frikeh Mhamara (330 Cal) Green smoked frikeh with chili paste, radish, lemon juice and walnut	فريكة محمرة	8,500
	Shrimps Eggplant Fatteh (406 Cal) Grilled shrimps and eggplant smothered with warm yogurt light and paprika	فتة قريدس	18,000
	Lime Ras Asfour (364 Cal) Grilled slices of veal filet with home-made lime sauce and grilled potatoes	راس عصفور	19,500

RAW MEAT SPECIALTIES | لحومات نيئة

	Selection of Raw Meat Platter Kebbeh nayyeh, kebbeh ourfaliyyeh and tebleh	نيئة مشكل	32,000
	Kebbeh Nayyeh Mixture of raw meat and bulgur	كبة نيئة	18,500
	Kebbeh Ourfaliyyeh Spicy mix of raw meat and bulgur sprinkled with pine nuts	كبة أورفلية	19,000
	Tebleh Raw meat paste	تابلة	18,500

COLD STARTERS | مقبلات باردة

	Mixed Pickles	كبيس مشكل	8,500
	A selection of our home-made pickles, makdous, mushrooms, cucumber pickles and olives		
	Moutabbal	متبل	8,500
	Char-grilled eggplant, mixed with sesame paste (tahini) and lemon juice		
🍷	Feta Mix	فيتا مشكّلة	8,500
	Baladi tomatoes with red onions and feta cheese drizzled with olive oil		
	Artichokes	أرضي شوكي	7,500
	Steamed artichokes with lemon oil dressing		
🍷	Stuffed Vine Leaves	ورق عنب	9,000
	A tangy rice mixture with tomatoes, parsleys, onions, mint, lemon juice and olive oil wrapped in fresh vine leaves		
	Mhamara	محمرّة	10,000
	Mix of walnut, crumbs, pomegranate molasses and chili paste		
	Green Beans in oil	لوبية بالزيت	8,000
	Cooked green beans with a savory tomato sauce		
	Hendbeh	هندبة	8,000
	Dandelion leaves cooked in olive oil and fresh onions, served with caramelized onions and lemon slices		
	Lentil Salad	مدررة	7,500
	A mix of cooked lentils, rice and sautéed onions		
🍷	Shanklish	شنكليش	9,000
	Aged pungent goat cheese served with chopped onions, pepper, parsleys and tomatoes		
	Labneh	لبنة	7,500
	Thick strained yogurt topped with olive oil, garlic or vegetables		
	Mixed Vegetables		14,000
	A selection of fresh vegetables lettuce, tomatoes, cucumbers, spring onions, radish and mint		

HOMMOS | حمص

	Hommos	حمص	7,500
	Chickpeas purée mixed with sesame paste (tahini) and lemon juice		
	Hommos Beiruti	حمص بيروتي	8,500
	Chickpeas purée mixed with sesame paste, parsleys, garlic, broad beans and lemon juice		
🍷	Hommos Mushroom	حمص مع الفطر	9,500
	Traditional Hommos bil tahini topped with sautéed Provençal mushroom		
	Hommos with Pine nuts	حمص صنوبر	11,500
	A bowl of Hommos paste topped with fried pine nuts		
	Hommos with meat	حمص لحمة	14,000
	A bowl of hommos paste topped with fried meat		

HOT STARTERS | مقبلات ساخنة

Lentil Soup	شورية عدس	11,000
Cooked orange lentil with onions, garlic, carrots in olive oil, served with crouton and lemon wedge		
Foul Mdammas	فول مدمس	8,500
A mix of cooked broad beans, chickpeas, olive oil, garlic and lemon juice topped with tomatoes and parsleys		
Balila	بليلة	8,500
Slow cooked Chickpeas mixed with lemon juice, paprika and garlic topped with olive oil, pine nuts and cumin		
Grilled Halloumi	حلّوم مشوي	11,000
Freshly grilled halloumi, served with chërry tomatoes and mint		
Eggs with Kawarma meat	بيض وقاورما	10,000
Fried eggs mixed with home-made braised minced lamb		
Sojok	سجق	16,000
Sliced spicy sausages sautéed with lemon juice		
Makanek	مقانع	16,000
Lebanese sausages flamed with lemon juice		
Chicken Wings (8 pcs)	جوانح	14,500
Marinated chicken wings, fried with coriander, garlic and lemon juice		
 Ras Asfour	راس عصفور	19,500
Sautéed veal filet cubes and crispy potatoes served with either Home-made lemon sauce or Pomegranate molasses or Pesto sauce		
Chicken Liver	سودة الدجاج	15,500
Marinated chicken liver, sautéed with pomegranate, garlic and lemon juice		
Batata Kezbra	بطاطا بكزبرة	8,500
Fried potatoes mixed with chopped garlic and coriander with green chili		
 Kharouf bel Markouk	خروف بالمرقوق	14,000
Slow roast lamb shoulder rolled in markouk bread with sumac		
Arayess Kafta	عرايس كفتة	18,000
Grilled Arabic bread stuffed with minced meat and parsleys		
 Arayess Shanklish	عرايس شنكليش	14,000
Home-made shanklish with vegetables, toasted in fresh bread		
French Fries	بطاطا مقلية	7,500

PASTRIES | معجنات

🍷	Pastries Selection 2 cheese rolls, 2 sambousik, 2 fatayer bel fern, 2 kebbeh	تشكيلة معجنات	14,000
	Cheese Rolls Cheese Rolls grilled or deep fried	رقاقات	8,500
	Sambousik Deep fried stuffed with minced meat, onions and pine nuts	سمبوسك	8,500
	Fatayer Bel Fern Baked dough stuffed with spinach, onions, sumac and tomatoes	فطائر بالفرن	8,000
	Kebbeh Deep fried kebbeh ball stuffed with minced meat, onions and pine nuts	كبة أقراص	8,500

FATTEH | فتّة

🍷	Hommos Fatteh Chickpeas, smothered with warm yogurt and topped with fried bread, ghee, paprika and pine nuts	فتّة حمص	12,500
	Eggplant Fatteh Fried eggplant chunks, smothered with warm yogurt and topped with fried bread, ghee, paprika and pine nuts	فتّة باذنجان	13,000
🍷	Shrimps Fatteh Sautéed shrimps in tomato sauce and fried eggplant smothered with warm yogurt and topped with fried bread, ghee, paprika and pine nuts	فتّة قريدس	18,000
	Kafta Fatteh Sautéed kafta balls served in warm yogurt, topped with tomato sauce and crispy potatoes	فتّة كفتة	14,500

FISH | سمك

	Batrakh Smoked cod roe, served with slices of garlic and olive oil	بطرخ	40,000
	Bezre (Seasonal) Crispy fried fresh bezre served with tarator lemon sauce	بزري	14,000
🍷	Shrimps Provençal Sautéed butterfly shrimp with garlic, coriander and lemon juice	قريدس بروفنسيال	18,500
	Samkeh Harra Grilled fish filet topped with spicy sesame paste mixture and nuts	سمكة حرة	21,500
	Grilled Jumbo Shrimps Jumbo shrimps grilled and served with our special cocktail sauce	قريدس مشوي	36,000
🍷	Seabass Provençal Grilled whole Seabass trimmed, served with roasted potatoes and mushroom Provençal sauce	براق بروفنسيال	34,000

LIGHT MAIN COURSE | طبق لايت

Light Chicken (370 Cal) Grilled chicken breast, served with steamed vegetables and Dijon mustard	دجاج لايت	20,500
Light Veal Brochette (380 Cal) Grilled marinated veal cubes with steamed vegetables and Dijon mustard	لحم عجل لايت	25,000

FROM THE GRILL | مشاوي

Grilled Meat Pieces of lamb filet, marinated and grilled on skewers	لحمة مشوية	26,000
Chich Taouk Chicken chunks marinated in lemon juice and garlic, served on skewers with Abd El Wahab tasty garlic sauce	شيش طاووق	22,500
Kafta Halabiyeh Minced lightly-spiced lamb, grilled on skewers	كفتة حلبية	20,500
Kafta Ourfaliyyeh Tomatoes, sweet peppers and minced spiced lamb, grilled on skewers	كفتة أورفالية	20,500
Kafta Kheshkhash Spicy minced lamb, grilled on skewers	كفتة خشخاش	20,500
Lamb Cutlets Abd El Wahab Grilled marinated spicy lamb cutlets	كستلاتة عبد الوهاب	26,000
Mixed Grill A selection of meat, taouk and kafta grilled on skewers	مشوي مشكل	28,000
Mixed Grill Abd El Wahab (500 gr.) A selection of grilled shrimps, lamb cutlets, meat and taouk	مشكل عبد الوهاب	41,500
Grilled Baby Chicken 1/2 Marinated and grilled half chicken served with our home-made garlic sauce	فروج مشوي 1/2	18,500
Rib Eye (500 gr.) Slow cooked beef rib eye with potatoes boulangaire and grilled vegetables, cardamon sauce	ضلع بقر	45,000
Smoked Meat Brochette (300 gr.) Grilled marinated baby veal filet, smoked with Abd El Wahab special spices, served with Provençal sauce	لحمة مدخنة	32,000
Smoked Chicken Brochette (300 gr.) Grilled marinated chicken breast, smoked with Abd el Wahab special spices, served with Provençal sauce	دجاج مدخن	25,000

DESSERTS | حلويات

Maamoul Flake Baked maamoul dough served with ashta, sahlab ice cream and ghazel el banet	معمول فليك	15,000
Ousmaliyeh Caramelized wheat filled with Ashta cream topped with sugar syrup	عثمليّة	11,500
Tarte Debes bil Tahini Home-made special cake with halawi topped with debes ice cream and tahini	تارت دبس بالطحيني	11,000
Atayef Pancake Freshly made atayef with ashta, topped with honey and strawberry	قطايف	9,000
Coupe Ghazel El Banet Ghazel El Banet with sahlab ice cream, nuts and honey	غزل البنات وسحلب	14,000
Abd El Wahab baklawa Glacé Traditional baklawa filled with pistachio and sahlab ice cream topped with ashta	بقلاوة عبد الوهاب	13,000
Ariche Ousmaliyeh Crispy vermicelli filled with fresh cheese (ariche) topped with honey and strawberry	أريشة عثمليّة	13,000
Cheese Knefe Melted cheese drizzled with sugar syrup and fresh kaake	كنافة بالجبنّة	11,000
Arabic Ice Cream Sahlab and traditional flavors	بوظة عربية	4,000 /SCOOP
Exotic Fruit Assortment of exotic fruit selection	صحن فواكه	16,000

HOT DRINKS | مشروبات ساخنة

Lebanese Coffee	6,000
Espresso	5,000
Double Espresso	7,500
Cappuccino	6,500
Café latte	6,500
Nescafe	5,500
White Coffee	5,500
Assorted Tea	6,000

COLD DRINKS | مشروبات باردة

Local beer	8,000
Imported beer	8,500
Soft drinks	5,000
Fresh orange juice	9,000
Lemonade	8,500
Jellab	9,500
Pomegranate	9,500
Raspberry	9,000
Mineral water glass	6,500
Mineral water ½ glass	3,000
Perrier	6,500
St. Pellegrino	9,000

RED WINE

GLASS

BOTTLE

Ksara Réserve Du Couvent	11,500	48,000
Kefraya Coteaux		52,000
Musar Cuvée Rouge		52,000
Kefraya Chateau		80,000
Ksara Chateau		80,000
Ksara Cuvée Du Troisième Millénaire		125,000
Chateau Marsyas		125,000
Kefraya Comte De M		154,000

RED IMPORTED

Brouilly Chateau	15,000	88,000
Moulin de la Grave		66,000

WHITE WINE

Ksara Blanc De Blancs	11,500	50,000
Kefraya Blanc De Blancs		50,000
Ksara Chardonnay		75,000

WHITE IMPORTED

Pinot Grigio	15,000	75,000
Gavi Di Gavi		95,000

ROSÉ WINE

Ksara Sunset	11,500	50,000
Kefraya Myst		48,000

SPIRITS

Whisky Regular Glass	12,500
Whisky Premium Glass	16,000
Aperitif Regular	12,000
Aperitif Premium	15,000
Cocktail	11,000
Whisky Regular Bottle	87,000
Whisky Premium ½ Bottle	75,000
Whisky Premium Bottle	125,000

ARAK

Arak Glass	10,500
Arak ¼ bottle	35,000
Arak ½ bottle	50,000
Arak 1 bottle	70,000

NARGUILEH | نرجيلة

Ajami	عجمي	19,500
Moassal	معسل	17,000