



☯ ORIENTAL BISTRO ☯



**QUINOA
TABBOULEH**
كينواتبولة



**FATTOUCH
SALAD**
فتوش

SALADS | سلطة

- 8,500 **Fattouch Salad | فتوش** 🌿
A refreshing mix of greens, tomatoes, cucumber, sumac & toasted bread
- 8,500 **Tabbouleh | تبولة**
Lebanese traditional salad made of chopped parsley, tomatoes, onions, mint & bulgur
- 9,500 **Quinoa Tabbouleh | كينواتبولة** 🌿
Lebanese salad made of quinoa, chopped parsley, tomatoes, onions, mint and fresh pomegranate
- 9,000 **Rocca & Zaatar Salad | روكا وزعتر**
Served with beetroot, olive oil & lemon dressing
- 8,500 **Oriental Salad | سلطة شرقية**
Lettuce, tomatoes, cucumber, radish & onions dressed in olive oil & lemon juice
- 8,500 **Raheb Salad | سلطة الراهب**
Grilled eggplant mixed with tomatoes & green onions
- 8,500 **Batata Mtabaleh Salad | سلطة بطاطا متبلة** 🌿
marinated steamed young potatoes with chopped mint, parsley, lemon juice and olive oil

🌿 Chef's Recommendation | توصية الشيف 🌿

All prices are in LBP and inclusive of 11% VAT | الأسعار بالليرة اللبنانية وتشمل الضريبة المضافة



COLD STARTERS | مقبلات باردة

- 12,000 **Mixed Vegetables | جات خضرة**
A selection of fresh vegetables
- 7,500 **Mixed Pickles | كبيس مشكل**
A selection of our homemade pickles
- 7,500 **Hommos | حمص**
Chickpeas & Tahini
- 8,500 **Moutabbal | متبل**
Eggplant & Tahini
- 7,000 **Artichokes | أرضي شوكي**
Steamed artichokes with lemon oil dressing
- 9,000 **Stuffed Vine Leaves | ورق عنب**
Stuffed Vine leaves with Rice and Vegetables in oil
- 8,000 **Green beans in oil | لوبية بالزيت**
Cooked green Beans with a savory tomato sauce
- 8,000 **Hindbeh | هندبة** 🌿
Hindbeh leaves cooked in olive oil & fresh onions, topped with caramelized onions & lemon wedges
- 7,500 **Lentil Salad | مدردرة**
A mix of cooked lentils and rice topped with caramelized onions and lemon wedges
- 10,000 **Mhamara | محمرة**
Mix of walnut, crumbs, pomegranate molasses & chili paste
- 9,000 **Shanklish | شنكليش**
Aged goat cheese served with chopped onions, parsley & tomatoes
- 7,500 **Labneh | لبنه**
Thick strained yogurt topped with olive oil
- 8,000 **Labneh with Garlic | لبنه بالثوم**
Thick strained yogurt mixed with fresh chopped garlic and dry mint topped with olive oil

لحومات نيّة RAW MEAT SPECIALTIES

- 18,500 **كبة نيّة | Kebbeh Nayyeh** 🍴
Mixture of raw meat & bulgur
- 19,000 **كبة أورفليّة | Kebbeh Ourfaliyyeh** 🍴
Spicy mix of raw meat & bulgur sprinkled with pine nuts
- 18,500 **تبلّة | Tebleh**
Raw meat paste
- 28,000 **نيّة مشكّل | Selection of Raw Meat Platter**
Kebbeh nayyeh, kebbah ourfaliyyeh & tebleh



سمك | FISH

- 14,500 **سمكة حرّة | Samkeh Harra** 🍴
Grilled Hammour fillet topped with spicy sesame mixture and nuts
- 40,000 **بطرخ | Batrakh**
Smoked cod roe, served with slices of garlic & olive oil
- 36,000 **قريدس مشوي | Grilled Shrimps**
Shrimps grilled & served with our special cocktail sauce
- 18,000 **بزرة (موسمي) | Bizreh (Seasonal)**
Fried Bizreh served with roasted garlic potatoes & sesame paste

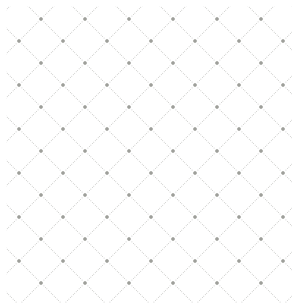
SOUP | شوربة

- 11,000 Lentil Soup | شوربة عدس
12,000 Chicken Soup | شوربة دجاج



HOT STARTERS | مقبلات ساخنة

- 13,500 **Hommos with Meat & Nuts | حمص بالحمة وصنوبر** 🍴
A bowl of Hommos topped with meat & pine nuts
- 11,500 **Hommos with Pine nuts | حمص صنوبر**
A bowl of Hommos topped with pine nuts
- 11,000 **Grilled Halloumi | حلّوم مشوية**
Freshly grilled white cheese
- 16,000 **Sojok | سجق**
Spicy sausages flamed with lemon juice
- 16,000 **Makanek | مقانق**
Lebanese sausages flamed with lemon juice
- 14,500 **Chicken Wings Provencial (8) | جوانح بروفنسيال (٨)**
Marinated chicken wings, fried with coriander, garlic & lemon juice
- 17,000 **Ras Asfour | راس عصفور** 🍴
Sautéed veal fillet cubes with homemade lemon sauce
- 24,000 **Birds (6) | عصفير (٦)** 🍴
Pan fried or grilled birds with pomegranate & lemon juice
- 15,500 **Chicken Liver | سودة الدجاج**
Marinated chicken liver sautéed with pomegranate, garlic & lemon juice
- 8,500 **Batata Kezbra | بطاطا بكزبرة**
Fried Potato cubes mixed with chopped Garlic, Coriander & Green Chili
- 7,500 **French Fries | بطاطا مقلية**
Homemade fresh potatoes



🍴 Chef's Recommendation | توصية الشيف 🍴

All prices are in LBP and inclusive of 11% VAT | الأسعار باللييرة اللبنانية وتشمل الضريبة المضافة

فَتَّة | FATTEH

- 12,500 **Hommos Fatteh | فتّة حمص** 🌱
Chickpeas topped with garlic warm yogurt, fried bread & pine nuts
- 13,000 **Eggplant Fatteh | فتّة باذنجان**
Fried eggplant cubes topped with Garlic warm yogurt, fried bread & pine nuts
- 14,000 **Chicken Fatteh | فتّة دجاج**
Chickpeas topped with Garlic warm yogurt, grilled chicken breast, fried bread & pine nuts
- 18,000 **Shrimps Fatteh | فتّة قريدس** 🌱
Chickpeas topped with Garlic warm yogurt, Sautéed shrimps with tomatoes, fried bread & pine nuts



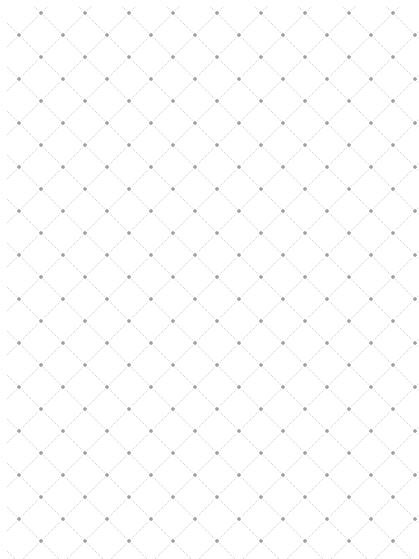
معجنات | PASTRIES

- 8,500 **Cheese Rolls | رقائق** 🌱
Grilled or deep fried Cheese Rolls
- 8,500 **Sambousik | سمبوسك**
Deep fried sambousik stuffed with minced meat, onions & pine nuts
- 8,000 **Fatayer Bel Fern | فطائر بالفرن** 🌱
Baked dough stuffed with spinach, onions & tomatoes
- 8,500 **Kebbeh | كبة أقراص**
Deep fried kebbeh ball stuffed with minced meat, onions & pine nuts



🌱 Chef's Recommendation | توصية الشيف 🌱

All prices are in LBP and inclusive of 11% VAT | الأسعار بالليرة اللبنانية وتشمل الضريبة المضافة

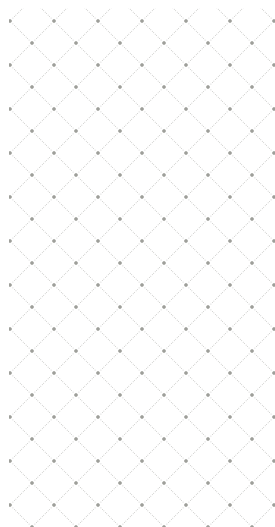


FROM THE GRILL | مشاوي

- 26,000** **لحمة مشوية | Grilled Meat**
Marinated Meat Fillet grilled on Skewers
- 22,500** **شيش طاووق | Chich Taouk**
Marinated Chicken cubes with lemon Juice & Garlic, Grilled on Skewers
- 26,000** **كستلاتة | Lamb Cutlets**
Marinated Lamb cutlets grilled
- 26,000** **كستلاتة عبد الوهاب | Lamb Cutlets Abd El Wahab** 🍴
Grilled marinated lamb cutlets with special spicy sauce
- 28,000** **مشوي مشكل | Mixed Grill**
A selection of meat, taouk & kafta grilled on skewers
- 41,500** **مشكل عبد الوهاب | Mixed Grill Abd El Wahab**
A selection of grilled shrimps, lamb cutlets, meat & Taouk
- 18,500** **فروج مشوي ٢/١ | Grilled Baby Chicken 1/2** 🍴
Marinated 1/2 Chicken, Grilled served with Abd el Wahab tasty garlic sauce
- 20,500** **كفتة حلبية | Kafta Halabiyyeh**
Minced lightly-spiced lamb grilled on skewers
- 20,500** **كفتة أورفالية | Kafta Ourfaliyyeh**
Spicy minced meat lamb, tomatoes and sweet peppers grilled on skewers
- 19,000** **عرايس كفتة | Arayess kafta**
Grilled Arabic bread stuffed with minced meat & parsley
- 20,500** **كبة بالسيخ | Kebbeh Skewers**
Minced meat mixed with bulgur grilled on skewers



KAAKEH
CHEESE AND KAFTA
كعكة جبنة وكفتة

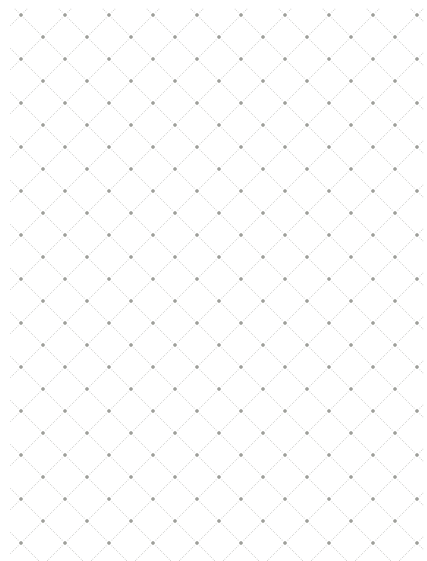


عصرونية | ASROUNIYEH

- 9,000 **كلاج | Kellaj**
Grilled Arabic bread stuffed with ham & cheese slices
- 12,500 **كعكة جبنة وكفتة Kaakeh Cheese and Kafta**
Kafta & Cheese served with vegetables
- 11,500 **كعكة حلوم وحبث Kaakeh Halloumi with Basil**
Halloumi Cheese with Basil sauce and cucumber
- 12,500 **كعكة جبنة وحبث Kaakeh Turkey & Cheese**
Turkey & cheese slices served with vegetables

👨‍🍳 Chef's Recommendation | توصية الشيف 👨‍🍳

الأسعار بالليرة اللبنانية وتشمل الضريبة المضافة | All prices are in LBP and inclusive of 11% VAT



**COUPE GHAZEL
EL BANET**
غزل البنات وسحلب

DESSERTS | حلويات

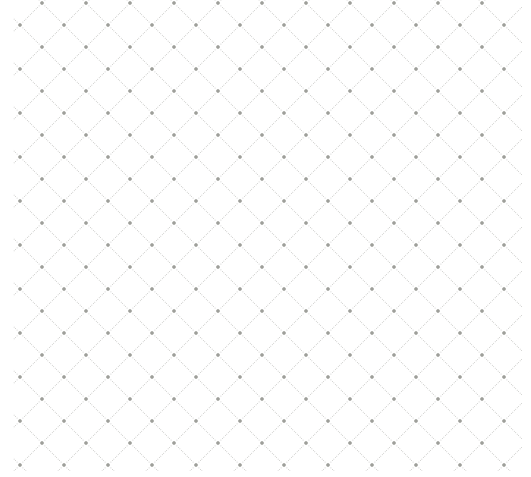
- 15,000 Halawet El Riz | حلاوة الرز** 🍌
Tasty Halawet El Riz served with Pistachio Topped with Osmalieh
- 14,000 Knefe | كنافة**
Melted cheese, drizzled with sugar syrup
- 13,000 Nammoura bl ashta | نمورة بالقشطة**
Special Nammoura served with ashta, banana & pistachio
- 13,000 Tart Halawe bl chocolat | تارت حلاوة بالشوكولا**
Tart served with Halawe topped with chocolate sauce
- 15,000 Maamoul Flake | معمول فليك** 🍌
Baked maamoul dough served with ashta, sahlab ice cream & ghazel el banet
- 11,500 Othmalliyeh | عثمليّة**
Caramelized Wheat Filled with Ashta cream topped with Sugar Syrup
- 8,500 Ashtaliyeh | قشطليّة**
Mhalabieh on a bed of Achta cream topped with pistachio and sugar syrup
- 11,500 Ashta with Banana & Honey قشطة، موز وعسل**
Ashta cream topped with banana slices & honey
- 14,000 Coupe Ghazel El Banet | غزل البنات وسحلب**
Ghazel el banet with sahlab ice cream, nuts & honey
- 12,500 Layali Abd el Wahab | ليالي عبد الوهاب**
Ashta with Chocolate ice cream, hazelnuts & honey
- 13,000 Abd El Wahab baklawa | بقلّاوة عبد الوهاب**
Traditional baklawa filled with pistachio
- 4,000 /SCOOP Arabic Ice Cream | بوظة عربية**
Sahlab & traditional flavors
- 9,000 Fruit Plate | صحن فواكه**
Assortment of Seasonal fruit selection

🍌 Chef's Recommendation | توصية الشيف 🍌

All prices are in LBP and inclusive of 11% VAT | الأسعار بالليرة اللبنانية وتشمل الضريبة المضافة

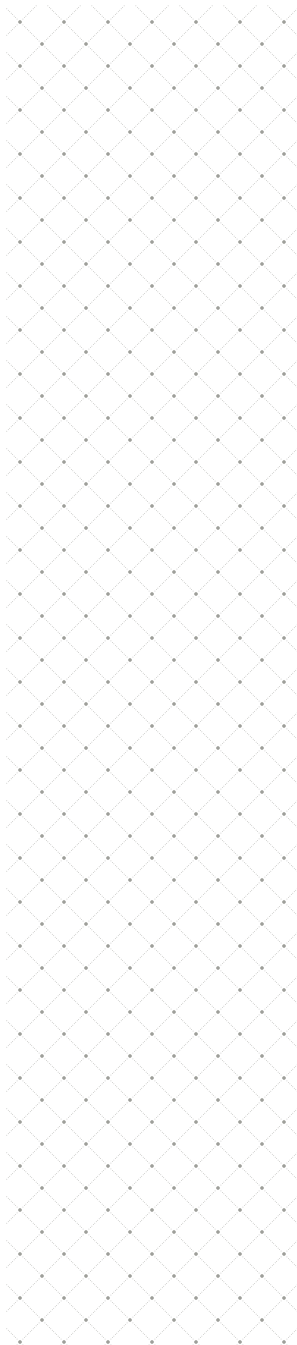
HOT DRINKS | مشروبات ساخنة

- 6,000 Lebanese Coffee | قهوة لبنانية
- 5,000 Espresso | قهوة أسبرسو
- 7,500 Espresso Double | أسبرسو دابل
- 6,500 Cappuccino | كابوشينو
- 6,500 Café latte | كافي لاتي
- 5,500 Nescafe | نسكافيه
- 5,500 White Coffee | قهوة بيضاء
- 6,000 Assorted Tea | شاي



FRESH JUICES | عصائر طازجة

- 9,000 Fresh orange juice | عصير برتقال
- 8,500 Lemonade | ليموناضة
- 9,000 Minted Lemonade | ليموناضة بالنعناع
- 9,500 Jellab | جلاب
- 9,500 Pomegranate | عصير رمان
- 9,000 Raspberry | عصير توت



BEVERAGES

8,000	Local beer
8,500	Imported beer
5,000	Soft drinks
6,500	Water bottle glass 1/1
3,000	Water bottle glass 1/2
6,500	Perrier 330 ml
9,000	St. Pellegrino 1750 ml

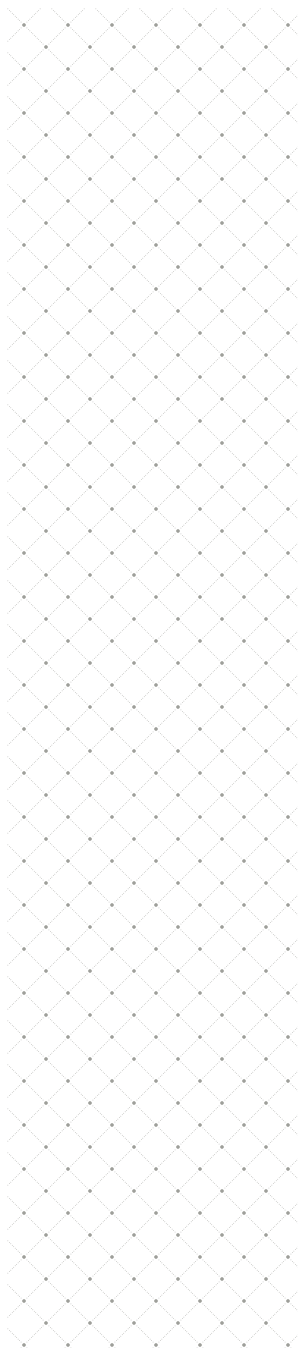


11,500 GLASS LOCAL WINE



NARGUILEH | نرجيلة

19,500	Ajami عجمي
17,000	Moassal معسل



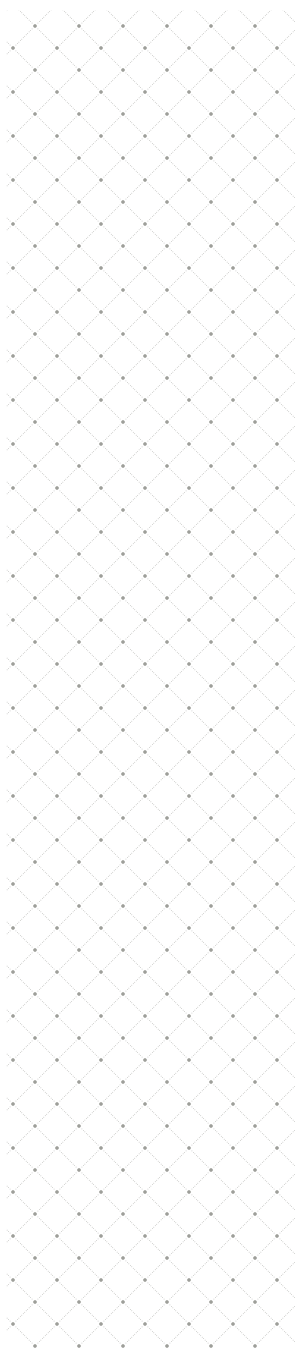
ARAK

70,000	Arak 1 bottle
50,000	Arak ½ bottle
35,000	Arak ¼ bottle
9,500	Arak Glass



SPIRITS

12,500	Whisky regular glass
51,000	Whisky regular ½ bottle
87,000	Whisky regular bottle
16,000	Whisky premium glass
75,000	Whisky premium ½ bottle
125,000	Whisky premium bottle
12,000	Aperitif regular
15,000	Aperitif premium
11,000	Cocktail



RED WINE

48,000	Kefraya les coteaux
48,000	Massaya vin rouge
50,000	Musar Cuvee rouge
80,000	Kefraya chateau
80,000	Ksara Chateau
96,000	Pinot noir-Chateau st Thomas
115,000	Marquis de Beys-Domaine des Tourelles
125,000	Chateau Marsyas
154,000	Kefraya comte de M
66,000	Moulin de La Grave Bordeaux Imp 🇱🇧
88,000	Brouilly chateau Imp 🇱🇧



WHITE WINE

50,000	Kefraya chateau blanc de blanc
50,000	Ksara chateau blanc de blanc
75,000	Chardonnay -chateau st Thomas
105,000	Kefraya comtesse
75,000	Pinot Grigio bianco Imp 🇱🇧
95,000	Gavi di Gavi Imp 🇱🇧



ROSÉ WINE

48,000	Kefraya Myst
50,000	Ksara Sunset



info@abdelwahab.com