

Dar Al Azrak Restaurant - Byblos

Mezza:

- ❖ Hommos (*chickpeas, tahini, lemon juice*)
- ❖ Moutabbal (*grilled eggplant pureed, tahini, pomegranate seeds*)
- ❖ Fattoush (*romaine lettuce, purslane, cherry tomatoes, cucumbers, radishes, parsley, mint, sumac croutons*)
- ❖ Tabbouleh (*chopped parsley, mint, spring onions, and tomatoes*)
- ❖ Chanklish (*aged cheese covered with thyme, sumac or dried mint. It is made either with goat's or cow's milk*)
- ❖ Mekanik (*small sautéed beef sausages, pine nuts*)
- ❖ Foie de Volaille – Kassbeh (*chicken liver*)
- ❖ Reqaqat (*Fried Cheese rolls*)
- ❖ French Fries (*homemade fries*)



Main Dish:

- ❖ 1 kilogram fried fish (for each 4 pax)
- ❖ 4 Kabab Skewers
- ❖ 2 Lahme Skewers
- ❖ 2 Taouk Skewers

Dessert:

- ❖ Seasonal Fruits
- ❖ Oriental Sweets

Soft Drinks