LMATBAKH

SALADS

Fattouch	●	Pomegranate Molasses Dressing	4/P
Tabbouleh Beetroot	●	Roasted, Puree and Pickled Beetroot	8
Cauliflower Salad	●	Raw, fermented cauliflower, White grapes, compte and parmesan cheese with white balsamic vinegar	17

COLD STARTERS

Warak Enab	●	Hosrum Gel, mint yogurt	12
Hummus	●	Makdous, White raisins, Pickled Thyme	9
Moutabbal	●	Coriander Vinaigrette, Charred skin powder	9
Basterma Shanklish	●	Honey, nuts, Pears	18
Tarama Bezreh	●	Code roe	15
Frakeh Jnoubieh	●	Kammouneh, Cured egg yolk	29

HOT STARTERS

Lsenet	●	Coriander Vinaigrette	16
Shrimp Dates	●	Date sauce	32
Kebbeh Bone Marrow	●	Kebbeh Tarte, Dried Figs, Walnuts, Mint Yogurt Espuma, Sumac	22
Aarayes Kafta	●	On Ayran Shot	16
Rez aa Djej	●	Pomegranate Mollases BBQ	21
Burnt Leeks	●	With Whipped Feta Cheese	18

MAIN COURSE

Ravioli Mloukhiyeh	●	With Pomegranate Molasses Gel	27
Falafel Schnitzel	●	Coriander Vinaigrette and Tahini Sauce	27
Mouhammara Burger	●	Australian Angus Mb 4-5 Patty, Smoked Kashkaval Cheese Mouhammara Mayo	28
Steak Freekeh	●	Australian Wagyu Cube Roll Mb 6,7	96
Chicken Msakhan	●	Onion confit, grilled baby potatoes with our homemade onion sauce	38
Borghol Beef Cheeks	●	Slow Cooked Beef Cheek, Yogurt Sauce	42
Siyadieh	● ●	Grouper, Calamri, Prawns	48

DESSERTS

Baklava Em Ali	●	Baklava with Em Ali sauce	15
Fraisier	●	Fresh strawberries and strawberry coulis	15
Chestnut Crème Brûlée	●	Chestnut paste, burnt sugar	18
Choco Tahini	●	Semsmieh, cremeux, praline, tahini whipped ganache	15

SIDES

Batata Harra	7
French Fries	7
Freekeh Salad	7
Burgul bi Banadoura	7

VEGAN · VEGETARIAN · FISH · SHELLFISH · BEEF · POULTRY

+961 70 600 609 · lmatbakh.com · info@lmatbakh.com · @lmatbakh.lb

МЕВАКН