

DESSERTS

PISTACHIOS KARABEEJ

PISTACHIOS, QUINCE TARTLET - NATEF MERINGUE CREAM
10

* HALAWET EL JEBN / RED FRUITS

CHEESE ROLLS FILLED WITH ASHTA CLOTTED CREAM, CRUSHED PISTACHIOS
TOPPING SERVED WITH ORANGE BLOSSOM SYRUP AND ROSE PETALS
11

* BAKLAWAS ASSORTMENT

LAYERED CRUSTY PASTRIES WITH ALMONDS, PISTACHIOS AND PINE NUTS
(6 PIECES)
11

* MOUHALABIEH

ORANGE BLOSSOM LEBANESE CUSTARD
11

KNEFEH

MELTED CHEESE & GROUND ANGEL HAIR PASTA, OVEN BROWNED
10

" MAISON NOURA " ICE CREAMS

ROSE / ASHTA / ORANGE BLOSSOM / DATES / ALMOND /
FIGS / GINGER / CHOCOLATE / PISTACHIO / STRAWBERRY
(3 SCOOPS)
11

* FRESH BERRIES

FLAVORED WITH ORANGE BLOSSOM
11

FRUITS ATAYEF

BLINIS FILLED WITH ASHTA CLOTTED CREAM & CARAMELISED ALMONDS
11

FRUITS OF THE SEASON

PLATE TO SHARE
15



MAISON NOURA

LUNCH SUGGESTIONS (*) (ON WEEKDAYS ONLY)

* STARTER / * MAIN COURSE or *MAIN COURSE / * DESSERT 29

MENU DU CEDRE (49 EUROS PER PERSON)

(7 MEZZE TO SHARE + 1 DESSERT OF YOUR CHOICE)

HUMMUS - MOUTABAL - TABBOULEH - WARAK ENAB -
SAMAKÉ HARRA - LABNEH
3 CROUSTILLANTS OF YOUR CHOICE

1 DESSERT OF YOUR CHOICE

MENU MAISON NOURA (72 EUROS PER PERSON)

(5 MEZZE TO SHARE + 1 MAIN COURSE + 1 DESSERT OF YOUR CHOICE)

HUMMUS - MOUTABAL - TABBOULEH - LABNEH
3 CROUSTILLANTS OF YOUR CHOICE

1 MAIN COURSE OF YOUR CHOICE

1 DESSERT OF YOUR CHOICE

ALL OUR MEATS ARE FROM FRANCE OR EU
PRICES INCLUDES TAX AND SERVICE - WE DO NOT ACCEPT CHECK

* MENUS ARE SERVED FROM 2 PERSONS AND FOR THE WHOLE TABLE

SOUPS, SALADS AND TARTARES

* LENTIL SOUP / SAFFRON
FRESH MINT, CUMIN & CARROT JUICE
11

* FATTOUSH SALAD
CRUDITÉS SALAD & GRILLED SUMAC BREAD
15

* TABBOULEH
PARSLEY SALAD, TOMATOES & WHEAT GRAIN
13

KEBBE NAYE / KAFTA NAYÉ TARTARE
RAW LAMB MEAT AS A SPICY TARTARE
13

* ORIENTAL SOUP "DAOUD BACHA"
LAMB KAFTA PEARL, CARROTS & RICE
11

* MEDITERRANEAN SALAD
MULTICOLOR TOMATOES, LABNEH, SPINACH SPROUT
15

AVOCADOS / PRAWNS
SAMAKE HARRA, SUMAC
17

HABRA NAYÉ / FTILÉ NAYÉ TARTARE
RAW LAMB MEAT TARTARE WITH ONIONS & SPICES
13

EXCEPTIONAL MEZZE

POURTARGUE CARPACCIO / TARAMASALATA
BATRAKH & SOCCA GRESSINI, GARLIC CREAM, MINT
15

HINDBEH BEL ZEIT
DANDELION SALAD, CARAMELISED ONIONS, PINE NUTS
13

GRILLED HALLOUMI WITH PEAR
CHEESE & APPLE CINNAMON
15

ARTICHOKES / AVOCADOS / POUTARGUE
FAVA BEANS, OLIVE OIL, SUMAC AND POMEGRANATE
15

CAULIFLOWER / TAJINE / PAPRIKA
WITH ORANGE, CUMIN, FRIED ONIONS
17

FRITTO MISTO BEIRUT
OCTOPUS, SQUID, SESAME CREAM, BASTORMA CHIPS
17

PRAWNS TEMPURA
ARAK SORBET WITH CURRY AND COCO SAUCE
17

"SHISHBARAK" RAVIOLI
MINT YOGURT, ALEP PEPPER, LAMB KAFTA
17

CLASSICAL MEZZE

* HUMMUS
CHICKPEAS PURÉE, LEMON JUICE, OLIVE OIL
12

* SHANKLESH SALAD & OLIVES KALAMATA
COW CHEESE, THYME, BASIL, TOMATOES
13

* MOUTABAL
EGGPLANTS PURÉE, SESAME CREAM, POMEGRANATE
12

* MOUDARDARA CORAL LENTIL
BEEF OF THE GRISONS, PINE NUTS, CORIANDER, RAISINS
12

* SAMAKÉ HARRA
LIGHTLY SPICY RATATOUILLE
12

* WARAK ENAB
RICE, TOMATOES, PARSLEY, LABNEH, PINE NUTS
13

* TZATZIKI / LABAN CUCUMBER
FRESH CREAM CHEESE, CUCUMBER, MINT
12

SOJOK OR MAKANEK
SPICY SAUSAGES FLAMBÉ WITH LEMON JUICE
13

* THYME LABNEH
COTTAGE CHEESE WITH THYME & OLIVE OIL
12

HOMMOS LAHMEH
MEAT, SUMAC, PINE NUTS
14

"MOUSSAKA" EGGPLANT
OVEN BAKED EGGPLANT, TOMATO SAUCE, CHICKPEAS
13

ROYAL KELLEGE
TOMATOES CRUNCHY, HALLOUMI, BASTORMA
14

MAISON NOURA SIGNATURE MAIN COURSES

* HALF YOUNG COCKEREL WITH HONEY AND GINGER
SAFFRON RICE, VEGETABLE OF THE MARKET
27

* MIX GRILL
CHICKEN TAOUK, KAFTA & LAMB SKEWER
BEETROOT HOMMOS & SWEET POTATOES LIKE BATATA HARRA
29

LAMB RIBS MARINATED WITH WILD THYME
EGGPLANT STUFFED WITH RICE AND MASHED POTATOES
29

SEA BASS FILET
BAZELLA BEANS, ARTICHOKES, ZUCCHINI, ASPARAGUS AND PEAS
29

* « KHAROUF » LAMB CONFIT
& 5 SPICES LEBANESE RICE, ALMONDS & CORINTH RAISIN
*27 / 52 (2 PERS.)

RED MULLET IBRAHIM SULTAN
FRESH SPINACH, PINE NUTS & TAGINE SAUCE, VEGETABLES TAGLIATELLE
27

ASIAN STYLE BEEF EMINCÉ "LIKE SHAWARMA"
VEGETABLES OF THE SEASON, THYME RICE, SOY SAUCE, DATES AND GINGER
29

COD SAYADIEH WITH FRIED ONIONS
COD LAQUÉ SPICES & BASMATI RICE
29

SIDES (7 €)

STEAMED VEGETABLES OF THE SEASON
SAUTÉES POTATOES LIKE BATATA HARRA OR FRENCH FRIES
SALAD WITH HERBS, OLIVE OIL AND LEMON
5 SPICES LEBANESE RICE OR SAFFRON RICE

CROUSTILLANTS (6 PIECES OF YOUR CHOICE)

FAVA BEANS FALAFEL / LAMB SAMBOUSSIK / LAMB SAFIHA
CHEESE & ZAAATAR RIKAKAT / SPINACH FATAYERS / LAMB KEBBEH