

# NOURA

## Mezze to share

### Cold mezze

✓ <b>TABBOULEH</b> Parsley salad with cracked wheat grain, chopped tomato, mint, onion, lemon and olive oil	8,50
✓ <b>HOUMMOS</b> Puree of chickpeas with sesame paste, lemon and olive oil	8,50
✓ <b>HOUMMOS « BEYROUTI »</b> Slightly spiced puree of chickpeas, lemon and olive oil	8,50
✓ <b>MOUTABBAL</b> Puree of grilled eggplant with sesame cream, lemon and olive oil	8,50
✓ <b>WARAK ENAB</b> Vine leaves filled with rice, tomato, parsley and mint, olive oil	8,50
✓ <b>MOUSSAKAA</b> Baked eggplant cooked with tomato sauce and chickpeas	8,50
✓ <b>SHANKLEESH</b> Cured cow's cheese flavored with wild thyme and spices, served with sliced onion and chopped tomato	8,50
✓ <b>MONK'S SALAD</b> Grilled eggplant salad and pomegranate seeds, olives without pit, minced pepper, parsley and olive oil	8,50
✓ <b>SAMKE HARRA</b> Vegetable ratatouille (red pepper, green pepper, coriander, garlic, onions and tomatoes)	8,50
✓ <b>LABAN WITH CUCUMBER</b> Mint flavored yoghurt with sliced cucumber	8,50
✓ <b>FATTOUSH SALAD</b> Seasonal crudité salad, sumac, lemon, olive oil, topped with sumac-grilled Lebanese bread	8,50
✓ <b>LABNEH</b> White cream cheese made from cow's curdled milk with a touch of thyme	8,50
✓ <b>LOUBIEH BEL ZEIT</b> Green beans, sliced onions and fresh tomatoes cooked in olive oil	8,50

### Hot mezze

✓ <b>HOUMMOS « BALILA »</b> Boiled chickpeas, cumin and olive oil, served hot	8,50
<b>HOUMMOS « CHAWARMA »</b> Puree of chickpeas, topped with minced spiced marinated beef	9,90
<b>HOUMMOS « LAHMÉ »</b> Puree of chickpeas, topped with diced spiced marinated lamb, pine nuts	9,90
✓ <b>BATATA HARRA</b> Garlic and Spice Potatoes	7,90
✓ <b>GRILLED HALLOUMI</b> Grilled cow's cheese, wild thyme and vegetables	9,50
<b>SOJOK</b> Small fried spicy beef sausages, lemon juice	8,90
<b>MAKANEK</b> Small fried spicy beef and lamb sausages, lemon juice	8,90

## LEBANESE PIZZETTA

with its bouquet of vegetables

✓ <b>THYME MANA'EESH</b> Lebanese pizza with thyme, sumac and sesame seed olive oil	8,90
✓ <b>CHEESE MANA'EESH</b> Lebanese cow's cheese pizza	8,90
<b>LAHM BI AJINE</b> Lebanese pizza with seasoned minced lamb, tomato, onion and pine nuts	8,90
✓ <b>GRILLED KELLAJ</b> Grilled Lebanese bread with halloumi cow's cheese, tomato and mint	8,90
<b>GRILLED ARAYESS</b> Grilled Lebanese bread, seasoned minced lamb, tomato and parsley	8,90

## Mezzes platters

<b>'DÉGUSTATION' PLATTER (Platter of 8 mezze)</b> Hoummos, moutabbal, tabbouleh, kebbeh sfeeha fatayer, falafel and loubieh bel zeit	18,50
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<b>'VEGETARIAN' PLATTER (Platter of 8 mezze)</b> Hoummos, moutabbal, tabbouleh, vine leaves (2 pieces), fatayer, falafel, loubieh bel zeit and Cheese Samboussik	18,50
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## Shawarmas platters

<b>BEEF CHAWARMA, hoummos and tabbouleh</b> Slices of marinated beef roasted on a skewer	21,50
<b>CHICKEN CHAWARMA, moutabbal and tabbouleh</b> Slices of marinated chicken roasted on a skewer	21,50
<b>MIXED CHAWARMA, hoummos and tabbouleh</b> Slices of marinated beef and chicken roasted on a skewer	23,90

## Main courses & grills

<b>KEBBEH BISSAYNIYEH, hoummos and fattoush</b> Piece of baked minced beef and lamb mix with crushed wheat grain, stuffed with a mix of minced beef and pine nuts	21,50
<b>GRILLED LAMB SKEWERS, moutabbal and fattoush</b> 2 Skewers of marinated lamb with cinnamon and mild pepper	21,50
<b>GRILLED KAFTA SKEWERS, hoummos and fattoush</b> 2 Skewers of minced lamb mixed with parsley and onion	21,50
<b>GRILLED KAFTA "KHASHKASH" SKEWERS, hoummos and fattoush</b> 2 Skewers of minced lamb mixed with parsley and onion, slightly spicy vegetable ratatouille with almonds	22,90
<b>SHISH TAOUK, moutabbal and fattoush</b> 2 Skewers of grilled marinated chicken with lemon and olive oil	21,50
<b>MIX GRILL, hoummos and tabbouleh</b> Selection of 3 skewers: Shish Taouk, lamb and kafta	23,90
<b>GRILLED HALF CHICKEN, hoummos and fattoush</b> Grilled half chicken marinated with lemon and a touch of garlic	23,90
<b>LAMB CUTLETS WITH THYME, moutabbal and tabbouleh</b> 4 Grilled lamb cutlets with thyme	23,90

## Lebanese Tartare with a selection of vegetables 12,00

<b>KEBBEH NAYEH</b> Lamb tartare with crushed wheat grain, onion and olive oil
<b>KAFTA NAYEH</b> Lamb tartare with parsley and onion
<b>HABRA NAYEH</b> Soft lamb tartare served with garlic puree
<b>FTILEH NAYEH</b> Diced raw filet of lamb served with onion and oriental spices

## Side dishes 6,50

<b>FLAVORED RICE WITH VERMICELLI</b>
<b>FLAVORED RICE WITH THYME</b>
<b>FRENCH FRIES</b>

## FINGER FOOD 4 pieces- 8,00

✓ <b>FATAYER</b> Pastry filled with lemony spinach and pine nuts
<b>SFEEHA</b> Small Lebanese pie, seasoned minced lamb, tomato, onion and pine nuts
✓ <b>CHEESE RIKAKAT</b> Deep-fried Filo pastry filled with cow's cheese seasoned with herbs
✓ <b>CHEESE SAMBOUSSIK</b> Deep-fried cow's cheese rissole pastry
<b>SAMBOUSSIK</b> Deep-fried marinated beef and lamb rissole pastry with pine nuts
<b>KEBBEH</b> Deep-fried meatball of marinated beef and lamb, crushed wheat grain, pine nuts
✓ <b>FALAFEL</b> Deep-fried bean and chickpeas balls, spices and sesame tarator sauce

## Oriental desserts

<b>BAKLAWA (4 pieces)</b> Layered crusty pastries with almonds, pistachios and pine nuts	7,90
<b>KNEFEH BEL JEBN</b> Browned granulated pastry on melted cheese served warm with orange blossom flavored syrup	8,50
<b>MOUHALLABIEH</b> Orange blossom flavored lebanese pudding, pistachios, almonds and pine nuts topping	7,90
<b>HALAWET EL JEBN (2 pieces)</b> Cheese rolls filled with "ashta" clotted cream, crushed pistachios topping, served with orange blossom flavored syrup	7,50
<b>KARABEEJ (4 pieces)</b> Shortcrust pastries filled with pistachios and served with an orange blossom and rose water flavored meringue cream	7,90
<b>OSSMALLIEH</b> Caramelized wheat filled with "ashta" clotted cream, served with orange blossom flavored red syrup	7,90
<b>AISH EL SARAYA</b> Caramelized bread pudding with "ashta" clotted cream, pistachios, flavored with orange blossom and rose water	7,90
<b>KATAYEF "ASHTA" (3 pieces)</b> Lebanese blinis filled with "ashta" clotted cream, candied rose petals topping, served with orange blossom flavored syrup	8,50
<b>MAFROUKEH</b> Crushed caramelized wheat filled with "ashta" clotted cream, pistachio topping served with orange blossom flavoured syrup	7,90
<b>HOMEMADE ICE CREAMS</b>	2 scoops 6,50 3 scoops 9,00
<b>Oriental flavors</b> Rose - milk cream - pistachio - orange blossom - dates - fig - almonds - mint tea	
<b>Traditional flavors</b> Chocolate - vanilla - lemon - strawberry - apricot	

Dairy products used in our desserts are made from cow's milk.

## Gourmet coffee or tea 11,90

Coffee or mint tea  
+ 1 piece of baklawa + 1 verrine of mouhallabieh  
+ 1 one scoop of rose or milk ice cream

## Cocktails 12,00

<b>BYBLOS VERDE</b> Gin, lime juice, aloe vera, basil syrup
<b>LE CEDRE ROUGE</b> Vodka, cointreau, pomegranate liqueur, chilli syrup
<b>LA NOURA COLADA</b> Rum, mango, coconut milk, lime
<b>TEQUILA SUNRISE</b> Tequila, orange juice, fillet of pomegranate
<b>MOJITO</b> Rum, fresh mint, lime, cane sugar, Perrier
<b>DRY &amp; DRY</b> Marriage of gin & Martini bianco, rose flavor

## Cocktails alcohol-free 9,00

<b>L'ORIENTAL</b> Rose syrup, pineapple, cranberry, lemon, cane sugar
<b>VIRGIN MOJITO</b> Peach syrup, fresh mint, lime enhanced with Perrier
<b>PINK BEIRUT</b> Pomegranate juice, pressed lemon, rose water, Sprite, fresh mint
<b>DATTES FIZZ</b> «Incense-flavored dates» with Sprite served with pine nuts, almonds, pistachios
<b>VIRGIN NOURA COLADA</b> Mango, coconut milk, lime
<b>FRESH BEIRUT</b> Homemade lemonade flavored with rose syrup

## COLD DRINKS

<b>DATE SYRUP WITH PINE NUTS «JELLAB» 20 CL</b>	6,90
<b>ROSE SYRUP 20 CL</b>	6,90
<b>FRUIT JUICE 20 CL</b> concentrate orange, apple, pineapple, tomato	6,90
<b>FRESH ORANGE JUICE 18 CL</b>	6,90
<b>FRESH LEMON 18 CL</b>	6,90
<b>HOMEMADE LEMONADE 20 CL</b>	6,90
<b>LABAN AYRAN 25 CL</b> yoghurt milk drink with mint	6,50
<b>COCA-COLA 33 CL</b> Red, Zero, Cherry	4,90
<b>PERRIER, FANTA ou SPRITE 33 CL</b>	4,90
<b>FUZE TEA 25 CL</b>	4,90
<b>SCHWEPPES 25 CL</b>	4,90
<b>SYRUP EXTRA</b> Mint, grenadine	1,00
<b>EVIAN OU BADOIT 50 CL</b>	5,90
<b>EVIAN OU BADOIT 1 L</b>	6,90

## HOT DRINKS

<b>ESPRESSO</b>	3,00
<b>DECAFFEINATED</b>	3,00
<b>CAFÉ NOISSETTE</b>	3,90
<b>DOUBLE EXPRESSO</b>	5,90
<b>DOUBLE DÉCAFÉINÉ</b>	5,80
<b>CAFÉ CRÈME</b>	5,50
<b>CAPPUCCINO</b>	5,90
<b>MINT TEA</b>	5,90
<b>MINT TEA WITH PINE NUTS</b>	6,50
<b>INFUSION</b> verbeña, linden, camomile	5,50
<b>HOT CHOCOLATE</b>	5,90
<b>MILK 20 CL</b> Cold or hot milk	2,90
<b>« CAFÉ BLANC »</b> Orange blossom water with pine nuts	4,90

## Wine & champagnes

### Lebanese cellar

<b>RED, ROSÉ OR WHITE WINE</b>	14 CL
<b>DRINK OF WINE</b> Château Héritage	8,00

<b>RED WINE</b>	37,5 CL	75 CL
<b>CHÂTEAU HÉRITAGE</b> , PLAISIR DU VIN	17,00	29,00
<b>CHÂTEAU KSARA</b> , RÉSERVES DU COUVENT	19,00	36,00
<b>CHÂTEAU KEFRAYA</b> , LES BRETÈCHES	19,00	36,00
<b>CHÂTEAU HÉRITAGE 2014</b>		48,00

<b>ROSÉ WINE</b>		
<b>CHÂTEAU KEFRAYA</b> , MYST ROSÉ	17,00	32,00
<b>CHÂTEAU KSARA</b> , ROSÉ SUNSET	19,00	36,00

<b>WHITE WINE</b>		
<b>CHÂTEAU KEFRAYA</b> , BLANC DE BLANCS	17,00	32,00
<b>CHÂTEAU KSARA</b> , BLANC DE BLANCS	19,00	36,00

### French cellar

<b>RED WINE</b>	14 CL
<b>DRINK OF WINE</b> Bordeaux ou Brouilly	7,90

<b>RED WINE</b>	75 CL
<b>BORDEAUX HAUT MÉDOC AOC VICTORIA</b>	34,00
<b>BROUILLY AOC RÉSERVE DE VAOISIE</b>	29,00

<b>ROSÉ WINE</b>		
<b>CÔTES DE PROVENCE AOP CÔTÉ PRESQU'ÎLE, MINUTY</b>	8,00	38,00

<b>WHITE WINE</b>		
<b>SANCERRE LES BROUX</b>	8,00	38,00

### Champagne

	75 CL
<b>EPC PERMANENT BLANC DE NOIRS BRUT</b>	12,00 85,00
<b>PERRIER JOUËT GRAND BRUT</b>	95,00
<b>PERRIER JOUËT BLASON ROSÉ</b>	120,00

## BEERS

<b>BOTTLES</b>		<b>DRAFT BEERS</b>	25 CL / 50 CL
<b>ALMAZA 33 CL</b>	5,90	<b>1664</b>	5,90 / 9,00
<b>BEIRUT BEER 33 CL</b>	5,90	<b>GRIMBERGEN</b>	6,90 / 11,00
		<b>BROOKLYN IPA</b>	6,90 / 11,00

## DIGESTIVES

<b>NECTAR DE KEFRAYA 4 CL</b>	7,00
<b>GET 27 4 CL</b>	7,00
<b>COGNAC 4CL</b>	8,00
<b>ARMAGNAC 4 CL</b>	8,00

## APPETIZERS

<b>ARAK ARÔME ANISÉ 3 CL</b>	6,90
<b>ARAK KEFRAYA 35 CL</b>	54,00
<b>ARAK KSARA 35 CL</b>	48,00
<b>RICARD 3 CL</b>	8,00
<b>PORTO TAWNY OFFLEY 6 CL</b> rouge, blanc	8,00
<b>CAMPARI 6 CL</b>	8,00
<b>LILLET 6 CL</b> rouge, blanc	8,00
<b>KIR VIN BLANC 12 CL</b>	9,50
<b>KIR ROYAL 12 CL</b>	12,00
<b>CLAN CAMPBELL 4 CL</b> blended scotch whisky	8,50
<b>JAMESON SELECT RÉSERVE 4 CL</b> Irish whiskey	9,50
<b>RED LABEL 4 CL</b>	9,50
<b>CHIVAS 4 CL</b>	11,00
<b>VODKA ABSOLUT 4 CL</b>	9,00
<b>GIN BEEFEATER 4 CL</b>	9,00
<b>EXTRA SOFT WITH YOUR APPETIZER</b>	2,90