## LEBANESE SALADS

#### 1. Tabboule R\$42

Chopped parsley, tomato, spring onion, lemon, wheat, extra virgin olive oil

#### 2. Fattouch R\$42

Lettuce, arugula, parsley, mint, cucumber, radish, green pepper, tomato, sumac "Lebanese seasoning" with pomegranate molasses, lemon, zaatar crackers on top



## LEBANESE BOWLS

Fatuche bowl base with 180g of protein of your choice, hummus, roasted sweet potato, and homemade sauce. Choose your protein below

R\$60

R\$60

#### 12. Beef shawarma bowl

Lebanese-style marinated and grilled leek strips bowl Served with tahini sauce

#### 13. Chicken shawarma bowl

Lebanese-style grilled chicken bowl. Served with garlic paste

#### 14. Falafel bowl R\$60

Falafel bowl. Served with tahini sauce

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### COLD MEZZE

#### 25. Homus ∕∕ <sub>R\$44</sub>

Chickpea dip, tahini, lemon, extra virgin olive oil

#### 26. Babaganuche V R\$44

Smoked aubergine dip, tahini, extra virgin olive oil

#### 27. **Labne** R\$44

Strained Yoghurt, extra virgin olive oil

#### 28. Raw kibe R\$58

The pearl of the Middle East served with mint and onion

#### 29. Three pastas R\$65

A perfect combination of our delicious hummus, labne and babaganuche

V Vegan



# SAHTEIN! شرفتونا



### HOT MEZZE

#### 40. Falafel R\$38

4 Deep-Fried Ground Chickpea Fritters served with tahini,tomato,pickles

41. Baked Kibe 🦢 R\$38

The famous baked kibbeh

#### 42. Fried Kibe R\$27

3 units of kibbeh stuffed with meat and Arabic spices

#### 43. Fried Sambusek R\$27

3 units of our award-winning Lebanese-style meat pie

#### 44. Arais Kafta R\$55

Toasted Lebanese bread stuffed with kafta and cheese

#### 45. Lebanese sausage R\$44

Lightly seasoned lamb and beef mix

#### 46. Homus with beef shawarma R R\$65

Chickpea dip wi beef shawarma on top

#### 49. French fries R\$28

With a pinch of zaatar

#### 50. Basket of fresh bread <sub>R\$12</sub>

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## KAAK ZAYTÚN (Lebanese Street Bread)

#### 60. Kaak with zaatar $\bigvee$ <sub>R\$20</sub>

Addon: Vegetables + R\$4 Cheese + R\$6

#### 61. Kaak with Labne

R\$25

Labne, tomato, cucumber,mint

#### 62. Kaak with cheese R\$25

#### 63. Kaak with spicy cheese (Shatta) R\$25

#### 64. Kaak chicken shawarma R\$35

Chicken Shawarma, lettuce, tomato, pickles, garlic paste

#### 65. Kaak Beef shawarma R\$45

Beef Shawarma, parsley, onion, tomato, tahini sauce

#### 66. Kaak cheese mignon R\$45

Filet mignon, cheese

8

## MISHUI ZAYTUN • GRILLED

#### 76. Chicken (Shishtaouk)

R\$58

Served with rice, roasted sweet potato, and garlic paste

#### 77. Filé-mignon

R\$74

Served with rice, roasted sweet potato

#### 78. Kafta R\$58

Served with rice, roasted sweet potato

#### 79. Mishui Mix (serves two people) R\$155

1 Chicken, 2 kafa, 1 filé-mignon, rice, roasted sweet potato, and garlic paste

## FORNO ZAYTÚN

- 90. Zaatar V R\$22 Addon: Vegetables + R\$4 Cheese + R\$6
- 91. Meat-Lahm Baajin R\$30
- 92. Meat with cheese R\$34
- 93. Cheese R\$34
- 94. Cheese with strips of filet mignon

R\$47

- 95. Spicy cheese (Shatta) <sub>R\$42</sub>
- 96. Mini-esfiha (meat cheese) R\$4,50 (un.)



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### SANDWICHES - LEBANESE BREAD

	LANCHE	NA TÁBUA
106. <b>Kafta</b> Kafta, hummus, parsley, tomato and pickles	R\$44	R\$58
107. <b>Falafel</b> Falafel, mint, parsley, tomato, pickles, tahini sauce	R\$44	R\$58
108. <b>Shishtaouk (Frango)</b> Wrap made with Lebanese-style marinated chicken, co garlic paste	R\$44 leslaw, frenc	R\$58 h fries, pickles and
109. <b>Beef Shawarma</b> Wrap made with thin slices of beef tenderloin, seasone tomato and tahini sauce	R\$47 d with Leban	R\$58 ese spices, parsley,
110. <b>Raw Kibe</b> The true pearl of the Orient rolled with fresh chives, mint and olive oi	R\$44	R\$58
111. <b>Filé-mignon with Homus</b> Strips of filet mignon with hummus, parsley, and a ligh bread	R\$47 t touch of on:	R\$58 ion, rolled in Lebanese

#### Na tábua comes with hummus, fries and sauce

### BOOM BURGER LIBANÊS

#### 121. Kafta Burger

An explosive generation! Grilled kafta, cheese, tomato and caramelized onion, baked in homemade dough. Served with fries and sauce

#### 122. Lebanese Burger

A typical Lebanese burger, traditional bun, beef, cabbage salad, roasted onions, tomatoes, ketchup and fries. Served with fries and sauce

R\$47

R\$44

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### WRAPS - DOUGH

#### 130. Flé-mignon

Marinated filet mignon, mozzarella, arugula, rolled in traditional dough with good stuff sauce

R\$47

#### 131. Chicken shishtaouk

Wrap made with Lebanese-style marinated chicken, coleslaw, fries, pickles and garlic paste

#### 132. Breaded chicken

Lettuce, mozzarella, tomato and garlic paste

#### 133. Spicy chicken

R\$47 Lettuce, mozzarella, tomato and homemade spicy sauce

#### 134. Light Chicken

R\$47

R\$47

Lebanese-style marinated and grilled chicken fillet, lettuce, pickles and garlic paste

#### 135. Cheesy kafta

R\$47

Kafta, cheese, tomato and pickles





R\$47

### KIDS PLATE

#### 145. Kafta (1 skewer) R\$38

Kafta skewer, rice and fries

#### 146. Grilled chicken (1 skewer) <sub>R\$38</sub>

Chicken skewers, rice and fries

#### 147. Breaded chicken (100 gr) <sub>R\$38</sub>

Breaded chicken, rice and fries



-YUMMY! -

## DESSERT

#### 150. Kunafa - Specialty of the hous R\$35

Delicious Arabic semolina sweet with cheese, pistachios and sugar syrup on top Addon ice cream: + R\$10

#### 151. Malabie R\$22

Arabic delicacy made with miski and cinnamon, and pistachios on top Addon ice cream: + R\$10

#### 152. Baklava R\$25

Puff pastry with walnuts and pistachios Addon ice cream: + R\$10

#### 153. Lazy Cake R\$30

Digestive biscuits, chocolate and mastika ice cream

#### 154. Las Tâmaras R\$12 (cada)

- Dates with Nutella and Pistachios
- Dates with Pistachio Cream
- Date paste with hazelnut and chocolat
- 155. Ice cream R\$18

(mastika)

