

Rimal Platters

Grilled Kafta

Two mediterranean style shish beef kebabs, served with fattouche salad

21 €

Grilled Shish Taouk

Two chicken shish kebabs served with an oriental salad

21 €

Vegetarian Tasting Platter

6 assorted starters:
tabouleh, hommos, moutabbal, labneh, fatayer, falafel

19 €

Mixed Grill

3 shish kebabs
(kafta, shish taouk and lahm mechoui)
served with hommos and tabouleh

24 €

Mezze Tasting Platter

7 assorted starters:
tabouleh, hommos, moutabbal, warak enab, fatayer, safiha, kebbeh

19 €

Grilled Lahm Méchoui

2 lamb shish kebabs served with salade du moine

22 €

Beef Chawarma Platter

Roasted minced beef served with hommos

22 €

Rimal Tasting Platter

7 assorted starters:
tabouleh, hommos, moutabbal, falafel, rikakat, meat samboussik, makanek

19 €



Tabouleh Tomato, parsley, mint, onion, lemon, olive oil *Hommos* Chickpea purée, sesame paste, lemon *Moutabbal* Eggplant caviar, sesame paste, lemon
Labneh Fresh yogurt made from rotten milk *Fatayer* Pastry dough stuffed with spinach and onions *Falafel* Fava bean, chickpea and garlic dumpling
Safiha Pastry dough stuffed with minced meat, tomato, onion and pine nuts *Kebbeh* Bulgur and meatballs *Rikakat* Lebanese cheese rolls
Samboussik viande Meat dumpling *Makanek* Lemon glazed lebanese spiced sausages

Cold Mezzé

cold starters

Tabouleh 9 €

Tomato, parsley, mint, onion, lemon, olive oil

Oriental Salad 9 €

Tomato, lettuce, cucumber, green bell pepper, radish, mint, lemon, olive oil

Fattouche Salad 9 €

Lettuce and crudity, breadcrumbs, lemon, olive oil

Raheb Salad 9 €

Eggplant, tomato, red bell pepper, parsley, onion, lemon, olive oil

Moussakaa 9 €

Eggplant, chickpea, tomato sauce

Moutabbal 9 €

Eggplant caviar, sesame paste, lemon

Batenjen Bil Laban 11 €

Eggplant caviar, yogurt

Batenjen Bil Joz 11 €

Eggplant caviar, nuts, pomegranate molasses

Hommos 9 €

Chickpea purée, sesame paste, lemon

Hommos Beyrouthi 9 €

Chickpea purée, sesame paste, parsley, lemon

Hommos Malghoum 16 €

Chickpea purée, sesame paste, lemon, onion, chickpeas

Labneh 9 €

Fresh yogurt made from rotten milk

Laban Cucumber 9 €

Yogurt, mint, cucumber

Chanklich 9 €

Goat cheese salad, thyme, tomato, olive oil

Warak Enab 9 €

Vine leaves stuffed with rice, tomato and olive oil

Moujaddara 9 €

Lentil purée, rice, fried onion

Loubieh Bel Zeit 9 €

Green beans cooked with olive oil, tomato sauce

Bamia Bel Zeit 9 €

Okra cooked with olive oil, tomato sauce, coriander

Samkeh Harra 9 €

Vegetable ratatouille: red bell pepper, tomato, garlic, onion, green pepper, coriander

Botargue 18 €

Salted dry roe of the gray mullet, garlic, olive oil

Bastorma 11 €

Thin slices of smoked and dry spicy meat

Mouhammara 11 €

Tapenade made with nuts, red bell pepper and olive oil

Kebbeh Nayeh 11 €

Veal tartar, bulgur and fresh mint

Kafta Nayeh 11 €

Veal tartar, parsley, onion

Habra Nayeh 11 €

Veal tartar, spices and garlic cream

Frakeh 11 €

Veal tartar

Ftileh Nayeh 11 €

Raw lamb fillet

Nayeh Platter 36 €

Assorted platter of tartars: kebbeh, habra and kafta

Crudité Platter 14 €

Vegetables Platter 11 €

Assorted Pickled 16 €

Vegetables Platter Extra 16 €

Hot Mezzé

Hot starters

Hommos Balila	9 €
Chickpeas, garlic, lemon, olive oil	
Hommos Lahmeh	11 €
Chickpea purée, sesame paste, sautéed veal, pine nuts	
Hommos Snoubar	11 €
Chickpea purée, sesame paste, toasted pine nuts	
Hommos Chawarma	11 €
Chickpea purée, sesame paste, marinated beef	
Foul Moudamas	9 €
Fava bean and chickpea in tomato sauce, garlic, lemon, olive oil	
Falafel	9 €
Fava bean, chickpea and garlic dumplings	
Fatayer	9 €
Pastry dough stuffed with spinach and onions	
Rikakat Fromage	9 €
Lebanese cheese rolls	
Sambousik Fromage	9 €
Cheese dumplings	
Sambousik Viande	9 €
Meat dumplings	
Safiha	9 €
Pastry dough stuffed with minced meat, tomato, onion and pine nuts	
Kebbeh Boulette	9 €
Bulgur and meat balls	
Makanek Maison	9 €
Lemon glazed spicy lebanese sausages	
Grilled Halloumi	9 €
Sojok	9 €
Mini lemon glazed spicy lebanese sausages, tomato and green pepper	
Sawda Djéj	9 €
Sautéed chicken liver with garlic, coriander, lemon and pomegranate molasses	

Jawaneh	9 €
Sautéed chicken wings with garlic and lemon	
Ras Asfour	28 €
Sautéed veal with spices, lemongrass sauce	
Kellage	9 €
Cheese, tomato and mint in grilled lebanese bread	
Batata Harra	11 €
Garlic and coriander spicy sautéed potatoes	
Arayess	9 €
Minced and seasoned beef with pine nuts in grilled lebanese bread	
Home Made French Fries	9 €
White Rice	9 €
Home Made Soup	14 €

Rimal

Tasting Menu

Mezzé Rimal

Variety of hot and cold mezzé

For 2 (10 varieties)	56 €
For 3 (14 varieties)	82 €
For 4 (16 varieties)	106 €

Mezzé Royal

Variety of hot and cold mezzé

For 2 (14 varieties)	68 €
For 3 (16 varieties)	102 €
For 4 (20 varieties)	132 €

Grill Selection

Lahm Méchoui	32 €
3 veal skewers marinated and grilled	

Lamb Chop	28 €
4 pieces of lamb chop grilled with thyme flower	

Beef Chawarma	26 €
Marinated beef (200 g)	

Kafta Méchoui	28 €
3 shish minced beef kebabs, parsley and onion	

Kafta Khachkhach	32 €
3 shish minced beef kebabs, parsley, onion, tomato, garlic, spices	

Kafta Rimal	32 €
3 chopped beef shish kebabs served with a grilled vegetable shish kebabs	

Shish Taouk	28 €
3 marinated chicken shish kebab	

Farrouge Méchoui	28 €
Half a boneless chicken, marinated and grilled	

Mixed Grill	32 €
A mix of 3 shish kebabs (lahm mechoui, kafta, shish taouk) and lamb chop served with an oriental salad	

Quail Beyrouthi	32 €
Grilled quail with shallots and pomegranate molasses seasoning	

Grilled Quail	32 €
2 pieces	

All our grill selection is served with either an oriental salad, home made French fries or white rice

Fish Selection

Grilled Gambas	34 €
Marinated gambas with herbs served with oriental rice	

Gambas Beyrouthi	36 €
Gambas with tomato, onion, lemon, olive oil, served with oriental rice	

Sultan Ibrahim	34 €
Red mullet fried and served with breadcrumbs	

Mallifa	34 €
Fried hake served with breadcrumbs	

Rimal

Net prices – taxes and service are included. The list of allergens is at your disposal

Cold Drinks

Mineral Water (50 cl)	7 €
Mineral Water (1l)	9 €
Perrier (33 cl)	7 €
Coca (33 cl)	7 €
Coca Light (33 cl)	7 €
Coca Zero (33 cl)	7 €
Lemonade (33 cl)	9 €
Orangina (25 cl)	7 €
7up (33cl)	7 €
Juice (20 cl)	7 €
Fresh Orange Juice	11 €
Jellab	9 €
Date syrup, pine nuts	
Almaza (33 cl)	9 €
Lebanese beer	
Heineken (33 cl)	9 €

Hot Drinks

Espresso Or decaf	4 €
Lungo Or Decaf	4 €
Milk Coffee	6 €
Lebanese Coffee	4 €
White Coffee	4 €
Hot water, orange blossom water	
Cappuccino	7 €
Hot Chocolate	7 €
Tea	7 €
Fresh Mint Tea	8 €

Arak

1/2 Bt 35 cl Bt.70cl

Ksara	52 €	108 €
Kefraya	52 €	108 €

Champagne

Moët & Chandon	95 €
Taittinger Brut Réserve	95 €
Taittinger Prestige Rosé	110 €
Dom Perignon Brut	290 €
Dom Perignon Rosé	390 €
Cristal Louis Roederer	490 €

Digestive

Armagnac	11 €
Poire	11 €
Get 27	11 €
Baileys	11 €
Nectar De Kefraya	11 €
Moscatel De Ksara	11 €

Aperitif

Glass Of Arack	8 €
Double Arack	14 €
Kir	8 €
Royal Kir	11 €
Glass Of Champagne	11 €
Martini Red	8 €
Martini White	8 €
Vodka	8 €
Porto	8 €
Whisky	9 €
Chivas Regal 12 Years	12 €
Black Label 12 Years	12 €
Cognac	12 €

Glassware capacity: Aperitif 5 cl, Whisky 4 cl, Digestive 6 cl, Wine 18 cl, Arack 3 cl, bt 35 cl or 70 cl

Lebanese wine

Red

Wines of Ixsir

Grande Réserve Rouge 2009	Glass 18cl	Bt.75cl
El Ixsir		

Wines of Kefraya

Les Bretèches	8 €	32 €
Château Kefraya 2014		60 €
Château Kefraya 2013		70 €
Château Kefraya 2012		80 €
Château Kefraya 2011		90 €
Château Kefraya 2010		100 €
Château Kefraya 2009		110 €
Château Kefraya 2008		120 €
Château Kefraya 2007		130 €
Château Kefraya 2006		140 €
Comte De M 2009		110 €
Comte De M 2008		128 €
Comte De M 2007		138 €
Comte De M 2006		198 €
Comte De M 2005		245 €

Wines of Ksara

Réserve Du Couvent Ksara	8 €	32 €
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Wines of Musar

Château Musar

Temporary selection

Wine of Saint Thomas

St Thomas Les Gourmets	8 €	32 €
St Thomas Cuvée les Emirs		48 €
Château Oumsiyat		48 €
Château St Thomas 2008		68 €
Château St Thomas 2007		78 €
Château St Thomas 2006		88 €
Château St Thomas 2005		98 €

Wines of Wardy

Sélection Privée 2004		268 €
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Rosé

Ksara Rosé Sunset

St thomas rosé	8 €	32 €
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White

Kefraya La Dame Blanche

Ksara Blanc De Blancs	8 €	32 €
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French Wine

Our French wines are AOP
(Protected designation of origin)

Classics

	glass 18cl	Bt.75cl
St Emilion Grand Cru		64 €
Bordeaux Red	7 €	28 €
Brouilly	7 €	28 €
Pouilly Fumé	7 €	32 €
Pouilly Fumé Baron De L		128 €
Tavel Rosé	7 €	26 €
Sancerre White	7 €	32 €
Sancerre Rosé	7 €	32 €
M de Minuty	8 €	34 €
Minuty Cuvée Rosé & Or		68 €
Comte Lafond Grande Cuvée		87 €
White		
Comte Lafond Grande Cuvée		87 €
Rosé		

Our Grand Cru Selection

	Bt.75cl
Château Margaux 2002	1200 €
Château Cheval Blanc 1989	2600 €
Château Cheval Blanc 1996	1900 €
Le Perit Cheval 2000	590 €
Pavillon Rouge 2005	560 €
Château Mouton-Rothschild 2002	1800 €
Baron De Pichon Longueville 2007	290 €
Château Lynch Bages 2007	520 €
Château la Fleur-Pétrus 2007	780 €
Château Pétrus 1992	6000 €

Rimal



Desserts

Baklawa Lebanese puff pastry filled with pine nuts, cashew or pistachio	8 €
Halawit El Jebin Cheese dough, milk skin, orange blossom water syrup	9 €
Mafroukeh Pistachio paste with milk skin	9 €
Karabij Chef's dessert	9 €
Maamoul Lebanese mini shortbreads stuffed with dates, pistachio or nuts	9 €
Mouhalabieh Orange blossom water flan, rose syrup and pistachio	8 €
Knéfeh Melted cheese and toasted angel hair cake, rose and orange blossom water syrup, pistachio	9 €
Fruit Platter For 1	11 €
For 2	21 €

Ice Cream

Lebanese Ice Cream 1 scoop (rose, pistachio or ashta)	3 €
Chocolat Liégeois 3 chocolate ice cream scoops served with melted chocolate and whipped cream	9 €
Café Liégeois 3 scoops of coffee ice cream, coffee syrup and whipped cream	9 €
Dame Blanche 3 vanilla scoops with melted chocolate and whipped cream	9 €
Colonel 3 scoops of lemon sorbet, vodka	11 €
Coupe William 3 scoops of pear sorbet, pear alcohol	11 €