

H A B I B I ®

HABIBI is a tasty celebration of everything we are.

This restaurant welcomes you as a Lebanese family would; warm, attentive, with an abundance of food. Through the exquisite menu, we travel to the Middle East prompted by the variety of flavors, aromas, colors and experiences, blending in Mexican ingredients reflecting a true encounter of cultures. After a delightful meal, enjoy endless conversations with a hookah, unique mixology or maybe a delicious dessert and a slow-coffee ritual. **You will leave Habibi as you would our family home: with a full, contented heart.**

❏ COLD MEZZE

FALAFEL 🌿🍴🍴

Chickpeas . Sesame Seeds . Parsley . Lettuce Hearts . Tarator

HALLOUMI 🌿🍴🍴

Grilled Spiced Cheese . Green Leaves . Pomegranate Vinaigrette
Muhammara

BABA GANOUSH

Natural 🌿🍴

Roasted Eggplant . Tahini . Za'atar . Peppers . Eggplant
Ash Purée

Red 🌿🍴

Roasted Eggplant . Roasted Bell Peppers . Paprika

HUMMUS

Natural 🌿🍴🍴

Chickpeas . Tahini . Olive Oil

Green 🌿🍴🍴

Chickpeas . Basil . Caramelized Nuts

Awarma and Poached Egg, Mixed Tableside 🍴

Lamb Confit . Spices

LABNEH

Natural 🌿🍴

A Classic . Homemade

Kalamata olives 🌿🍴

Ripe Olives . Dried Olive Drizzle . Olive Oil

KIBBEH NAYEH

Fresh Tuna 🍴🌿*

Tuna Tartare . Wheat . Pine Nuts . Labneh with Toum

Beef 🍴🌿*

Beef Tartare . Wheat . Pine Nuts . Labneh with Toum
Mint Oil

SHANKLISH 🌿🍴🍴

Lebanese Cheese . Za'atar . Chilli Flakes

❏ HOT MEZZE

FALAFEL 🍴

Phyllo Pastry Cigarrette . Chickpeas . Sesame Seeds
Parsley . Spices

LAMB AND LABNEH FTOYERS 🍴

Lamb . Pine Nut . Labneh

VINE LEAVES 🍴

Stuffed with Beef . Rice . Spices

CABBAGE LEAVES 🍴

Stuffed with Beef . Rice . Spices

KIBBEH

Grilled Beef 🍴

Beef . Wheat . Pine Nuts . Butter

Fried Beef 🍴

Beef . Wheat . Pine Nuts

❏ KACHAPURI

TRADITIONAL 🍴

Lebanese Bread . Cheese Blend . Egg Yolk . Chilli

SPINACH WITH FETA CHEESE

Lebanese Bread . Cheese Blend . Spinach . Sumac
Egg Yolk

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☒ SALADS

TABBOULEH ♣

Parsley. Toasted Wheat . Onion . Tomato. Olive Oil
Lettuce Leaves

PEAR FATTOUSH ♣

Lettuce . Raddish . Cherry Tomatoes . Roasted Pear
Croutons . Molasses Vinaigrette

TOMATO SALAD ♣☒☒☒

Heirloom Tomatoes . Spicy Pistachio . Almond . Pistachio
Vinaigrette

☒ MANOUSHE

SHORT RIB

Oven-Baked Bread . Za'atar . 48-hr Slow-Cooked Short Rib
Olive Oil

LAMB

Oven Baked Bread . Za'atar . Lamb . Olive Oil

☒ MAIN DISHES

GRILLED OCTOPUS ☒☒

Marinated with Labneh and Spices . Hummus with Almond

CHICKEN SHISH TAOUK ☒

Chicken Skewer . Marinated with Spices . Toum Mayonnaise

BEEF AND LAMB KAFTA WITH PISTACHIOS ☒☒

Beef and Lamb Minced-Meat Sweker . Pistachios
Sumac

TENDERLOIN KEBAB ☒

Grilled Beef Skewer . Carrot Purée

PICANHA ☒

Seasoned with Turmeric . Polenta . Vegetables
Labneh Foam

☒ SIDES

CHIPS ☒

PITA
BREAD ☒

FRIES WITH
TRUFFLE AND
SUMAC ☒☒☒

VEGETABLES CARAMELIZED
WITH SUMAC AND
HONEY ☒☒

☒ **Gluten Free.** Le Blanc Spa Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

☒ Vegetarian

♣ Vegan

🔥 Hot

✿ Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

☒ This food contains nuts or seeds that can cause allergies.

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DESSERTS

NAPOLEON BAKLAVA

Pistachio Custard . Orange Blossom . Nuts
Vanilla Ice Cream

KNAFEH WITH LABNEH SORBET

Kataifi Pastry . Cheeses . Lime Syrup . Pistachio
Labneh Sorbet

CHOCOLATE MOLTEN CAKE

Crème Anglaise with Tahini . Cacao
Chocolate Sorbet

LABNEH CHEESECAKE

Strawberry Gel . Mint
Strawberry Sorbet

HOMEMADE ICE CREAM

ORANGE BLOSSOM SORBET

ASHTA ICE CREAM

PISTACHIO ICE CREAM

LABNEH SORBET

 This food contains nuts or seeds that can cause allergies.

 Light and healthy meals under 400 kcal per serving



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DIGESTIFS

ARAK

Arak is a strong liquor of highly potent character. According to the Lebanese tradition, it is usually mixed in portions: one part arak to two parts water, then poured into ice. The first sip has healing powers, the second releases your inhibitions and the third leads to vivid dreams

PAMA LIQUEUR

Ruby-red in color, delicate and fruity, with an intense aroma of pomegranate

SHEREFNA

This drink is imbued with deep anise-flavored liqueur, white cacao rum and coconut milk

COFFEE & TEA

MINT TEA

TURKISH COFFEE

WHITE LEBANESE
COFFEE

REGULAR

ESPRESSO

CAPPUCCINO

LATTE

