



TO START THE DAY

CROISSANTS

- ◆ Plain
- ◆ Chocolate
- ◆ Baklava - filled with ground pistachio and pecans 🌿🌿

SEASONAL FRUIT 🌿

- ◆ Plain
- ◆ With yoghurt and granola 🌿🌿
- ◆ With cottage cheese

FRUIT PARFAIT 🌿🌿

With granola, rose honey and Greek yoghurt

KALAMATA OLIVES 🌿

LABNEH 🌿

Fresh creamy cheese made from strained yoghurt

HUMMUS 🌿 🌿🌿

Chickpea dip combined with ground sesame seeds and lime juice

BABA GANOUSH 🌿 🌿🌿

Roasted eggplant purée

SHANKLISH 🌿 🌿🌿

Lebanese cheese served with tomato, onion and spearmint

MANOUSHE - LEBANESE PIZZA 🌿🌿

All our Lebanese flatbread is served with za'atar

- ◆ Plain
- ◆ With cheese
- ◆ Spiced ground lamb and fried egg

CHICKEN WRAP

Soft pita bread with grilled chicken, sumac and labneh

DRUZE PITA 🌿 🌿🌿

Pita bread filled with labneh, za'atar and tabbouleh

FRENCH TOAST 🌿🌿

Served with warm cinnamon syrup, pistachio and orange blossom water

PANCAKES 🌿🌿

With banana, rose syrup and pistachio





EGGS

MEZZE 🌱 🥚

Signature eggs in cocotte: fried served with awarma, labneh and za'atar

OVEN-COOKED IN COCOTTE 🌱

With spinach and sumac

SHAKSHOUKA 🌱 🥚

Oven-cooked eggs, in spicy tomato sauce and chewy pita bread

KHACHAPURI 🌿

Freshly baked bread with stretchy cheese and a sunny side up egg on top

SOFT BOILED 🥚

Served with crispy pita sticks and za'atar dipping sauce

OMELETTE 🌱 🥚

Served with fresh tomato, mushrooms, labneh and pecans

SCRAMBLED 🥚

With red pepper, parsley and tomatoes

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

🌱 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.

🥚 Hot

🌿 Vegetarian





Food and food culture is very important in Lebanon as an expression of history and tradition. Eating food is not only about tasting new cuisines, it is also about bragging and sharing the experiences. It is our great pleasure to host you at Mezze; this is why all dishes were designed to be shared.

If this is the first time you visit us, please allow your host to guide you and live the experience that we have prepared for you.

COLD MEZZE

LABNEH 🍷

- ◊ With Kalamata olives
- ◊ With za'atar

ORIGINAL HUMMUS 🍷 🌿

Served plain or with awarma

ORIGINAL BABA GANOUSH 🍷 🌿

Served plain or with awarma

GREEN HUMMUS 🍷 🌿

Prepared with basil and plain or with awarma

PURPLE HUMMUS 🍷 🌿

Prepared with roasted beetroot. Served plain or with awarma

RED BABA GANOUSH 🍷 🌿

Prepared with roasted bell pepper, served with goat cheese

SHANKLISH

Homemade cheese, za'atar, tomato and peppermint

KALAMATA OLIVES 🍷

TABBOULEH

Bulgur, herbs and tomato salad

FATOUSH

Lettuce, radish, cucumber, tomato, pita and pomegranate vinaigrette

ARUGULA SALAD

With walnuts and labneh

LEBANESE BURRATA

Served over roasted beets and za'atar

SALATA EL-RAHEB 🍷

Eggplant, tomato and bell pepper

SALITA BATATA 🍷

Potato, red onion and peppermint

CHICKPEA SALAD 🍷

With tomato, onion and peppermint

KIBBEH NAYEH *

Ground beef, bulgur and spices

TUNA KIBBEH NAYEH *

Tuna, bulgur and spices

KIBBEH BATATA *

Potato, bulgur and spices

KIYAR BI LABAN

Cucumber and laban

WARAK ENAB

Feta cheese, tomato and Kalamata olives

GHURILID TUNA

With sumac crust and pomegranate-parsley vinaigrette

HOT MEZZE

CALAMARI

With za'atar and tomato sauce

FRIED KIBBEH 🌿

Lamb and bulgur stuffed with meat and labneh

FRIED KIBBEH BATATA 🌿

Stuffed with spinach

GRILLED KIBBEH 🌿

Stuffed with awarma

WARAK ARISH 🍷

Grape leaves stuffed with lamb and rice

MALFOUF MAHSHI 🍷

Cabbage leaves stuffed with lamb and rice

RIZ BI SH'ARIEH 🍷

Rice and vermicelli

HASHWET AL-RUZ 🍷

Rice with lamb and chickpeas

M'JADDRA 🍷

Rice and lentils

KOUSA MAHSHI

Beef and rice stuffed zucchini in tomato broth

KOUSA MAHSHI BIL LABAN

Beef and rice stuffed zucchini with laban soup



HAND MADE

FLOYERS

3 pieces: lamb, spinach and cheese with za'atar

MANOUSHE

Fresh baked with za'atar and olive oil

PIDE

- ◊ Shanklish
- ◊ Lamb za'atar and labneh
- ◊ Tomato, za'atar and feta cheese

MAIN COURSE

SHISH TOUK 🍴

Over fresh tomato and spinach with spearmint toum

SAMAK CONFIT

Over fresh cucumber with labneh and garlic

OCTOPUS

Grilled with batata harra

SHORT RIB SHAWARMA

Slowly braised for 48 hours

TUNA FATTEH 🍴

Breaded tuna loin over chickpea purée and labneh sauce

PICANHA

Labneh, Kalamata olives and tomatoes, peppermint oil

DUCK

Roasted magret, rose petal extract and mint pesto

ROASTED LAMB

Sumac crusted over fried onions and peppermint pesto

SHRIMP KEBAB 🍴

Sumac and bacon over fresh tomatoes

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

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