



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.

COCKTAILS

FRESCHEZZA

There's nothing like this tangy sipper and to amp up the aromatics we blend: orange and lime juice with vodka, tonic water and the green herbal flavor of rosemary

MEDITERRANEAN

The ultimate cocktail made to please a thirsty crowd: gin, Vermouth, zesty lime juice, strawberry and grape juice

BONNE NUIT

Two different rums and funky notes of passion fruit, pineapple and mint

ARABIC PUNCH

This fun recipe turns into a boozy punch adding white rum, black tea, pineapple juice and lime zest

MORROCAN TEA

Morocco took us by surprise with its heartening tea of invigorating flavor and aromatic mint

JALLAB

A Middle-Eastern sweet, delectable blend made of date, grape molasses, subtle undertones of rose water and toasted pumpkin seeds

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

MANOUSHE

Fresh baked with za'atar and olive oil

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

FTOYERS

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

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, glazed endive, blueberries and duck sauce

GRILLED LAMB


Sumac crusted over fried onions and peppermint pesto

SHRIMP KEBAB

Sumac and bacon over fresh tomatoes

 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.

* 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.