

*Ksara*  
MENU



# Ksara

Home of Lebanese Cuisine

The name Ksara was inspired by Château Ksara. Château Ksara is Lebanon's oldest "modern" winery, founded in 1857 by Jesuit priests in the Bekaa Valley. It has contributed to Lebanon's rich winemaking heritage for over 150 years and has become the foundation for the country's thriving wine industry.

Experience Lebanon through the combination of special wine varieties and authentic Lebanese food.

# Ksara Special Menus

*Menus can only be ordered per table and prices are per person.  
The following dishes are based on two people and are our chef's choice.*

## **KSARA SPECIAL MENU** 35

FOUR COLD STARTERS, A SALAD, TWO WARM STARTERS, PER PERSON A MAIN DISH (CHOOSE BETWEEN MEAT OR FISH) AND PER PERSON A DESSERT

## **KSARA SPECIAL VEGETARIAN MENU** 30

THREE COLD STARTERS, TWO SALADS, TWO WARM STARTERS, PER PERSON A MAIN DISH AND PER PERSON A DESSERT

## **KSARA TASTING MENU** 30

FOUR COLD STARTERS, TWO SALADS, FOUR WARM STARTERS AND PER PERSON A DESSERT (VEGETARIAN POSSIBLE)






## Cold starters

- |   |   |     |
|---|---|-----|
| 01  | <b>HUMMUS</b>        | 4.5 |
| CHICKPEAS DIP WITH SESAME PASTE, FRESH GARLIC, OLIVE OIL AND LEMON JUICE                            |   |     |
| 02  | <b>ZEYTOUN</b>       | 4.5 |
| MIX OF MARINATED BLACK AND GREEN OLIVES   |   |     |
| 03  | <b>BABA GANOUSH</b>  | 4.5 |
| GRILLED EGGPLANT DIP WITH RED PAPRIKA, GREEN ONION, TOMATO AND POMEGRANATE MOLASSES                 |   |     |
| 04  | <b>MUTABAL</b>       | 4.5 |
| GRILLED EGGPLANT DIP WITH SESAME PASTE, FRESH GARLIC, YOGURT, OLIVE OIL AND LEMON JUICE             |   |     |
| 05  | <b>KISHKEH</b>       | 4.5 |
| CREAMY YOGURT DIP WITH FINE BULGUR, WALNUT, RED ONION, PARSLEY AND OLIVE OIL                        |   |     |
| 06  | <b>MUHAMMARA</b>     | 5.5 |
| GRILLED RED PAPRIKA DIP WITH SESAME PASTE, OLIVE OIL, WALNUT, FRESH GARLIC AND POMEGRANATE MOLASSES |   |     |
| 07  | <b>TARATOR</b>  | 5.5 |
| COOKED CHICKEN DIP WITH SESAME PASTE, CREAMY YOGURT, FRESH GARLIC AND LEMON JUICE                   |   |     |

- |    |  |     |
|----|--|-----|
| 08 | <b>MUTABAL SHAWANDER</b> <br>COOKED BEETROOTS DIP WITH SESAME PASTE, LEMON JUICE AND FRESH MINT | 4.5 |
| 09 | <b>KIBBEH NAYEH</b><br>RAW TARTAR MEAT WITH BULGUR, FRESH POINTED PEPPER, OLIVE OIL AND YELLOW ONION   | 8.5 |
| 10 | <b>SHANKLISH</b> <br>TRADITIONAL ARABIC AGED CHEESE WITH ONION, TOMATO AND THYME                | 5.5 |
| 11 | <b>YALANJI</b> <br>STUFFED GRAPE LEAVES WITH RICE AND VEGETABLES (6 PCS.)                       | 5.5 |
| 12 | <b>TOUM DIP</b> <br>GARLIC SAUCE MADE WITH FRESH GARLIC, LEMON JUICE AND SUNFLOWER OIL          | 4.5 |
| 13 | <b>KRAS NAH'NAH</b><br>GRILLED TARTAR MEAT WITH MINT, FRESH GARLIC AND LEMON JUICE   | 6.5 |
| 14 | <b>PASTIRMA</b><br>SALT-CURED MEAT, SEASONED WITH CUMIN, FENUGREEK, GARLIC AND RED PAPRIKA   | 7   |
| 15 | <b>KSARA MIX COLD</b><br>FIVE COLD STARTERS CHEF'S CHOICE, VEGETARIAN POSSIBLE   | 20  |

*All cold dips are served with white Arabic bread*

## Salads

- |    |   |     |
|----|---|-----|
| 16 | <b>FATTOUSH</b> <br>ROMAINE LETTUCE WITH CUCUMBER, TOMATO, FRESH MINT, LEMON JUICE, FRIED ARABIC BREAD AND POMEGRANATE MOLASSES    | 6.5 |
| 17 | <b>JARJEER</b> <br>ROCKET LETTUCE SALAD WITH TOMATO, RED ONION, MUSHROOMS, LEMON JUICE, POMEGRANATE SEEDS AND POMEGRANATE MOLASSES | 6.5 |
| 18 | <b>FETA SALAD</b> <br>FETA CHEESE WITH CUCUMBER, TOMATO, FRESH MINT AND OLIVE OIL  | 6.5 |
| 19 | <b>ARMENIA</b> <br>THINLY SLICED CUCUMBER, TOMATO, RED ONION, FRESH GARLIC, OLIVE OIL AND SPICY PEPPER                             | 6.5 |
| 20 | <b>TABOULEH</b> <br>FRESH SLIGHTLY SOUR SALAD FROM PARSLEY, FRESH MINT, TOMATO, BULGUR, RED ONION AND LEMON                        | 6.5 |

# Warm Starters (Meat and Fish)

21	<b>HUMMUS BIL LAHME</b> CHICKPEAS DIP WITH BEEF TENDERLOIN AND PINE NUTS	7
22	<b>KIBBEH TRABOLSIE</b> FRIED BULGUR AND TARTAR MEAT FILLED WITH MINCED BEEF, YELLOW ONION AND PARSLEY (4 PCS.)	6.5
23	<b>KEBBE MESHWIYI</b> GRILLED BULGUR AND TARTAR MEAT FILLED WITH MINCED BEEF	6.5
24	<b>SAMBOUSEK BIL LAHME</b> PASTRY DOUGH FILLED WITH MINCED BEEF (4 PCS.)	6.5
25	<b>WARAK ENEB</b> GRAPE LEAVES FILLED WITH MINCED BEEF AND RICE (8 PCS.)	6.5
26	<b>TOSHCA</b> GRILLED ARABIC BREAD WITH MINCED BEEF, HALLOUMI CHEESE AND MOZZARELLA CHEESE (4 PCS.)	6.5
27	<b>MARIA</b> GRILLED ARABIC BREAD WITH MINCED BEEF, TOMATO, PARSLEY AND RED ONION (4 PCS.)	6.5
28	<b>KAVURMA</b> SLOW-COOKED TENDER BEEF (STEW)	7.5
29	<b>SUJUK ROLLS</b> ROLLED FRIED ARABIC BREAD WITH MINCED BEEF (4 PCS.)	6
30	<b>KHAREDES</b> GRILLED PEELED SHRIMPS IN GARLIC OIL	8.5
31	<b>SAWDEH DJAJ</b> BAKED CHICKEN LIVER WITH FRESH GARLIC AND POMEGRANATE MOLASSES	7
32	<b>KSARA MIX WARM</b> FIVE WARM STARTERS CHEF'S CHOICE	27.5

# Warm Starters (Vegetarian)

33	<b>SHORBAT ADAS</b> 	5
	LENTIL SOUP WITH FRESH GARLIC AND LEMON	
34	<b>FALAFEL</b> 	5
	FRIED GROUND CHICKPEAS WITH SESAME PASTE (4 PCS.)	
35	<b>JIBNEH MESHWIYI</b> 	6.5
	GRILLED HALLOUMI CHEESE	
36	<b>SAMBOUSEK BIL JIBNEH</b> 	6.5
	CRISPY FILO PASTRY ROLLS WITH ARABIC CHEESE (4 PCS.)	
37	<b>FRIED ZUCCHINI</b> 	5
	FRIED ZUCCHINI WITH FRESH GARLIC AND SESAME PASTE	
38	<b>BATATA HARRA</b> 	5
	MARINATED DICED POTATOES	
39	<b>SAMBOUSEK BIL SABANEKH</b> 	6.5
	PASTRY DOUGH FILLED WITH SPINACH (4 PCS.)	
40	<b>KSARA MIX WARM VEGETARIAN</b> 	22.5
	FIVE WARM VEGETARIAN STARTERS CHEF'S CHOICE	

# Main Courses (Meat)

41	<b>MIXED GRILL</b> GRILLED BEEF TENDERLOIN SKEWER, GROUND BEEF KEBAB SKEWER AND CHICKEN SKEWER AND A LAMB CHOP	27.5
42	<b>KEBAB</b> GRILLED GROUND BEEF SKEWER WITH ONION AND PARSLEY	16.5
43	<b>SHISH TAOUK</b> GRILLED CHICKEN SKEWER	16.5
44	<b>JAWANEH MESHWIYI</b> GRILLED CHICKEN WINGS WITH LEMON GARLIC DRESSING (8 PCS.)	15
45	<b>SHEKAF</b> GRILLED BEEF TENDERLOIN SKEWER	19
46	<b>LAMB CHOPS</b> GRILLED LAMB CHOPS (5 PCS.)	25
47	<b>SHARHAAT MTAFAEH</b> SLICES OF GRILLED BEEF TENDERLOIN WITH RED PAPRIKA, RED ONION, LEMON AND GARLIC	19
48	<b>MENSEF BIL LAHME</b> RICE WITH SLOW-COOKED TENDER BEEF, NUTS, GRILLED PAPRIKA AND TOMATO	15

*All main dishes are served with rice and grilled vegetables*

## Steaks

49	<b>T-BONE</b> GRILLED BEEF STEAK FROM THE THIN LOIN (500 GR.)	37.5
50	<b>RIBEYE</b> GRILLED BEEF FROM THE RIBS (BONELESS) (300 GR.)	32.5
51	<b>ENTRECOTE</b> GRILLED TENDER BEEF (250 GR.)	30
52	<b>BEEF STEAK</b> GRILLED BEEF STEAK (250 GR.)	27.5
53	<b>TOMAHAWK</b> GRILLED BEEF FROM THE RIBS ON THE BONE (700 GR.)	65
	<b>MAYONNAISE/KETCHUP</b>	0.5

*All steaks are served with French fries and vegetables*

## Main Courses (Fish)

54	<b>SALMON</b> STEAMED SALMON FILLET	22.5
55	<b>WHOLE BREAM</b> WHOLE GRILLED BREAM	22.5
56	<b>WHOLE SEA BASS</b> WHOLE GRILLED SEA BASS	24
57	<b>WHOLE TROUT</b> WHOLE GRILLED TROUT	20
58	<b>TIGER SHRIMPS</b> PEELED GIANT SHRIMPS WITH PAPRIKA, ONION AND MUSHROOMS IN FRESH GARLIC WITH LEMON JUICE (8 PCS.)	20

*All main dishes are served with rice and grilled vegetables*

## Main Courses (Vegetarian)

59	<b>MSHAKALEH</b> ✓ RICE MIXED WITH VARIOUS TYPES OF GRILLED VEGETABLES	14.5
60	<b>ARNABEET</b> ✓ FRIED CAULIFLOWER WITH SESAME PASTE AND MASHED POTATOES	14.5

*All main dishes are served with rice and grilled vegetables*

## Children's menus

61	<b>CHICKEN NUGGETS (6 PCS.)</b>	6.5
62	<b>KEBAB SKEWER</b>	6.5
63	<b>CHICKEN SKEWER</b>	6.5
64	<b>FISH FINGERS (4 PCS.)</b>	6.5

*All children's menus are served with French fries, mayonnaise, ketchup and a small salad*



# Desserts

65	<b>BAKLAWA</b> OVEN-BAKED FILO PASTRY WITH NUTS, SWEET SYRUP AND ARABIC PLAIN ICE CREAM	8.5
66	<b>SUCSE</b> CHOCOLATE AND VANILLA CAKE MADE FROM BISCUITS GARNISHED WITH CHOPPED PISTACHIOS	6.5
67	<b>KANAFEH</b> OVEN-BAKED STRING PASTRY, FILLED WITH MOZZARELLA AND TOPPED WITH SUGAR SYRUP	8.5
68	<b>LEYALI LUBNAN</b> SEMOLINA PUDDING WITH CREAM, PISTACHIOS AND TOPPED WITH SWEET SYRUP	7.5
69	<b>HALAWET EL JIBN</b> SYRIAN DESSERT/SWEET CHEESE DISH MADE OF A SEMOLINA AND MOZZARELLA DOUGH, FILLED WITH CLOTTED CREAM	7.5
70	<b>FRUIT PLATTER TO SHARE</b> MIX OF DIFFERENT KINDS OF FRESH FRUITS SERVED ON A PLATTER (2 PEOPLE OR MORE)	10
71	<b>ICE CREAM SUNDAE</b> CHOOSE FROM VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM WITH DESSERT SAUCE, WHIP CREAM AND NUTS	5.5
72	<b>ARABIC ICE CREAM BOOZA</b> TRADITIONAL ARABIC ICE CREAM MADE WITH MILK, CREAM AND CORN STARCH COVERED IN PISTACHIOS CHOOSE FROM ORIGINAL, FRUIT OR MASTIC	8
73	<b>KSARA GRAND DESSERT</b> SURPRISE DESSERT FOR TWO PEOPLE OR MORE, PRICES ARE PER PERSON	15
74	<b>ICE CREAM FOR KIDS</b> SCOOP OF ICE CREAM WITH DESSERT SAUCE, WHIP CREAM AND NUTS	2.5



