



Ahla w Sahla

Welcome to Al Kasbah where the warmth of Lebanese hospitality meets the energy of the grill.

Lebanese dining is meant to be shared. Choose a little, share a lot, and let the table tell the story.

Please inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu, and we cannot guarantee the complete absence of allergens.

A discretionary optional service charge of 9.5% will be added to your bill.

All prices in Euros



FROM THE GARDEN

TABBOULEH (G) 15

Finely chopped parsley, bulgur, tomato and onion, dressed with fresh lemon and extra virgin olive oil

ROASTED BEETROOT & CRISPY HALLOUMI (N, D) 17

Roasted beetroot, seasonal leaves, fresh herbs and golden crispy halloumi

CITRUS MANGO TABBOULEH (G, C) 19

Parsley, tomato, quinoa, mango and passion fruit, topped with crispy calamari and passion fruit–lemon dressing

FATTOUSH (G) 15

Lebanese chopped salad, crisp Arabic bread, fresh herbs and pomegranate molasses dressing

COLD MEZZE

HUMMUS (Se) 9

Silky chickpea purée with tahini, lemon and extra virgin olive oil

SMOKY MOUTABAL (Se) 9

Fire-roasted aubergine, tahini and lemon with a delicate smoky finish

MUHAMMARA (G, N) 9

Roasted red pepper and walnut dip finished with pomegranate molasses

WARAK ENAB (D) 10.5

Delicately rolled vine leaves filled with seasoned rice and herbs, served with yoghurt and pomegranate

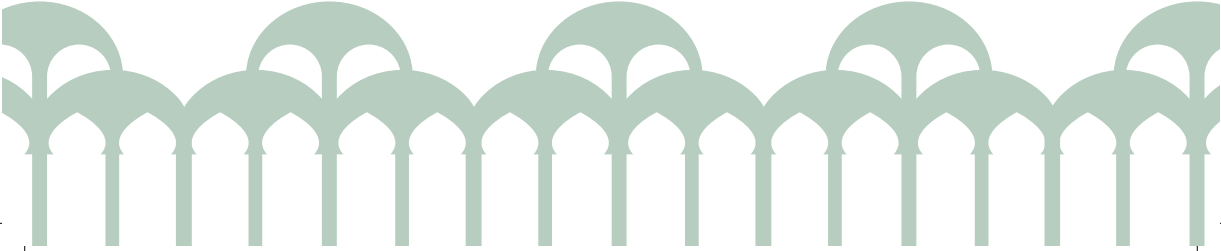
BABA GHANOUJ (Se) 9

Charred aubergine, garlic, lemon and tahini, finished with extra virgin olive oil

LABNEH (D, N, E) 9

Traditional strained yoghurt with garlic, fresh herbs and extra virgin olive oil

All prices in Euros





HUMMUS AWARMA (N, Se) 14

Silky hummus crowned with tender beef awarma and toasted pine nuts

AL RAHEB (D, N, G, Se) 12

Charred aubergine, fresh oregano and herbs with tahini dressing

SIGNATURE MEZZE *The dishes that define the Al Kasbah table*

BLACK HUMMUS WITH WHITE TRUFFLE (Se, N) 16

Black chickpea hummus, Portobello mushrooms, tender beef and white truffle

MAMA KEBBEH (D, N) 14

Crisp bulgur and meat shell filled with spiced onion, served with labneh and pomegranate

KABAB BEL KARAZ (G, D, N) 17

Charcoal-grilled kabab with sour cherry sauce, pistachio, labneh and pomegranate

MAKANEK BEL DEBES (N, D) 17

Traditional Lebanese spiced sausages glazed with pomegranate molasses

SHRIMPS PROVINCIAL (C, D) 18

Succulent shrimp sautéed with garlic, tomato and aromatic Lebanese spices

CHEESE ROLLS (D, G) 16

Golden filo cigars filled with melted Lebanese cheese

ARAYES (SE, G) 16

Crisp pita filled with spiced lamb and fresh herbs, grilled over charcoal

MIXED LEBANESE PASTRIES (G, N) 14

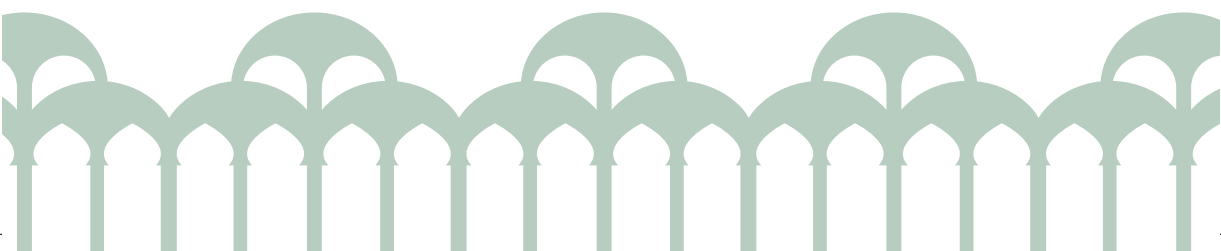
A selection of homemade pastries filled with seasoned meat and spinach

BATATA HARRA 13

Crispy potatoes, garlic, coriander and fresh lemon

BULGUR BIL BANADOURA (G) 9

Cracked wheat gently cooked in a rich tomato sauce





RAW OF THE DAY

Delicately prepared. Boldly Lebanese

TUNA NAYEH (D, E, F, G) 18

Fresh tuna, finely cut and seasoned with Lebanese spices, onion and tahini mayonnaise

HABRA NEYEH (C, E, N, Se) 21

Traditional Lebanese beef tartare, delicately seasoned with aromatic spices, toasted nuts and tahini

FROM THE KITCHEN

ORIENTAL RICE & SLOW-COOKED LAMB SHANK (D, G, N) 32

Tender lamb shank braised until meltingly soft, served over fragrant jasmine rice with toasted pine nuts and aromatic spices

MOGHRABIEH WITH RABBIT (D, G) 28

Pearled moghrabieh, tender rabbit, baby onions and mushrooms in a rich aromatic gravy

THE KASBAH GRILL

SHISH TAWOUK (G, E, D) 24

Tender chicken skewers marinated with herbs and Lebanese spices, grilled over charcoal and served with garlic sauce

LAMB CHOPS (G) 35

Premium lamb chops, delicately seasoned with fresh herbs and grilled over charcoal

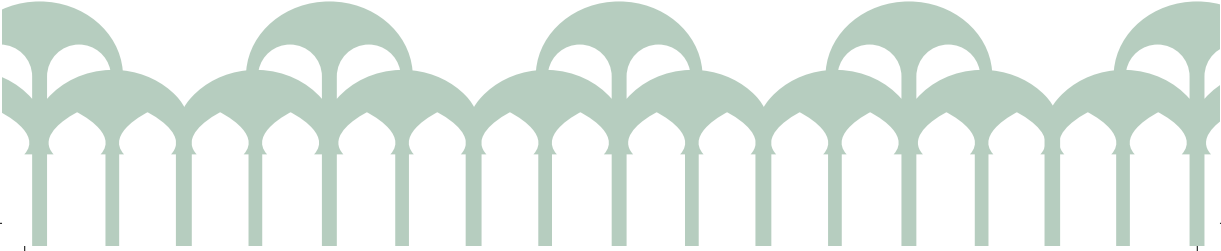
LAHMEH SHEQAF (G) 34

Prime beef tenderloin, cut into cubes and grilled over charcoal with aromatic Lebanese seasoning

KOFTA (G) 26

Charcoal-grilled skewers of seasoned beef, parsley and onion with a beautifully charred finish

All prices in Euros





FROM THE SEA

SAMKEH HARRA BEIRUTI (F, Se)	29
Sea bass or grouper with spiced tomato, tahini and fresh Lebanese herbs	
SHRIMP FATTEH (G, C, N, D, Se)	32
Crisp Arabic bread, fried aubergine and creamy garlic yoghurt, topped with seasoned shrimp and tahini	
CATCH OF THE DAY	MARKET PRICE
Freshly selected according to the day's catch	

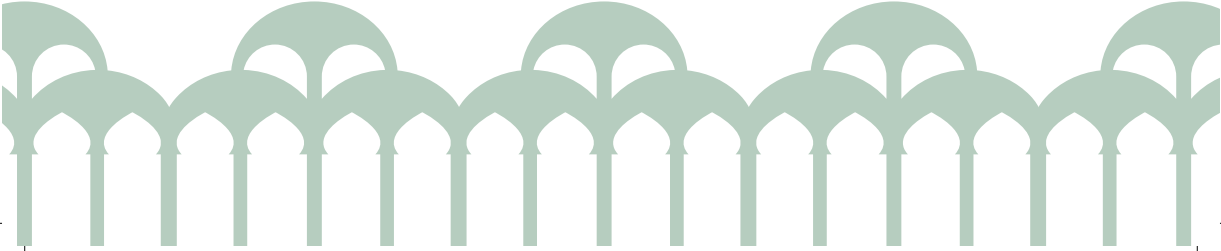
SHAWARMA *Slow cooking. Fire. Spice. Lebanon*

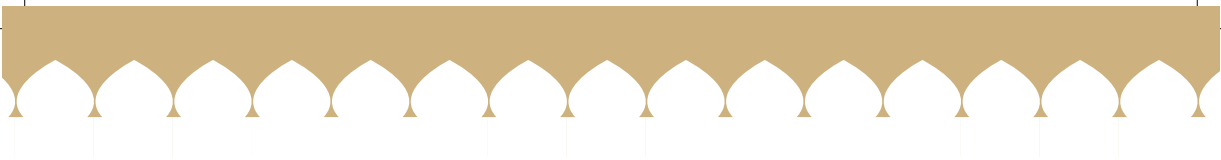
BEEF CHEEK SHAWARMA (G, Se)	19
Slow-cooked beef cheek, carved shawarma-style with parsley, tomato, onion and tahini	
PULLED CHICKEN SHAWARMA (G, Se, E)	16
Slow-cooked chicken shawarma with garlic-mint sauce, pickles and crispy potatoes	

FROM THE FIRE *Add to the table*

LEBANESE RICE	7
GRILLED SEASONAL VEGETABLES	8
LEBANESE POTATOES	7
FATTOUSH	8
GARLIC SAUCE	3
TAHINI SAUCE	3
POMEGRANATE MOLASSES	3

All prices in Euros





AL KASBAH EXPERIENCE

The Lebanese journey

OUR CHEF'S SELECTION OF AL KASBAH SIGNATURES, DESIGNED TO BE SHARED.

TO BEGIN

Hummus · Moutabal · Muhammara · Labneh · Fattoush

FROM THE MEZZE

Mama Kebab · Makaneq bel Debes · Arayes · Batata Harra

FROM THE FIRE

Shish Tawouk · Lahmeh Sheqaf · Kofta

SWEET ENDING

Selection of Lebanese desserts

Minimum two guests. Served for the entire table.

65

ALLERGEN GUIDE

G–Gluten | **C**–Crustaceans | **E**–Eggs | **F**–Fish
P–Peanuts | **S**–Soya | **D**–Milk/Dairy | **N**–Nuts | **Ce**–Celery
M–Mustard | **L**–Lupin | **Se**–Sesame | **Mo**–Molluscs | **Su**–Sulphites

All prices in Euros

