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 FOUR COLD STARTERS, A SALAD, TWO WARM STARTERS, PER PERSON A MAIN DISH (CHOOSE BETWEEN MEAT OR FISH) AND PER PERSON A DESSERT	40
	KSARA SPECIAL VEGETARIAN MENU V THREE COLD STARTERS, TWO SALADS, TWO WARM STARTERS, PER PERSON A MAIN DISH AND PER PERSON A DESSERT	35
	KSARA TASTING MENU FOUR COLD STARTERS, TWO SALADS, FOUR WARM STARTERS AND PER PERSON A DESSERT (VEGETARIAN POSSIBLE)	32.5
	Cold starters	
)1	HUMMUS V CHICKPEAS DIP WITH SESAME PASTE, FRESH GARLIC, OLIVE OIL AND LEMON JUICE	5.5
)2	ZEYTOUN V MIX OF MARINATED BLACK AND GREEN OLIVES	5.5
)3	BABA GANOUSH V GRILLED EGGPLANT DIP WITH RED PAPRIKA, GREEN ONION, TOMATO AND POMEGRANATE MOLASSES	5.5
)4	MUTABAL V GRILLED EGGPLANT DIP WITH SESAME PASTE, FRESH GARLIC, YOGURT, OLIVE OIL AND LEMON JUICE	5.5
)5	KISHKEH V CREAMY YOGURT DIP WITH FINE BULGUR, WALNUT, RED ONION, PARSLEY AND OLIVE OIL	5.5
)6	MUHAMMARA V GRILLED RED PAPRIKA DIP WITH SESAME PASTE, OLIVE OIL, WALNUT, FRESH GARLIC AND POMEGRANATE MOLASSES	6.5
)7	TARATOR COOKED CHICKEN DIP WITH SESAME PASTE, CREAMY YOGURT, FRESH GARLIC AND LEMON JUICE	6.5

08	MUTABAL SHAWANDER V COOKED BEETROOTS DIP WITH SESAME PASTE, LEMON JUICE AND FRESH MINT	5.5
09	KIBBEH NAYEH RAW TARTAR MEAT WITH BULGUR, FRESH POINTED PEPPER, OLIVE OIL AND YELLOW ONION	10
10	SHANKLISH V TRADITIONAL ARABIC AGED CHEESE WITH ONION, TOMATO AND THYME	6.5
11	YALANJI V STUFFED GRAPE LEAVES WITH RICE AND VEGETABLES (6 PCS.)	6.5
12	TOUM DIP V GARLIC SAUCE MADE WITH FRESH GARLIC, LEMON JUICE AND SUNFLOWER OIL	5.5
13	KRAS NAH'NAH GRILLED TARTAR MEAT WITH MINT, FRESH GARLIC AND LEMON JUICE	9
14	PASTIRMA SALT-CURED MEAT, SEASONED WITH CUMIN, FENUGREEK, GARLIC AND RED PAPRIKA	8
15	KSARA MIX COLD FIVE COLD STARTERS CHEF'S CHOICE, VEGETARIAN POSSIBLE	25

All cold dips are served with white Arabic bread

Salads

16	FATTOUSH V ROMAINE LETTUCE WITH CUCUMBER, TOMATO, FRESH MINT, LEMON JUICE, FRIED ARABIC BREAD AND POMEGRANATE MOLASSES	8
17	JARJEER V ROCKET LETTUCE SALAD WITH TOMATO, RED ONION, MUSHROOMS, LEMON JUICE, POMEGRANATE SEEDS AND POMEGRANATE MOLASSES	8
18	FETA SALAD Y FETA CHEESE WITH CUCUMBER, TOMATO, FRESH MINT AND OLIVE OIL	8
19	ARMENIA V THINLY SLICED CUCUMBER, TOMATO, RED ONION, FRESH GARLIC, OLIVE OIL AND SPICY PEPPER	8
20	TABOULEHVFRESH SLIGHTLY SOUR SALAD FROM PARSLEY, FRESH MINT, TOMATO, BULGUR, RED ONION AND LEMON	8

Warm Starters (Meat and Fish)

21	HUMMUS BIL LAHME CHICKPEAS DIP WITH BEEF TENDERLOIN AND PINE NUTS	8.5
22	KIBBEH TRABOLSIE FRIED BULGUR AND TARTAR MEAT FILLED WITH MINCED BEEF, YELLOW ONION AND PARSLEY (4 PCS.)	10
23	KEBBE MESHWIYI GRILLED BULGUR AND TARTAR MEAT FILLED WITH MINCED BEEF	10
24	SAMBOUSEK BIL LAHME PASTRY DOUGH FILLED WITH MINCED BEEF (4 PCS.)	7.5
25	WARAK ENEB GRAPE LEAVES FILLED WITH MINCED BEEF AND RICE (8 PCS.)	7
26	TOSHCA GRILLED ARABIC BREAD WITH MINCED BEEF, HALLOUMI CHEESE AND MOZZARELLA CHEESE (4 PCS.)	8
27	MARIA GRILLED ARABIC BREAD WITH MINCED BEEF, TOMATO, PARSLEY AND RED ONION (4 PCS.)	8
28	KAVURMA SLOW-COOKED TENDER BEEF (STEW)	9
29	SUJUK ROLLS ROLLED FRIED ARABIC BREAD WITH MINCED BEEF (4 PCS.)	7
30	KHAREDES GRILLED PEELED SHRIMPS IN GARLIC OIL	9
31	SAWDEH DJAJ BAKED CHICKEN LIVER WITH FRESH GARLIC AND POMEGRANATE MOLASSES	8
32	KSARA MIX WARM FIVE WARM STARTERS CHEF'S CHOICE	30

Warm Starters (Vegetarian)

33	SHORBAT ADAS V LENTIL SOUP WITH FRESH GARLIC AND LEMON	6
34	FALAFEL V FRIED GROUND CHICKPEAS WITH SESAME PASTE (4 PCS.)	7
35	JIBNEH MESHWIYI V GRILLED HALLOUMI CHEESE	7.5
36	SAMBOUSEK BIL JIBNEH V CRISPY FILO PASTRY ROLLS WITH ARABIC CHEESE (4 PCS.)	7.5
37	FRIED ZUCCHINI V FRIED ZUCCHINI WITH FRESH GARLIC AND SESAME PASTE	6
38	BATATA HARRA V MARINATED DICED POTATOES	6.5
39	SAMBOUSEK BIL SABANEGH V PASTRY DOUGH FILLED WITH SPINACH (4 PCS.)	7.5
40	KSARA MIX WARM VEGETARIAN V FIVE WARM VEGETARIAN STARTERS CHEF'S CHOICE	27.5

Main Courses Meatt

41	MIXED GRILL GRILLED BEEF TENDERLOIN SKEWER, GROUND BEEF KEBAB SKEWER AND CHICKEN SKEWER AND A LAMB CHOP	27.5
42	KEBAB GRILLED GROUND BEEF SKEWER WITH ONION AND PARSLEY	17.5
43	SHISH TAOUK GRILLED CHICKEN SKEWER	17.5
44	JAWANEH MESHWIYI GRILLED CHICKEN WINGS WITH LEMON GARLIC DRESSING (8 PCS.)	16
45	SHEKAF GRILLED BEEF TENDERLOIN SKEWER	20
46	LAMB CHOPS GRILLED LAMB CHOPS (5 PCS.)	25
47	SHARHAAT MTAFAEH SLICES OF GRILLED BEEF TENDERLOIN WITH RED PAPRIKA, RED ONION, LEMON AND GARLIC	19
48	MENSEF BIL LAHME RICE WITH SLOW-COOKED TENDER BEEF, NUTS, GRILLED PAPRIKA AND TOMATO	18
	All main dishes are served with rice and grilled vegetables	
	Steaks	
49	T-BONE GRILLED BEEF STEAK FROM THE THIN LOIN (500 GR.)	40
50	RIBEYE GRILLED BEEF FROM THE RIBS (BONELESS) (300 GR.)	35
51	ENTRECOTE GRILLED TENDER BEEF (250 GR.)	32.5
52	BEEF STEAK GRILLED BEEF STEAK (250 GR.)	30
53	TOMAHAWK GRILLED BEEF FROM THE RIBS ON THE BONE (700 GR.)	70
	MAYONNAISE/ KETCHUP	0.5
	All steaks are served with French fries and vegetables	

Main Courses (Fish)

54	SALMON STEAMED SALMON FILLET	22.5
55	BREAM WHOLE GRILLED BREAM	25
56	SEA BASS WHOLE GRILLED SEA BASS	25
57	TROUT WHOLE GRILLED TROUT	22.5
58	TIGER SHRIMPS PEELED GIANT SHRIMPS WITH PAPRIKA, ONION AND MUSHROOMS IN FRESH GARLIC WITH LEMON JUICE (8 PCS.)	22.5
	All main dishes are served with rice and grilled vegetables	

Main Courses (Jegetarian)

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

All main dishes are served with rice and grilled vegetables

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- 61 CHICKEN NUGGETS (6 PCS.)
- 62 KEBAB SKEWER
- 63 CHICKEN SKEWER
- 64 FISH FINGERS (4 PCS.)

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

7.5

15

15

- 7.5
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7.5

Desserts

65	BAKLAWA OVEN-BAKED FILO PASTRY WITH NUTS, SWEET SYRUP AND ARABIC PLAIN ICE CREAM	8.5
66	SUCSE CHOCOLATE AND VANILLA CAKE MADE FROM BISCUITS GARNISHED WITH CHOPPED PISTACHIOS	7.5
67	KANAFEH OVEN-BAKED STRING PASTRY, FILLED WITH MOZZARELLA AND TOPPED WITH SUGAR SYRUP	8.5
68	LEYALI LUBNAN SEMOLINA PUDDING WITH CREAM, PISTACHIOS AND TOPPED WITH SWEET SYRUP	8
69	HALAWET EL JIBN SYRIAN DESSERT/SWEET CHEESE DISH MADE OF A SEMOLINA AND MOZZARELLA DOUGH, FILLED WITH CLOTTED CREAM	8
70	FRUIT PLATTER TO SHARE MIX OF DIFFERENT KINDS OF FRESH FRUITS SERVED ON A PLATTER (2 PEOPLE OR MORE)	12.5
71	ICE CREAM SUNDAE CHOOSE FROM VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM WITH DESSERT SAUCE, WHIP CREAM AND NUTS	5.5
72	ARABIC ICE CREAM BOOZA TRADITIONAL ARABIC ICE CREAM MADE WITH MILK, CREAM AND CORN STARCH COVERED IN PISTACHIOS CHOOSE FROM ORIGINAL, FRUIT OR MASTIC	10
73	KSARA GRAND DESSERT SURPRISE DESSERT FOR TWO PEOPLE OR MORE, PRICES ARE PER PERSON	20
74	ICE CREAM FOR KIDS SCOOP OF ICE CREAM WITH DESSERT SAUCE, WHIP CREAM AND NUTS	2.5



