

RODÍZIO LIBANÊS COMPLETO

R\$ 168 por pessoa

Tabule	Bolinhos de Falafel
Fatouche	Sambusek Frito
Homus	Kibe Frito
Babaganuche	Carne-Lahm Ajin
Coalhada Seca	Zaatar Crackers
Kibe Cru	Cesta de Pães Artesanais Frescos
Linguiça Libanesa	Esfiha de Queijo

Mishui misto de kafta e shishtaouk com fritas



RODÍZIO LIBANÊS TRADICIONAL

R\$ 134 por pessoa

Tabule	Coalhada Seca
Fatouche	Carne-Lahm Ajin
Homus	Sambusek Frito
Babaganuche	Kibe Frito
Zaatar Crackers	Cesta de Pães Artesanais Frescos

Mishui misto de kafta e shishtaouk com fritas

POLICY RODÍZIO

Children up to 5 years old eat free. Ages 6 to 10 pay half price.
The all-you-can-eat menu is served for a minimum of two people.

SALADAS LIBANESAS

1. Tabule R\$47

Fresh parsley, tomato, onion, mint, bulgur, lemon, and olive oil.

2. Fatouche R\$47

Lettuce, arugula, parsley, mint, cucumber, radish, green pepper, tomato, sumac, pomegranate molasses, lemon, and toasted bread.



LEBANESE BOWLS

Fattoush bowl base with your choice of protein, hummus, roasted sweet potato, and house dressing.

3. Bowl de Shawarma de Carne R\$64

Bowl with Lebanese-style marinated grilled beef, served with tahini sauce.

4. Bowl de Shawarma de Frango R\$62

Bowl with Lebanese-style grilled chicken, served with garlic sauce.

5. Bowl de Falafel R\$60

Falafel bowl, served with tahini sauce.

ENTRADAS FRIAS

(Acompanha Pão Artesanal Fresco)

6. Homus R\$42

Chickpea purée with tahini and olive oil.

7. Babaganuche R\$47

Smoked eggplant with tahini and olive oil.

8. Coalhada Seca R\$47

Fresh labneh made from whole milk, served with olive oil.

9. Coalhada Seca com Basturmá R\$72

A flavorful blend of Arabic and Armenian cuisine.

10. Trio de Pastas R\$65

A perfect trio of hummus, labneh, and babaganoush.

11. Kibe Cru R\$58

The pearl of the Middle East, served with mint and onion.

 Vegano - vegan



SAHTEIN!

شَرْفَتُونَا



ENTRADAS QUENTES

12. Bolinhos de Falafel R\$47

Four chickpea fritters with tomato, pickles, and tahini sauce.

13. Kibe Frito R\$27

Three kibbeh filled with meat and Arabic spices.

14. Sambusek Frito R\$27

Three of our award-winning Lebanese-style meat pastries.

15. Arais Kafta R\$55

Toasted Lebanese bread filled with kafta and cheese.

16. Linguiça Libanesa R\$47

Lightly seasoned lamb and beef blend.

17. Charuto de Uva Vegetariano R\$58

Traditional Lebanese and Middle Eastern vegetarian dish (250 g).

18. Hallumi Grelhado R\$55

Semi-hard white Lebanese cheese, lightly salted

19. Homus com Shawarma de Carne R\$65

Chickpea purée with tahini, topped with mignon shawarma.

20. Batata Frita R\$30

Finished with a touch of zaatar.

21. Cesta de Pães Artesanais Frescos R\$12

 *Vegano - vegan*

 *Amêndoas*



KAAK ZAYTÚN (Pão de rua libanês)

22. Kaak com Zaatar R\$24

23. Kaak com Coalhada Seca R\$32

Labneh with tomato, cucumber, and mint.

24. Kaak com Queijo R\$32

25. Kaak com Queijo Picante (Molho Shatta) R\$34

26. Kaak Shawarma de Frango R\$42

Chicken shawarma with lettuce, tomato, pickles, and garlic sauce.

27. Kaak Shawarma de Carne R\$45

Beef shawarma with parsley, a touch of onion, tomato, and tahini sauce.

28. Kaak Cheese Mignon R\$47

Tiras de filé-mignon, queijo, rúcula e molho good stuff

Picante

Vegano - vegan

MISHUI ZAYTUN • GRELHADOS

29. Frango (Shishtaouk) no Espeto R\$65

Served with Lebanese rice or fries and garlic sauce.

30. Filé-mignon no Espeto R\$86

Served with Lebanese rice or fries and garlic sauce.

31. Kafta R\$65

Served with Lebanese rice and fries.

32. Mishui de Linguiça de Cordeiro R\$74

Served with Lebanese rice or fries and garlic sauce.

33. Mishui Misto (serve duas pessoas) R\$195

1 chicken skewer, 2 kafta, 1 filet mignon, served with Lebanese rice or fries and garlic sauce.

FORNO ZAYTÚN

34. Zaatar V R\$22

35. Zaatar Queijo R\$38

36. Carne - Lahm Baajin R\$35

37. Carne com Queijo R\$42

38. Queijo R\$38

39. Queijo na Pasta de Alho R\$44

40. Queijo com tiras de Filé-mignon e Rúcula R\$47

41. Queijo picante (Shatta) R\$44

42. Hallumi com Basturmá R\$47

43. Ovo na Massa com Queijo R\$47

44. Kafta com Queijo R\$47

45. Mini-esfiha (carne - queijo - espinafre V) R\$6,50 (un.)



Picante

Vegano - vegan

LANCHES ENROLADOS NO PÃO LIBANÊS

	LANCHE	NA TÁBUA
46. Lanche de Kafta	R\$47	R\$62
Kafta wrap in Lebanese bread with hummus, parsley, tomato, and pickles.		
47. Lanche de Falafel 	R\$47	R\$62
Falafel wrap in Lebanese bread with mint, parsley, tomato, pickles, and tahini sauce.		
48. Lanche de Shishtaouk (Frango)	R\$47	R\$62
Lebanese-style marinated chicken wrap with cabbage salad, fries, pickles, and garlic sauce.		
49. Lanche de Shawarma de Carne	R\$47	R\$62
Filet mignon wrap with Lebanese spices, parsley, tomato, and tahini sauce.		
50. Lanche de Shawarma com Homus	R\$47	R\$62
Filet mignon strips with hummus, parsley, and a touch of onion, wrapped in thin Lebanese bread.		
51. Lanche de Kibe Cru	R\$47	R\$62
The true pearl of the Middle East, wrapped with fresh scallions, mint, and olive oil.		

Na tábua acompanha homus, batata frita e molho

BOOM BURGER LIBANÊS

52. Hambúrguer de kafta na massa	R\$50
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An explosive creation: grilled kafta, cheese, tomato, and caramelized onion baked in house-made dough, served with fries and sauce.



 Vegano - vegan

WRAPS ENROLADOS NA MASSA

53. Wrap de Filé-mignon R\$55

Marinated filet mignon, mozzarella cheese and arugula, wrapped in traditional dough with Good Stuff sauce.

54. Wrap Frango Grelhado com Queijo R\$47

Lebanese-style marinated grilled chicken with lettuce, cheese, and garlic sauce.

55. Wrap Frango Empanado R\$47

Lettuce, breaded mozzarella, tomato, and garlic sauce.

56. Wrap Frango Picante R\$47

Lettuce, breaded mozzarella, tomato, and house-made spicy sauce.

57. Wrap Frango Grelhado Light R\$47

Lebanese-style marinated grilled chicken with lettuce, pickles, and garlic sauce.



PRATOS COMPLETOS

58. Shawarma de Carne R\$68

Sliced beef served with fries, hummus, pickles, and tahini sauce

59. Shawarma de Frango R\$68

Sliced chicken served with fries, hummus, pickles, and garlic sauce

60. Kibe Assado R\$68

Baked kibbeh served with fries, hummus, and pickles

61. Falafel R\$68

Four falafel fritters served with fries, hummus, pickles, and tahini sauce



YUMMY!

 Vegano - vegan

SOBREMESA

62. Kunafa - specialty R\$35

Delicious semolina dessert with cheese, pistachio, and sugar syrup on top

Add ice cream: + R\$12

63. Malabie R\$22

Milk pudding flavored with miski, topped with cinnamon and pistachio

Add ice cream: + R\$12

64. Baklava R\$25

Layered pastry with walnuts and pistachio

Add ice cream: + R\$12

65. Lazy Cake (*Bolo mosaico*) R\$30

Digestive biscuits, chocolate, and cream ice cream

66. Chocolate Dubai R\$38

Crispy kunafa pastry with chocolate and pistachio cream

67. Halawi com Sorvete R\$35

The most traditional Middle Eastern dessert made from sesame seeds

68. Sorvete (*miski*) R\$24



BEBIDAS

CAFÉS

69. Lebanese coffee	R\$10
70. Espresso	R\$8
71. Double espresso	R\$12
72. Americano	R\$9
73. Caffè latte	R\$17

CHÁS

74. Zhourat (house tea)	R\$14
75. Black tea	R\$12
76. Chamomile tea	R\$12
77. Tea pot	R\$ 25

ÁGUAS

78. Still water	R\$8
79. Sparkling water	R\$8
80. Coconut water	R\$18

SMOOTHIES

81. La Tâmara	R\$25
Almond milk, banana, date, and nutmeg	
82. Red Berry Smoothie	R\$25
Almond milk, banana, and mixed berries	
83. Power Coffee	R\$28
Espresso, almond milk, date, banana, vanilla, cinnamon, and cacao nibs	

SUCOS

84. Orange	R\$16
85. Lemonade	R\$16
86. Ginger lemonade	R\$16
87. Passion fruit	R\$16
88. Passion fruit with cinnamon	R\$18
89. Tomato	R\$18

REFRIGERANTES

90. Soft drink	R\$10
91. H2O	R\$12
92. Redbull	R\$22

CERVEJAS *long neck*

93. Lebanese beer	R\$22
94. Heinken	R\$18
95. Stella Artois	R\$18
96. Corona	R\$18



ARGUILI

Peça ao garçom os sabores disponíveis:

265 Arguili	R\$75
266 Rosh	R\$35