

نور

NUR

LEBANESE DINING





Curated by world-renowned Chef Joe Barza,
Nur highlights & fuses authentic Lebanese & local ingredients
that leave your taste buds at awe.

Chef Joe proudly positions himself globally with more than
30 years of professional culinary experience backed
with achievements, dedication & consultancy.

An artist at heart, Chef Joe designs dishes that leave you
guessing on what comes next..

From Beirut to Amman, you'll be enjoying exquisite flavours
mastered by an international sensation who left footprints
in countries such as France, the Gulf & Levant.

Sahtein!



◆ SALATA ◆

TABBOULEH	5.00
Chopped Parsley, Tomatoes, Onions, Bulgur, Lemon Olive Oil Dressing	
FATTOUSH	5.00
Cucumber, Tomatoes, Red Radish, Green Capsicum, Watercress, Sumac, Vinaigrette Dressing, Pomegranate, Crispy Pitta Bread	
ZEHLEWIYEH	6.00
Sautéed Mushrooms, Mixed Leafy Greens, Feta Cheese Dressing	
ROCCA	5.00
Rocca Leaves, Cherry Tomatoes, Sliced Onions, Fresh Mushrooms, Sumac, Pomegranate Dressing	
SHAMANDAR	5.00
Beetroot, Mixed Leafy Greens, Sumac, Pine Nuts, Balsamic Yoghurt Dressing	
FREEKEH	5.00
Kale, Mixed Leafy Greens, Mixed Vegetables, Fried Eggplants, Molasses, Almonds, Lemon Olive Oil Dressing	

◆ HABIB EL HUMMUS ◆

HUMMUS BIL TAHINI	4.45
Chickpeas Purée, Sesame Paste, Olive Oil	
HUMMUS BEIRUTI	5.00
Chickpeas Purée, Chopped Parsley, Mint, Chopped Vegetables, Chopped Pickles, Foul, Olive Oil	
HUMMUS BIL RIHAN	5.00
Chickpeas Purée, Pesto, Basil Leaves, Olive Oil	
HUMMUS MAKDOUS	5.00
Chickpeas Purée, Makdous "Eggplant" Chunks, Walnuts, Olive Oil	
HUMMUS BIL SHATTA	5.00
Chickpeas Purée, Mixed Spices, Tomato Paste, Chili Paste, Olive Oil	
HUMMUS BIL LAHME	7.00
Chickpeas Purée, Cubed Beef Fillet, Sumac, Olive Oil	

◆ MEZZE BERDEH ◆

MUTABBAL	4.45
Eggplant Purée, Pomegranate Molasses, Fried Eggplants, Walnuts, Olive Oil	
MUTABBAL AJAMI	4.75
Eggplant Purée, Smoked Tomato Sauce, Pomegranate Seeds	
RAHEB	4.75
Grilled Eggplant, Chopped Vegetables, Chopped Greens, Pomegranate Molasses, Lemon, Olive Oil	
LABNET NUR	4.45
Dried Mint, Garlic Cream, Mixed Leafy Greens, Mixed Olives, Strawberries, Sun-dried Tomatoes, Olive Oil	
GOAT LABNEH	6.45
Walnuts, Cherry Tomatoes, Olive Oil	
SHANKLISH	5.75
Dried Cheese, Herbs, Chopped Tomatoes, Grilled Capsicum, Olive Oil	
BATATA MAHROUSEH	4.75
Mashed Baked Potatoes, Grilled Onions, Garlic, Fresh Basil Leaves, Olive Oil	
BOURGHUL BIL BANDURA	4.75
Bulgur, Fresh Tomatoes, Red Capsicum, Onions	
MUHAMMARA BIL JOUZ	4.75
Red Pepper Paste, Bread Crumbs, Walnuts, Molasses, Olive Oil	
HENDBEH BIL ZEIT	4.75
Fried Onions, Lemon Wedges, Olive Oil	
WARA'A ENNEB BIL ZEIT	4.75
Vine Leaves, Chopped Vegetables, Molasses	

◆ SHORBA ◆

ADAS	4.5
Red Lentil, Root Vegetables, Cumin, Fried Arabic Bread, Lemon Wedge, Olive Oil	

◆ NAYYEH BAR ◆

KIBBEH NAYYEH	9.00
Minced Lamb, Special Spices, Bulgur, Mardakoush, Finely Chopped Greens, Garlic Cream	
SPICY KIBBEH NAYYEH	9.00
Minced Lamb, Special Spices, Bulgur, Mardakoush, Tomato Paste, Chili Paste, Finely Chopped Greens, Walnuts, Garlic Cream	
HABRA NAYYEH	9.00
Minced Lamb, Salt, Pepper	
BABY LAMB KIBBEH NAYYEH	10.45
Minced Lamb, Special Spices, Bulgur, Mardakoush, Finely Chopped Greens, Garlic Cream	
LAMB FTEELE NAYYEH	13.45
Fresh Lamb Fillet, Lamb Fat	
LAWHA NAYYEH PLATTER	33.45
Kibbeh Nayyeh, Spicy Kibbeh Nayyeh, Habra Nayyeh, Lamb Fteele Nayyeh	

◆ FATTEH ◆

FATTET HUMMUS	5.45
Chickpeas, Garlic, Cumin, Fried Pitta Bread, Yoghurt Tahini Sauce	
FATTET BETENJAN	5.45
Fried Eggplant, Cumin, Pomegranate Molasses, Fried Pitta Bread, Yoghurt Tahini Sauce	
FATTET MSAKHAN	5.45
Chopped Onions, Chicken, Sumac, Yoghurt Tahini Sauce, Pine Nuts, Olive Oil	
FATTET SHRIMPS	10.45
Sautéed Shrimps, Eggplant, Cherry Tomatoes, Garlic, Coriander, Fried Pitta Bread, Yoghurt Tahini Sauce	

◆ MIN EL FEREN ◆

ZA'ATAR MANOUSHE	4.45
Oven Baked Dough, Za'atar, Olive Oil	
JIBNEH MANOUSHE	5.00
Oven Baked Dough, Mixed Cheese, Sesame	
HALLOUM WO RIHAN MANOUSHE	5.00
Oven Baked Dough, Halloumi, Pesto Sauce, Cherry Tomatoes	
LABNEH MANOUSHE	4.75
Labneh, Za'atar, Cherry Tomatoes, Crushed Pistachio	
LAHM BA'AJIN MANOUSHE	5.75
Oven Baked Dough, Ground Beef, Molasses, Pine Nuts	
SHAWARMA WO JIBNEH MANOUSHE	5.75
Oven Baked Dough, Chicken Shawarma, Mozzarella, Garlic Cream	
HARRA MANOUSHE	4.75
Oven Baked Dough, Home-made Chili Paste	
HARRA WO JIBNEH MANOUSHE	4.75
Oven Baked Dough, Mixed Cheese, Home-made Chili Paste	

◆ MEZZE SEKHNEH ◆

KIBBEH KRAS

Minced Meat, Bulgur, Pine Nuts

5.45

LAHM SAMBOUSIK

Stuffed Dough, Minced Meat, Pine Nuts

4.75

RKAKAT JIBNEH

Feta, Akkawi, Mozzarella, Black Olives, Fresh Thyme

4.75

RKAKAT JIBNEH WO BASTRMA

Feta, Akkawi, Mozzarella, Beef Pastrami

5.45

HALLOUM MESHWEYEH

Marinated Halloum Cubes, Pesto Sauce, Mixed Leaves, Cherry Tomatoes

5.75

KIBBEH MESHWEYEH

Minced Meat, Bulgur, Goat Labneh, Walnuts

6.45

BATATA HARRA

Potato Cubes, Spices, Garlic, Coriander

5.00

MKANEK ME'LE

Grilled Lamb Sausage, Molasses, Lemon Juice, Pine Nuts

6.75

SUJOK ME'LE

Spicy Lamb Sausage, Tomato Sauce

6.75

SAWDET DJEJ

Pan Fried Chicken Liver, Molasses

5.00

TAOUK MTAFFA

Chicken Shish Taouk, Mushrooms, Garlic, Lemon Juice

8.95

SHRIMP MTAFFA

Sautéed Shrimps, Garlic, Coriander, Lemon Juice

9.95

SHAWARMA DJEJ

Chicken Shawarma, Shrak Bread, Pickles, Garlic Cream

10.95

SHAWARMA LAHM

Beef Shawarma, Shrak Bread, Tomatoes, Pickles, Tahini, Hummus Dip

11.95

BEEF SHARHAT BIL PESTO

Pan-fried Beef Tenderloin, Pesto Sauce, Fresh Cream

8.95

ASAFIR MESHWEYEH

Grilled Asafir, Sumac, Pomegranate Molasses, Shrak Bread

22.95

TAJINE KRAYDES

Marinated Shrimps, Orange Zest, Lemon Zest, Tahini Tajin Sauce

9.50

CALAMARI MTAFFA

Chopped Spinach, Mushrooms, Onions, Garlic, Coriander, Cherry Tomatoes, Lemon, Fried Flaked Almonds

9.50

AKHTABOUT PROVENÇAL

Sautéed Octopus, Mixed Capsicum, Leafy Greens, Lemon Juice, Lemon Zest, Tartare Sauce

7.90

✦ MIN EL MASHWA ✦

SHISH TAOUK	14.25
Two Marinated Chicken Breast Skewers, Spicy Bread, Grilled Vegetables, Pickles, Garlic Cream	
LAHM CHE'AF	17.75
Two Marinated Grilled Lamb Skewers, Spicy Bread, Grilled Vegetables, Pickles, Tahini Sriracha Sauce	
KEBAB	14.25
Two Grilled Minced Lamb Skewers, Spicy Bread, Grilled Vegetables, Pickles, Tahini Sriracha Sauce	
KASTALETA	17.75
Four Pieces Grilled Lamb Chops, Spicy Bread, Grilled Vegetables, Pickles, Tahini Sriracha Sauce	
MASHAWI MSHAKKAL	18.75
Che'af, Kebab, Chicken Shish Taouk, Cheese Arayes, Grilled Vegetables, Pickles, Tahini Sriracha Sauce	
ARAYES KAFTA	11.95
Minced Meat, Pitta Bread, Grilled Vegetables, Lemon Wedge	
DJEJ MSAHHAB	14.95
Grilled Marinated Boneless Chicken, Grilled Vegetables, Potato Chips, Pickles, Garlic Cream	
KRAYDES	26.50
Grilled Marinated Shrimp Skewers, Pickles, Lemon Wedge, Tahini Tartare Sauce	

✦ TABA'A RA'ESI ✦

SAYADIYEH SAMAK	15.75
Fish Flavoured Rice, Baked Grouper Fish Fillet, Coriander, Lemon Juice, Fried Onions, Pine Nuts, Brown Gravy	
SAMKE HARRA	15.25
Tahini, Fried Eggplant, Steamed Rice	
SULTAN IBRAHIM	16.25
Fried Sultan Ibrahim Fish, Fried Pitta Bread, Tahini Sauce, Lemon	
MAFTOUL LAHM	17.75
Rolled Whole Wheat Flour, Lamb Shank, Vermicelli, Spices, Cauliflower Purée, Steamed Vegetables, Tomato Confit, Lamb Jus	
FREEKE LAHM	17.75
Buckwheat, Lamb Shank, Minced Meat, Onions, Mistaka, Fried Almond Nuts, Cashew Nuts	
DJEJ WO RIZ	14.25
Roasted Chicken, Rice, Onions, Minced Meat, Home-made Roasted Spices	

◆ HELWEYATT ◆

UM ALI

Puff Pastry, Milk, Coconut, Raisins, Mixed Nuts

6.45

KUNAFI

Cheese, Semolina, Sugar Syrup, Pistachio

7.45

FWAKE MWSIMIYEH

Seasonal Fruits

6.75

HALAWET ALJEBEN

Semolina, Cheese, Pistachio

5.75

MODERN BAKLAVA

Honey-infused Homemade Phyllo Dough, Qishta Cream , Scoop of Arabic Ice Cream

6.50

EXOTIC RICE PUDDING

Vanilla-flavored Rice Pudding , Banana and Mango Marmalade, Almond Tuille

6.50

QISHTA PAIN PERDU

Qishta-infused Brioche, Caramel Sauce, Scoop of Vanilla Ice Cream

7.50

PISTACHIO FONDANT

Greek Pistachio Paste, White Chocolate Fondant, Scoop of Homemade Date Ice Cream

7.50

MAFROUKEH CRUMBLE

Arabic Ice Cream, Crispy Wheat, Dried Fruits

6.75