



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 ◆

<b>TABBOULEH</b>	4.50
Chopped Parsley, Tomatoes, Onions, Bulgur, Lemon Olive Oil Dressing	
<b>FATTOUSH</b>	4.50
Cucumber, Tomatoes, Red Radish, Green Capsicum, Watercress, Sumac, Vinaigrette Dressing, Pomegranate, Crispy Pitta Bread	
<b>ZEHLEWIYEH</b>	5.50
Sautéed Mushrooms, Mixed Leafy Greens, Feta Cheese Dressing	
<b>ROCCA</b>	4.50
Rocca Leaves, Cherry Tomatoes, Sliced Onions, Fresh Mushrooms, Sumac, Pomegranate Dressing	
<b>SHAMANDAR</b>	4.50
Beetroot, Mixed Leafy Greens, Sumac, Pine Nuts, Balsamic Yoghurt Dressing	
<b>FREEKEH</b>	4.50
Kale, Mixed Leafy Greens, Mixed Vegetables, Fried Eggplants, Molasses, Almonds, Lemon Olive Oil Dressing	

## ◆ HABIB EL HUMMUS ◆

<b>HUMMUS BIL TAHINI</b>	3.95
Chickpeas Purée, Sesame Paste, Olive Oil	
<b>HUMMUS BEIRUTI</b>	4.50
Chickpeas Purée, Chopped Parsley, Mint, Chopped Vegetables, Chopped Pickles, Foul, Olive Oil	
<b>HUMMUS BIL RIHAN</b>	4.50
Chickpeas Purée, Pesto, Basil Leaves, Olive Oil	
<b>HUMMUS MAKDOUS</b>	4.50
Chickpeas Purée, Makdous "Eggplant" Chunks, Walnuts, Olive Oil	
<b>HUMMUS BIL SHATTA</b>	4.50
Chickpeas Purée, Mixed Spices, Tomato Paste, Chili Paste, Olive Oil	
<b>HUMMUS BIL LAHME</b>	6.50
Chickpeas Purée, Cubed Beef Fillet, Sumac, Olive Oil	

## ◆ MEZZE BERDEH ◆

<b>MUTABBAL</b>	3.95
Eggplant Purée, Pomegranate Molasses, Fried Eggplants, Walnuts, Olive Oil	
<b>MUTABBAL AJAMI</b>	4.25
Eggplant Purée, Smoked Tomato Sauce, Pomegranate Seeds	
<b>RAHEB</b>	4.25
Grilled Eggplant, Chopped Vegetables, Chopped Greens, Pomegranate Molasses, Lemon, Olive Oil	
<b>LABNET NUR</b>	3.95
Dried Mint, Garlic Cream, Mixed Leafy Greens, Mixed Olives, Strawberries, Sun-dried Tomatoes, Olive Oil	
<b>GOAT LABNEH</b>	5.95
Walnuts, Cherry Tomatoes, Olive Oil	
<b>SHANKLISH</b>	5.25
Dried Cheese, Herbs, Chopped Tomatoes, Grilled Capsicum, Olive Oil	
<b>BATATA MAHROUSEH</b>	4.25
Mashed Baked Potatoes, Grilled Onions, Garlic, Fresh Basil Leaves, Olive Oil	
<b>BOURGHUL BIL BANDURA</b>	4.25
Bulgur, Fresh Tomatoes, Red Capsicum, Onions	
<b>MUHAMMARA BIL JOUZ</b>	4.25
Red Pepper Paste, Bread Crumbs, Walnuts, Molasses, Olive Oil	
<b>HENDBEH BIL ZEIT</b>	4.25
Fried Onions, Lemon Wedges, Olive Oil	
<b>WARA'A ENNEB BIL ZEIT</b>	4.25
Vine Leaves, Chopped Vegetables, Molasses	

## ◆ SHORBA ◆

<b>ADAS</b>	4.5
Red Lentil, Root Vegetables, Cumin, Fried Arabic Bread, Lemon Wedge, Olive Oil	

◆ NAYYEH BAR ◆

<b>KIBBEH NAYYEH</b>	8.50
Minced Lamb, Special Spices, Bulgur, Mardakoush, Finely Chopped Greens, Garlic Cream	
<b>SPICY KIBBEH NAYYEH</b>	8.50
Minced Lamb, Special Spices, Bulgur, Mardakoush, Tomato Paste, Chili Paste, Finely Chopped Greens, Walnuts, Garlic Cream	
<b>HABRA NAYYEH</b>	8.50
Minced Lamb, Salt, Pepper	
<b>BABY LAMB KIBBEH NAYYEH</b>	9.95
Minced Lamb, Special Spices, Bulgur, Mardakoush, Finely Chopped Greens, Garlic Cream	
<b>LAMB FTEELE NAYYEH</b>	12.95
Fresh Lamb Fillet, Lamb Fat	
<b>LAWHA NAYYEH PLATTER</b>	32.95
Kibbeh Nayyeh, Spicy Kibbeh Nayyeh, Habra Nayyeh, Lamb Fteele Nayyeh	

◆ FATTEH ◆

<b>FATTET HUMMUS</b>	4.95
Chickpeas, Garlic, Cumin, Fried Pitta Bread, Yoghurt Tahini Sauce	
<b>FATTET BETENJAN</b>	4.95
Fried Eggplant, Cumin, Pomegranate Molasses, Fried Pitta Bread, Yoghurt Tahini Sauce	
<b>FATTET MSAKHAN</b>	4.95
Chopped Onions, Chicken, Sumac, Yoghurt Tahini Sauce, Pine Nuts, Olive Oil	
<b>FATTET SHRIMPS</b>	9.95
Sautéed Shrimps, Eggplant, Cherry Tomatoes, Garlic, Coriander, Fried Pitta Bread, Yoghurt Tahini Sauce	

◆ MIN EL FEREN ◆

<b>ZA'ATAR MANOUSHE</b>	3.95
Oven Baked Dough, Za'atar, Olive Oil	
<b>JIBNEH MANOUSHE</b>	4.50
Oven Baked Dough, Mixed Cheese, Sesame	
<b>HALLOUM WO RIHAN MANOUSHE</b>	4.50
Oven Baked Dough, Halloumi, Pesto Sauce, Cherry Tomatoes	
<b>LABNEH MANOUSHE</b>	4.25
Labneh, Za'atar, Cherry Tomatoes, Crushed Pistachio	
<b>LAHM BA'AJIN MANOUSHE</b>	5.25
Oven Baked Dough, Ground Beef, Molasses, Pine Nuts	
<b>SHAWARMA WO JIBNEH MANOUSHE</b>	5.25
Oven Baked Dough, Chicken Shawarma, Mozzarella, Garlic Cream	
<b>HARRA MANOUSHE</b>	4.25
Oven Baked Dough, Home-made Chili Paste	
<b>HARRA WO JIBNEH MANOUSHE</b>	4.25
Oven Baked Dough, Mixed Cheese, Home-made Chili Paste	

◆ MEZZE SEKHNEH ◆

<b>KIBBEH KRAS</b> Minced Meat, Bulgur, Pine Nuts	4.95
<b>LAHM SAMBOUSIK</b> Stuffed Dough, Minced Meat, Pine Nuts	4.25
<b>RKAKAT JIBNEH</b> Feta, Akkawi, Mozzarella, Black Olives, Fresh Thyme	4.25
<b>RKAKAT JIBNEH WO BASTRMA</b> Feta, Akkawi, Mozzarella, Beef Pastrami	4.95
<b>HALLOUM MESHWEYEH</b> Marinated Halloum Cubes, Pesto Sauce, Mixed Leaves, Cherry Tomatoes	5.25
<b>KIBBEH MESHWEYEH</b> Minced Meat, Bulgur, Goat Labneh, Walnuts	5.95
<b>BATATA HARRA</b> Potato Cubes, Spices, Garlic, Coriander	4.50
<b>MKANEK ME'LE</b> Grilled Lamb Sausage, Molasses, Lemon Juice, Pine Nuts	6.25
<b>SUJOK ME'LE</b> Spicy Lamb Sausage, Tomato Sauce	6.25
<b>SAWDET DJEJ</b> Pan Fried Chicken Liver, Molasses	4.50

<b>TAOUK MTAFFA</b> Chicken Shish Taouk, Mushrooms, Garlic, Lemon Juice	7.95
<b>SHRIMP MTAFFA</b> Sautéed Shrimps, Garlic, Coriander, Lemon Juice	8.95
<b>SHAWARMA DJEJ</b> Chicken Shawarma, Shrak Bread, Pickles, Garlic Cream	9.95
<b>SHAWARMA LAHM</b> Beef Shawarma, Shrak Bread, Tomatoes, Pickles, Tahini, Hummus Dip	10.95
<b>BEEF SHARHAT BIL PESTO</b> Pan-fried Beef Tenderloin, Pesto Sauce, Fresh Cream	7.95
<b>ASAFIR MESHWEYEH</b> Grilled Asafir, Sumac, Pomegranate Molasses, Shrak Bread	21.95
<b>TAJINE KRAYDES</b> Marinated Shrimps, Orange Zest, Lemon Zest, Tahini Tajin Sauce	8.50
<b>CALAMARI MTAFFA</b> Chopped Spinach, Mushrooms, Onions, Garlic, Coriander, Cherry Tomatoes, Lemon, Fried Flaked Almonds	8.50
<b>AKHTABOUT PROVENÇAL</b> Sautéed Octopus, Mixed Capsicum, Leafy Greens, Lemon Juice, Lemon Zest, Tartare Sauce	6.90

✦ MIN EL MASHWA ✦

<b>SHISH TAOUK</b>	12.25
Two Marinated Chicken Breast Skewers, Spicy Bread, Grilled Vegetables, Pickles, Garlic Cream	
<b>LAHM CHE'AF</b>	15.75
Two Marinated Grilled Lamb Skewers, Spicy Bread, Grilled Vegetables, Pickles, Tahini Sriracha Sauce	
<b>KEBAB</b>	12.25
Two Grilled Minced Lamb Skewers, Spicy Bread, Grilled Vegetables, Pickles, Tahini Sriracha Sauce	
<b>KASTALETA</b>	15.75
Four Pieces Grilled Lamb Chops, Spicy Bread, Grilled Vegetables, Pickles, Tahini Sriracha Sauce	
<b>MASHAWI MSHAKKAL</b>	16.75
Che'af, Kebab, Chicken Shish Taouk, Cheese Arayes, Grilled Vegetables, Pickles, Tahini Sriracha Sauce	
<b>ARAYES KAFTA</b>	9.95
Minced Meat, Pitta Bread, Grilled Vegetables, Lemon Wedge	
<b>DJEJ MSAHHAB</b>	12.95
Grilled Marinated Boneless Chicken, Grilled Vegetables, Potato Chips, Pickles, Garlic Cream	
<b>KRAYDES</b>	24.50
Grilled Marinated Shrimp Skewers, Pickles, Lemon Wedge, Tahini Tartare Sauce	

✦ TABA'A RA'ESI ✦

<b>SAYADIYEH SAMAK</b>	13.75
Fish Flavoured Rice, Baked Grouper Fish Fillet, Coriander, Lemon Juice, Fried Onions, Pine Nuts, Brown Gravy	
<b>SAMKE HARRA</b>	13.25
Tahini, Fried Eggplant, Steamed Rice	
<b>SULTAN IBRAHIM</b>	14.25
Fried Sultan Ibrahim Fish, Fried Pitta Bread, Tahini Sauce, Lemon	
<b>MAFTOUL LAHM</b>	15.75
Rolled Whole Wheat Flour, Lamb Shank, Vermicelli, Spices, Cauliflower Purée, Steamed Vegetables, Tomato Confit, Lamb Jus	
<b>FREEKE LAHM</b>	15.75
Buckwheat, Lamb Shank, Minced Meat, Onions, Mistaka, Fried Almond Nuts, Cashew Nuts	
<b>DJEJ WO RIZ</b>	12.25
Roasted Chicken, Rice, Onions, Minced Meat, Home-made Roasted Spices	

◆ HELWEYATT ◆

**UM ALI**

Puff Pastry, Milk, Coconut, Raisins, Mixed Nuts

5.95

**KUNAFI**

Cheese, Semolina, Sugar Syrup, Pistachio

6.95

**FWAKE MWSIMIYEH**

Seasonal Fruits

6.25

**HALAWET ALJEBEN**

Semolina, Cheese, Pistachio

5.25

**MODERN BAKLAVA**

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

6.00

**EXOTIC RICE PUDDING**

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

6.00

**QISHTA PAIN PERDU**

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

7.00

**PISTACHIO FONDANT**

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

7.00

**MAFROUKEH CRUMBLE**

Arabic Ice Cream, Crispy Wheat, Dried Fruits

6.25