



A U T H E N T I C   L E B A N E S E   C U I S I N E

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# MAZA

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OVER 30 KINDS OF DISHES.

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мезэ или меззэ

Maza (or Meze) - is national Lebanese food. However, the meaning of this word is not a specific dish, but rather a ceremony, during which the table is served with small portions of a wide variety of dishes.

In our restaurant for Maza we offer you a set of carefully selected dishes of Lebanese cuisine, in a strict order - from hot and cold appetizers to dessert, followed by an aromatic digestif based on Arak.

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2 PERSONS TO SHARE

## 4500.-



## MAZA

### COLD MAZA

1300.-

Hummus  
Babaganuzh  
Mutabbal  
Labni  
Yalanji  
Shanklish  
Tabbouleh  
Fattoush  
Pita bread

### MASHAWI

2100.-

Shish taouk  
Lamb  
Veal  
Castoletta  
Kebab  
Sauce Tum  
Sauce Had  
Souce Tarator

### HOT MAZA

1350.-

Sambusek with spinach  
Sambusek with cheese  
Kibbeh with meat  
Falafel  
Sujuk  
Makanek

### DESSERTS&DRINKS

500.-

Kataif  
Barazek  
Halawiet el Zhebna  
Lebanon coffe (on the sand)  
Arak based digestif

# BREAKFAST

12:00–14:00

## FOR TWO PERSONS

Shakhuka  
Mutabal  
Laffa with zatar  
Laffa with cheese  
Labni Lebanese  
Labni Lebanese  
Makdus (eggplant)  
+ 2 coffe-Lebanon (on the sand)



560.-



Shakhuka	225	270.-
Mutabal	50	100.-
Laffa with zatar	50	100.-
Laffa with cheese	50	100.-
Labni Lebanese	50	140.-
Labni	50	120.-
Makdus (eggplant)	50	120.-

# SALADS

**Tabbouleh**   
diced parsley salad  
with fresh tomatoes, onions, mint  
and boiled wheat; lemon juice  
and olive oil over

200 **380.-**



**Fattoush**   
vegetable salad with toasted  
Lebanese bread and Narsharab  
pomegranate sauce

220 **450.-**



**Halloumi**   
fried Halloumi cheese served on a  
pillow of mixed salad with the  
addition of lettuce, tomato and  
cucumber, decorated with pine nuts  
and walnuts, dressed  
with special sauce

220 **580.-**



**Shanglish Salad**  
salad with Lebanese soft  
cheese on the pillow of a  
salad, seasoned with fragrant  
oil and traditional spices

150 **400.-**



**Zaytoon**    
olives in extra virgin olive oil  
with walnut, pepper and  
Lebanese cheese

200 **420.-**



**Hydra**   
Salad made of fresh tomatoes,  
cucumbers, spring onions and  
fresh mint. Seasoned with  
olive oil and lemon juice

250 **400.-**

## SALADS



**Sabaneh** 220 **480.-**  
fried beef with sorrel leaves, chickpea and olives; olive oil and lemon juice dressing

**Sauda** 200 **450.-**  
chicken liver fried in pomegranate sauce; served with salad mix and coriander



**Muza** 210 **420.-**  
fried chicken breast and salad mix with cheff's special sesame sauce



**Habibi** 220 **380.-**  
roasted eggplants, fresh tomatoes, feta cheese, red onions, seasoned with special sauce



**Heyar** 140 **350.-**  
fresh cucumbers with lemon, mint, sesame and sour cream dressing



**Mr. Livanets Salad** 200 **420.-**  
The exquisite taste of anise, soaked in orange, with a soft combination of celery, apples and mix salad

## COLD STARTERS

**Kibbeh nayyeh** 150 **350.-**  
minced raw lamb mixed with wheat, onions, cedar nuts, mint and olive oil



**Babaganuzh** 180 **450.-**  
baked eggplants with tomatoes, onions and herbs; olive oil over



**Yalanji** 120 **350.-**  
vine leaves stuffed with fine chopped tomato, rice, mint and onion



**Labni** 120 **320.-**  
cottage cheese with dried mint, Zatar and olive oil



**Sliced vegetables** 350 **350.-**



**Mutabbal** 120 **380.-**  
baked eggplants with sesame paste and olive oil

120 **380.-**

**Muhammara pepper dip** 120 **380.-**  
charcoal grilled hot and sweet peppers with walnut and olive oil

120 **380.-**



## COLD STARTERS

Kabis   
pickled vegetables

200 **350.-**



Hummus   
pureed chickpeas with olive oil and sesame paste

120 **320.-**

Hommus Beirut   
Pureed chickpeas with fine chopped tomatoes, onions, herbs and sesame paste

160 **350.-**

Avocado Hummus   
Grated chickpeas with avocado, olive oil and sesame paste

120 **380.-**



Shanklish   
assorted Lebanese cheeses  
with thyme and sumac flavor

100 **360.-**

Olives   
Lebanese olives with lemon juice dressing

100 **300.-**

Makdus (eggplant)   
Spicy pickled eggplants with nut filling

100 **380.-**

Labni Lebanese 

120 **350.-**



## HOT STARTERS



Sfiha  
Homemade Arabic patties stuffed  
with lamb, tomatoes and pine nuts

175 **380.-**

Shakshuka   
eggs fried in tomato-red pepper  
sauce spiced with cumin,  
paprika and cayenne

225 **270.-**

Kibbi with meat  
fried beef balls with home stewed  
wheat, onion and cedar nuts

200 **480.-**

Sauda  
fried chicken liver with mushrooms,  
garlic and cilantro seasoned  
with a pomegranate sauce

200 **380.-**

Tajen   
Finely chopped vegetables fried in  
olive oil with sesame paste and Leba-  
nese spices

150 **320.-**



Falafel   
fried chickpeas balls with sesame,  
radish, salted cucumbers,  
fresh tomatoes, marinated turnip,  
herbs and Tarator sauce

200 **380.-**

Halloumi  
Cheese   
homemade cheese from fresh milk

240 **470.-**

Sujuk   
spicy lamb sausages with garlic

300 **450.-**

Makanek  
homemade fried lamb sausages  
with garlic, onions, coriander,  
spices and sauce

300 **450.-**

# HOT STARTERS

Arayes with cheese   
charcoal grilled pita  
stuffed with cheese

220 **350.-**



Arayess with meat  
charcoal grilled pitastuffed  
with minced beef and lamb

220 **380.-**



Cheeselebanon   
fried cheese balls

120 **350.-**



Mutabel Arnabit  
Broccoli and cauliflower roasted  
with tomatoes and fried onions  
seasoned with sauce Tarator sauce

350 **350.-**



Hummus with meat  
pureed chickpeas with sesame  
paste topped with minced lamb

200 **480.-**



Sambusek with spinach   
homemade Arabic pies  
stuffed with spinach

100/30 **320.-**



Sambusek with cheese   
homemade Arabic pies stuffed  
with Lebanese cheese

100/30 **320.-**

Sambusak with Seafood  
Lebanese seafood patties

100/30 **400.-**



Foul   
Lebanese Beans  
in tomato seasoning

200 **300.-**

Foul with Tahini   
Lebanese Beans in tomato  
seasoning and sesame paste

230 **320.-**



# SOUPS

Lamb soup   
spicy soup with lamb, rice  
and vegetables

250 **370.-**



Mahluta   
vegetable soup with Lebanese rice,  
green lentils and vegetables

250 **280.-**



Laban (cold)   
chilled cucumber yogurt soup  
with mint

250 **280.-**



Cream of red lentil soup   
served with toasted bread and lemon

250/40 **320.-**



Sabaneh   
cream of spinach soup; served  
with toasted bread and lemon

250/40 **320.-**



# HOT DISHES



**Bamia** 150/220 **560.-**  
bamia fried with lamb, tomato and onion



**Maklube** 400 **520.-**  
rice dish with eggplant, potatoes, chicken and nuts



**Samaka had** 300 **650.-**  
fried pike-perch fillet with vegetables seasoned with spicy sauce



**Kkibbi Labaniyeh** 250 **520.-**  
Tstewed in yogurt sauce meatballs with braised wheat



**Shishbarak** 220 **450.-**  
chopped lamb in dough, fried with cheff's special sauce

# HOT DISHES

**Kabsi** 🌶️  
spicy chicken with rice and vegetables; served with kefir sauce

300/50 **520.-**



**Couscous with lamb** 350 **520.-**  
couscous with roasted lamb and vegetables in tomato sauce



**Couscous with vegetables** 🌿 300 **420.-**  
couscous with roasted vegetables in tomato sauce

**Daoud Bacha** 150/200 **540.-**  
meatballs with rice and tomato sauce



**Jaj Seder** 320 **520.-**  
charcoal grilled chicken fillet



**Dajaj Musahab**  
spicy chicken served with garlic sauce, onions and pita

500 **680.-**

# HOT DISHES

## Fatte with Seafood

A traditional Lebanese dish of chickpeas and sesame paste with shrimp and squid

200 **500.-**



## Mutafaya with Seafood

Langoustines fried in olive oil and mini squids with garlic, cilantro and Lebanese spices

200 **650.-**



## Azhazh Beirut

Charcoal Dorado in Tajen sauce

370/50 **850.-**



## Trout

Fried river trout. Served with sesame sauce

350 **750.-**

## Sayadiya

Baked halibut fillet with rice cooked in onion broth and Lebanese spices

300 **700.-**



# HOT DISHES

## Sabaneh with rice

Spinach and lamb dish with pine nuts. Served with marinated rice

300 **450.-**



## Haruf Mehshi

Delicate lamb with nuts and rice. Served with Laban sauce

270 **600.-**

## Lamb shawarma

charcoal grilled lamb; served with Lebanese flat bread and Tarator sauce

220 **450.-**

## Chicken shawarma

slices of chicken grilled over charcoal served in Lebanese flatbread and "Tarator" sauce

220 **450.-**



## Kafta

minced mutton baked with potatoes and tomatoes

350 **580.-**



# HOT DISHES

**Kafta Mr. Livanets** 450 **650.-**  
Minced mutton baked with potatoes, tomatoes and onion with sesame paste



**Mkharmas with chicken** 300 **480.-**  
chicken with vegetables fried and baked in cream sauce



**Mkharmas with beef** 300 **580.-**  
beef with vegetables fried and baked in cream sauce

**Mkharmas with lamb** 300 **580.-**  
lamb with vegetables fried and baked in cream sauce

**Mansaf** 350/200 **750.-**  
stewed lamb leg with kibbie, rice and fried almonds



**Mutafaya** 220/80 **450.-**  
fried chicken fillet with coriander; served with potatoes and cheff's special sauce



**Fatet Hummus** 220 **300.-**  
Traditional Lebanese dish made of chickpeas, crackers, sesame paste and Lebanese spices

**Fatet Hummus with meat** 300 **350.-**  
Traditional Fatet Hummus dish served with lamb and pine nuts



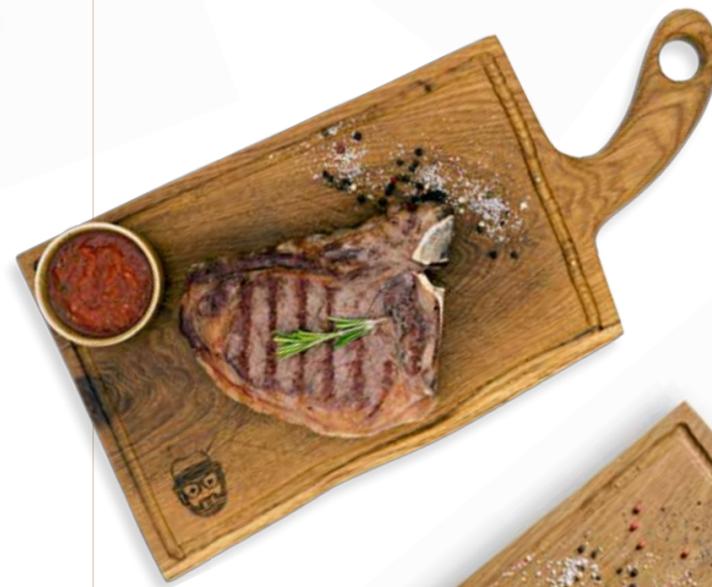
# HOT DISHES

**Beirut steak** 200/100 **850.-**  
charcoal Beef Tenderloin served with Lebanese Potatoes and Bandura sauce



**T-bone steak Beirut** 650 **1850.-**

**Lebanese steak** 300 **870.-**  
charcoal grilled beef tenderloin with mushroom cream sauce



**Salmon steak** 260 **780.-**  
grilled salmon with pomegranate sauce

## HOT DISHES

Stuffed chicken  
chicken with rise and nuts

350/150 **680.-**



Loubia   
Dishes of green beans with rice

350 **380.-**

Ras Asfour  
Lamb fried in pomegranate  
sauce with pine nuts.

200 **750.-**

## CHEFF'S LAFFA

Muhammara Laffa  
homemade flat bread  
with hot peppe tomato sauce

155 **330.-**

Za'atar Laffa   
homemade flat bread with thyme

155 **320.-**

Cheese Laffa   
homemade flat bread  
with Lebanese cheese and sesame

155 **350.-**

Meat Laffa  
homemade flat bread  
with minced lamb and vegetables

170 **380.-**

Vegetable Laffa   
homemade flat bread  
with vegetables

200 **320.-**

Laffa zatar extra   
Homemade pitta with zatar,  
mint and Lebanese olives

185 **360.-**

Lebanese bread  
homemade flat bread

30 **40.-**



## CHARCOAL GRILL

Veal mashawi  
veal, pita, onion, Adjika sauce

320 **850.-**

Salmon Kebab  
slices of charcoal  
grilled salmon fillet

300 **850.-**

Shish taouk  
chicken, onions,  
garlic sauce, pita

320 **580.-**

Lamb mashawi  
lamb, pita, onion,  
Adjika sauce

320 **780.-**

Lamb kabab  
chopped lamb, pita,  
Adjika sauce

320 **750.-**

Istanbul kebab   
chopped lamb with cedar nuts,  
pita, onions, Adjika sauce

320 **750.-**

Lamb castoletta  
lamb breaded cutlet, pita,  
onions, Adjika sauce

320 **850.-**

Lamb tongue  
lamb tongue, pita,  
vegetables and adzhika

320 **650.-**



Samak  
charcoal grilled dorada  
with Narsharab  
pomegranate sauce

370 **780.-**

Sea bass  
charcoal grilled sea  
bass with Narsharab  
pomegranate sauce

320 **760.-**



# CHEFF'S SHAWARMA

Kebab charcoal grilled chopped lamb wrapped with vegetables in pita	260	<b>380.-</b>
Spicy lamb wrapped with vegetables in pita	260	<b>380.-</b>
Beirut lamb wrapped with vegetables and hummus in pita	260	<b>390.-</b>
MR. Lebanese chicken meat wrapped with vegetables and Caesar sauce in pita	260	<b>370.-</b>
Chicken Barbeque chicken meat wrapped with vegetables and barbeque sauce in pita	260	<b>370.-</b>



# CHEFF'S SHAWARMA

Shish-Taouk marinated chicken, charcoal grilled and wrapped with vegetables in pita	260	<b>360.-</b>
Sauda fried chicken liver and vegetables wrapped in pita	250	<b>360.-</b>
Lamb lamb and vegetables wrapped in pita	250	<b>380.-</b>
Chicken chicken and vegetables wrapped in pita	250	<b>360.-</b>
Falafel  chickpeas balls and vegetables wrapped in pita	240	<b>360.-</b>
Arabic shawarma Shawarma made of grilled turkey with vegetables and narsharab dressing	350	<b>600.-</b>



# SIDES

Arnabit  cauliflower fried in olive oil	100	<b>150.-</b>
Batata  fried spicy potatoes with coriander	150	<b>150.-</b>
Hutra  grilled vegetables	180	<b>230.-</b>
Zahra  cauliflower fried in olive oil	100	<b>170.-</b>
Rice with sharia  boiled rice with vermicelli	120	<b>100.-</b>



# SAUCES

Toum garlic sauce	50	<b>60.-</b>	Tarator sour cream sauce with sesame paste	50	<b>60.-</b>
Had  spicy sauce	50	<b>60.-</b>	Laban sour cream based garlic sauce	50	<b>60.-</b>
Bandura tomato sauce	50	<b>60.-</b>	Narsharab	50	<b>60.-</b>



# DESSERTS

**Barazek**  
homemade cookies  
with chopped pistachios  
and coriander

50 **180.-**

**Ishto Knafeh**  
homemade cake  
baked with cream

150 **450.-**

**Qatayef**  
sweet dumpling filled  
with Lebanese cheese  
and honey

130 **360.-**

**Moholaya**  
butter cream pudding  
with pistachios,  
cinnamon and strawberry

200 **350.-**

**Halawiet el Zhebna**  
semolina dough, cheese and  
strawberry

135 **350.-**

**Knafi with cheese**  
homemade cake, baked with  
cheese

130 **320.-**

**Set of Lebanese nuts**

120 **300.-**

**Traditional Baklava**  
set of Lebanese mini cakes

120 **350.-**



**Maamul**  
3 mini-cakes with walnut and  
honey

150 **360.-**



# ICE CREAM AND SORBET FROM MR.LIVANETS

**Beirut ice cream**  
creamy ice cream with Lebanese halva

1 scoop **120.-**

**MR. Livanets**  
Ice cream with date fruit and rose water/  
Chocolate/Mango

1 scoop **120.-**

**Sorbet**  
Cherry sorbet/Lemon sorbet

1 scoop **120.-**





[www.mrlivanets.ru](http://www.mrlivanets.ru)

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