

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

MAZA

OVER 24 KINDS OF DISHES.

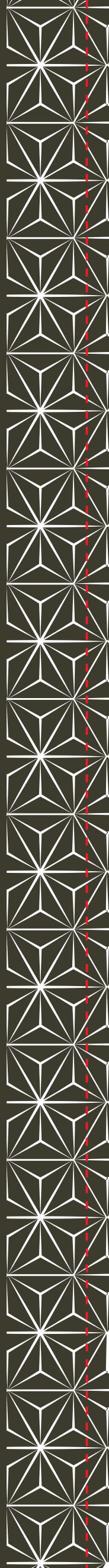
мезе или меззе

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.

2 PERSONS TO SHARE

5800.-





GOLD MAZA

1400.-

Hommus
Babaganuzh
Mutabbal
Labni
Yalanji
Shanklish
Tabbouleh
Fattoush
Pita bread

MASHAWI

2400.-

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

HOT MAZA

1500.-

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

DESSERTS&DRINKS

650.-

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

BREAKFAST

12:00–14:00

FOR TWO PERSONS

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



650.-



- Shakshuka
- Mutabal
- Laffa with zaatar
- Laffa with cheese
- Lebanese cheese
- Labni Lebanese
- Makdus (eggplant)

280	350.-
50	100.-
50	100.-
50	100.-
50	140.-
50	120.-
50	120.-

SALADS

Tabbouleh 🌿

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

260

520.-



Fattoush 🌿

Vegetable salad with toasted Lebanese bread and Narsharab pomegranate sauce

250

520.-



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

650.-



Shanglish Salad

160

520.-

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

Zaytoon 🌿 🌶️

210

550.-

Olives in extra virgin olive oil with walnut, pepper and Lebanese cheese

Hydra 🌿

250

520.-

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



SALADS



Sabaneh 240 650.-
Fried beef with spinach leaves, chickpea and olives; olive oil and lemon juice dressing

Sauda 240 520.-
Chicken liver fried in pomegranate sauce, served with salad mix



Muza 250 520.-
Fried chicken breast and salad mix with cheff's special garlic sauce



Habibi 240 520.-
Roasted eggplants, fresh tomatoes, feta cheese, red onions, seasoned with special sauce

Heyar 210 450.-
Fresh cucumbers with lemon, mint, sesame&sour cream dressing



Mr. Livanets Salad 200 520.-
The exquisite taste of anise and fennel, soaked in orange, with a soft combination of celery, apples and mix salad



COLD STARTERS

Kibbeh nayyeh

Minced raw lamb mixed with wheat, onions, pine nuts, mint and olive oil

170/30 **480.-**



Babaganuzh

Baked eggplants with tomatoes, onions and herbs; olive oil over

190/40/30 **580.-**



Yalanji

Vine leaves stuffed with fine chopped tomatoes, rice, mint and onion

260/40 **450.-**

Labni

Cottage cheese with dried mint, zaatar and olive oil

115/30 **390.-**



Sliced vegetables

350 **520.-**



Mutabbal

Baked eggplants with sesame paste and olive oil

120/30 **470.-**

Muhammara pepper dip

Charcoal grilled hot and sweet peppers with walnut and olive oil

80/30 **490.-**




COLD STARTERS


Kabis 
Pickled vegetables

230 520.-



Hummus 
Pureed chickpeas with olive oil and sesame paste

120/30 380.-

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

150/30 420.-



Shanklish 
Assorted Lebanese cheeses with thyme and sumac flavor

110/30 450.-



Olives 
Lebanese olives with lemon juice dressing

80/20 350.-

Makdus (eggplant) 
Spicy pickled eggplants with nut filling

110/30 480.-

Lebanese cheese 

120/15 450.-





Sfiha

Homemade arabic patties stuffed with lamb, tomatoes and pine nuts

215

450.-

Shakshuka

Eggs fried in tomato-red pepper sauce

280

350.-

Kibbi with meat

Fried beef and lamb balls with home stewed wheat, onion and pine nuts

185/40/95

570.-

Sauda

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

250/40/30/20

520.-

Tajen

Finely chopped vegetables fried in olive oil with sesame paste and Lebanese spices

165/30

450.-



Falafel

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

200/30/40/95

420.-

Halloumi

Cheese

Homemade cheese made of fresh milk

170/40/20

650.-

Sujuk

Spicy lamb sausages with garlic, onion, cilantro and vegetable sauce

320

560.-

Makanek

Homemade fried lamb sausages with garlic, onion, cilantro and vegetable sauce

320

560.-

HOT STARTERS



HOT STARTERS

Arayes with cheese 
Charcoal grilled pita
stuffed with cheese

165/55 **420.-**



Arayess with meat
Charcoal grilled pita stuffed
with minced beef and lamb

160/50 **470.-**



Cheeselebanon 
Fried cheese balls

140/20 **390.-**



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

390 **420.-**



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

170/30 **520.-**



Sambusek with spinach 
Homemade Arabic pies
stuffed with spinach

125/40/80 **420.-**

Sambusek with cheese 
Homemade Arabic pies stuffed
with Lebanese cheese

140/40/100 **420.-**

Foul 
Lebanese Beans
in tomato seasoning

235/30 **420.-**

Foul with Tahini 
Lebanese Beans in tomato
seasoning and sesame paste

275/30 **440.-**



SOUPS



Lamb soup 🌶️
Spicy soup with lamb, rice
and vegetables

245/30 **480.-**



Mahluta 🌿
Vegetable soup with Lebanese rice,
green lentils and vegetables

245/30 **350.-**

Laban (cold) 🌿
Chilled cucumber yogurt soup
with mint

250/30 **350.-**



Red lentil cream soup 🌿
Served with toasted bread and lemon

240/30/30 **380.-**



Sabaneh 🌿
Spinach cream soup served
with toasted bread and lemon

240/30/30 **380.-**



HOT DISHES

Bamia
Bamia fried with lamb,
tomato and onion

290/150 **850.-**



Maklube
Rice dish with eggplant,
potatoes, chicken and nuts

320/150 **650.-**



Kibbi Labaniyeh
Stewed in yogurt sauce meatballs
with braised wheat

340 **650.-**



Kabsi 🌶️
Spicy chicken with rice and
vegetables; served with Laban sauce

200/150/50 **650.-**

Asabiy with cheese 🌿
Puff pastry rolls
with lebanese cheese and zaatar

120/40 **450.-**

Asabiy with meat
Puff pastry rolls
with meat and pine nuts

120/40 **450.-**



HOT DISHES



Couscous with lamb 240/150 **780.-**
Couscous with raosted lamb and vegetables in tomato sauce



Couscous with vegetables 205/150 **450.-**
Couscous with roasted vegetables in tomato sauce

Daoud Bacha 250/150 **650.-**
Lamb meatballs with rice and tomato sauce

Jaj Seder 200/70/50/100 **750.-**
Charcoal grilled chicken fillet served with vegetables



Dajaj Musahab 500/70/50/100 **980.-**
Baked chicken served with garlic sauce, vegetables and pita



Mandi with chicken 620 **750.-**
Grilled chicken with spiced. Served with rice

Mandi with turkey 620 **850.-**
Grilled drumstick turkey with spiced. Served with rice



HOT DISHES

Fatte seafood

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

300

850.-



Mutafaya seafood

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

245/25

980.-



Azhazh Beirut

Charcoal Dorado in Tajen sauce

980.-



Trouit

Fried river trout. Served with sesame sauce

350/40/40

850.-



Sayadiya

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

200/150/35

980.-

Sultan ibrahim

Surmullet with lebanese spices and sesame sauce

180/55

950.-



HOT DISHES

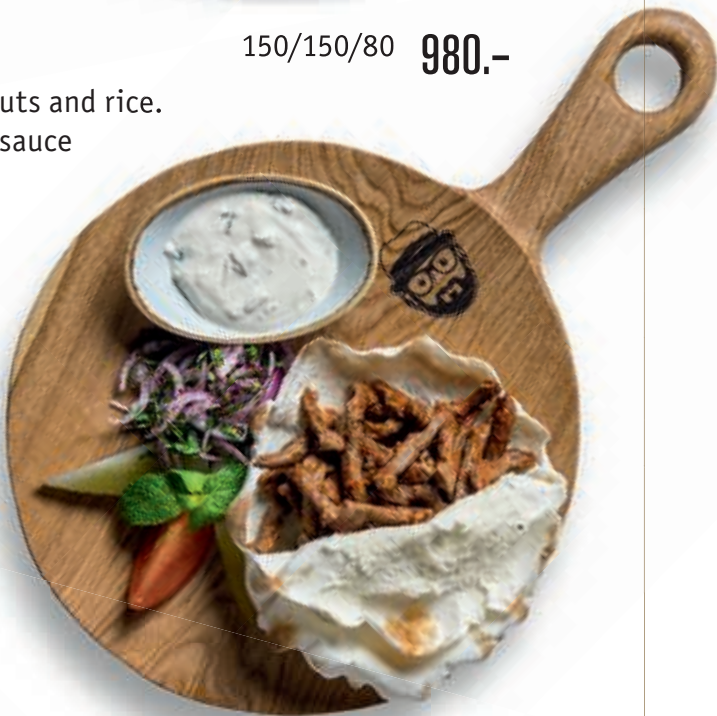
Sabaneh with rice
Spinach and lamb dish with pine
nuts. Served with rice

170/150/55 580.-



Haruf Mehshi
Tender lamb with nuts and rice.
Served with Laban sauce

150/150/80 980.-



Open lamb shawarma
Charcoal grilled lamb served
with Lebanese flat bread
and Tarator sauce

130/30/
50/70 750.-

Open chicken shawarma
Slices of grilled chicken
served in
Lebanese flatbread and
Tarator
sauce

150/30/
50/60 520.-



Kafta
Minced mutton baked
with potatoes and tomatoes

395 780.-

Laila
Lamb kebab with eggplant,
fresh tomatoes and sour
cream sauce

350 750.-



HOT DISHES

Kafta Mr. Livanets 430 **800.-**
Minced mutton baked with potatoes,tomatoes and onion with sesame paste



Mkharmas with chicken 350 **540.-**
Fried chicken with vegetables baked in cream sauce



Mkharmas with beef 340 **750.-**
Fried beef with vegetables baked in cream sauce


Mkharmas with lamb 340 **720.-**
Fried beef with vegetables baked in cream sauce

Mansaf 260/150/215 **1250.-**
Stewed lamb leg with kibbie, rice and fried almonds



Mutafaya 180/160/40 **580.-**
Fried chicken fillet with cilantro; served with potatoes and cheff's special sauce



Fatet Hommus 405 **450.-** 
Traditional Lebanese dish made of chickpeas, crackers, sesame paste and Lebanese spices

Fatet Hommus with meat 475 **650.-**
Traditional Fatet Hommus dish served with lamb and pine nuts



HOT DISHES



Beirut steak
Charcoal Beef Tenderloin
served with Lebanese Potatoes and Tarator sauce

220/50/75 **1250.-**



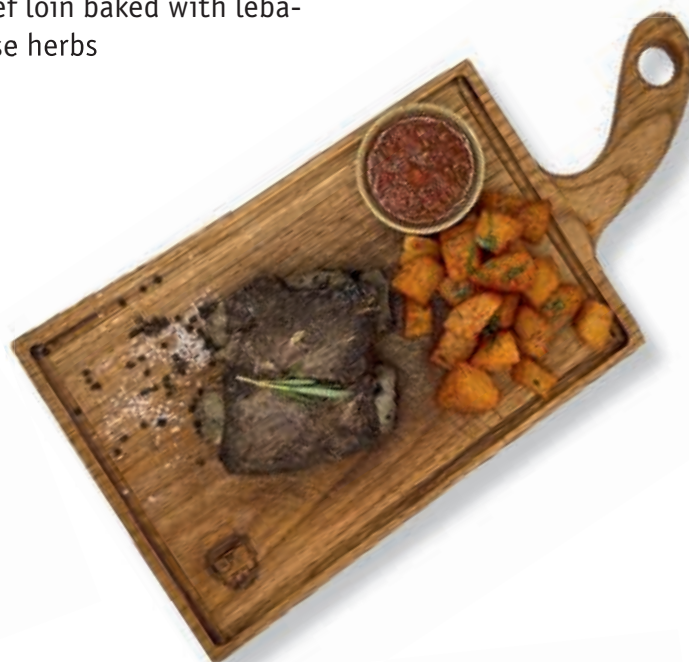
Lebanon steak
Charcoal grilled beef tenderloin with mushroom cream sauce

340/40 **1350.-**



Samak
Charcoal grilled dorada with Narsharab pomegranate sauce

350/120/50/50 **950.-**



Riasch
Beef loin baked with Lebanese herbs

500/50/50 **1200.-**



Sea bass
Charcoal grilled sea bass with Narsharab pomegranate sauce

300/120/50/50 **980.-**



Salmon steak
Grilled salmon with pomegranate sauce






220/40/50 **1350.-**

HOT DISHES

Frike	375	1250.-
The softiest lamb with green and boiled wheat. Decoraded with fried almond		
Sauda Haruf	350	650.-
Roasted lamb liver with vegetables and Lebanese spices		
Loubia 	210/150	520.-
Green beans with vegetables and rice		
Ras Asfour	255/30	1100.-
Lamb fried in pomegranate sauce with pine nuts		



CHEFF'S LAFFA

Muhammara Laffa 	120	400.-
Homemade flat bread with hot pepper tomato sauce		
Zaatar Laffa 	140	400.-
Homemade flat bread with zaatar		
Cheese Laffa 	155	420.-
Homemade flat bread with Lebanese cheese and sesame		
Meat Laffa	170/20	450.-
Homemade flat bread with minced lamb and vegetables		
Vegetable Laffa 	180	420.-
Homemade flat bread with vegetables		
Laffa zaatar extra 	185	420.-
Homemade flat bread with zaatar, mint and Lebanese olives		
Lebanese bread	30	60.-
Homemade flat bread		





CHARCOAL GRILL

Salmon Kebab 220/100/ 70/50 1250.-
Slices of charcoal
grilled salmon fillet, pita,
vegetables, pomegranate sauce

Shish taouk 200/100/ 70/50 850.-
Chicken, vegetables,
garlic sauce, pita

Veal mashawi 200/100/ 70/50 1150.-
Veal, pita, Adjika sauce, vegetables

Lamb mashawi 200/100/ 70/50 1150.-
Lamb, pita, vegetables,
Adjika sauce

Lamb kebab 200/100/ 70/50 980.-
Chopped lamb, pita,
Adjika sauce, vegetables

Kebab Had 210/100/ 70/50 980.-
Chopped lamb with pine nuts,
pita, vegetables, Adjika sauce

Lamb castoletta 320/100/ 70/50 1500.-
Rack of lamb, pita,
vegetables, Adjika sauce

Lamb tongue 200/100/ 70/50 950.-
Lamb tongue, pita,
vegetables and adzhika

Mashawi Sauda 370/50 650.-
Roasted lamb liver with
fat
and vegetables. served
with Tum sauce

Mashawi tenderloin 370/50 1250.-
Grilled lamb tenderloin
with lamb fat.Served with
vegetables and sauce
tomate



CHEFF'S SHAWARMA

Kebab Charcoal grilled chopped lamb wrapped with vegetables in pita	220/50/20	450.-
Spicy Lamb wrapped with vegetables in pita with sweet chili sauce	260/50/20	450.-
Beirut Lamb wrapped with vegetables and hummus in pita	290/50/20	480.-
MR. Lebanese Chicken meat wrapped with vegetables and Caesar sauce in pita	250/50/20	450.-
Chicken Barbeque Chicken meat wrapped with potato and barbeque sauce in pita	220/50/20	450.-



SIDES

Arnabit 🌿 Broccoli fried in olive oil	100	200.-
Batata 🌿 Fried spicy potatoes with basil	150	200.-
Batata Hadde 🌿 Fried potato with cilantro, garlic and hot pepper	150	200.-
Hutra 🌿 Grilled vegetables	180	300.-
Zahra 🌿 Cauliflower fried in olive oil	100	200.-
Rice 🌿 Boiled rice	150	150.-
Rice with sharia 🌿 Boiled rice with vermicelli	150	150.-




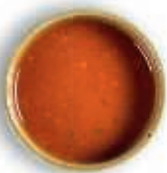
CHEFF'S SHAWARMA



Shish-Taouk	220/50/20	450.-
Marinated and grilled chicken, wrapped with vegetables in pita		
Sauda	205/50/20	450.-
Fried chicken liver and vegetables wrapped in pita		
Lamb	270/50/20	480.-
Lamb and vegetables wrapped in pita		
Chicken	255/50/20	450.-
Chicken and vegetables wrapped in pita		
Falafel 	230/50/20	420.-
Chickpeas balls and vegetables wrapped in pita		
Arabic shawarma	400/50/130	850.-
Shawarma made of grilled turkey with vegetables and narsharab dressing		

SAUCES

Toum	50	100.-	Laban	50	100.-
Garlic sauce			Sour cream sauce with garlic and cucumbers		
Had 	50	100.-	Date jam	50	100.-
Spicy sauce			Narsharab		
Bandura	50	100.-	Pomegranate sauce		
Tomato sauce					
Tarator	50	100.-			
Sour cream sauce with sesame paste					



DESSERTS



Barazek
Homemade cookies
with chopped pistachios and sesame

50 180.-



Ishto Knafeh
Homemade cake baked with cream

165/20 490.-



Qatayef
Sweet dumpling filled
with Lebanese cheese and honey

140/20 390.-



Moholaya
Butter cream pudding with pistachios and
cinnamon

180 390.-

Halawiet el Zhebna
Semolina dough, cheese and strawberry

160/20 450.-



Knafi with cheese
Homemade cake, baked with cheese

115/30 450.-



Set of Lebanese nuts

80 380.-



Traditional Baklava
Set of Lebanese mini cakes

115/15 450.-

Maamul
3 mini-cakes with walnut
and honey or date fruit

150 420.-



Asabiy ishta
Puff pastry rolls
with lebanese cheese,
honey and pistachios

150 450.-



ICE CREAM AND SORBET FROM MR.LIVANETS

Beirut ice cream
Creamy ice cream with Lebanese halva

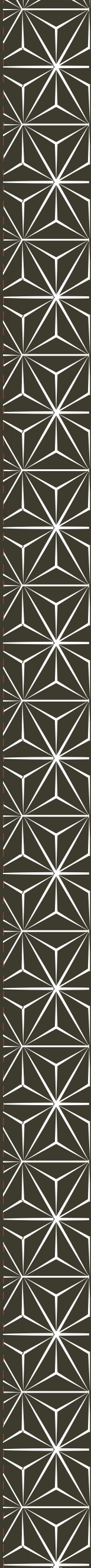
80/1 scoop 150.-

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

80/1 scoop 150.-

Sorbet
Cherry sorbet/Blackcurrant

80/1 scoop 150.-





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