

Les menus

Le Levant 19 €/pers.

Only lunch time - Everyday except on Saturday, Sunday & holidays

The Ajami Rainbow or The vegetarian Rainbow



Lebanese pastries or Ice cream

Le Beyrouthin 29 €/pers.

Only lunch time - Everyday except on Saturday, Sunday & holidays

Variety of Hommos, Tabbouleh and Moutabal



Chawarma Al-Ajami or Kafta brochettes or Taouk brochettes
or The daily dish * (fish supplement 10,00€)



Ice cream or Lebanese pastries or Mouhalabieh

The daily dishes

Monday

Bamieh

Gombos stew served with suckling lamb, tomatoes, coriander and Basmati rice

22 €

Kodra Mouchakalé

Suckling lamb stew with artichawke and Basmati rice

22 €

Tuesday

Kebbeh Laban

Lamb "croquettes" with warm yogurt, rice and garlic and Basmati rice

23 €

Kafta be Seniyeh

Meat tartar seasoned and roasted with minced tomatoes and potatoes

22 €

Wednesday

Mougrabieh

Lebanese couscous with suckling lamb and chicken, seasoned with cumin and caraway

26 €

Mehchi Malfouf

Leaves of cabbages stu ed with minced suckling lamb and Basmat rice

23 €

Thursday

Cheikh El Mehché *

Eggplants roasted, stu ed with minced suckling veal and onions

22 €

Kebbeh Laban *

Lamb "croquettes" with warm yogurt, rice and garlic and Basmati rice

23 €

Friday

Sayadieh

Poched cod fish served with Basmati rice spiced with cumin and carvi

32 €

Koussa B'Laban

Small squashes stffed with minced suckling veal and basmati rice served with cooked yogurt with mint

23 €

Saturday

Kebbeh be Seniyeh

Lamb pie with crushed wheat and onions and Al-Ajami spices

23 €

Daoud Bacha

Minced meat seasoned with tomatoes, onions and parsley seved with Basmati rice

23 €

Sunday

Mouloukieh Al-Ajami (Spécialité)

Boiled suckling lamb and farmer chicken with mouloukhieh "jewish mellow" seasoned with fresh coriandre and Al-Ajami pepper

35 €

Kharouf Mehshi

Stuffed lamb served with spiced Basmati rice

30 €

Dajaj Mehshi

Stuffed farmer chicken served with spiced Basmati rice

28 €

The cold Mezzes

Homos Al-Ajami Chickpeas mousse with sesame oil and lemon	10 €
Homos Moutamam Chickpeas mousse, parsley, broad beans and spices	10,50 €
Moutabbal Eggplant mousse with sesame oil and lemon	10,50 €
Warak é nab b'zeit Vine leaves stuffed with perfumed rice	12 €
Bamieh b'zet or Loubieh b'zet Ratatouille with gombos or runner beans	10 €
Maghmour Ratatouille with eggplant and chickpeas	12 €
Moujadra Mashed yellow lentils mixed with Olive oil	12 €
Batrakh Oriental caviar served with olive oil, minced garlic and pieces of lemon	25 €

The salads

Tabbouleh Parsley salad, tomatoes, crushed wheat and onions, with olive oil and lemon	10 €
Fattouche Mixed salad with toasted bread seasoned with red thyme, olive oil and pomegranate molasses	11 €
Salade libanaise Tomatoes, cucumbers, laituce seasoned with lemon juice and olive oil	10 €
Salade El Raheb Eggplant salad with tomatoes and green onions with lemon juice and olive oil	11 €
Roquette	9 €

The cheese

Labneh Creamy white cheese, served with olive oil and green thyme	8 €
Laban et concombres Yogurt and small cucumbers	9 €
Chanklish Cheese salad with thyme	12 €
Halloum Mèklé Fried sheep cheese with sesam grains	15 €
Chiche Halloum Grilled sheep cheese with green thyme	15 €

The Raw meat (lebanese style)

Kebbeh Nayeh Raw beef with crushed wheat	15 €	Habra Nayeh Plain raw beef served with garlic cream	15 €
Kafta Nayeh Raw beef with parsley and onions	15 €	Kebbeh Jnoubiée Raw beef, south lebanon style	16 €

The Warm Mezzes

Foul Moudamas Broad beans with garlic, lemon and olive oil	9 €
Balila Homos Warm chick peas salad seasoned with cumin and olive oil	9 €
Fattet Homos Warm chick peas salad with yogurt and fried pine kernels	11 €
Homos Snoubar Chick peas mousse served with fried pine kernels	14 €
Batata Harra Potatoes flavored with lemon, garlic and coriander	13 €
Kéllege Lebanese pizza with sheep cheese and green thyme	15 €
Homos Awarma Chick peas mousse served with confit of lamb	15 €
Bed b'awarma Fried eggs served with confit of lamb	16 €
Arayess Lebanese bread with minced suckling veal and parsley	15 €
Makanek Al-Ajami A panful of small Lebanese lamb sausage	15 €
Awaness A panful of farmer chicken liver	16 €
Jawaneh Roasted farmer chicken wings with coriander and garlic	16 €
Lents soup (Al-Ajami style)	15 €

The doughs

Fatayer Fried doughs stuffed with spinach and oignons	9 €
R'kakat Fried cheese rolls seasoned with herbs	9 €
Samboussik Lahmeh Fried doughs stuffed with minced suckling veal and onions	9 €
Samboussik Jebneh Fried doughs stuffed with cheese seasoned with three peppers	9 €
Falafel Fried vegetable doughs served with sesame cream	9 €
Kebbeh Hamis Fried lamb croquettes served with onions jam	10 €
Crunchy shrimps	15 €

Prix net

Prix net

The meat and fish

Kafta Meat tartare brochettes with suckling veal from Limousin seasoned with parsley, onions and pepper grilled on barbecue	22 €
Mechoui The grilled trio: Chawarma, Kafta & Taouk	26 €
Dajaj Moussahab Farmer chicken seasoned with green thyme	26 €
Jat Al-Ajami A mixed of chawarma, Taouk, Kebab and Kafta	29 €
Gambas prvenal style	28 €
Lokos Bil Fourn Seaban at Al-Ajami style	32 €
Grilled lamb chops	34 €



The specialities

Chawarma Al -Ajami Marinated Organic beef roasted on the meat skewer	23 €
Kebab Al-Ajami Suckling lamb brochettes from Aveyron, marinated and grilled on barbecue	25 €
Taouk Al-Ajami Marinated chicken brochettes at "Al-Ajami" style	24 €

*all our meats are selected for their taste qualities according to the arrivals

Prix net

The menus

Special house menu degustation

49 €/pers..

(Discover the real lebanese gastronomy)

Assortment of four orient "niceties" : Les incontournables
Discover the real Libanese gastronomy
Range of 6 warned pasties "Un grand irrésistible"
Brochettes grilled on barbecue (chawarma, kafta and taouk)
Farandole of desserts "Al-Ajami"

Mezzes discoveries

	For 2 persons (9 varieties)	
L'Orient végétarien		68 €
Parfum d'Orient		70 €
	For 3 persons (12 varieties and more*)	
Mille et une nuits		36 €/pers.

*the list of allergens is available at the reception of the restaurant

Prix net

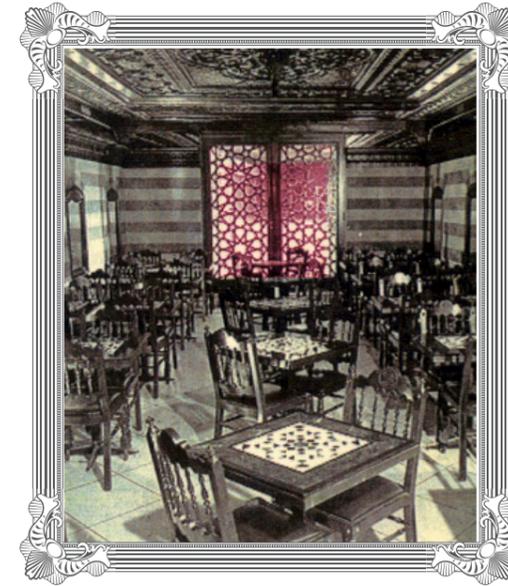
The delight

Ice cream and Sherbets	9 €
Halib (milk), strawberry, lemon, mango, fruit of passion	
Mouhalabieh	8 €
Lebanese pudding with ashta * and pistachios	
Katayef	8 €
Lebanese pancakes with ashta* and ater** and blossom owers	
Baklawas	8 €
Lebanese patries	
Karabij	9 €
Stued cakes with pistachios and cream	
Bouzet el Mouallem (« Al-Ajami » style)	11 €
Milk ice cream, ashta*, honey, banana, cream, pistachios and almonds	
Halawet el Jebn	12 €
Sweet cheese with ashta* and ater** and blossom owers	
Mafroukeh	11 €
Lebanese semoule delights, served with ashta*, rose ower, fried pine kernels and almonds	
Kashta Aassal	11 €
Ashta* with mountain honey and pistachios	
Kashta b' balah	12 €
Ashta* with crystallized dates with ater, seasoned with cinnamon and cardamon	
Layali Loubnan	13 €
Mouhalabieh, ashta*, honey, banana, pistachios and almonds	
Osmalieh	12 €
Crunchy pastry with ashta* and ater**	
La farandole Al-Ajami	18 €

The coffes and the teas

Coffee espresso Organic 100% Malongo Arabica	4,50 €
Double coffee espresso Organic Malongo 100% Arabica	6,50 €
Ahweh Bayda	6 €
Orange flower infusion	
Baroness Organic tea	5 €
Baroness Organic mint tea and pine nuts	6 €
Infusion : Camomille-Tilleul	5,50 €
Grappes Nectar (18°)	9 €
Mineral water Vittel / Sparkling water San pelligrino 1/2 L	5 €
Mineral water Vittel / Sparkling water San pelligrino 1L	8 €

*Ashta: mil flower ** Ater : sugar sirup flavoured with orange blossom Prix net



Welcome to
Al-Ajami

We invite you to a gastronomic journey, to discover the tastes and the subtle flavours of the Orient. You will share almost 100 years of experience and dedication, which have made our restaurant one of the most prestigious Lebanese gastronomic institutions world-wide. All our original recipes are prepared with top grade ingredients: Suckling lamb from l'Aveyron for the Chiche Kebab, suckling veal from Europe for the Kafta, Organic beef for the Chawarma, farmer chicken and the eye of round for the raw meats. Bunch of tomatoes from Italy, eggplants from Holland, lemon from Spain, cucumbers and squashes of Lebanon.

The fine gourmets will recognise the delicacy of our Homos, the perfect balance of the Chawarma spices and the unique taste of our Mouloukhia.

At Al-Ajami it is the traditional cooking, stamped by creativity and originality. This culinary know-how from father to son, since 1920, was awarded with the Golden medal of Merit.

Today, from Beirut to through Paris, the journey continues. We pursue our passion and carry out the duty of ambassadors of the Lebanese cuisine, we invite you without waiting to savour the delights of the mythical Orient.

