

SUMAC

• LEBANESE STREET FOOD •

OPEN EVERY DAY

Except Mondays

18:00 - 22:00

COCKTAILS

LEBANESE MOJITO

Bacardi Cuatro, Fresh lime juice,
Lavender, Fresh mint & Sugar cane
12⁵

APPLE CRUSH

Bacardi Cuatro, Apple juice,
Fresh lime juice & Cinnamon
12⁵

COINTREAU SUMAC

Cointreau, Sumac, Blood orange,
Fresh lemon juice,
Ginger beer & Spicy chili
12⁹

BEIRUT BRAMBLE

Bombay Bramble, Martini Rubino,
Ginger Ale
12

MOCKTAILS

VIRGIN PORNSTAR MARTINI

10

VIRGIN SPICED MULE

10

GINGER MARTINI

Martini Floreale & Ginger beer
10

TONIC VIBRANTE

Martini Vibrante & Tonic
10

FRESH DRINKS

Water - still/sparkling - 0,5l 4⁸

Homemade Ice-Tea

4⁵

Coca Cola / Zero 3

Fever Tree ginger beer 3⁹

Fever Tree tonic 3⁹

Minute Maid pompelmoes 2⁸

SPIRITS

Bombay Sapphire 8

Dewars 12y 8

Bacardi Carta Blanca 8

42 Below vodka 8

SUMAC SPECIALS

Student Menu at 15
tuesday to thursday : dish of choice

Wine Wednesday
glass of house wine at 2.9€

MEZZE

we recommend 3 p/p or 2 for a small hunger

Sumac's famous Hummus & Flatbread 9⁵

Hummus Kawarma with minced lamb & green zhug +4⁹

Slow Smoked Aubergine with tahini & zaatar flatbread 14⁵

Rekakat crispy phyllo wrapped feta topped with thyme & honey 12⁵

Mechoui Lamb Rib per piece with spicy mint sauce 14⁵

Falafel & Tahini 9⁹

Roast Beef - slowly roasted with Lebanese chimichurri 12⁵/16⁹

Shakshuka with smoked Aleppo pepper, eggs, parsley, dukkah 18⁵

Roasted Pumpkin & Cauliflower with falafel spice & apricot yoghurt 11⁹

Halloumi Fingers with pomegranate molasses & yoghurt 11⁵

DISHES

served with mesclun, tabbouleh, sumac pickled onions, grilled
vegetables, lemon mint yoghurt, green tahini & flatbread

Lamb Köfte with pistachios & mint dish 19⁸

Grilled Chicken with lemon & zaatar 19⁸

Grilled Halloumi 19⁸

Falafel 19⁸

SUMAC BURGER 19⁵

lamb köfte patty, sumac pickled onions, mesclun, lime yoghurt, green
zhug, harissa mayo, caramelized onions, served with batata harras

MAN'OUSHE 17⁹

lebanese pizza grilled in the jasper oven
- ask about our monthly suggestion man'oushe -

Beef Barbacoa green tahini, sumac pickled onions,
green zhug, aragula, pomegranate and mint

Crispy Chicken lime mint yoghurt, tabbouleh, pomegranate
molasses, harissa mayo, dukkah

Smoked Aubergine green tahini, pickled onions, aragula,
pomegranate molasses, pomegranate

SIDES

Batata Harras potato wedges with parsley, 8⁵
coriander, lemon and za'atar

Sweet Potato Fries with harissa mayo 7⁵

Extra Zaatar bread 2⁵

BEIRUT MEZZE TABLE

sharing is caring 34 pp

- FOR 2 -

Hummus, smoked aubergine, roast beef medium, falafel &
tahini, roasted pumpkin & cauliflower + dish of choice

- FOR 4 -

Hummus Kawarma, smoked aubergine, roast beef large,
falafel & tahini, rekakat, roasted pumpkin,
mechoui lamb rib, sweet potato fries & batata harra,
+ 2 main dish or man'oushe of your choice

BEER

Stella Artois 25cl 3⁵

Tripel Karmeliet 33cl 4⁹

888 Tripel Eight 33cl 5⁹

Stella Artois 0.0% 3⁷

APÉRITIF

Fiero Spritz 8⁵

WINE

- SPARKLING -

Castillo Perelada Cava 6⁹/29

Cuvée Stars Reserva - Spain

- WHITE -

Buitengewoon 4⁹/24

Chenin blanc - S. Africa

Hermon White by Yarden 6⁵/29

Chardonnay - Golan Heights - Israël

- ROSÉ -

Abadia Real Rosado 4⁹/24

Tempranillo - Castilla y Leon - Spain

- RED -

Buitengewoon 4⁹/24

Grenache Syrah - Viognier - S. Africa

Hermon Red by Yarden 6⁵/29

Cabernet/Merlot - Golan Heights - Israël

Les Coteaux de Kefraya 38

Cabernet Franc - Syrah - Marselan - Libanon

Château de Kefraya 52

Syrah - Marselan - Mourvèdre - Libanon

A great wine of the Beqaa valley, one of the most ancient
wine regions in the world, dating back 6000 years.

COFFEE

Espresso / Coffee 3

Black Tea 3⁵

Fresh Mint Tea 4⁵

DESSERTS

Panna Cotta with orange twist 8⁵

Cheesecake with dulce de leche 8⁵

Espresso Martini 12⁵

from the
WOODFIRE OVEN

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All our meats are halal certified