

H A B I B I[®]

HABIBI is a tasty celebration of everything we are.

This restaurant welcomes you as a Lebanese family would; warm, attentive, with an abundance of food. Through the exquisite menu, we travel to the Middle East prompted by the variety of flavors, aromas, colors and experiences, blending in Mexican ingredients reflecting a true encounter of cultures. After a delightful meal, enjoy endless conversations with a hookah, unique mixology or maybe a delicious dessert and a slow-coffee ritual. **You will leave Habibi as you would our family home: with a full, contented heart.**

COLD MEZZE

BABA GANOUSH

Natural  

Roasted Eggplant . Tahini . Za'atar . Peppers . Eggplant
Ash Purée

Beets  

Roasted Beets . Roasted Eggplant . Olive Oil

HUMMUS

Natural   

Chickpeas . Tahini . Olive Oil

Avocado   

Chickpeas . Tahini . Avocado . Olive oil


Sweet Potato   

Chickpeas . Tahini . Sweet Potato . Olive Oil

Awarma and Poached Egg, Mixed Tableside 

Lamb Confit . Spices

LABNEH

Natural  

A Classic . Homemade

Vegan option made from almond milk  

Kalamata Olives  

Ripe Olives . Dried Olive Drizzle . Olive Oil

KIBBEH NAYEH

Fresh Tuna   

Tuna Tartare . Wheat . Pine Nuts . Labneh with Tourn

Lamb   

Lamb Tartare. Wheat . Pine Nuts . Onion . Mint

Beef  

Beef Tartare . Wheat . Pine Nuts . Labneh with Tourn

Mint Oil

SHANKLISH    

Lebanese Cheese . Za'atar . Chilli Flakes

MUHAMMARA   

Creamy . Grilled Peppers . Nuts

HOT MEZZE

SPINACH AND CHARD

SAMBOUSEK  

Ricotta Cheese . Spinach . Chard . Za'atar

Garlic Dressing

FALAFEL 

Phyllo Pastry Cigarrette . Chickpeas . Parsley

Spices

MJADRA RICE 

Rice . Lentils . Fried Onion

MIXED RICE WITH CHICKEN 

Kafta . Nuts . Olive Oil . Butter

SHISH BARAK  

Lamb Filled Dumplings . Labneh Sauce . Chili Oil

MAKANEK 


Ground Lamb Chorizo . Brandy . Lime . Ginger

VINE LEAVES 

Stuffed with Beef . Rice . Spices

FRIED BEEF KIBBEH 

Beef . Wheat . Pine Nuts

  Ask about our NotMeat vegan option

SAMBOUSEK DE RES 

Beef Turnover. Lamb. Parsley. Spices. Pine Nuts

Garlic Dressing



KACHAPURI

TRADITIONAL 🌶️

Lebanese Bread . Cheese Blend . Egg Yolk . Chilli

SPINACH AND FETA CHEESE 🌿

Lebanese Bread . Cheese Blend . Spinach . Sumac . Egg Yolk

WILD MUSHROOMS 🌿

Lebanese Bread . Cheese Blend . Mixed Mushrooms . Egg Yolk

SALADS

TABBOULEH 🌿

Parsley . Toasted Wheat . Onion . Tomato. Olive Oil
Lettuce Leaves

FATTOUSH 🌿

Lettuce . Raddish . Cherry Tomatoes . Croutons
Molasses Vinaigrette

MEDITARRANEAN SALAD 🌿🌱🌶️

Tomato . Red Onion . Cucumber . Olives . Marinated Chickpeas
Arugula . Feta Cheese

TOMATO SALAD 🌿🌱🌿

Heirloom Tomatoes . Spicy Pistachio . Almond . Pistachio
Vinaigrette

HALLOUMI 🌿🌿

Grilled . Za'atar . Fig Jam . Kalamata Olives . Vegetables

MANOUSHE

ZA 'ATAR 🌿

Oven Baked Bread . Za'atar . Olive Oil

GARLIC SHRIMP MANOUSHE 🌿🌿

Baked Bread . Shrimp . Chilli Peppers . Garlic . Olive Oil

LAMB AND BEEF 🌿

Oven Baked Bread . Lamb . Beef . Butter

SHORT RIB

Oven Baked Bread . Beef . Cheese . Butter

MAIN DISH

NOTMEAT KAFTA WITH TOMATO SALAD 🌿🌱🌱

NotMeat Skewer . Pistachio . Sumac

SAMKE HARRA FISH 🌿

Grilled Catch of the Day . Pine Nut Cream . Classic Rice with
Noodles

GRILLED OCTOPUS 🌿

Marinated with Labneh and Spices . Hummus with Almond

GARLIC SHRIMP 🌿

Sizzling . Garlic . Spice . Garlic Aioli

CHICKEN SHISH TAOUK 🌱

Charcoal - Grilled Chicken Skewer . Marinated with Spices .
Toum Mayonnaise
🌿 Ask about our vegan version

HARISSA CHICKEN 🌿

Grilled Chicken . Harissa Butter . Harra Potatoes . Parsley Salad

LAMB OSSOBUCO 🌿

12-Hour Braised . Bulgur Risotto . Mushroom Mix

PISTACHIO KAFTA 🌱🌿

Charcoal-Grilled Beef and Lamb Skewer . Pistachio . Sumac

TENDERLOIN KEBAB 🌱

Grilled Beef Skewer . Carrot Purée

SLOW-COOKED SHORT RIB 🌿

Cooked for 48 hours . Sweet Potato Hummus . Baby Vegetables

SIDES

KALAMATA OLIVES 🌿🌱

FRIES WITH TRUFFLE AND SUMAC

HARRA POTATOES 🌿🌿

PITA BREAD 🌿

GRILLED VEGETABLES 🌿🌱🌿

🌱 Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.



Proud of the vegetarian choices we offer, we have plant based substitutes from NotCo and Plant Squad for you to choose

🌱 Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌿 This food contains nuts or seeds that can cause allergies.

🌿 Hot

🌿 Vegetarian

🌿 Vegan