





Jasmine (Yasmeen):

Is a flower of moral value, a symbol to Syrians in general and Damascus in particular, being related to Al-Sham history and spread in it's gardens and fused within balconies and walls of all Damascus houses...

When one mentions a Damascus house, memory recalls involuntarily intimate picture of a space scented with Jasmine, Basil, Alodhalaa and the Belladonna smell which connects Damascus with Qasyoun Mountain, Barada River and AL-Hamidia Bazaar...

Jasmine gave Damascus the title of Capital of Jasmine so poems were written about the city as if it was a Super- feminine woman.

"Jasmine Alphabet" of Nizar Qabbani who started his tail with flower since he was hours old, he grew under it's shade to be a part of his life, thoughts and poems..Even his will included his Jasmine scent "I want my body to be transferred after my death to Damascus and buried in the family cemetery because Damascus is the Uterus which taught me poetry and innovation and gifted me the Jasmine Alphabet"...

Mahmoud Darwish the Palestinian poet did not forget the Jasmine flower in his poetry "don't apologize for what you have done" in which he addressed Al-Sham: "In Al-Sham I know who I am, a moon glitters in a woman's hand and a stone washed with Jasmine tears guides me in the middle of the crowd"...

The Jasmine perfume persists as Damascus persists, it was strong as Damascus strength and kept the issue of the poets throughout the ages, Ibn Al-Abar the poet from Andalusia described it:"A flower like stars flower in the middle of its orbits thrones of Jasmine appear "...

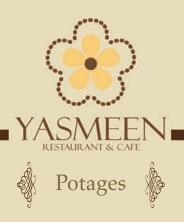


YASMEEN Lebanese Cuisine

Some of The Lebanese dishes May contain Gluten, Eggs , Dairy, Soya & traces of Nuts. Please ask your Waiter for details.

A discretionary 12.5% service charge will be added to your bill

V suitable for Vegetarian



Lentil Soup V Traditional Lebanese Lentil Soup

5.50 5.50

شوربة عدس

Tomato Soup V Traditional Tomato Soup شوربة طماطم





and Spices

Hummus V Puree of chickpeas with sesame oil and lemon	5.75	حمص
Hummus Beiruty V Puree of chickpeas with garlic, parsley, sesame oil & lemon	6.25	حمص بيروتي
Hummus Balila V Rustic Hummus with Cumin, Lemon, Garlic, & Olive oil	6.25	بليلة
Moutabel V Puree of Smoked aubergine with sesame seed oil, yogurt & lemon juice	6.75	متبل
Tabouleh V Parsley, crushed wheat, tomatoes, onion, lemon juice, olive oil	6.75	تبولة
Fatoush V Mixed salad, lettuce, tomatoes, mint, sumak, olive oil, lemon & Croutons	6.75	فتوش
Yasmeen Salad V Mix Vegetables with Slices of Halloumi Cheese, Olive Oil &Lemon	8.00	سلطة الياسمين
Vine Leaves <i>V</i> Grape vine leaves filled with rice, tomato and parsley cooked in olive oil	6.75	ورق عنب بالزيت
Raheb V Grilled aubergines with lemon and garlic	6.75	باذنجان الراهب
Mousakaa Batinjan V Baked Aubergine with Chick Peas, Tomatoes	6.75	مسقعة باذنجان



Batrakh Boutargue fish roe with garlic and olive oil	8.00	بطرخ
Shankliish <i>V</i> Aged cheese with thyme served with tomatoes, onions and green peppers	6.75	شنڪليش
Mouhammara V Mixed nuts, crushed, served with a mild hot Sauce	7.00	محمرة
Foul Moukalla V Fresh Broad Beans cooked with Coriander and Garlic cooked in Olive Oil	6.75	فول مقلی
Bamieh Bil Zayt V Okra fried with Garlic, Coriander and Tomato Sauce	6.75	بامية بالزيت
Spinach bil Zayt <i>V</i> Spinach with Fresh Coriander and Onions cooked in Olive Oil	6.75	سبانخ بالزيت
Loubieh bil Zayt V Runner Beans cooked with Olive Oil, Onions, Tomatoes and Garlic	6.75	لوبية بالزيت
Moujaddara V Lentils cooked with Rice (mashed)	6.75	مجدرة
Labneh V Lebanese Cream Cheese	6.00	لبنة
Kabis V Selection of Lebanese Pickles	6.00	ڪبيس





Hummus Kawarma or Shawarma Hommos topped with Diced Lamb and Pine Nuts or Shawarma	7.00	حمص شاور ما أو قاور ما
Foul Moudammas V Boiled Broad Beans cooked in Lemon Juice and Olive Oil	6.00	فول مدمس
Falafel V Mixture of Ground Chick Peas and Broad Beans tossed in Spices (deep fried)	6.25	فلافل
Kibbeh Crushed Wheat with Minced Meat, Onions and Pine Nuts (deep fried)	6.25	ڪبة
Fatayer V Baked spinach with onion and pine kernels in pastry parcels	6.25	فطاير بالسبانخ
Sambousek Meat Pastry stuffed with Meat, Onions and Pine Nuts (deep fried)	6.25	سمبوسك لحمة
Sambousek Cheese V Pastry stuffed with Cheese & Parsley (deep fried)	6.25	سمبوسك جبنة
Manakeish bil zaatar V Baked Lebanese Pizza Thyme-herbs in Olive Oil	5.50	مناقیش زعتر
Lahem bil Ajin Lebanese Pizza, Minced Meat, Onions and Tomatoes	7.00	لحم بعجين
Yasmeen's Arayes Lebanese Pizza with Meat topped With Cheese	8.00	عرايس الياسمين



Arayes Minced Meat with Parsley, Grilled on Lebanese Bread	6.25	عرایس
Halloumi Cheese V Halloumi Cheese grilled	6.50	حلوم مشوي
Kallaje V Halloumi Cheese grilled on Lebanese bread	7.00	كلاج حلوم
Prawns Fried Fried Shrimps with Lemon, Garlic & Parsley	8.00	قريدس مقلي
Fattet Hummus V Chickpeas with Pita, Yogurt, Pine Kernels	7.50	فتة باللبن
Fattet Chicken Chickpeas with Pita, Yogurt, Pine Kernels & Chicken	8.00	فتة دجاج
Makanek (Fried or Grilled) Lebanese fried Lamb Sausages with Lemon	7.00	مقانق
Soujouk Armenian Sausages hot and spiced	7.00	سجق
Chicken liver Tomato sauce or onion & green pepper or pomegranate sauce Fried Chicken Liver in Lemon Juice	7.00	سودة دجاج
Chicken wings Fried or Grilled Grilled Chicken Wings served with Garlic Sauce	7.00	جوانح دجاج
Batata Harra V Diced potatoes cooked with Coriander, Garlic and Chillies	7.00	بطاطا حرة
Moudardara V Green Lentils cooked with Rice and Topped with fried Onions	7.00	محردرہ





Fatayel Meshwi Grilled fillet of Lamb with grilled Tomatoes and Onions	16.00	فتايل مشوي
Sharhat Meshwi Fillet of Lamb Grilled or Fried with fresh Lemon	16.00	شرحات مشوي
Kastaletta Lamb Cutlet served with French Fries	17.00	ریش غنم
Mixed Grill Mixed Grill: Skewers of Chicken cubes, Lamb Cubes and Minced Lamb	17.50	مشاوي مشكلة
Kafta Meshwi Minced Lamb, Onion and Parsley grilled on skewers	15.50	مشوي كفتة
Kafta Khashkhash Minced Lamb, Onion and Parsley grilled on skewers with spicy tomato sauce	16.50	كفتة خشخاش
Kafta Yogurtlieh Minced Lamb, Onion and Parsley grilled Dipped in yogurt & croutons	16.50	كفتة باللبن
Shish Taouk Boneless Chicken cubes Marinated in Garlic, Lemon Juice and Olive Oil on skewers	15.50	شیش طاووق
Farruj Meshwi Boneless Baby Chicken grilled and served with Chef>s Special Hot Sauce or Garlic Sauce	16.00	فروج مشوي
Shawarma chicken /lamb Slices of grilled Lamb or Chicken marinated with Vinegar Spices, and Onions	15.00	شاور ما دجاج / لحم

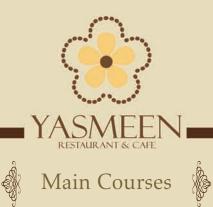


17.50

كبة بالصينية

Kibbeh Bissaniyyeh Baked ground Meat with crushed Wheat stuffed with Minced Meat, Pine Nuts and Onions served with yoghurt

All Charcoal Grilled Dishes are served either with Rice or French Fries



Bamieh With Meat / Without Meat V Okra cooked with lamb and tomato served with rice	15.50	بامية بالرز مع لحمة أو بدون لحمة
Moussaka Batinjan With Meat Without Meat V Baked seasoned aubergine cooked with tomato and chickpeas, served with rice	15.00	باذنجان بالرز مع لحمة أو بدون لحمة
Kabsi Chicken/lamb/prawns Slices of Chicken or Lamb or Prawns mixed with rice & sauté Vegetables	15.00	كبسة دجاج / لحم / قريدس
Kharouf Mehshi Sliced Pieces of Lamb with Rice	15.00	خروف محشي
Yasmeen Dish of The Day	15.00	طبق اليوم
Yasmeen Speciality is prepared fresh Daily. Please ask The Manager for availability.		



Sea Bass (fried or Grilled) Baked served with olive oil or Tahinah sauce	21.00	لقس مقلي أو مشوي
Red Mullet Fried served with Tahinah sauce and fried bread	21.00	سلطان إبراهيم
King Prawns (fried or grilled) Grilled or fried in coriander, tomato, parsley and garlic	18.00	قريدس مشوي أو مقلي
Samake Harra 2 Pieces of Grilled Sea Bass Filet with Spicy tomato Sauce or Sesame Sauce	23.00	سمكة حرة



Lebanese Salad V Mix of Fresh Vegetables with Olive Oil &Lemon Juice	4.00	سلطة لبنانية
Arabic Salad V Spicy Mix of Fresh Vegetables with Olive Oil & Lemon Juice	4.00	سلطة عربية
Cucumber yogurt Salad	4.00	لبن بالخيار
Rice (white / Brown /Yellow)	4.00	رز (أبيض / أسمر / أصفر)
French Fries	4.00	بطاطا مقلية





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Lahem Meshwi Tender Lamb Cubes with Tomatoes & Onions	5.00	لحم مشوي
Kafta Meshwi Minced lamb with parsley, tomatoes & onions	5.00	كفتة مشوي
Shish Taouk Tender Chicken Cubes with Lettuce, Pickles & Garlic Sauce	5.00	شیش طاووق
Falafel 3 Pieces of Falafel with Tomatoes, Lettuce, Pickled Cucumber & Sesame Sauce	5.00	فلافل
Makanek Lebanese Sausages with Tomatoes & Lemon	5.00	مقانق
Soujouk Arminian Sausages with Tomatoes & Lemon	5.00	سجق
Chicken liver Tomatoes & Sprinkle of Lemon Juice	5.00	سودة دجاج
Halloumi Halloumi with Cucumber & Tomatoes	5.00	جبنة
Shawarma chicken Chicken Slices with Lettuce, Pickles & Garlic Sauce	5.00	شاور ما دجاج
Shawarma Lamb Lamb Slices with Tomatoes, onions & Sesame Sauce	5.00	شاور ما لحم

Only available for take away.



Lebanese Sweets / baklava Layered pastries with almonds, pistachios or pine kernels	6.00	بقلاوة
Mouhalabia Lebanese pudding	6.00	مهلبية
Kounafa Granulated pastry on melted cheese served warm with syrup	6.00	كنافة
Pistachio tart With Vanilla Ice Cream	7.00	تارت بالفستق مع آیس کریم
Almond tart With Vanilla Ice Cream	7.00	تارت بالجوز مع آیس کریم
Chocolate fandant With Ice Cream	7.00	شوكولا فوندان
Tiramisu	8.00	تيراميسو
Riz bil Halib Lebanese Rice Pudding	7.00	رز بالحليب
Ice cream	5.00	آیس کریم
Seasonal Fresh Fruits	6.00	فواكه



Still & sparkling water	4.00
Lebanese Coffee	2.50
Americano	3.00
Espresso / latte/ Cappuccino/ coffee with Milk	3.50
Selection of herbal tea	2.50
Irish Coffee	6.50
Jallab/Juices	3.00
Soft Drinks	2.50
Tea With Mint, Earl Grey, Camomile & Green	2.50
Yasmeen Tea	3.00
Moroccan Tea	3.00
Hot Ginger	3.00



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