

# BEERS

<b>ALMAZA</b> Libanese pils	3,50
<b>YALLA YALLA BEER</b> Our own special homebrew by local partner Brouwerij Cabardouche, goes very well with our mezze! A blond beer spiced with lemongrass and a hint of cinnamon and cumin.	6,50
<b>DUVEL</b> No introduction needed.	4,50
<b>DELTA IPA</b> Great IPA made by Brussels Beer Project	4,60
<b>VEDETT</b> No introduction needed.	4,50
<b>OUWE DUIKER</b> (Only in Gent) Dry and bitter American pale ale with a fruity smell. 7%	5,00

## ALCOHOL-FREE

<b>MIKKELLER ENERGIBAJER</b> Bitter flavors with hints of pomelo. 33cl	4,50
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We might have other beersuggestions... or maybe not.. feel free to ask!

# COCKTAILS

<b>BEIRUT MULE</b> Vodka, fever tree ginger beer, lemon juice and mint.	11,00
<b>SWINGING SULTAN</b> Homemade za'atar syrup, tequila, grapefruit juice.	11,00
<b>BELLY DANCER</b> A sweet sinner Gin, lime juice, apricot liquor, jallab syrup and orange blossom water.mint.	11,00
<b>SAFFRON SPARKLE</b> Homemade saffron syrup, bubbles, gin and elderflower liquor (vlierbloesem).	11,00
<b>BLUSHING OUM KHALSOUM</b> Vodka, homemade kardemom syrup and pomegrenate juice.	11,00

## MOCKTAILS

<b>VIRGIN SIRIN</b> Tomato juice with tabasco and sumac.	4,50
<b>YALLA'S MOCKTAIL</b> Homemade ice tea with ginger beer.	6,00

# APEROL

<b>RICARD (5CL)</b>	6,00
<b>MARTINI BIANCO/ROSSO</b>	6,00
<b>PORTO RED/WHITE</b>	6,00

# DIGESTIVES

<b>SAMBUKA</b>	6,00
<b>AMARETTO</b>	6,00

# SPIRITS

<b>+ SODA</b>	2,50
<b>THE THREE BROTHERS BATHTUB GIN</b> (Lebanese) The Three Brothers Gin has been recognized as one of the top gins worldwide, gaining a gold medal in THE WORLD GIN AWARDS. Drink the best the world has to offer, drink what has been earned.	12,00
<b>ARAK</b> Lebanese liquor.	6,00
<b>BOMBAY DRY GIN</b>	7,00
<b>VODKA</b> SMIRNOFF N° 21	7,00
<b>RUM</b> KRAKEN SPICED BLACK RUM 8,5 rich and unique taste thanks to the 11 spices it contains.	8,50
<b>RUM</b> HAVANA CLUB 3Y/7Y.	7,00
<b>WHISKY</b> BULLEIT BOURBON 8 High rye content gives a spicy kick!	8,00



# NEW

# COLD DRINKS

<b>COLA/ COLA ZERO</b>	2,80
<b>BRU WATER (STILL OR SPARKLING) 0,25L</b>	2,80
<b>BRU WATER (STILL OR SPARKLING) 0,50L</b>	4,80
<b>HOMEMADE ICE TEA</b>	4,50
<b>JALLAB</b> Slightly sweet non-alcoholic Lebanese drink with date molasses and rose water.	4,50
<b>HOMEMADE Minted LEMONADE</b>	4,50
<b>FEVER TREE INDIAN TONIC</b>	3,50
<b>FEVER TREE GINGER BEER</b>	3,50

# HOT DRINKS

## COFFEE

<b>COFFEE/AMERICANO</b>	3,00
<b>ESPRESSO SINGLE/DOUBLE</b>	3,00 - 5,95
<b>CAPPUCCINO</b>	4,00
<b>LATTE MACCHIATO</b>	4,50

## TEA

<b>POMEGRANATE MANGO</b>	4,00
<b>LEMON GINGER ROOIBOS</b>	4,00
<b>HOT &amp; SPICY</b> Rooibos, cinnamon, ginger and chilli.	4,00
<b>FRESH MINT TEA</b>	4,50
<b>BLACK TEA AND CARDAMOM</b>	3,00
<b>FRESH GINGER TEA</b>	4,00

# WINES

<b>RED (house wine)</b> Reserve du Couvent Château from Ksara – Lebanon.	<b>5,85 - 26</b>
<b>WHITE (house wine)</b> Blanc de blanc Ksara Chateau from Ksara – Lebanon.	<b>5,85 - 26</b>
<b>ROSÉ (house wine)</b> This light-colored press rosé satisfies the palate with its red exotic aromas: strawberries, cranberries, raspberries and fresh plum, rich taste with lots of skin. From Arc en Ciel Karam – Lebanon.	<b>6,50 - 35</b>
<b>WHITE (Chardonnay)</b> St.Thomas - Lebanon – Bekaa Valley	<b>35</b>
<b>RED (Les Emirs)</b> St. Thomas - Lebanon - Bekaa Valley / Made of Shiraz/Syrah, Cabernet Sauvignon, Merlot. "Exotic Bordeaux". Here, grapes that we know in this combination are mainly used in southeastern France. It produces a wine with subtle soft tannins and vanilla wood notes. In addition, beautiful fleshy notes and refreshing with a hint of eucalyptus.	<b>35</b>
<b>CAVA</b>	<b>6 - 35</b>

## TAKE OUT

We also have a take-out menu.  
Check it out at [www.yallayallafoodbar.be](http://www.yallayallafoodbar.be)

## CATERING

Would you like Yalla catering at your home or your event? Ask for our catering options.  
For more info mail to:  
[contact@yallayallabeirutstreetfood.com](mailto:contact@yallayallabeirutstreetfood.com)

# MEZZE TABLE

A table full of mezze to share, because sharing is caring – we recommend a minimum of 3 mezze per person.

We cook fresh every day and sometimes it can happen that something runs out prematurely. We hope for your understanding!

## VEGAN

<b>MUHAMMARA</b> Delicious smoked paprika and walnut dip.	<b>8,50</b>
<b>Hummus</b> All-time favorite chickpea dip.	<b>8,50</b>
<b>FATTOUSH</b> A signature Lebanese salad with pomegranate and a fresh homemade dressing.	<b>8,50</b>
<b>GRILLED CAULIFLOWER</b> Seasoned with olive oil & za'atar, topped with green tahina dressing. Served cold.	<b>9,50</b>
<b>BAKED AUBERGINE</b> With candied cashews, cumin and turmeric, topped with tahini and fresh mint. Served cold.	<b>9,50</b>
<b>FALAFEL</b> Our homemade specialty.	<b>8,50</b>

## ALLERGIES

ask for our allergens card  
vraag naar onze allergenen kaart

## VEGI

<b>BABA GHANOUSH</b> Smokey aubergine dip.	<b>8,50</b>
<b>BEETROOT DIP</b> With yoghurt, tahina, mint and parsley.	<b>8,50</b>
<b>LABNEH</b> Flavoured according to the chef's whims.	<b>8,50</b>
<b>BATATA YALLA</b> Delicious fried potatoes the way we like it (a bit of spicy, a lot of love).	<b>9,50</b>
<b>FREEKEH SALAD</b> Green wheat topped with feta, grilled fig and caramelized onion.	<b>9,50</b>
<b>VEGGIE NACHO</b> A paste of chickpeas, lots of green herbs, delicious seasoning, feta and chili oil.	<b>11,50</b>
<b>CHEESEFINGERS</b> Pastry stuffed with fresh cheese, onion and parsley.	<b>8,50</b>
<b>HALLOUMI CHEESE FLATBREAD</b> With za'atar herbs (oregano-thyme mix).	<b>9,50</b>
<b>ZA'ATAR FOCACCIA WITH SHANKLISH SALAD</b> Delicious homemade bread with za'atar (oregano-thyme mix), San Marzano tomatoes, spring onion and shanklish (soft cheese). Made by Baksel	<b>9,50</b>

## FISH

<b>COD STRIPS</b> Delicious fried fish with lemon artisjok dip.	<b>11,50</b>
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## MEAT

<b>LEBANESE NACHOS</b> With minced chicken and aubergine.	<b>11,50</b>
<b>DALILAH'S FANTASTIC SLOWCOOKED CHICKEN</b> Winter: with almonds and prunes Summer: with olives and lemon.	<b>11,50</b>
<b>LAHMEH</b> Pastry stuffed with minced meat.	<b>8,50</b>
<b>KIBBEH</b> Lamb croquettes stuffed with bulgur and pinenuts.	<b>8,50</b>
<b>FLATBREAD MINCED CHICKEN &amp; FETA</b>	<b>9,50</b>
<b>KEFTA BIL SINIYEH</b> Very tasty kefta oven dish with potato, onions and tomato.	<b>11,50</b>

# FALAFELBAR

WRAPS & BOWLS (At busy times we avoid the deluxe version. Feel free to ask staff if it is possible. Thank you for your understanding!)

## VEGI

<b>FALAFEL WRAP CLASSIC</b> Lettuce, tomato, cucumber, parsley, olives, tahina sauce and falafel!	<b>10,50</b>
<b>FALAFEL BOWL CLASSIC</b> Fattoush in a bowl with falafel and tahina sauce.	<b>16,50</b>
<b>FALAFEL WRAP DELUXE</b> Choose your toppings: <b>DIP</b> (hummus/baba ghanoush/labneh/muhamarra) <b>CHEESE</b> (halloumi/feta) <b>SEASONAL VEG</b> (aubergine/cauliflower) and <b>SAUCE</b> (tahina and/or spicy).	<b>14,50</b>
<b>FALAFEL BOWL DELUXE</b> Choose your toppings: <b>DIP</b> (hummus/baba ghanoush/labneh/muhamarra) <b>CHEESE</b> (halloumi/feta), <b>SEASONAL VEG</b> (aubergine/cauliflower) and <b>SAUCE</b> (tahina and/or spicy).	<b>18,50</b>

# ON THE SIDE

<b>ZA'ATAR FLATBREAD</b>	<b>4,50</b>
<b>SPICY FLATBREAD</b>	<b>4,00</b>

# DESERT

<b>HOMEMADE CHEESECAKE</b> With honey and thyme.	<b>7,50</b>
<b>HOMEMADE BAKLAVA</b>	<b>8,50</b>
<b>RICE PUDDING</b> With saffran	<b>7,50</b>