



**Qasti**  
*New Hotel of Marseille*

**OUR MENUS**

LUNCH MENU	22€
Starter + Main course or Main course + Dessert	
QASTI MENU	37€
1 mezze + 1 main course + 1 assortment of desserts	
TASTING MENU	45€
3 mezzes + 1 main course + 1 assortment of desserts	

**OUR MEZZES**

VEGETARIAN	9€
<ul style="list-style-type: none"><li>- Traditional hummus</li><li>- Baba ganoush</li><li>- Vine leaves</li><li>- Chenklish (sheep cheese) and avocado</li><li>- Halloumi rolls</li><li>- Mama Ganoush</li><li>- Oeuf parfait and chakchouka</li><li>- Feta cake</li><li>- Lebanese tabbouleh</li><li>- Muhammara</li><li>- Falafels</li><li>- Vegetarian moussaka</li></ul>	
CARNIVORE	10€
<ul style="list-style-type: none"><li>- Pasterma &amp; aioli</li><li>- Kebbeh</li><li>- Lamb sambousseks</li><li>- Makaneks with pomegranate syrup</li><li>- Soujouks with lemon juice &amp; sesame</li></ul>	
MARINE	10€
<ul style="list-style-type: none"><li>- Sea bream tartare, coriander and zucchini violin</li><li>- Labneh &amp; gravelax salmon</li><li>- Pan fried chipirons, pistachio, garlic and coriander</li><li>- Vine leaves &amp; langoustine</li><li>- Lacquered octopus with pomegranate syrup</li></ul>	



**Qasti**  
*New Hotel of Marseille*

**OUR DISHES**

CHICKEN KEFTA WITH POMEGRANATE SYRUP 22€  
Sweet potato, roasted hazelnuts and kumquat chutney

KHAROUF MAHCHI AND FREEKEH POT 23€  
Lamb confit, spicy smoked green wheat, dried fruits

TRADITIONAL SAYADIEH 22€  
Cod with tagine sauce and fried onions, rice pilaf

MOGHRABIEH PIE (VEGETARIAN) 20€  
Baby onions, pickles

**OUR LEBANESE SWEETS 10€**

**ASSORTMENT OF 4 SWEET TREATS**

Chocolate & zaatar  
Mouhalabieh  
Ahta ice cream  
Mini baklawa