



HOLIDAY MENU

2025 - 2026



IXELLES - UCCLE - WOLUWE



For 16 years, you have entrusted us with the
magic of your celebrations.
At Oliban, celebrating means sharing: the warmth of
Lebanon, the generosity of the heart and the joy of
being together.

Breathe... Travel... And celebrate with Oliban !



THE MUST-HAVES

From the Chef

Oriental Chicken with Pistachios and Spices

Tender capon cooked in its fragrant jus, garnished with pistachios, raisins, pine nuts and crunchy almonds, served with brown rice.

Whole chicken 120€ - Half chicken 66€

Slow-Cooked Lamb with Golden Fruits

Melt-in-the-mouth lamb simmered in its spiced jus, enhanced with pistachios, raisins, pine nuts and toasted almonds, served with brown rice.

20€ / pers

Royal Sayadieh

A speciality from the Lebanese coast — golden fish served with caramelised onion rice and a lemony tahini sauce.

18.5€ / pers



Saffron Moussaka

Tender eggplants simmered in an aromatic tomato sauce, served with delicately spiced saffron risotto.

17.5€ /pers

FESTIVE MENU

to share
minimum 2 people

36€ / PERS

COLD MEZZE

✔ Houmous

Creamy chickpea purée with tahini, lemon and olive oil.

✔ Moutabal

Fire-roasted eggplant caviar with tahini and a touch of yoghurt.

✔ Tabouleh

Fresh parsley, tomato, onion and mint salad dressed with olive oil and lemon juice.

HOT MEZZES

✔ Rakakat

Crispy filo pastry filled with ewe's cheese, thyme and mint.

1 piece / person

✔ Falafel

Golden chickpea and broad bean balls with coriander, served with tahini sauce.

1 piece / person

MAIN COURSES

(one choice per menu)

Slow-Cooked Lamb with Golden Fruits

Melt-in-the-mouth lamb simmered in its spiced jus, enhanced with pistachios, raisins, pine nuts and toasted almonds, served with brown rice.

Royal Sayadieh

A speciality from the Lebanese coast — golden fish served with caramelised onion rice and a lemony tahini sauce.

✔ Saffron Moussaka

Melting eggplant and chickpeas simmered in a fragrant tomato sauce, served with a delicately spiced saffron risotto.

DESSERT

✔ Snowy Mouhalabieh

Silky Lebanese flan topped with a wild berry coulis.

FESTIVE SPECIALTIES

à la carte

✔ Truffle Moutabal - 7,5€ / 200g

Silky aubergine caviar delicately flavoured with white truffle and topped with pomegranate seeds.

✔ Fig Tree Labneh - 7,5€ / 200g

Creamy strained yoghurt with garlic and mint, topped with sesame-coated figs.

✔ Festive Houmous - 8€ / 200g

Smooth chickpea purée with a touch of lemon and tahini, topped with toasted almonds and lightly drizzled with date syrup.

✔ Garden of the Levant Salad - 12,5€ / 300g

Beetroot, feta, rocket, walnuts, redcurrants and figs.

Festive Salad - 12,5€ / 300g

A bright mix of quinoa, prawns, mango, avocado and passion fruit.

SELECTION OF MINI SAVOURY TARTS AND PASTRIES

Create your own festive platter by choosing from our exclusive creations and timeless classics.

✔ LIMITED EDITION - HOLIDAY SPECIAL 2€ /PIECE

Spinach tartlet

Filled with fresh spinach, feta, pine nuts and mint.

Christmas Rakakat

Crispy filo pastry filled with ricotta, honey and sesame-coated figs.

Winter falafel

Chickpea and broad bean balls with coriander, served with caramelised pear sauce and a touch of cinnamon.

OUR CLASSICS 1.50€ / PIECE

✔ Sambousik Jebneh

Pastry filled with feta, thyme and mint.

✔ Cheese Rakakat

Crispy filo pastry with ewe's cheese, thyme and mint.

Sambousik Lahme

Pastry filled with minced beef and pine nuts.

✔ Falafel

Chickpea and broad bean balls with coriander, served with tahini sauce.

✔ Fatayer

Spinach, lemon and onion triangle.

Safiha

Square of minced beef, with onions and tomatoes.

2€/ PIECE

✔ Mediterranean-style vegetable omelette

Kibbi

Golden beef croquette with pine nuts.

WINTER DELIGHTS

Available Only During the Festive Season



Proudly present three festive ice-cream logs:

Miska, the art of sublimating Lebanese tradition through frozen creations with captivating flavors of the Orient.

TRADITIONAL ICE CREAM LOG

Rich chocolate ice cream with a soft hazelnut heart, finished with a chocolate macaron — the perfect festive treat.

for 4 to 6 people: €20

For 8-10 people: €40



ORIENTAL ICE CREAM LOG

Creamy ashta ice cream with a smooth pistachio center, topped with crunchy pistachios and soft marshmallows — a true taste of the Orient.

Yule log for 4 to 6 people: €22

for 8 to 10 people: €40



PISTACHIO ICE CREAM ROLL

Smooth pistachio ice cream coated with crispy pistachio pieces — a must for pistachio lovers.

Roll for 8 to 10 people: €40





MENU AVAILABLE FOR DELIVERY OR TAKEAWAY

from December 1, 2025
to January 15, 2026

TO ORDER:

- On the website or at one of our locations
- By phone: +32 2 640 07 07
- by email: info@oliban.be
- or via click & collect



**CLICK &
COLLECT**



**OLIBAN
WISHES YOU**

Have a wonderful
holiday season!



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