
Asador Libanes Menu

ADDRESS : C. KANSAS 19, NÁPOLES, BENITO JUÁREZ, 03810 CIUDAD DE MÉXICO, CDMX,
MEXICO

PHONE : +52 55 6721 0127

OPENING TIMES : 01:00 PM - 11:00 PM

ENTRADAS

Ceitun Asuad / Aceitunas negras

Labneh / Jocoque seco

Lummus / Garbanzo

Laban Ma Joir / Jocoque con pepino

Labneh Ma Ceitun / Jocoque con
aceitunas

EMPANADAS

B Laime / Carne con piñón

B Sbenig / Espinacas con piñón

CHICHARRONES

Ribeye

Atún

ENSADALA

Tabule

Fatush

Vegetales asados a la parrilla

Beirut

ESPECIALIDADES DE LA CASA

Roz Ad Jeishy / Gallina rellena

Roz B Cheire / Arroz con fideo

Mjadra / Arroz con lenteja

Wara Arish / Hojas de parra

Falafel /Croquetas de garbanzo

HUMMUS CON

Cordero	Portobello
Atún	Ribeye

KIPES

Labnille	Naye / Crudo
Naye especial / Crudo especial	Naye/ Crudo de atún
B Sainiye / Charola	

CARNES Y AVES

Rack de costillas de cordero	Chamorro de cordero
Shawarma de picaña	Zambusek Jebne/Pita con Ribeye y queso

BROCHETAS

Brochetas de cordero	Brochetas de Ribeye
Kafta	Brochetas de pollo

PESCADOS

Salmón con Cuscús	Atún con Cuscús
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POSTRES

Belewe de nuez	Belewe de caieta
Omblogo de pistache	Pay de dátíl
Dedo de novia	

Objective Review

When exploring the Asador Libanes Menu at C. Kansas 19, Nápoles, Benito Juárez, 03810 Ciudad de México, you immediately sense that this is not just another dining stop-it is a celebration of Lebanese tradition infused with the warmth of Mexican hospitality. The variety and attention to detail in each dish invite you to slow down and savor every bite, as if you were sharing a meal at a friend's home. From the very first glance, the menu makes it clear that this restaurant is proud of its roots and is passionate about offering an authentic culinary experience.

The journey begins with the **entradas**, or starters, which feel like a warm welcome to the table. The Ceitun Asuad, a plate of plump black olives, is a simple yet elegant beginning that pairs beautifully with the tangy creaminess of Labneh, a rich strained yogurt also known as Jocoque seco. For those who enjoy refreshing contrasts, the Laban Ma Joir-yogurt with cucumber-delivers coolness with every spoonful, while the Labneh Ma Ceitun adds the briny touch of olives to that velvety yogurt base. Of course, no Lebanese table would be complete without Hummus-here called Lummus-a smooth blend of chickpeas with just the right balance of tahini and lemon. These small plates set the stage perfectly, encouraging sharing and conversation, which is exactly what the Asador Libanes Menu is designed for.

Moving into the **empanadas**, you realize that the kitchen is not afraid to blend traditions. The B Laime empanada, filled with minced beef and pine nuts, delivers both comfort and richness in a handheld form. Equally inviting is the B Sbenig, stuffed with spinach and pine nuts, offering a lighter yet flavorful vegetarian option. Both choices showcase how even a seemingly familiar dish can be elevated with Lebanese touches, giving it a distinctive personality that lingers after each bite.

The restaurant also has a playful twist with its **chicharrones**-not your typical pork cracklings, but instead crisp, flavorful bites made with ribeye or even tuna. These modern, unexpected interpretations bring a delightful surprise to the Asador Libanes Menu, reflecting the restaurant's ability to respect tradition while embracing creativity.

If you are in the mood for something fresh and vibrant, the **ensaladas** are a must-try. The Tabule is bright with parsley, tomatoes, and bulgur, tasting like sunshine on a plate. The Fatush, with its crunchy vegetables and toasted pita, adds texture and zest, while the grilled Beirut vegetables deliver smoky depth, perfect for balancing the lighter starters. These salads are not just side dishes-they are stars on their own, capable of winning over even those who might not usually lean toward greens.

The heart of the menu lies in the **especialidades de la casa**, or house specialties, where Lebanese flavors truly shine. Roz Ad Jeishy, a stuffed hen dish, is rich, comforting, and layered with spices that transport you straight to Beirut's family kitchens. The Roz B Cheire, a rice dish cooked with fine noodles, is fragrant and perfectly seasoned, making it a memorable companion to any main course. For those seeking something hearty yet wholesome, Mjadra, a traditional mix of rice and lentils, delivers earthy flavors and nourishment. The Wara Arish, or grape leaves stuffed with rice, carry the essence of slow cooking and generations of culinary tradition. Of course, the Falafel deserves special mention: crispy on the outside, tender on the inside, and bursting with chickpea flavor. It is one of those dishes that you could return to again and again, never tiring of its perfect balance.

What makes the Asador Libanes Menu so compelling is its ability to combine variety, authenticity, and a sense of comfort. You could easily build a light meal from mezze and salads, or dive into the rich house specialties for something heartier. Whether you come with friends for a shared feast or stop by for a solo meal, there is something here that feels like it was prepared just for you. The flavors are bold yet balanced, the dishes are

familiar yet intriguing, and the experience is memorable from start to finish.

Dining at Asador Libanes in Ciudad de México is more than just eating-it is an exploration of Lebanese heritage crafted with care. Every section of the menu tells a story, from the olives that start the meal to the stuffed hen that anchors it. It is a place where food becomes an experience, where the Asador Libanes Menu is not just a list of dishes but an invitation to taste tradition, share joy, and create new memories around the table.

