

LIVO 
*mediterranean
cuisine*

COLD MEZZE

Pita bread with za'atar spices during services.

FOR THE TABLE

SALADS

Fattoush

Mix tomatoes, red onion, cucumber, crispy pita, sumac dressing.

Ezme Salad

Spicy tomato and bell pepper.

Tabbouleh

Parsley, tomato, onion and bulgur salad, lemon and olive oil dressing.

Matbucha

Moroccan style slow cooked tomatoes, roasted peppers, garlic and spices.

Altamatim Almahamasa

Cherry tomatoes poched in olive oil, served cold.

Potato AlBahr

Potato salad with olive, garlic and spices.



GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN



VEGETARIAN

Dishes are subject to change without prior notice.

DIPS & SPREADS

Baba Ganoush

Roasted smoked eggplant with garlic.

Moutabal

Roasted smoked eggplant with tahini and garlic.

Muhammara

Roasted red bell pepper chili paste, walnuts, spices.

Labneh with Za'atar

Yogurt dip with Middle Eastern spices.

Tzatziki

Yogurt dip with cucumber, garlic and dill.



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SNACKS

Livo

Greek olives, herbed feta cheese.

Dolma

Grape leaves stuffed with rice and spices.

Halloumi

Paneer cheese with olive oil and grape leaves.

Feta Plate

Herbed feta, olive oil.

Mediterranean Vegetable Curd

Mixed vegetable raita.

HOT MEZZE

À LA CARTE

Falafel

Crispy chickpea pancakes, tahini sauce.

Kibbeh

Pan fried spiced meatballs.

Börek

Puff pastry with cheese and ground beef.

Kalamarakia

Lightly fried squid, served with garlic and lemon.

Su Böreği

Turkish layer cake with cheese and parsley.

Imam Bayildi

Roasted smoked eggplant, onions, tomatoes.

Rakakat Jibneh

Crispy rolls stuffed with cheese.



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SHISH KOFTA & KEBAB

Severed with roasted tomatoes and onions.

Chicken

Marinated with lemon, spices, chili peppers and onion.

Mykonos Shrimp

Mediterranean-style seasoned shrimp, onions and peppers.

Spiced Lamb

Grilled ground lamb, tzatziki.

Beef

Ground Black Angus beef, garlic, parsley.

Mixed Grill (serves 2-4)

Selection of lamb, beef and chicken.

WOOD-FIRED GRILL

Catch of The Day

Marinated in lemon and herbs.

Grilled Sardines

Gremolata and yellow lemon.

Half Roasted Chicken

Fresh parsley and capers.

Lobster

-ADDITIONAL COST-

Lobster tail brochette grilled with Mediterranean spices.



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SHAWARMA STATION

Savor our chicken shawarma, marinated in a blend of aromatic Middle Eastern spices, slow cooked on a rotisserie spit.

CUSTOMIZE YOUR SHAWARMA

Sauces

- Tahin. 
- Garlic yogurt.  
- Spicy red sauce.

Dressings

- Chopped lettuce.
- Tomatoes.
- Cucumbers.
- Red onions.
- Falafel topping.
- Fried kibbeh.
- Pickled turnips and jalapenos.

Spreadables

- Hummus.
- Baba Ghanoush.

Beverages

- Mint tea.
- Ayran.
- Karkadeh (Hibiscus iced tea).
- Fresh-squeezed lemonade.



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Side Plates

Greek Lemon Potatoes

Baked with lemon and orange.

Mixed Vegetables

Seasonal selection grilled with Mediterranean herbs.

Couscous Pilaf

Fluffy couscous with herbs and dried fruit.

Mujaddara

Lentils and rice with caramelized onions.

Levant Rice

Basmati, vermicelli pasta, parsley.



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DESSERTS

Baklava

Puff pastry filled with walnuts and honey.

Knafeh

Sweet cheese cake, syrup, pistachios.

Turkish Delight

Assortment of traditional sweets.

Date Cake

Vegan date cake, natural fig compote.

Om Ali

Classic Middle Eastern puff pastry pudding, walnuts and roses.

Due to the risk of foodborne illness, the consumption of raw and/or undercooked foods is at the discretion of the consumer.

If you have any allergies, dietary restrictions, or alimentary intolerance, please inform your server.



DAIRY



EGG



PORK



NUTS



PEANUTS



FISH



MUSTARD



CELERY



SEEDS



SULFITES



SOY



SPICY



SEAFOOD, MOLLUSKS & CRUSTACEANS

Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.



GLUTEN FREE



VEGAN



VEGETARIAN



SUGAR FREE