



## The Raw Counter

**Dorade Sashimi** (market price)  
Fresh Dorade slice, wasabi, ginger pickles, soy sauce

**Mackerel Fish** (market price)  
Fresh Mackerel fish slice, wasabi, ginger pickles, soy sauce

**Salmon Sashimi** \$22  
Fresh Scottish Salmon, "sauce vièrge"

**Tuna Sashimi** \$26  
Fresh Tuna, artichoke purée, oyster mayo sauce

**Bottarga (Batrakh)** \$36  
Sliced cured fish roe, fresh thyme, ginger chili dip

**Oyster By Piece** (upon availability)

**Sambousek** \$7  
Fried lebanese dough stuffed with seasoned minced meat

**Fatayer** \$8  
Fried lebanese dough stuffed with spinach

**Kebbé Balls** \$8  
Fried beef kebbé stuffed with seasoned minced meat

**Spicy Potatoes** \$6  
Mixed with coriander, garlic, fresh chili

**French Fries** \$7

**Labneh Twisted** \$5

**Vegetable Platter** \$12

## Traditional Counter

**Hummus** \$7  
Chickpeas purée mixed with tahini

**Hummus Ras Asfour** \$12  
Chickpeas purée topped with sautéed diced beef

**Baba Ghannouj** \$8  
Smoked eggplant mixed with tahini, pomegranate

**Tabbouleh** \$10  
Lebanese parsley salad, tomato, onion, lemon olive oil dressing

**Fattoush** \$10  
Lebanese garden salad, toasted pita, zesty sumac vinaigrette

**Shanklish** \$8  
Dried cheese, tomato, onion, parsley

**Warak Enab** \$8  
Vine leaves stuffed with rice, tomato, onion

**Hendbeh** \$6  
Sautéed chicory leaves, caramelized onion, garlic, roasted almonds

**Fish Tajin** \$16  
Grilled fish, onion, roasted almonds, creamy tahini

**Makanek "Lamb Sausages"** \$12  
Pomegranate molasses sauce  
Crème de cassis sauce

**Cheese Rkakat Rolls** \$8  
Fried or grilled filo pastry dough stuffed with mixed cheese

## Gourmet Mezzé

**Hummus Shrimp** \$14  
Chickpeas purée topped with sautéed shrimp

**Shrimp Salad** \$22  
Marinated shrimp, mesclun baby leaves, mango, fennel, snow peas, cherry tomatoes, herbs sprouts, lemon mustard dressing

**Shrimp "Provençale"** \$18  
Sautéed shrimp, coriander, garlic, fresh chili

**Dynamite Shrimp** \$19  
Crispy breaded shrimp, chef's dynamite sauce

**Saffron Sea Scallops and Shrimp** \$34  
Sautéed sea scallops, shrimp, carrots, snow peas, angel hair chili pepper, saffron sauce

**Crab Truffle Salad** \$34  
Fresh crab, avocado, sorrel leaves, truffle paste, yuzu citrus dressing

**Cauliflower Steak** \$10  
Flavory Lebanese sauce, fresh pomegranate

**Octopus Carpaccio** \$25  
Rocca potato salad, capers, olives, chili pepper, parsley infused lemon oil dressing

**Grilled Baby Calamari** \$18  
Baby calamari, wild arugula, lemon oil dressing

**Calamari "Provençale"** \$16  
Sautéed calamari, coriander, garlic, fresh chili, chili flakes, fresh thyme

**Crunchy Calamari** \$15  
Fried calamari rings, tartar sauce



|                                                      |             |
|------------------------------------------------------|-------------|
| <b>Fish Kebbé B Saniyé</b>                           | <b>\$10</b> |
| Stuffed with caramelized saffron onion, tajine sauce |             |
| <b>Fried Bizri</b>                                   | <b>\$25</b> |
| "Petites fritures," tarator sauce                    |             |
| <b>Potato Wedges</b>                                 | <b>\$8</b>  |
| Served with truffle mayo sauce                       |             |

|                                                                                        |             |
|----------------------------------------------------------------------------------------|-------------|
| <b>Fisherman's Platter (for 2)</b>                                                     | <b>\$60</b> |
| Fresh crab in shell, grilled jumbo shrimps, seared sea scallops, grilled baby calamari |             |

**Ask for our Catch of the Day**  
**Style of Preparation:** (market price)

"Poisson au gros sel"

Samké Harra

Grilled

Fried

**Flaming Grill**

|                                                                                                       |             |
|-------------------------------------------------------------------------------------------------------|-------------|
| <b>Grilled Octopus</b>                                                                                | <b>\$24</b> |
| Charcoal grilled octopus, coriander, garlic, ginger, citrus zest, chili flakes, chives, pumpkin purée |             |
| <b>Grilled Baby Chicken</b>                                                                           | <b>\$18</b> |
| Charcoal grilled marinated chicken, garlic paste, potato wedges                                       |             |
| <b>Chicken Taouk (2 skewers)</b>                                                                      | <b>\$15</b> |
| Charcoal grilled marinated chicken cubes, garlic paste, french fries                                  |             |
| <b>Grilled Bobby Veal (2 skewers)</b>                                                                 | <b>\$20</b> |
| Charcoal grilled marinated bobby veal shank, hummus dip, spicy bread, biwaz, french fries             |             |
| <b>Grilled Kafta (4 skewers)</b>                                                                      | <b>\$15</b> |
| Charcoal grilled minced lamb skewers, hummus dip, spicy bread, biwaz, french fries                    |             |
| <b>Mix Grill (1taouk, 2 kaftas, 1 lahme)</b>                                                          | <b>\$23</b> |
| Charcoal mixed grill, garlic dip, spicy bread, biwaz, french fries                                    |             |

**Fatté Counter**

|                                                                                                  |             |
|--------------------------------------------------------------------------------------------------|-------------|
| <b>Shrimp Fatté</b>                                                                              | <b>\$12</b> |
| Marinated shrimp, sautéed eggplant & chickpeas, toasted pita, fried almonds, garlic yogurt sauce |             |
| <b>Beetroot Fatté</b>                                                                            | <b>\$10</b> |
| Beetroot, toasted pita, dill, walnuts, garlic yogurt sauce                                       |             |

**Gourmet Burgers**

|                                                                                                                                                            |             |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Beef Burger</b>                                                                                                                                         | <b>\$22</b> |
| Australian Black Angus beef patty, cheddar cheese, caramelized onion, tomato, lettuce, pickles, special sauce, brioche bun, french fries                   |             |
| <b>Swiss Mushroom Burger</b>                                                                                                                               | <b>\$26</b> |
| Australian Black Angus beef patty, Swiss mushroom, cheese, bacon, caramelized onion, tomato, lettuce, pickles, mustard, ketchup, brioche bun, french fries |             |
| <b>Fish Burger</b>                                                                                                                                         | <b>\$24</b> |
| Crispy fresh fish, pickled onion, tartar sauce, brioche bun, french fries                                                                                  |             |

**For the little ones**

|                                                                          |             |
|--------------------------------------------------------------------------|-------------|
| <b>Mini Burgers</b>                                                      | <b>\$16</b> |
| Australian Black Angus beef patty, lettuce, cocktail sauce, french fries |             |
| <b>Panzerotti</b>                                                        | <b>\$10</b> |
| Mini calzone pizzas, tomato sauce, mozzarella cheese, french fries       |             |
| <b>Chicken Popcorn</b>                                                   | <b>\$10</b> |
| Crispy chicken breast, cocktail sauce, french fries                      |             |

**DELIGHTS**

|                                                                                                                   |             |
|-------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Wardat Bel Ashta</b>                                                                                           | <b>\$10</b> |
| Filo baklava served with fresh ashta and orange blossom sugar syrup                                               |             |
| <b>Dates Muhallabia Pudding</b>                                                                                   | <b>\$10</b> |
| Dates toffee cake, crispy baklava, muhallabia, ice cream, toffee sauce                                            |             |
| <b>Ossmaliya</b>                                                                                                  | <b>\$10</b> |
| Crispy ossmaliya, ashta cream, pistachio praliné, orange blossom Arabic syrup                                     |             |
| <b>Special Um Ali</b>                                                                                             | <b>\$10</b> |
| Crispy plain croissant, Um Ali mystery cream, roasted nuts                                                        |             |
| <b>Pain Perdu</b>                                                                                                 | <b>\$12</b> |
| Our homemade brioche served with vanilla ice cream and salted caramel                                             |             |
| <b>Indulgent Molten Chocolate Cake</b>                                                                            | <b>\$12</b> |
| Chocolate fondant, vanilla ice cream, chocolate sauce                                                             |             |
| <b>Indulgent Molten Chocolate Passion Cake</b>                                                                    | <b>\$13</b> |
| Served with mango passion sorbet                                                                                  |             |
| <b>Selection of our Famous Homemade Ice Cream Flavors (by scoop)</b>                                              | <b>\$3</b>  |
| Chocolate, Vanilla, Ashta, Muhallabia, Hazelnut French Coffee, Mann wa Salwa, Pistachio, Mango, Strawberry, Lemon |             |

**Nargileh**

|                          |             |
|--------------------------|-------------|
| <b>Mouassal or Ajami</b> | <b>\$12</b> |
|--------------------------|-------------|



**Arak**

|         | Glass | 1/2Btl | Btl  |
|---------|-------|--------|------|
| Massaya | \$6   | \$28   | \$50 |
| Brun    | \$6   | \$39   | \$55 |
| Ksara   | \$6   | \$37   | \$57 |
| Baladi  | \$6   |        |      |

**Whiskey**

|                    | Glass | 1/2Btl | Btl   |
|--------------------|-------|--------|-------|
| J&b 15             | \$9   |        | \$160 |
| JW Red Label       | \$9   | \$54   | \$90  |
| JW Black Label 10Y | \$13  | \$70   | \$160 |
| Old Parr 12Y       | \$20  |        | \$235 |

**Spirits**

|  | Glass |  | Btl |
|--|-------|--|-----|
|--|-------|--|-----|

**Vodka**

|            |      |  |       |
|------------|------|--|-------|
| Belvedere  | \$21 |  | \$293 |
| Grey Goose | \$14 |  | \$192 |

**Gin**

|               |      |  |       |
|---------------|------|--|-------|
| Gordon's      | \$7  |  | \$70  |
| Tanqueray     | \$11 |  | \$92  |
| Tanqueray N10 | \$13 |  | \$118 |

**Wine Local**

|  |  | Btl |
|--|--|-----|
|--|--|-----|

**White**

|                                     |  |      |
|-------------------------------------|--|------|
| Ixsir Altitudes                     |  | \$50 |
| Château Ksara Blanc De Blancs       |  | \$31 |
| Ksara Chardonnay cuvée du pape 2020 |  | \$60 |
| Kefraya Blanc De Blancs             |  | \$32 |

**Red**

|                          |  |      |
|--------------------------|--|------|
| Ixsir Altitudes          |  | \$53 |
| Château Ksara 2018       |  | \$57 |
| Ksara Reserve Du Couvent |  | \$40 |

**Rosé**

|                 |  |      |
|-----------------|--|------|
| Ixsir Altitudes |  | \$62 |
| Ksara Sunset    |  | \$49 |
| Kefraya Rosé    |  | \$59 |

**Beer**

|               |        |
|---------------|--------|
| Almaza        | \$6.5  |
| Almaza Light  | \$6.5  |
| Laziza        | \$6.5  |
| Beirut Beer   | \$6    |
| Corona        | \$11   |
| Heineken      | \$12.5 |
| Non Alcoholic | \$5    |

**Water & Soda**

|                           |       |
|---------------------------|-------|
| Sohat 0.5L                | \$2   |
| Sohat 1L                  | \$3.5 |
| San Pelligrino 0.75L      | \$10  |
| San Pelligrino 0.5L       | \$7   |
| Perrier                   | \$6   |
| Soft Drink                | \$3   |
| Iced Tea (Lemon or Peach) | \$4   |
| Energy Drink              | \$8   |

**Cold Beverages**

|                                            |     |
|--------------------------------------------|-----|
| Fresh Juices (Orange, Carrot)              | \$4 |
| Beetroot Juices (Beetroot, Ginger, Orange) | \$4 |
| Jallab                                     | \$3 |
| Lemonade Straight or Minted                | \$4 |

**Hot Beverages**

|                 |     |
|-----------------|-----|
| Espresso        | \$3 |
| Double Espresso | \$5 |
| Turkish Coffee  | \$2 |
| Café Latte      | \$4 |
| Cappuccino      | \$4 |
| Tea             | \$3 |
| Flavored Tea    | \$3 |
| White Coffee    | \$3 |

