



ES  
TD

# FOOD

## MENU

20  
20

## BREAKFAST

**MANAKISH ZAATAR**

106

**MANAKISH CHEESE**

231

**DOUBLE CHEESE AND ZAATAR**

242

**LAHEM BAAJIN**

308

**MANAKICH LABNEH WITH AWARMA**

418

**MANAKICH EGGS WITH AWARMA**

363

**MANAKISH SOJOUK WITH CHEESE**

308

**MANAKISH HALF CHEESE HALF THYME**

220

**FOUL MOUDAMAS**

209

**LABNEH**

220

**LABNEH WITH AWARMA**

440

**GRILLED HALLOUMI**

363

**KUNAFI BEL JEBNEH**

385

**FALAFEL**

132

**FETA CHEESE WITH TOMATO**

132

**VEGETABLE PLATTER**

154

**GRILLED VEGETABLES PLATTER**

121

### EGGS FOKHARA

**EGGS WITH SOUJOUK**

319

**SCRAMBLED EGGS**

198

**EGGS WITH AWARMA**

319

**SUNNY SIDE UP**

143

**EGGS WITH VEGETABLES**

204

**OMELETTE PLAIN**

182

**SCRAMBLED EGGS WITH CHEESE**

220

ES  
TD

20  
20

## SALADS

### TABBOULEH

FRESH PARSLEY, TOMATO, ONION AND BURGHUL WHEAT TOPPED  
WITH LEMON, OLIVE OIL AND SPICES

253

### FATTOUSH

MIX OF, TOMATO, CUCUMBER, LETTUCE, RADISH, MINT LEAVES  
AND ROCKET, SERVED WITH CRISPY FRIED BREAD  
AND OUR SPECIAL SUMAC DRESSING

253

### ROCKET HALOUMI SALAD

ROCKET MIXED WITH TOMATO AND ONION TOPPED WITH GRILLED HALOUMI  
AND POMEGRANATE SERVED WITH LEMON OIL DRESSING

253

## FATTEH

### FATTEH HUMMUS BEL LABAN

TOASTED PITA IN WARM CHICKPEAS, AND YOGHURT SAUCE

341

### FATTEH BEL LAHEM

BEEF TENDERLOIN WITH CHICKPEAS, AND YOGHURT SAUCE

539

### FATTEH CHAWARMA CHICKEN

CHICKEN CHAWARMA WITH CHICKPEAS, AND YOGHURT SAUCE

462

### FATTEH EGGPLANT

FRIED EGGPLANT, PITA AND YOGHURT SAUCE

385

ES  
TD

20  
20

## RAW MEAT

### KIBBEH NAYYEH

MINCED RAW MEAT MIXED WITH FINE BURGHUL WHEAT  
AND SPICES SERVED WITH MINT LEAVES, OLIVE OIL, ONIONS AND GARLIC PASTE

528

### TEBLEH NAYYEH

MINCED RAW MEAT WITH SPICES,  
SERVED WITH MINT LEAVES OLIVE OIL, ONIONS AND GARLIC PASTE

528

### OURFALI NAYYEH

SPICY MINCED RAW MEAT MIXED WITH FINE BURGHUL WEAT,  
MINT LEAVES AND CHILI PASTE, SERVED WITH OLIVE OIL, ONIONS AND GARLIC PASTE

528

### LAWHA NAYYEH

MIXED PLATTER OF KIBBEH NAYYEH, TEBLEH NAYYEH AND OURFALI NAYYEH,  
SERVED WITH MINT LEAVES, OLIVE OIL, ONIONS AND GARLIC PASTE

1518

ES  
TD

20  
20

## COLD APPETIZERS

### HUMMUS

MASHED CHICKPEAS MIXED WITH TAHINI PASTE  
AND LEMON JUICE, TOPPED WITH OLIVE OIL

160

### HUMMUS BEL TOUM WEL KEZBARA

MASHED CHICKPEAS MIXED WITH TAHINI PASTE,  
GARLIC, CORIANDER ,TOPPED WITH OLIVE OIL

182

### HUMMUS MER.BEY

MASHED CHICKPEAS MIXED WITH TAHINI PASTE,  
CHOPPED TURNIP, PICKLES AND TOPPED WITH OLIVE OIL

182

### HUMMUS HONEY

MASHED CHICKPEAS MIXED WITH TAHINI PASTE,  
SWEET POTATO, TOPPED WITH HONEY AND SWEET POTATO CHIPS

209

### BABA GHANOIJ

MINCED EGGPLANT MIXED WITH TAHINI PASTE  
AND LEMON JUICE, TOPPED WITH OLIVE OIL

160

### RAHEB

DICED EGGPLANT, MIXED CAPSICUM, OLIVE OIL,  
POMEGRANT MOLASSES AND MINT

160

### LABNEH BEL TOUM

STRAINED YOGHURT WITH GARLIC

209

### WARAK ENAB BEL ZEIT

GRAPE LEAVES, RICE, TOMATO, FRESHLY PARSLEY

198

### MUHAMARA

ROASTED VEGETABLES WITH NUTS AND BREAD CRUMBS

231

### YOGHURT WITH CUCUMBER

143

ES  
TD

20  
20

## HOT APPETIZERS

PAGE 01

### HUMMUS RAS ASFOUR

HUMMUS PASTE SERVED WITH SAUTEED TENDERLOIN BEEF,  
TOPPED WITH FRESH LEMON AND BUTTER

484

### HUMMUS CHAWARMA CHICKEN

HUMMUS PASTE TOPPED WITH CHAWARMA CHICKEN

462

### HUMMUS CHAWARMA LAHEM

HUMMUS PASTE TOPPED WITH CHAWARMA BEEF

484

### SOUJOUK

SPICY SAUSAGE FILLED WITH MARINATED LAMB MEAT  
WITH HOMEMADE MIX SPICES AND GRENADINE MOLASSES

462

### CHEESE ROLLS

DEEP-FRIED PASTRY STUFFED WITH HOMEMADE CHEESE (5 PIECES)

198

### KEBBE KRAS

DEEP-FRIED GROUND BEEF AND BURGHUL WHEAT,  
STUFFED WITH MINCED MEAT, CHOPPED ONIONS,  
PINE SEEDS AND POMEGRANATE MOLASSES (5 PIECES)

363

### KEBBE FETA CHEESE

DEEP-FRIED GROUND BEEF AND BURGHUL WHEAT,  
STUFFED WITH MINCED MEAT, CHOPPED ONIONS,  
PINE SEEDS AND FETA CHEESE (5 PIECES)

363

### SAMBOUSEK MEAT

DEEP-FRIED HOMEMADE DOUGH, STUFFED  
WITH MINCED LAMB MEAT AND SPICES (5 PIECES)

308

### SPINACH FATAYER

DEEP-FRIED HOMEMADE DOUGH, STUFFED  
WITH BABY SPINACH ONIONS AND SPICES (5 PIECES)

176

ES  
TD

20  
20

## HOT APPETIZERS

PAGE 02

### SPINACH FATAYER WITH RICOTTA CHEESE

DEEP-FRIED HOMEMADE DOUGH, STUFFED WITH BABY SPINACH ONIONS AND RICOTTA CHEESE (5 PIECES)

193

### CHICKEN ROLL

DEEP FRIED CHICKEN ROLL WITH HOMEADE SPICES, BELL PEPPER AND CHEESE SERVED WITH MAYO SAUCE AND SWEET & CHILI SAUCE

253

### MIX MOUJANET

ASSORTMENT OF CHEESE ROLLS, KEBBE KRAS, SAMBOUSEK AND SPINACH FATAYER (2 PIECES EACH)

385

### CHICKEN LIVER

SAUTEED CHICKEN LIVER MARINATED WITH POMEGRANATE MOLASSES

308

### FALAFEL

DEEP-FRIED MINCED FAVA BEANS AND CHICKPEAS, SERVED WITH TAHINI SAUCE AND CONDIMENTS (6 PIECES)

132

### BATATA HARRA

FRIED POTATO CUBES TOPPED WITH CHILI POWDER, GARLIC AND CORIANDER

209

### FRENCH FRIES

132

### CHICH BARAK

DUMPLINGS FILLED WITH SEASONED LAMB, ONIONS AND PINE NUTS, SERVED IN WARM YOGHURT WITH BASMATI RICE

528

### KEBBE LABANEYEH

DEEP FRIED KEBBE WITH COOKED YOGHURT SERVED WITH BASMATI RICE

528

### FALAFEL CHEESE

154

### WHITE RICE

121

ES  
TD

20  
20

## PLATTERS

### BEEF SHAWARMA

MARINATED BEEF WRAPPED WITH TARATOR SAUCE  
CONDIMENTS, PICKLES, AND FRENCH FRIES

528

### CHICKEN SHAWARMA

MARINATED BONELESS CHICKEN WRAPPED WITH GARLIC SAUCE,  
CONDIMENTS, PICKLES AND FRENCH FRIES

484

### LAHEM MECHWI

RILLED BEEF TENDERLOIN CUBES SERVED WITH, TOMATOES,  
ONIONS, FRESHLY PARSLEY, LEBANESE POTATO WEDGES AND PICKLES ( 2 SKEWERS)

605

### CHICH TAWOUK

GRILLED MARINATED CHICKEN BREAST CUBES SERVED WITH  
GARLIC SAUCE, LEBANESE POTATO WEDGES, AND PICKLES (2 SKEWERS)

462

### KAFTA

GRILLED MINCED LAMB SKEWER SERVED WITH,  
TOMATOES, ONIONS AND PICKLES (3 SKEWERS), AND LEBANESE POTATO WEDGES

462

### KAFTA KHECHKHACH

3 STICKS OF KAFTA ON A BED OF SPICY TOMATO SAUCE  
SERVED WITH WHITE RICE

484

### KAFTA HALABI

3 STICKS OF KAFTA MIXED WITH PISTACHIO, GRILLED GREEN CHILI PEPPER AND ONION

517

### ARAYIS KAFTA

GRILLED MINCED LAMB SPREAD ON PITA BREAD,  
SERVED WITH, ONIONS AND PICKLES, AND LEBANESE POTATO WEDGES

418

### GRILLED HALF CHICKEN

MARINATED BONELESS CHICKEN SERVED WITH FRENCH FRIES AND GARLIC

506

### MIXED GRILL

1 SKEWER LAHEM MECHWI, 1 SKEWER CHICH TAWOUK AND 2 SKEWERS KAFTA,  
GARLIC SAUCE, PICKLES, GRILLED GREENCHILI PEPPER & ONION,  
AND LEBANESE POTATO WEDGES

704

### TABLEYET MER.BEY 1.5 KG

4 SKEWERS LAHEM MECHWI, 4 SKEWERS MARINATED CHICH TAWOUK  
AND 6 SKEWERS MINCED KAFTA SERVED WITH, GARLIC SAUCE,  
TOMATOES, ONIONS, AND PICKLES AND LEBANESE POTATO WEDGES

2640

ES  
TD

20  
20

## DESSERTS

### RICE PUDDING

176

### MOHALABIEH

176

### KUNAFI BEL JEBEN

385

### KACHTA ICE CREAM

220

### AISH AL SARAYA

220

### MISTIKA ICE CREAM

220

ES  
TD

20  
20



ES  
TD

# BEVERAGES

## MENU

20  
20

## SOFT DRINKS

COLA

72

COLA ZERO

72

FANTA

72

SPRITE

72

DIET SPRITE

72

BIREL

99

RED BULL

132

---

### WATER

---

TONIC WATER

88

SODA WATER

88

MINERAL WATER (SMALL)

61

MINERAL WATER (BIG)

94

SPARKLING WATER

70

SPARKLING DRINK

90

---

### FRESH JUICES

---

LABAN AYRAN

99

HOMEMADE LEMONADE

99

HOMEMADE MINT LEMONADE

105

ORANGE JUICE

110

MANGO JUICE

110

STRAWBERRY JUICE

110

ES  
TD

20  
20

## NON-ALCOHOLIC COCKTAILS

### STRAWBERRY BASIL LEMONADE

BASIL LEAVES, STRAWBERRY, LEMONADE

198

### MANGO TANGO

MANGO, ORANGE AND RED BULL

198

### MANGO BERRY

ORANGE, SPRITE, PINEAPPLE, MANGO AND STRAWBERRY

198

### THE PASSION FRUIT

PASSION FRUIT PUREE, LEMON JUICE, SIMPLE SYRUP, FRESH MINT & SODA

198

### THE BREEZE

BLUE CURACAO, ORANGE JUICE, RED BULL & ORANGE WHEEL

198

### VIRGIN MOJITO

LEMON CUBES, MINT LEAVES, SIMPLE SYRUP TOPED WITH SODA

198

### VIRGIN PINA COLADA

PINEAPPLE CUBES, PINEAPPLE JUICE, COCONUT MILK & COCONUT SYRUP

198

### ADD FLAVOR

55

ES  
TD

20  
20

# THE COCKTAILS

PAGE 01

## A FLORAL GIN BASIL

GIN, FRESH BASIL, SOUR MIX,  
ROSE WATER AND ORANGE BLOSSOM

363

## THE MANIC TRIP

TEQUILA, TRIPLE SEC, RASPBERRY PUREE,  
JALAPEÑOS WATER AND LEMON JUICE

363

## THE GOUNA MULE

GIN, ELDER FLOWER, SOUR MIX, CRANBERRY, FRESH GINGER  
AND GINGER ALE

363

## BULL FROG

VODKA, GIN, RUM, TEQUILA, BLUE CURACAO,  
LEMON JUICE, RED BULL & LEMON DRY

363

## CLASSIC MARGARITA

TEQUILA, COINTREAU, LEMON JUICE, SIMPLE SYRUP,  
SALTED RIM & LEMON WHEEL

363

ES  
TD

20  
20

# THE COCKTAILS

PAGE 02

## BLUE DEVIL

RASPBERRY SYRUP, RUM  
BLUE CURACAO, SWEET AND SOUR MIX

363

## MER.BEY

MUDDLE, MINT LEAF, FRESH CUCUMBER, ELDER FLOWER,  
FRESH LIME JUICE, MINT SYRUP, GIN

363

## RASPBERRY MINT

RASPBERRY SYRUP, FRESH MINT, SIMPLE SYRUP,  
GIN, VODKA & LIME JUICE

363

## LONG ISLAND ICED TEA

VODKA, GIN, RUM, TEQUILA, SWEET & SOUR  
TRIPLE SEC, COLA & LEMON WHEEL

363

## FRENCH MARTINI

VODKA, RASPBERRY, PINEAPPLE JUICE & LEMON DRY

363

ES  
TD

20  
20

## WINE

### RED WINE

**NALA** (SOUTH AFRICAN RED WINE)

(BTL) 1210

**BYBLOS RED WINE**

(BTL) 1045 // (GLASS) 242

**JARDIN DE NIL RED**

(BTL) 990

**BEAU SOLEIL CABERNET**

(BTL) 825 // (GLASS) 220

**XO RED**

(BTL) 715 // (GLASS) 198

### WHITE WINE

**NALA** (SOUTH AFRICAN WHITE WINE)

(BTL) 1210

**BYBLOS WHITE WINE**

(BTL) 1045 // (GLASS) 242

**BARON WHITE**

(BTL) 1430

**JARDIN DE NIL WHITE**

(BTL) 990

**BEAU SOLEIL WHITE**

(BTL) 880 // (GLASS) 242

**XO WHITE**

(BTL) 715 // (GLASS) 198

### ROSE WINE

**BARON ROSE**

(BTL) 1430

**BEAU SOLEIL ROSE**

(BTL) 880 // (GLASS) 242

**XO ROSE**

(BTL) 715 // (GLASS) 198

### SPARKELING

**BARON SIGNATURE**

(BTL) 1430

ES  
TD

20  
20

## BEER

HEINEKEN

143

STELLA

143

SAKARA

143

## ARAK

ARAK 500 ML

660

ARAK GLASS

165

## TEQUILA

COFFEE PATRON

(BTL) 6655 // (SHOT) 291

ES  
TD

20  
20

## LIQUEUR

**BAILEY'S**  
(GLASS) 218

**COINTREAU**  
(GLASS) 218

**TIA MARIA**  
(GLASS) 220

**MALIBU**  
(GLASS) 206

ES  
TD

20  
20

# TOBACCO

**SHISHA**  
320

**EXTRA HEAD**  
150

ES  
TD

20  
20



## GOURMET

**Espresso**

**Solo 80 | Doppio 100**

**Macchiato**

**Solo 90 | Doppio 110**

**Cartado**

**110**

**Cappuccino**

**135**

**Caffe Latte**

**135**

**Caramel Macchiato**

**140**

**Flate White**

**140**

**Caffe Mocha**

**140**

**Black coffee**

**120**

**Hot Chocolate**

**135**

**Chai Latte**

**135**

**White Mocha**

**140**

## Extras

**FLAVOR-ESPRESSO**

**40**

**MILK WHIPPED CREAM**

**40**

ES  
TD

20  
20



## CLASSIC

**American Coffee**  
130

**Breakfast Tea**  
65

**Flavored Tea**  
75

**Hot Cider**  
110

**Turkish Coffee**  
Solo 70 | Doppio 90

**French coffee**  
110

## ICED DRINKS

**Ice Latte**  
140

**Iced Black Coffee**  
140

**Ice Mocha**  
140

**Ice White Mocha**  
140

**Ice Cappuccino**  
140

ES  
TD

20  
20



## ICED FRAPPE

**White Mocha**  
140

**Coffee Caramel**  
140

**Mocha**  
140

**Matcha**  
140

**Oreo**  
140

**Choco**  
140

**Caramel**  
140

**Lotus**  
140

**Coffee Lotus**  
140

**MixBerry**  
140

**Dolce delice**  
150

ES  
TD

20  
20



## SMOOTHIE

Mango  
130

Strawberry  
130

Kawi  
130

Blue Berry  
130

## SPECIALITY COFFEE

French Press  
130

ES  
TD

20  
20

## SIGNATURE COFFEE

Matcha latte  
150

Pistachio Latte  
150

Lotus Latte  
150

Spanish Latte  
150

Caramel Macchiato  
150



## DESSERTS

**Cheesecake Plain**  
150

**Cheesecake Blueberry**  
150

**Molten Chocolate**  
150

**Brownies Salted Caramel**  
150

**Tramsiu**  
150

**San Sbastin Cheese Cake**  
150

**Honey Cake**  
150

**Chocolate Fudge**  
150

**Oreo Cake**  
150

**Red Velvet Cake**  
150

**Carrot Cake**  
150

**Coffee Bean Cake**  
190

**Lemon Rasberry**  
190

**Madavan**  
190

ES  
TD

20  
20



PAGE 02

## DESSERTS

**Mango Mousse**  
190

**Snickers**  
190

**Royale**  
190

**Strawberry Almond**  
190

**Strawberry Mint**  
190

ES  
TD

20  
20