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STRAIGHT FROM BEYROUTH

LEBANESE FINE DINING

THE FINEST CULINARY SELECTION FROM
THE ICONIC AND INFINITELY DELECTABLE
LEBANESE CUISINE.

SIGNATURE PLATTERS PREPARED WITH
THE UPMOST ATTENTION TO DETAILS;
MADE TO PLEASE YOUR EVERY SENSE AND
SATISFY YOUR HUNGER FOR EVERYTHING
BEIRUT HAS TO OFFER.

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A UNIQUE CULTURAL
HISTORY HAS PAVED THE WAY FOR
LEBANESE FOOD TO BE CATEGORISED
AS ONE MOST POPULAR
OF MIDDLE EASTERN CUISINES

LEBANESE FINE DINING

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FOOD MENU

LEBANESE FINE DINING

BREAKFAST

Breakfast Tray
990

Manakish Zaatar
136

Manakish Cheese
296

Double Cheese And Zaatar
311

Lahem Baajin
429

Manakish Labneh With Awarma
581

Manakish Eggs With Awarma
504

Manakish Sojouk With Cheese
396

Manakish Half Cheese Half Thyme
282

Manakish Halloumi
466

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BREAKFAST

Foul Moudamas
269

Labneh
282

Labneh With Awarma
612

Grilled Halloumi
466

Falafel
169

Feta Cheese With Tomato
169

Vegetable Platter
198

Grilled Vegetables Platter
190

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EGGS FOKHARA

Eggs With Soujouk
409

Scrambled Eggs
254

Eggs With Awarma
409

Sunny Side Up
184

Eggs With Vegetables
262

Omelette Plain
234

Scrambled eggs with cheese
282

SALADS

Tabbouleh
Fresh parsley, tomato, onion and burghul wheat topped with lemon, olive oil and spices
325

Fattoush
Mix of tomato, cucumber, lettuce, radish, mint leaves and rocket, served with crispy fried bread and our special sumac dressing
325

Rocket Haloumi Salad
Rocket mixed with tomato and onion topped with grilled haloumi and pomegranate served with lemon oil dressing
325

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FATTEH

Fatteh hummus bel Laban
Toasted pita in warm chickpeas, and yoghurt sauce
438

Fatteh Bel Lahem
Beef tenderloin with chickpeas, and yoghurt sauce
830

Fatteh Chawarma Chicken
Chicken chawarma with chickpeas, and yoghurt sauce
593

Fatteh Eggplant
Fried eggplant, pita and yoghurt sauce
494

RAW MEAT

Kibbeh Nayyeh
Minced raw meat mixed with fine burghul wheat and spices served with mint leaves, olive oil, onions and garlic paste
678

Tebleh Nayyeh
Minced raw meat with spices, served with mint leaves olive oil, onions and garlic paste
678

Ourfali Nayyeh
Spicy minced raw meat mixed with fine burghul wheat, mint leaves and chili paste, served with olive oil, onions and garlic paste
678

Lawha Nayyeh
Mixed platter of kibbeh nayyeh, tebleh nayyeh and ourfali nayyeh, served with mint leaves, olive oil, onions and garlic paste
1949

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COLD APPETIZERS

Hummus
Mashed chickpeas mixed with tahini paste
and lemon juice, topped with olive oil
205

Hummus Bel Toum Wel Kezbara
Mashed chickpeas mixed with tahini paste,
garlic, coriander ,topped with olive oil
234

Hummus Mer.Bey
Mashed chickpeas mixed with tahini paste,
chopped turnip, pickles and topped with olive oil
234

Hummus Honey
Mashed chickpeas mixed with tahini paste,
sweet potato, topped with honey and sweet potato chips
269

Baba Ghanouj
Minced eggplant mixed with tahini paste
and lemon juice, topped with olive oil
205

Raheb
Diced eggplant, mixed capsicum, olive oil,
pomegranate molasses and mint
205

COLD APPETIZERS

Labneh Bel Toum
Strained yoghurt with garlic
269

Warak Enab Bel Zeit
Grape leaves, rice, tomato, freshly parsley
254

Muhamara
296

Yoghurt With Cucumber
184

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HOT APPETIZERS

Hummus Ras Asfour
Hummus paste served with sauteed tenderloin beef,
topped with fresh lemon and butter
685

Hummus Chawarma Chicken
Hummus paste topped with chawarma chicken
593

Hummus Chawarma Lahem
Hummus paste topped with chawarma beef
800

Soujouk
Spicy sausage filled with marinated lamb meat
with homemade mix spices and grenadine molasses
593

Cheese Rolls
Deep-fried pastry stuffed with homemade cheese (5 pieces)
254

Kebbe Kras
Deep-fried ground beef and burghul wheat,
stuffed with minced meat, chopped onions,
pine seeds and pomegranate molasses (5 pieces)
466

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HOT APPETIZERS

Kebbe Feta Cheese
Deep-fried ground beef and burghul wheat, stuffed with minced meat, chopped onions, pine seeds and feta cheese (5 pieces)
466

Sambousek Meat
Deep-fried homemade dough, stuffed with minced lamb meat and spices (5 pieces)
396

Spinach Fatayer
Deep-fried homemade dough, stuffed with baby spinach onions and spices (5 pieces**)**
226

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HOT APPETIZERS

Spinach Fatayer Ricotta Cheese
Deep-fried homemade dough, stuffed with baby spinach onions and ricotta cheese (5 pieces)
248

Chicken Roll
Deep fried chicken roll with homemade spices, bell pepper and cheese served with cocktail sauce and sweet & chili sauce
325

Mix Mouajanet
Assortment of cheese rolls, kebbe kras, sambousek and spinach fatayer (2 pieces each)
494

Chicken Liver
Sauteed chicken liver marinated with pomegranate molasses
396

Batata Harra
Fried potato cubes topped with garlic and coriander
269

French Fries
169

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HOT APPETIZERS

Chich Barak
Dumplings filled with seasoned lamb, onions and pine nuts, served in warm yoghurt with basmati rice
678

Kebbe Labaneyeh
Deep fried kebbe with cooked yoghurt served with basmati rice
678

Falafel Cheese
198

White Rice
155

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PLATTERS

Beef shawarma
Marinated beef wrapped with tahini paste,
condiments, pickles, and french fries
850

Chicken shawarma
Marinated boneless chicken wrapped with garlic sauce,
condiments, pickles and french fries
622

Lahem Mechwi
Grilled beef tenderloin cubes served with, tomatoes,
onions, freshly parsley, lebanese potato wedges
and pickles (2 skewers)
980

Chich Tawouk
Grilled marinated chicken breast cubes served with
garlic sauce, lebanese potato wedges, and pickles (2 skewers)
593

Kafta
Grilled minced lamb skewer served with,
tomatoes, onions and pickles (3 skewers),
and lebanese potato wedges
642

Kafta Khechkhach
3 sticks of kafta on a bed of spicy tomato sauce
served with white rice
673

PLATTERS

Kafta Halabi
3 sticks of kafta mixed with pistachio, grilled green chili pepper and onion
719

Arayis Kafta
Grilled minced lamb spread on pita bread, served with, onions and pickles, and lebanese potato wedges
581

Grilled Half Chicken
Marinated boneless chicken served with french fries and garlic
649

Mixed Grill
1 skewer lahem mechwi, 1 skewer chich tawouk and 2 skewers kafta, garlic sauce, pickles, grilled green chili pepper & onion, and lebanese potato wedges
1085

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
3750

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DESSERTS

Rice Pudding
226

Mohalabieh
226

Kunafa Bel Jeben
494

Kachta Ice Cream
282

Aish Al Saraya
282

Ghazel Lebnen
367

OUSMALEYA CREAM
494

Om Ali
354

LAZY CAKE
252

Scoop Chocolate Ice Cream
113

Scoop Vanilla Ice Cream
113

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BEVERAGES

LEBANESE FINE DINING

SOFT DRINKS

Cola
92

Cola Zero
92

Fanta
92

Sprite
92

Diet Sprite
92

Birel
127

Red Bull
169

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WATER

Tonic Water
113

Soda Water
113

Mineral Water (Small)
73

Mineral Water (Big)
113

Sparkling Water
90

Sparkling Water Drink
120

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FRESH JUICE

Apple Juice
212

Carrot Orange Juice
282

Homemade Lemonade
212

Homemade Mint Lemonade
212

Laban Ayran
212

Orange Juice
240

Pineapple
282

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ALL PRICES ARE IN EGYPTIAN POUNDS SUBJECT TO 14% VAT & 12% SERVICE CHARGE

DETOX DRINK

Nutrition
353

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HOT DRINKS

Apple Cider
269

Herbs
269

Hot Chocolate
269

Hot Chocolate Caramel
269

Hot Chocolate Strawberry
269

Lemon Ginger
269

Sahlab
282

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COFFEE

American Coffee
169

Cappuccino
212

Caramel Macchiato
212

Double Espresso
169

Double Macchiato
178

Double Turkish Coffee
155

Espresso
134

Flat White
212

French Coffee
134

Latte
212

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COFFEE

Macchiato
149

Mocha
212

Spanish Latte
254

Turkish Coffee
121

Turkish Coffee Dark Mix
121

Turkish Coffee Dark Plain
121

Turkish Coffee Light Mix
121

Turkish Coffee Light Plain
121

Turkish Coffee Medium Mix
121

Turkish Coffee Medium Plain
121

White Coffee
127

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COFFEE FRAPPE

Frappe Caramel
269

Frappe Latte
269

Frappe Lotus
269

Frappe Nutella
269

Iced Drinks

Ice Latte
240

Ice Spanish Latte
282

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TEA & HERBS

Anise
113

Breakfast Tea
113

Chamomile
113

Green Tea
113

Green Tea With Mint
113

Mint
113

Red Tea
113

Tea With Milk
127

Tea With Mint
94

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MOCKTAILS & SHAKES

Avocado
325

Berry Post
254

Felorda
254

Golden Kiwi
254

Guava
212

Ice Tea Peach
254

Kiwi Lemonade
254

Mango
240

Mango Passion
254

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MOCKTAILS & SHAKES

Milk Shake Avocado
338

Milk Shake Blueberry
296

Milk Shake Chocolate
296

Milk Shake Lotus
338

Milk Shake Nutella
338

Milk Shake Strawberry
296

Milk Shake Vanilla
296

Mojito
184

Mojito Red Bull
254

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MOCKTAILS & SHAKES

Pina Colada
254

Pomegranate Pure
325

Power
325

Strawberry
240

Tiger
296

Watermelon With Mint
212

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EXTRAS

Extra Blueberry
71

Extra Caramel
71

Extra Cherry
71

Extra Coconut
71

Extra Hazelnut
71

Extra Kiwi
71

Extra Milk
71

Extra Mint
71

Extra Passion Fruit
71

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EXTRAS

Extra Peach
71

Extra Pineapple
71

Extra Shot
71

Extra Strawberry
71

Extra Vanilla
71

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SHISHA

Shisha
410

Extra Head
193

Extra Lay
65

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