

cold Mezza

Hummus 36
Mashed chickpeas with tahini, garlic and lemon juice, topped with olive oil and paprika

Hummus Beiruti 36
Traditional hummus mixed with fowl, pickled turnips, parsley, cumin and olive oil

Hummus Trio 45
Assorted Hummus, Hummus Avocado, Hummus Shamandar,

Moutabal 38
Roasted eggplant, mixed with garlic, tahini and lemon juice

Moutabal Ajami 43
Traditional moutabal, topped with sautéed eggplant and pomegranate molasses

Babaghanouj 36
Roasted eggplant, mixed with garlic, tomatoes, onions, peppers and lemon juice

Mousakaa 36
Baked eggplant, onions, garlic, chickpeas, peppers and chili, topped with dry mint

Shmandar and Rocca 36
Baked beetroot, served with rocca and white onions

Jebneh Feta Moutabaleh 36
A mix of feta, tomatoes, peppers, onions, oregano and olive oil,

Labneh Balls 38
Goat labneh with dried figs and zaatar

Chancklish 36
Old Lebanese cheese served with peppers, tomatoes, onions and olive oil

Muhamara 38
Walnuts and cashew nuts mixed with chili base paste, cumin and tomatoes

Loubieh Bil Zeit 34
Green beans stewed with tomatoes, onions and garlic

cold Mezza

Hindbeh 38

Fresh dandelion sautéed with garlic, onions and chili, topped with crispy *onions*

Waraq Enab 38

Stuffed grape leaves with rice, parsley, onions and tomatoes and slow cooked with lemon broth

Basterma 40

Dried meat with spices, topped with labneh and boiled eggs

Samak Tajin Bil Tahini 40

Fish flakes tossed in tahini stew with onions, peppers and coriander

Marinated Octopus 49

Slow cooked and marinated with lemon, oil and herbs

Assorted Cold Appetizer 120

Selection of hummus, muhamara, mousakaa, loubieh and moutabal

raw Meat

Kebbe Nayieh 68

Fresh minced meat mixed with burghul and kebbe spices

Kebbe with Moukasarat 74

Fresh kebbe, stuffed with mixed nuts

Habra 68

Minced meat mixed with salt and pepper and served with garlic paste

Kebbe Halabieh 74

Fresh minced meat mixed with burghul, chili paste, walnut and kebbe spices

Habra Lebanese Sushi 74

Stuffed with walnut mohamara, cucumbers, spring onions and garlic

Basterma Lebanese Sushi 74

Rolled with Habra nayeh, garlic, spring onions and mint with spiced burgul crust

Tablyeh Nayieh 172

Served with condiments

hof Mezza

- Hummus Ras Asfour* 41
Hummus topped with sautéed meat and onions
- Hummus with Nuts* 43
Hummus topped with almonds, cashew and pine nuts
- Hummus with Soujouk* 43
Hummus topped with homemade soujouk and tomatoes
- Fried Kebbe* 45
Lebanese fried kebbe balls served with moutabal
- Kebbe Samak* 48
Stuffed with onions, shrimp and pine nuts
- Grilled Halloumi* 39
Served with tomatoes and olives
- Meat with Cherries* 48
Minced meat balls tossed with cherries, lemon, cinnamon and pomegranate molasses
- Kofta with Tahini* 47
Cooked in oven with tahini, yogurt mix and potatoes
- Ras Asfour with Basil* 60
Cubed meat sautéed with onions, garlic, mushrooms, lemon juice and basil leaves
- Kalayet Banadoura* 54
Cubes meat sautéed with tomatoes, peppers, garlic and cinnamon

Hot Mezza

<i>Batata Harra</i>	38
Spicy potatoes tossed with garlic, chili and coriander	
<i>French Fries</i>	36
Deep fried thick potatoes sliced served with ketchup	
<i>Soujouk</i>	46
Homemade sausages sautéed with onions, garlic, and tomatoes topped with kashkaval cheese	
<i>Makanek</i>	46
Homemade sausages tossed with onions, garlic, lemon juice and cherry tomatoes	
<i>Chicken Liver</i>	46
Sautéed with onions, garlic and pomegranate molasses	
<i>Chicken Wings</i>	49
Grilled chicken wings tossed in Provençal sauce	
<i>Asafir</i>	120
Small Lebanese birds sautéed in ghee, lemon juice and pomegranate molasses	
<i>Lamb Fillet with Kama</i>	74
Fresh lamb fillet cubes, sautéed with kama and garlic	
<i>Calamari</i>	49
Deep fried calamari rings with tartar sauce	
<i>Shrimps with Lemon and Oil</i>	50
Sautéed shrimps with garlic, lemon, oil and tomatoes	
<i>Assorted Hot Mezza</i>	145
Makanek, kofta bil karaz, ras asfour basil, batata harra and fried kebbe	

Mouajanat

Sambusek 45

Mixed meat and labneh served with tahini sauce

Cheese Rikakat 45

Rolls stuffed with cheese parsley and deep fried

Safiha Baalbakieh 45

Minced meat mixed with onions, tomatoes, peppers and pomegranate and baked in special dough

Safiha Traboulsieh 52

Minced Meat with mshaltat dough and pomegranate molasses

Fatayer Jebneh 48

Mixed cheese with oregano and tomatoes and baked in dough

Fatayer Sabanekh 45

Fresh spinach mixed with sumac, onions, pomegranate molasses and baked in oven

Lahm bil Ajeen 56

Fragrant minced meat mix layered on thin dough and baked

Shakhtouret Jebneh 54

Bakes boat shaped dough stuffed with cheese, parsley and garlic

Lamb Ouzi 48

Dough stuffed with fragrant rice and meat

Chicken Mousakhan 48

Mixed with sumac, onions and rolled in saj bread

Mixed Platter Mouaajanat 120

Safiha baalbakieh, sabanekh, mousakhan and Shakhtouret Jebneh

Fatteh

Fatteh Hummus 42

Boiled chickpeas mixed with crispy bread, garlic and topped with yogurt and tahini

Eggplant and Meat Fatteh 45

Fried eggplant with meat and pomegranate molasses, walnut, yogurt and tahini mix topped with crispy bread

Shrimps Fatteh 48

Shrimps with spicy tomato sauce and yogurt topped with crispy bread,

Arayes

Arayes Kofta 54

A fragrant kofta mixed with garlic, tomatoes onions and parsley grilled in pita bread

Arayes Kofta and Cheese 58

A fragrant kofta mix with garlic, tomatoes onions and peppers and cheese grilled in pita bread

Arayes Lamb Leg 58

A mix of lamb leg with parsley, onions and garlic

Fakhara

Fakhara Lamb Kabseh 95

Fragrant lamb and rice, served with fried onions, daous and nuts

Fakhara Chicken Biryani 95

Slow braised chicken served with fragrant rice and served with yogurt

Fakhara Farouj Mahshi 95

Slowly roasted stuffed with freekeh and nuts

Maloubeh 62

Fragrant rice with eggplant and meat

Grills

<i>Shekaf</i>	80
Marinated beef cubes served with roasted tomatoes and onions	
<i>Shish Taouk</i>	74
Chicken breast marinated in garlic and chili paste served with tomatoes and mushrooms	
<i>Kofta</i>	75
Traditional kebab mixed with parsley, onions and spices	
<i>Kebab Halabi</i>	75
Minced meat mixed with onions and spices with pine nuts	
<i>Kebab Khashkhash</i>	75
Minced meat mixed with onions and spices cooked in spicy tomato sauce	
<i>Kebab Batenjan</i>	79
Minced meat mixed with onions, garlic and spices, grilled with eggplant pieces	
<i>Kebab Bil Laban</i>	79
Kebab served with yoghurt and eggplant	
<i>Kebab Kebbe</i>	80
Served with onions and peppers	
<i>Lamb Cutlet</i>	87
Fresh lamb cutlet marinated in spices and thyme	
<i>Charcoal Grilled Boneless Chicken</i>	82
Baby chicken marinated with garlic and thyme	
<i>Grilled Kebbe</i>	60
Stuffed kebbe served with yogurt and cucumber	
<i>Mixed Grill</i>	135
Shekaf, shish taouk, kofta and lamb cutlet	

Special grills

One Meter Kebab 189

Served with roasted tomatoes, onions and potatoes

Whole Lamb Rack 218

Rubbed with seven spices and sumac, served with saffron rice

Beef Rib 232

Rubbed with kebbe spices and grilled, served with potatoes

Lamb Loin Roll 110

Stuffed with fragrant minced meat and cheese, served with chili tomato sauce and rocca

Sea Food

Bizri 67

Fried small sardines, served with tarator

Grilled Seabass 174

Whole sea bass fish grilled and served with lemon and oil

Fried Sultan Ibrahim 95

Fresh sultan served with tarator and spicy tomato sauce

Grilled Jumbo Shrimps 130

With garlic and sumac, served with tartar

Mix Fish Fillet 238

Baked hamour, salmon and seabass fillet, served with rice and spicy tomato sauce



dessert

<i>Mohalbieh</i>	40
With almonds, sugar and rose water	
<i>Cigar Mohalbieh & Pistachio</i>	42
Served with caramel sauce	
<i>Moghli</i>	40
With mixed nuts and topped with coconut	
<i>Rice Pudding</i>	40
Homemade rice pudding with dry fruits	
<i>Um Ali</i>	40
With dry fruits and coconut	
<i>Kounafa bil Jebn</i>	42
Traditional Lebanese kounafa with cheese and pistachio topped with sugar syrup	
<i>Halawet El Jebn</i>	42
Duo of cheese rolls with dates syrup and sugar syrup, pistachio and ashta	
<i>Osmalieh Ashta</i>	42
Fresh osmalieh topped with ashta and sugar syrup	
<i>Traditional Lebanese Mafroukeh</i>	42
Served with ashta and nuts	
<i>Mafroukeh Pistasho</i>	42
Served with ashta and nuts	

dessert

Ghazel El Grand Café 45
Cotton candy served in osmalieh cage with meske ice cream

Raha Pudding 42
Creamy pudding with rahet al halkoum pieces

Fruit Platter 135
Seasonal fruits with stuffed dried fruits, chocolate cake

Ice cream 40
Choice of 3 scoops

Chocolate Fondant 42
With vanilla ice cream

Chocolate Cake 42
Served with ice cream and chocolate sauce

Vanilla Cheesecake 42
Traditional cheesecake topped with strawberry sauce

Kids Menu

Chicken Tenders 40
Served with cocktail sauce

French Fries 38
Topped with cheese and ketchup

Cheese Arayes 40
Pitta Bread Stuffed with cheese

Kofta balls 40
Served in tomato sauce

cold beverages

<i>Soft Drinks</i>	20
<i>Red Bull (Regular - sugar free)</i>	22
<i>Jallab</i>	25
<i>Ice Tea Lemon/Peach</i>	25
<i>Arwa Water Small</i>	12
<i>Arwa Water Large</i>	25
<i>Aqua Panna water Small</i>	20
<i>Aqua Panna water Large</i>	30
<i>San Pellegrino water Small</i>	22
<i>San Pellegrino water Large</i>	34

Fresh Juice

<i>Orange, Lemon, Minted Lemonade</i>	35
<i>Apples, Carrots, Pineapples</i>	38
<i>Pomegranates</i>	42

Grand Café Mocktails

<i>Mojito Classic</i>	38
<i>Lime mint leaves Sprite and brown sugar</i>	38
<i>Mojito spring</i>	38
<i>Classic mojito with fresh strawberry and strawberry syrup</i>	38
<i>Cranberry Cooler</i>	38
<i>Berries juice with ginger and soda</i>	38
<i>Blue electric</i>	38
<i>Pineapple with orange, lemon and blue curassow</i>	38
<i>Berries Mocktail</i>	38
<i>Berries with Banana, Strawberry and pineapple</i>	38
<i>Lemon Mocktail</i>	38
<i>Lemon juice with Basil, blossom water, triple sec</i>	38
<i>Red Rose</i>	38
<i>Cranberry, Coconut, Orange, Lemon, Blue curassow</i>	38
<i>Bully Marry</i>	38
<i>Strawberry Syrup, Red bull, Mint leaves, Lime wedges</i>	38
<i>Avocado signature</i>	52
<i>Avocado with Milk, Honey, kashta, Pistachio Cashew Nuts</i>	52
<i>Grand Café Cocktail</i>	52
<i>Fresh Fruits cuts with ice cream, Kashta, and Honey</i>	52



Shakes

Strawberry shake, Banana Shake, Chocolate Shake, Vanilla Shake 34

hot beverages

Tea

<i>Black tea, Green tea</i>	22
<i>Karak Tea, Black Tea with mint, Green tea with mint, Ginger tea, Ginger Tea with Cumin</i>	25
<i>Moroccan Tea</i>	38
<i>Revolution Tea</i>	28
<i>Ask your waiter for the Flavor</i>	
<i>Grand Café Detox Tea</i>	80
<i>Ask Your Waiter for the Flavor</i>	

Coffee

<i>Turkish coffee</i>	25
<i>Arabic Coffee</i>	48
<i>White Coffee</i>	18
<i>Single Espresso</i>	22
<i>Double Espresso, Espresso Macchiato</i>	28
<i>Cappuccino, Café Late, Mocha, Americano, Hot Chocolate</i>	32
<i>Add Flavor</i>	12
<i>Vanilla, Caramel, Hazelnuts</i>	

Shisha

<i>Shisha Moassal</i>	95
<i>Double Apple, Grape, Grape mint, Lemon, Lemon Mint, Orange, Cherries, Water Melon, Sweet Melon, Rose, Peach, Blue mist, Strawberry, Gum</i>	
<i>Shisha Ajami</i>	100
<i>Grand Café Shisha</i>	110
<i>Renewal Head</i>	50



soups

Lentils 35
Yellow lentils pureed and served with fried bread and lemon

Chicken and Freekeh 40
Cooked with garlic, onion and cinnamon

Seafood 45
Cooked in tomatoes and cream broth with saffron

salads

Fattouch 42
Seasonal vegetables, tossed in sumac, garlic, pomegranate molasses and lemon oil dressing

Tabouleh 42
Parsley, tomatoes, mint, onions and burghul tossed in lemon and olive oil dressing

Tabouleh Quinoa 45
Traditional Tabouleh with quinoa

Grand Café Salad 42
Seasonal vegetables with roasted garlic, feta cheese, spicy olives and lemon dressing

Salata Arabieh 42
Seasonal vegetables, sliced into small pieces and tossed in lemon oil dressing

Zaatar & Rocca Salad 40
Fresh thyme and rocca tossed with onions, lemon oil and sumac

Quinoa Salad 48
Quinoa mixed with eggplant, zucchini, onions, tomatoes and feta cheese with red vinegar dressing

Freekeh Salad 45
Mixed with pistachio, walnut, pomegranate, parsley, bakleh and mint with lemon oil dressing