## STARTERS

Nachos Cheese ..... 15,500 LLFried served with guacamole, chili tomato at sour cream
Combo (8 pcs) ..... 14,500 LLAn assortment of calamari rings, chicken tenders, crab tails at mozsarella sticks, served with fries,tartar at cockitail sauce
Fries ..... 6,750 LL
Crispy, hot at mon salty
Potato Wedges ..... 9,000 LL
Unpeeled fried wedges, served with BEQ sauce
Cheese Garlic Bread ..... 9,500 LL
Homemade flufify bread, topped with garlic cheese
Spring Rolls ..... 10,500 LL
Veggie fried rolls, served with soya sauce and chef s sauce, topped with onion rings
Shrimps Cocktail ..... 18,000 LL
Steamed shrimps, served with cockitail sauce
Mix Trio18,500 LL
3 Tortilla wraps, filled each by chicken, shrimps at steali strips
SOUP
Cheesy Onion ..... 9,750 LL
Mashed Lentil ..... 8,000 LL
Shrimps Bisque ..... 12,500 LL

## SALAD BAR

Select your ourn salad invm a wide range sallad luwr
(Free refill)18,500 LL
Smoked Cigar Salmon ..... 24,000 LL
Smoled scotch salmon, stuffed with creamy dell cheese, balsamic dressing
Caprese ..... 18,000 LLFresh mozsarella, cherry tomato, green olives, pesto dressing
Caesar ..... 19,250 LL
Classic caesar topped with shrimps or chicken breast
Blue Cheese Endives ..... 18,000 LL
Endives, blue cheese sauce topped with walnut at raisin
PIZZA
Margherita ..... 15,500 LL
Tomato sauce, topped with mozsarella and oregano
Traditional ..... 16,500 LLTomato sauce, ham, fresh mushrooms, black olives, with mozsarella and oregano
Pepperoni ..... 12,000 LLTomato sauce, pepperoni al mozsarella cheese
Uegetarian ..... 18,500 LLTomato sauce, topped with corn, olives, fresh mushrooms, articholie, green pepper, cherry tomato andoregano
Shrimps ..... 21,000 LLMedium size shrimps in a bed of "Secret tomato pesto", topped with mozsarella at Parmesan cheesePolo Pizza19,500 LLTomato basil sauce, chicken breast, corn, fresh mushrooms, black olives, thyme
Goat Pesto ..... 24,000 LLPesto sauce, goat creamy cheese balls, topped with rocea and sun-dried cherry tomato

## PASTA

Fettuccine Alfredo ..... 18,000 LL
Fettuccine pasta, grilled chicken breast with a creamy Parmesan sauce
Meat Balls Bolognaise ..... 16,000 LL
Spaghetti pasta, tomato bolognaise, meat balls
Linquine Sea Food ..... 27,500 LLLinguine pasta, sea food mixture, creamy pesto sauce
Ravioli Ricotta ..... 21,000 LL
Homemade spinach ravioli, topped with ricotta sauce
BURGERS \& SUBS

Served with iuthery and firies
Classic
14,000 LL
Grilled patty, onion, tomato, pickles, cockitail sauce

Grilled patty topped with bbq mushrooms and caramelized onion

## Double Cheddar

Double patty with cheddar cheese, cockitail sauce

Mozzarella
Deep firied mozsarella, corn, tomato, cockitail sauce

Fish
Fried fish, pickles and tartar sauce

## Chicken

19,250 LL

14,500 LL

15,500 LL
15,500 LL
American
19,250 LL
Grilled patty, fried mozsarella, calamari rings, blue cheese, onion, tomato, pickles and tartar sauce

Club Sand 19,750 LL

Chicken, ham, cheese, boiled eggs, lettuce, pickiles and light mustard mayo

Salmon club
23,000 LL
Smolied salmon rocca, creamy cheese, dell, caper, onion, served in cereal club bread

Halloum and Shrimps
24,250 LL

Fried breaded chicken, pickles, corn and aioli sauce
Steamed shrimps, grilled halloumi, lettuce, tomato, pesto mayo, pickles

## ORIENTAL

| Tabboule | 8.000 L | Ras Asfour | 11,000 L |
| :---: | :---: | :---: | :---: |
| Fattouch | 7.500 | Baked Potatoes | 2.500 u |
| Hommus | 6,000 u | Chicken Liver | 9,000 u |
| Moutabbal | 7,000 4 | Samke Harra | 11,000 u |
| Wine Leaves | 7.500 L | Cheese Rolls | 8.500 LL |
| Labneh | 6.500 u | Soujouk Rolls | 9,000 u |
| Tajen | 2.500 L | Fried Kebbe | 8,000 L |
| Halloum | 9,750 L | Kebbe du Chef | 12.000 L |
| Makanek | 9,000 L | Shrimps Marmite | 18,500 U |
| Soujouk | 10,000 L | Tender Provincial | 10,000 L |

## MAIN DISHES

## Entrecôte

34,500 LL
Entrecote fillet, served with steamed carrots, baby corn, green beans and baked cheddar potatoes

## Picatta Mushrooms $\quad 29.500$ u

Sliced steali with cheese and ham in between, topped with mushroom sauce, served with sauteed green beans and french fries

## Steak \& Fries

27,000 LL
$220 g$ of grilled beef fillet, served with fries and steamed carrots, baby corn, green beans (Pepper, mushrooms or blue cheese sauce)

## Oriental Charcoal <br> 24,500 LL

Grilled taouk, labab and beef, served with fries, biwaz, garlic and hommos dip

## Grilled Chicken Breast

20,500 LL
Simply grilled chicken breast, served with baked potato and steamed broccoli, carrots, baby corn

## Stuffed Chicken Breast

(Bacon \& mozzarella)
26,500 LL
Grilled chicken breast, stuffed with mozsarella cheese, topped with crispy bacon, Diablo sauce, wedges fries, steamed green beans and carrots

Grilled Half Chicken $\quad 22,000 \mathrm{LL}$
BBQ grilled chicken served with fries and garlic mayo

# Chicken Cashew 

27,000 LL

## Authentically chinese

Fish \& Chips
22,500 LL
300 g of breaded fried hamour, served with fries and tartar dip

Grilled Salmon
42,000 LL
Grilled Norway salmon fillet, served with chef's potato, sauteed broccoli, baby corn, creamy safiron sauce

Filet de Bar
31,000 LL
Grilled bar fish fillet with mashed potatoes and steamed broccoli, carrots, green beans, served with tartar sauce

## American Shrimp's <br> 36,000 LL

Grilled jumbo shrimps, topped with veggie American picante sauce and potato wedges

## Shrimps Boat

44,000 LL

An artistic baked whole calamari with shrimps in a bed of sauteed spinach, with a creamy pesto sauce and steamed veggie quinoa

## DESSERTS

Znoud el Set ..... 8,500 LL
Thin dough stuffed with cream, served hot
Esmalieh ..... 8,500 LL
Double vermicelli layers, stuffed with cream
Knefe ..... 9,000 LL
Bowl: Baked 'a la minute' layers of smid, cheese, honey af nuts
Dessert Display ..... 9,000 LL
Fruits Salad ..... 9,250 LL
Exotic fruit mixture with raisin and vanilla ice cream
ICE CREAM
Ice-cream Cup (3 scoops) $\quad 7,500$ u
Chocolate, vanilla, lemon, strawberry, moccha, almond, mango
Boules Glacees ..... 7,500 LL
Chocolat Mou ..... 12,000 LL
Chocolate ice cream, whipped cream, chocolate sauce and chocolate crunch
Banana Split ..... 10,500 LLSliced banana, 3 vanilla scoops, whipped cream, cherry jam

## COLD BEUERAGES

| Soft Drinks | 4,000 LL | Milkshake | 8.000 LL |
| :---: | :---: | :---: | :---: |
| Fresh Orange | 6,500 LL | Bottled Juices | $4,000 \mathrm{LL}$ |
| Frozen Lemonade/Mint | 7,000 LL | Perrier | 6.500 LL |
| Iced Tea | 5,000 LL | Water Small | 2.000 LL |
| Redbull | 6,000 LL | Water Large | 4,000 L |
|  | HOT BEUERAGES |  |  |
| Espresso | 4.000 LL | Café Latté | 6.500 LL |
| Macchiato | 5.000 LL | Hot Chocolate | 7.500 LL |
| Cappuccino | 6,500 LL | American Coffee <br> Add flavour $=+2,000 \mathrm{LL}$ | 7,000 LL |
| Nescafe | 6,000 LL | Boiled Coffee | 3,500 L |
| Tea | 5,000 LL | Café Blanc | 3.500 LL |

## ALCOHOLIC BEUERAGES

Beer Local<br>Imported Beer<br>Local Wine

| $7,000 \mathrm{LL}$ | Reqular Spirits | $8,000 \mathrm{LL}$ |
| :--- | :--- | :--- |
| $9,000 \mathrm{LL}$ | Aqed Spirits | $13,500 \mathrm{LL}$ |
| $7,000 \mathrm{LL}$ | Cocktails | $12,000 \mathrm{~L}$ |


| WINE |  |  |  |
| :---: | :---: | :---: | :---: |
| Red |  | White |  |
| Ksara reserve de Courent I/I | 34,000 LL | Ksara Blanc de Blane I/I | 34,000 LL |
| Ksara reserve de Couvent 1/2 | 22,000 LL | Ksara Blane de Blane 1/2 | 24,000 LL |
| Chateau Ksara | 42,000 LL | Kefraya Blane de Blane I/I | 37,500 LL |
| Kefraya les Bretêches I/I | 37,000 LL | Kefraya Blane de Blanc ½ | 26,000 LL |
| Keiraya les Bretêches 1/2 | 23,500 LL | Ksara Gris de Gris | 31,000 LL |
| Chateau Keiraya | 44,000 LL | Ksara Chardonnay | 44,000 LL |
| Compte de MI | 85,000 LL |  |  |
| Rose |  |  |  |
| Ksara Sunset I/I | 34,000 LL |  |  |
| Ksara Sunset 1/2 | 22,000 LL |  |  |
| Keiraya Myst I/I | 35,500 LL |  |  |
| Kefraya Myst 1/2 | 24,000 LL |  |  |

## SHISHA

$12,000 \mathrm{LL}$

16,000 LL

