



Starters

KING OF POPS 13 500 LL

Cheese poppers freshly breaded served with flaming jalapeno sauce.

FLAMING CHICKEN POPS 9 500 LL

Chicken crackers glazed with spicy peanut butter sauce.

CRISPY 12 500 LL

Breaded chicken breast served with pink cheesy sauce.

BROKEN WINGS 12 500 LL

Hot wings glazed with mild hot sauce, served with blue cheese dip.

QUICHE FLUTE WILD THYME 12 500 LL

Thin slice of quiche flute stuffed wild thyme and bulgari cheese.

TRUMPET MUSHROOM CASSEROLE 14 500 LL

Trumpet mushroom pan fried with creamy sauce and marinated artichokes topped with melted swiss cheese.

BRIE O FOUR 23 000 LL

Filo pastry crust brie, oven baked, served with warm bread and blueberry jam.

BIG IN JAPAN 21 000 LL

5 Big shrimp's tempura served with kimchi sauce.

FRENCH FRIES 7 500 LL

FRIES AND CHEDDAR 11 500 LL

French fries' poutine style, topped with cheddar cheese sauce.

SALADS

BEEF TERIAKI SALAD 17 500 LL

Combination of greens, crispy carrots, cucumber and white radish with balsamic sauce, served with teriyaki glaze beef slices.

SHRIMPS VERMICELLI SALAD 19 500 LL

Rice vermicelli flavored with green beans, edamame, carrot and beetroot with honey lime sauce, served with golden crust shrimp tempura.

BLUES LOVERS 16 500 LL

Fresh greens with blue cheese and caramelized walnut served with blue cheese sauce.

SMOKE ON THE WATER 23 500 LL

Smoked salmon and kale salad served on banana leaves in iced boat.

CRAZY CRAB SALAD 16 500 LL

Crab, carrots and cucumber sticks glazed with teriyaki mayo sauce.

CEASAR SALAD 13 500 LL

Crispy roman lettuce glazed with ceaser sauce topped with homemade crouton.
Add chicken 3000LL



SANDWICHES

CRISPY CHICKEN SANDWICH 18 500 LL

Crispy chicken strips topped with melted cheddar cheese served with creamy aiolo sauce, avocado and fresh greens.

COUNTRY STEAK SANDWICH 24 000 LL

Ciabatta bread, thin slices of grilled beef tenderloin served with honey mustard, rocket leaves, mild melted cheddar cheese and pesto cherry tomatoes, served with french fries.

CLUB DANCE SANDWICH 24 000 LL

Duo salmon club sandwich stuffed in black toast with creamy cheese, avocado, lettuce, onion and caper.

YELLOW SUBMARINE 17 500 LL

Submarine bread with mayo, chicken, ham, salami, eggs, olives, tomato, pickles, coleslaw and emmental cheese served with french fries.

STREETS OF PHILADELPHIA 21 000 LL

Steak philly baguette stuffed with mushroom, bell pepper and onion with melted spicy cheddar cheese served with french fries.



BURGERS

MUSHROOM LOVERS 19 500 LL

Beef patty topped with delicious sautéed mushrooms wild rocca and emmental cheese, served with French fries.

BRICK IN THE WALL 17 000 LL

Freshly breaded chicken breast served with Caesar avocado sauce, topped with Swiss cheese and rocket leaves, served with French fries

BACK TO BLACK BURGER 26 500 LL

Double black burger with black bread, Black Angus meat and black mushroom, special sauce served with roasted purple potato.

HOUSE BURGER 16 500 LL

Classic burger served with cheese, tomato, onion, pickles and cocktail sauce served with French fries



main course

STEAK ET FRITES 29 500 LL

Steak medallion cooked to perfection served with special sauce and crispy fries

SALMON PAVE 37 000 LL

Grilled fresh salmon served with sautéed spinach, steamched jasmin rice and Creamy sour sauce

BONELESS CHICKEN 27 000 LL

Grilled pressed chicken wild herbs flavored served with potato crackers sour thyme sauce

INDY LOVERS 34 000 LL

Indian style Grilled shrimps served with exotic curry sauce and Jasmine rice.

DIEZE STEAK 350g 56 000 LL

Grain fed Rib eye served with wild potatoes roasted garlic and Dijon forte mustard.

LIGHT 21 000 LL

Grilled chicken breast served with steamed veggies and gravy sauce.





PASTA

CREAM 19 500 LL

Creamy Alfredo penne served with grilled chicken and sautéed mushrooms.

TICKET TO THE BLUE 29 500 LL

Pesto shrimps in Linguni pasta.

ITALIANO VERO 24 500 LL

Linguni with creamy truffle sauce and roasted pine

PIZZA

SAY CHEESE 19 000 LL

Tomato mozzarella pizza topped with mushrooms and wild rocca.

LET IT GOAT 28 000 LL

Trio tomato, zucchini, eggplant, goat cheese chunks mushrooms and wild rocca.

FOOLS GARDEN 22 000 LL

Garden pizza based on grilled vegetables mix topped with mozzarella mushrooms and wild rocca.

MAMA'S PIZZA 23 000 LL

Classic homemade pizza topped with ham, olives, cheese mushrooms and wild rocca.

ITALIAN MUSIC 24 000 LL

Pepperoni pizza topped with cheese, mushrooms and wild rocca.

cold mezze

HOMMOUS 7 000 LL
MOUTABBAL 8 000 LL
LABNEH BALADIEH 7 000 LL
WARAA ARISH BEL ZEIT 7 500 LL
TABBOULEH 8 000 LL
FATTOUCH 8 000 LL

ORIENTAL QUINOA SALAD 16 500 LL
Boiled quinoa with marinated nuts and fresh citrus glazed with herbs, honey vinegar sauce topped with white cheese.

BATENJEN EL JABAL 10 500 LL
Roasted eggplant topped with laban herbs sauce.

JABALIYYEH GRATIN 9 500 LL
Banadoura jabalieh topped with crispy garlic bread and cheese.

HOT MEZZE & GRILL

MAKANEK 12 500 LL
Sautéed beef makaneek with lemon sauce topped with pine nuts

RAS ASFOUR 14 000 LL
Sautéed beef tenderloin with onion and lemon sauce topped with pine nuts.

SOUJOUK 12 500 LL
Sautéed beef soujouk ,pepper, onion, tomato, with special pomegranate sauce.

SOUJOUK BEL CHEDDAR 13 500 LL
Soujouk and spicy cheddar sauce.

FATTET BATENJEN 8 000 LL
Deep fried eggplant with crispy bread topped with garlic coriander yogurt sauce and pine nuts.

BATATA HARRA 6 500 LL
Deep fried potatoes with lemon, garlic, chili pepper and coriander.

ASBET DJEJ 12 500 LL
Sautéed chicken liver with garlic and pomegranate molasses sauce topped with sesame.

RIKAKAT BEL JEBNEH 9 500 LL
Deep fried cheese rolls.

JWENE7 KOZBARA PARMESAN 11 500 LL
Deep fried chicken wings with coriander sauce topped with parmesan.

SHRIMPS PAPRIKA 18 500 LL
Shrimps with creamy paprika flavored.

MIX GRILL 23 000 LL
Taouk, meat, kabab served with grilled vegetables and potato.

MEAT PLATTER 22 000 LL
Marinated beef tenderloin served with grilled vegetables and potato.

KABAB PLATTER 18 000 LL
Lamb meat served with grilled vegetables and potato.

TAOUK PLATTER 19 000 LL
Marinated chicken breast served with grilled vegetables and potato.



Desserts

LA VIE EN ROSE 11 500 LL
Rose loukoum cheese cake.

CHOCOLATE HALAWE TARTE 11 000 LL
Biscuit crust filled with halawe mousse and topped with chocolate.

CHOCOLATE DRUMMER 12 000 LL
Melted chocolate cake served in a hot pot with vanilla ice cream.

BANANAS CRUMBLE 12 500 LL
Crispy biscuit layers filled with banana and creamy vanilla mousse caramel flavor.

HAWA BEIRUT 16 500 LL
Vol au Vent knefe and chocolate sauce.

PAIN PERDU AISH EL SARAYA 16 500 LL
Oriental pain perdu topped with mouhallabieh sauce, caramel sauce and nuts, served with chocolate ice cream.

ICE CREAM SORBET / SCOOP 2 500 LL



DRINKS

ALCOHOLIC COCKTAILS

Passion Breeze 15000 LL

Passion fruit, strawberry, pineapple juice, lemon, Vodka

Apple Beam 14000 LL

Fresh apple, agave, gin, triple sec, lemon

Traditional T 14000 LL

Fresh thyme, fresh lime, sugar, elder flower, lavender, vodka, soda

Gin Basil 14000 LL

Fresh basil, lime, sugar, gin

The Absolute Stress Buster 14000 LL

Vodka, rum, orange, cranberry

NON-ALCOHOLIC COCKTAILS

Sparkling Lime 11000 LL

Homemade lime recipe, soda water, Strawberry or Passion flavor

Strawberry Lychee Chiller 11000 LL

Strawberry puree, lychee puree

Mango Passion Chiller 9000 LL

Mango puree, passion puree

Fruit Fizz 10000 LL

Fresh orange, grapefruit, passion, mango, pineapple, lime & kiwi

Passionate Sunrise 12000 LL

Fresh orange, grenadine, homemade lemonade, passion syrup

MILKSHAKES

Milkshakes 12000 LL

Strawberry, Oreo, Lotus Topped with whipped cream

Mocafé 11000 LL

Carmabana Mocafé 12000 LL

Lotus biscuit, ice cream chocolate, ice cream vanilla, fresh banana, milk

SOFT BEVERAGES

MINERAL WATER S: 3,000 LL L: 5,000 LL

Badoit S: 4,500 LLL: 9,000 LL

PERRIER 33CL 5,500 LL

ICED TEA 8,000 LL

ENERGY DRINK 5,000 LL

SOFT DRINK 4,000 LL

LOCAL BEER 7,000 LL

IMPORTED BEER 9,000 LL

Budweiser, Stella artois, Corona

ARAK

Fakra bottle 58000 LBP
½ bottle 30000 LBP
glass 6000 LBP

Brun / Ksarak / kefraya
bottle 68000LL
½ bottle 36000 LBP
¼ bottle 26000 LBP
glass 7000 LBP

VODKA

Regular glass 12000LL
Premium glass 15000LL

whiskey

Regular 12000 LL Bottle 100 000LL
Premium 12y 15000 LL Bottle 135 000LL
Premium 18y 20000 LL Bottle 175 000LL

champagne

Moet Brut 280000 LL
Moet Rose 370000 LL
Martini Prosecco 60,000 LL

LOCAL WINE

Les breteches de Chateau Kefraya 40,000 LL
Chateau Kefraya Rouge 65,000 LL
Blanc de Blancs de Chateau Kefraya 40,000 LL
Myst de chateau kefraya 40,000 LL
Ksara Sunset 40,000 LL

FOREIGN WINE

WHITE

PINOT GRIGIOBIANCO 50,000 LL
CHARDONNAY, MONTIAC 68,000 LL
GAVI DI GAVI 85,000 LL

RED

CHIANTI, POGGIOCIIVETA 70,000 LL
R DE ROYLLAND, ST.EMILION 2013 75,000 LL
BOURGOGNE, LE RENARD, PINOT NOIRE 100,000 LL
COTE DU RHONE, GICONDAS 2011 150,000 LL

ROSE

CABARET, COTE DE PROVENCE 50,000 LL
WHISPERING ANGEL, COTE DE PROVENCE 110,000 LL

Coffee

CAPPUCCINO 7,000 LL
CAFÉ LATTE 7,000 LL
FLAVORED CAFÉ LATTE 8,000 LL
AMERICAN COFFEE (FRENCH PRESSED) 6,000 LL
CAFÉ MOCHA 8,000 LL
ESPRESSO 4,000 LL
ESPRESSO DECAF 5,000 LL
DOUBLE ESPRESSO (DOPPIO) 6,000 LL
TEA (FLAVORED REVOLUTION TEA) 5,000 LL
LEBANESE COFFEE BY THE POT
S 5000 LL M 9000 LLL 12000 LL
NESCAFÉ 6,000 LL