

Mille-Feuille Goat Cheese A thousand delicate layers, baked to perfection and served with raspberry sauce.	11,000 LL
Garlic Cheese Bread  Baguette slices toasted with garlic olive oil and tomato, topped with mozzarella and a sprinkle of oregano.	8,500 LL
Grilled Halloumi Grilled slices of halloumi cheese, served with tomato, lettuce, cucumber and olives.	8,500 LL
Spring Rolls Vegetable rolls, served with sweet and sour dip.	12,000 LL
Mozzarella Sticks Melted mozzarella enveloped in crunchy goodness, fried and served with an Arrabiatta dip.	10,500 LL
Nachos Grande Crispy corn tortilla stuffed with jalapeños, tomato and olives, topped with mozzarella and cheddar cheese, and served with 3 different dips (sour cream, tomato salsa and guacamole).	16,500 LL
Chicken Honey Mustard Grilled chicken served with a fragrant honey mustard sauce.	12,000 LL
*Crispy Chicken Tenders Chicken breast dusted with ginger flour, fried until golden, and served with honey mustard sauce.	10,500 LL
Buffalo Wings Marinated chicken wings in homemade buffalo sauce served with 2 different dips (blue cheese and honey mustard).	12,500 LL
Crispy Calamari Calamari dusted with turmeric flour, fried until golden, and served with a tartar dip.	14,000 LL
*Salmon Quinoa Rolls Rolled up bites of heaven, with quinoa, smoked salmon, rocca, and avocado, served with wasabi soya sauce.	15,500 LL
Smoked Salmon Platter An exquisite starter, served with caper berries, cream cheese, lemon wedges and toasted bread.	33,000 LL
*Crispy Sampler It's yummy! Enjoy a selection of fried calamari, crispy chicken tenders, mozzarella sticks and spring rolls.	21,500 LL

### The French and the Fried

French Fries

Classic French fries, deep-fried and sprinkled with salt.

French Fries With Cheese

French fries topped with mozzarella and cheddar cheese.

9,000 LL

6,500 LL

Potato Wedges
9,000 LL
Deep fried thickly-sliced potato, sprinkled with paprika salt and served with a honey mustard dip.

Baked Potato 6,000 LL Filled with sour cream.



Rocca Chill Rocca tossed with fresh mushrooms and Parmesan shavings, layered and topped with cherry tomatoes and walnuts, served with balsamic dressing.	15,500 LL
*Beetroot Rocca Rocca assorted with beetroot slices, served with lemon oil dressing.	14,500 LL
Panache A mix of light rocca leaves, palmito, artichoke, asparagus, tomato, corn, fresh mushrooms and beetroot, served with lemon oil dressing.	16,500 LL
Goat Cheese Mixed-leaves, rocca, fresh mushrooms, cucumber, tomato wedges, walnuts and goat cheese, with croutons, served with balsamic dressing.	18,500 LL
Classical Chef Your choice of ham or turkey, char-grilled chicken, boiled eggs, fresh mushrooms, corn, lettuce, croutons, and a savory touch of Swiss cheese, served with lemon mayo dressing.	18,500 LL
Traditional Caesar Iceberg lettuce tossed in a Caesar sauce, topped with croutons, Parmesan shavings and cherry tomatoes. Add chicken +4,500 LL	14,000 LL
Maillon's Royal Crab  A mix of crab, cucumber and herbs on a bed of salad, avocado and orange filets, drizzled served with cocktail dressing.  Add mango +4,000 LL	18,500 LL
Tuna Mediterranea Iceberg lettuce, pasta, corn, olives, oregano and cherry tomatoes, tossed and topped with tuna flakes, served with a lemon mayo dressing.	17,500 LL

You can choose one of our homemade dressings for your salad: lemon oil, lemon mayo, Caesar, light mayo, cocktail, lemon mustard, balsamic, honey mustard or soya sauce.



24,000 LL
25,500 LL
27,500 LL
22,500 LL
25,500 LL
24,500 LL
19,500 LL
22,000 LL
25,500 LL
27,000 LL
22,500 LL
22,500 LL
32,000 LL



mozzarella cheese.

Margherita  A classic favorite made with mozzarella cheese, cherry tomatoes and olive oil, with a sprinkling of dried oregano.	14,000 LL
Regina Mix of mozzarella cheese, ham, fresh mushrooms, olives and green peppers.	15,000 LL
*Maillon's Pizza Burger Exceptional mix of beef patty, smoked turkey, fresh mushrooms, onions, pickles, topped with mozzarella and cheddar cheese, on homemade bread.	22,500 LL
Garden Pizza A vegetarian favorite, made with mozzarella cheese, cherry tomatoes, artichokes, corns, bell pepper, fresh mushrooms and olives.	15,000 LL
Pepper-ific Pepperoni lovers will enjoy our homemade Napoli sauce, layered with slices of pepperoni and topped with mozzarella cheese.	17,500 LL
*Crispy Chicken  Delectable mix of crispy chicken, olives, spring onions, and mozzarella cheese, in garlic tomato sauce.	16,500 LL
*Philly Cheesesteak Tasty beef filet with cream cheese, green peppers, onions, fresh mushrooms, mozzarella cheese and cherry tomatoes.	18,500 LL
Frutti De Mare Delicious mix of mussel, shrimp, calamari, carb shank, fresh mushrooms, olives and	22,500 LL



A taste of spicy Italy, with penne pasta tossed in tomato garlic, chili and parsley sauce, drizzled with olive oil for extra body.	
*Four Cheese Rigatoni Rigatoni immersed with four types of cheese: Parmesan, Swiss, cheddar and blue cheese.	17,500 LL
Pollo Alfredo A creamy favorite, with tagliatelle, mushroom, garlic, onion, rosemary, topped with chicken and Parmesan cheese.	18,000 LL
*Beef Halloumi Penne layered with grilled halloumi cheese and slices of beef filet, fresh basil, in creamy sauce.	19,500 LL
Seafood Linguine A mix of calamari, crab, shrimp and mussels, sautéed with garlic coriander, in homemade pink sauce.	22,000 LL

13,500 LL

Penne Arrabbiata



*Light Chicken Burger Grilled chicken breast grilled to perfection, on brown bread, with a layering of rocca and grilled mushrooms, in light aioli sauce.	17,000 LL
*Light Beef Burger  American-like patty, on brown bread, with a layering of Iollo rosso, onion, tomato, in light mayo mustard.	18,000 LL
All our light burgers are served with grilled vegetables on the side.	
Chicken Breast Burger Grilled chicken breast grilled to perfection, with a layering of lettuce, tomato, onion, pickles, in aloli sauce.	15,500 LL
*Crispy Chicken Burger Crispy chicken breast, with a layering of lettuce, tomato, onion, pickles, in homemade aioli sauce.	15,500 LL
Original Beef Burger  American-like patty, with a layering of lettuce, tomato, onion, pickles, in cocktail sauce.	17,000 LL
Maillon's Burger Our house special! Fresh beef mixture topped with breaded mozzarella, lettuce, tomato, onion, pickles, in cocktail sauce.	18,500 LL
The Big Challenge Not your average burger with lettuce, lettuce, fried egg, bacon, emmental and cheddar cheese, pickles and chips, in barbecue and mayo sauce.	18,500 LL
Fish Burger Our fish burger is served with lettuce and pickles, in tartar sauce.	15,000 LL

All our burgers are served with French fries and coleslaw on the side.

Sandwiches 66	
Light Halloumi Baguette  Grilled halloumi cheese, on brown baguette, with rocca, cucumber, tomato, in pesto sauce, served with a side salad.	14,500 LL
Halloumi Markouk  Halloumi cheese, on markouk bread, with tomato, olives, cucumber, served with a side salad.	13,000 LL
*Turkey Panini Smoked turkey, on Panini bread, with Swiss cheese, tomato, pickles, in pesto sauce, served with side salad and French fries.	15,500 LL
Chicken Avocado Baguette  Herb-marinated chicken breast, on white baguette, with avocado, pickles and lettuce, topped with Emmental and cheddar cheese in mayo, served with French fries.	17,500 LL
Club Sandwich The champ of all sandwiches! Made with chicken, pickles, cheese, ham, eggs, tomato, layered in a triple deck of bread, served with French fries.	17,500 LL
*Chicken Panini Grilled chicken breast, on Panini bread, with Parmesan cheese, sautéed red peppers, in pepper mayo sauce, served with side salad and French fries.	16,500 LL
Light Chicken Baguette Chicken breast, on a brown baguette, with rocca, orange slices, in light mayo, served with grilled potatoes.	17,500 LL
Chicken Quesadillas A mix of chicken, cheddar, pepper, in tortilla bread, served with chips, guacamole and sour cream.	16,000 LL
*Burger Quesadillas  A mix of beef patty, tomato, onion, iceberg, pickles, in tortilla bread, served with French fries, guacamole and sour cream.	17,500 LL
Steak Baguette Marinated beef filet, on brown baguette, with cheese, mushrooms, rocca, caramelized onions, served with French fries.	18,500 LL
*Philadelphia Beef Baguette  Beef filet, on white baguette, pickles, Swiss cheese, in pepper mayo sauce, served with side salad and French fries.	18,500 LL
*Light Salmon Salmon filet, on a pain de champagne, with Philadelphia cheese and rocca, served with a side salad.	25,500 LL
Royal Crab Baguette  A tasty mixture of marinated crab, avocado, mixed leaves, on a white baguette, in cocktail sauce, served with French fries.  All our prices are in Lebanese pounds and are inclusive of VAT.	17,500 LL



# **COLD MEZZA**

Fattouch	9,000 LL
Tabbouleh	9,000 LL
Labneh (with garlic & mint)	6,500 LL
Chanklish	8,000 LL
Hendbeh	12,000 LL
Hommos	6,500 LL
Hommos Spicy	6,500 LL
*Hommos Basil	7,000 LL
Moutabbal	7,000 LL
*Moutabbal Beetroot	7,500 LL
Eggplant Rahib	8,000 LL
Vine Leaves	8,500 LL
*Selek Cake	8,500 LL
*Mouhamara	9,000 LL

# **HOT MEZZA**

*Baguette A L'Ail	8,000 LL
Potato With Coriander	6,500 LL
Hommos With Meat	12,000 LL
Chicken Liver	10,500 LL
Soujouk	9,500 LL
Makanek	9,500 LL
*Tajen Samak	12,000 LL
*Fattet Hommos	10,500 LL





## MOUAJJANET

Rakakat Cheese (grilled or fried)	7,500 LL
*Rakakat Chanklish	8,500 LL
Meat Sambousik	8,500 LL
*Fatayer Zaatar	7,500 LL
Mixed Mouajjanet (8 pieces)	12,000 LL
Rakakat, Rakakat Chanklish, Meat Sambousik, Fatayer Zaatar	10,500 LL
Kibbeh Kras	9,000 LL
*Kibbeh Labneh	8,000 LL
*Kibbeh With Cherry Jam	10,500 LL
Mixed Kibbeh (6 pieces)	10,500 LL
Kras, Bel Labneh, Cherry Jam	



Boneless Chicken Marinated chicken grilled and served with sesame bread, pickles, coleslaw and French fries.	22,500 LL
Chicken Taouk (2 skewers) Charcoal grilled chicken skewers, served with sesame bread, garlic, pickles, French fries and coleslaw.	17,500 LL
*Beef Halloumi (4 Skewers)  Grilled skewers of beef and halloumi cheese, marinated in fresh lemon herb sauce, served with grilled potatoes, onions and tomatoes.	19,500 LL
Veal Brochette (2 skewers)  Veal cubes marinated with salt and pepper, then charcoal grilled and served with biwaz bread, pickles and  French fries.	21,000 LL
Kafta Skewers (4 skewers)  Grilled skewers of minced meat flavored with parsley and onions, served with biwaz bread, pickles and French fries.	18,500 LL
Kebab Halabi (4 skewers)  Grilled skewers of minced meat flavored with chili and onions, served with biwaz bread, pickles and French fries.	18,500 LL
Mixed Grill (4 skewers) A platter of veal, taouk, kafta and Kebab Halabi skewers, served with biwaz bread, pickles and French fries.	23,500 LL
Kebab Spicy (4 skewers)  Grilled minced meat flavored with chili and onions, served with biwaz bread, pickles, French fries and our spicy sauce.	18,500 LL
*Arayes Chicken Marinated chicken breast in markouk bread, charcoal grilled, with pickles, in garlic paste.	16,500 LL
*Arayes Kafta Kafta in pita bread, charcoal grilled, with tomatoes and pickles, and served with yogurt.	18,000 LL



		A Bouquet Of Guiltless Pleas	uiltless Pleasure	
Ice Cream (3 scoops)	7,500 LL	Fruit Salad	8,500 LL	
Banana Split	10,000 LL	Half Fruit Platter	20,000 LL	
Chocolat Mou	9,000 LL	Fruit Platter	35,000 LL	
The Classics		Sweet Crêpes		
Chocolate Fondant	10,000 LL	Sugar Butter	7,000 LL	
Add Extra Chocolate Sauce +2,000 LL		Choco Crêpe With Nuts	8,500 LL	
Chocolate Brownies	8,500 LL	Add Banana +1,000 LL		
Crème Brulée		Add Strawberry +1,000 LL		
The Original	9,000 LL	Add Halawi +1,000 LL		
*Passion Fruit	10,000 LL	Kinder Crêpe	8,500 LL	
Cheese Cake	000000000000000000000000000000000000000			
Strawberry	12,000 LL			
*Caramel	12,000 LL			

15,000 LL
10,500 LL
9,000 LL
9,000 LL
10,000 LL



Mouassal	14,000 LL
Exotic Maillon	16,500 LL
Ajami	17,000 LL
Fruit shape	25,000 LL



#### Soft Drinks & Fresh Juices

Water 0.5L	2,000 LL
Water 1.5L	4,000 LL
Perrier/ San Pellegrino	6,000 LL
Soft Drink	4,000 LL
Ice Tea Peach	5,500 LL
Energy Drink	8,000 LL
Tonic / Soda	5,500 LL
100% Fresh Juice	7,500 LL
(orange, carrot, apple, strawberry, etc.)	
Exotic Fresh Juice	10,500 LL
(mango, pineapple, avocado, etc.)	10 12 H 20 20 22 H 20 27 27 1
Lemonade / Minted Lemonade	6,500 LL

## Hot Beverages

Lebanese Coffee	4,000 LL
Espresso (caffeinated or decaffeinated)	4,000 LL
Dopio	6,500 LL
Nescafe	6,500 LL
Cappuccino	6,500 LL
Café Latte	6,500 LL
Flavored Café Latte	7,500 LL
American Coffee	6,500 LL
White Coffee	4,000 LL
Flavored Tea	4,500 LL
Hot Chocolate	6,500 LL

## Milkshakes & Smoothies

10,500 LL
9,000 LL

#### Beers

Almaza / Light	7,500 LL
Mexican Beer	9,000 LL
Imported Beer	9,000 LL
Non Alcoholic Beer	7,500 LL

#### Arak

Glass	6,000 LL
1/4 bottle	20,000 LL
½ bottle	30,000 LL
1 bottle	50,000 LL

	Glass	1/2 Bottle	Bottle
Vodka Smirnoff Smirnoff Black Belvedere	13,000 LL 16,500 LL 30,000 LL		90,000 LL 140,000 LL 300,000 LL
Whisky Red Label / J&B Black Label Gold Label Blue Label	13,000 LL 16,500 LL 25,000 LL 60,000 LL	60,000 LL 80,000 LL	105,000 LL 150,000 LL 250,000 LL 570,000 LL
Wine Massaya (red, white, rose) Massaya Terrasses De Baalbeck Massaya Reserve Sparkling Wine	8,000 LL	30,000 LL	52,000 LL 85,000 LL 125,000 LL 90,000 LL
Champagne Moët & Chandon Brut Moët & Chandon Rosé Dom Pérignon Brut	25,000 LL		200,000 LL 250,000 LL 550,000 LL

# Pisco Linco Locktails

Pisco encompasses the history of wine, the soul of cognac, the versatility of vodka, the complexity of gin, the attitude of whiskey, and the smoothness of Tequila.



#### Pisco De Uva 18,000 LL

As exciting as an aphrodisiac, this combination of Pisco Cinco, white wine, white grapes, and fresh lime...is simply Yummy!

#### Spicy Apasionado 18,000 LL

Apasionado means passionate, and this cocktail is a perfect representation. Enjoy a torrent of flavors with Pisco Cinco, mango, passion fruit, orange liquor, and a jolt of chili.

## Did you know?

In 2013, MAILLON GROUP, has imported for the FIRST TIME to Lebanon and the Middle East, the Peruvian Pisco.

# Did you know?

MAILLON GROUP owns, produces and imports the Pisco Cinco, its own brand of Peruvian Pisco. Made out of 5 different types of premium grapes, Pisco Cinco won the gold medal in the Concours Mondial De Bruxelles in 2014.