

# salads

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## **FATTOUCH**

Fresh mix of greens, tomatoes, cucumbers, radish and crispy bread, served with pomegranate olive oil sauce

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## **KALE KIWI TABBOULEH**

Kale and parsley mix, kiwi slices, tomatoes, and dry mint, served with lemon oil sauce

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# cold mezza

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## **HUMMOS**

Chickpeas and tahini blend

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## **MOUTABAL**

Roasted eggplant dip topped with pomegranate arils

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## **VINE LEAVES**

Stuffed grape leaves

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## **HERRAK OSBAO**

Lentil mix topped with lettuce mix and pomegranate arils, served with pomegranate olive oil sauce

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## **MERCHAK LABNEH**

Organic labneh, topped with chatta and black sesame seeds

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## **BEETROOT BULGARIAN**

Beetroot cubes, Bulgarian cheese, and purslane served with lemon oil sauce

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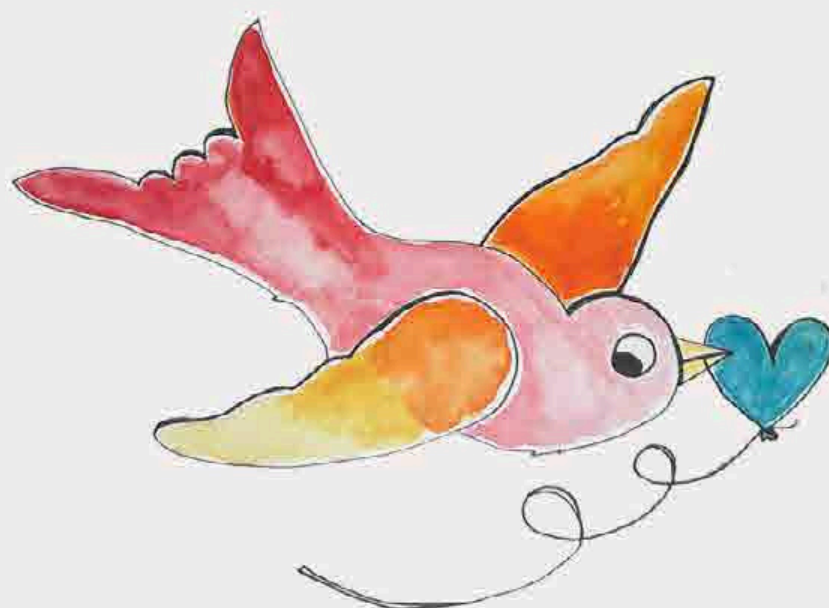
## **ARTICHOKE**

Artichoke cubes, edamame, cherry tomatoes, and basil leaves, served with lemon oil sauce

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## **KEBBEH NAYE**

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# hot mezza

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## LE2MET SHAWARMA

Beef shawarma and biwaz salad in markouk bread, served with special laban

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## CHICKEN MOUSAKHAN

Chicken mousakhan in saj bread, served with laban sauce

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## SFIHET SOUJOK

Sfiha stuffed with soujok, mozzarella cheese and pickles, served with mayo sauce

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## FRIES

Served with ketchup sauce

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## KEBBEH SAJIYE

Kebbeh stuffed with ground beef, caramelized onions, and stir-fried almonds served with cherry sauce

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## SHRIMP MUSHROOM PROVENCAL

Fried shrimps and fresh mushrooms, served with provencal sauce

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## FATAYER JEBNE

Fried cheese pastries

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## MAKANEK

Sausages with pomegranate molasses, topped with pine nuts

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## TAWOUK

Grilled marinated tawouk, served with french fries and garlic sauce

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## KEBAB

Grilled kebab, served with grilled vegetables, french fries and biwaz bread

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# desserts

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## PASSION FRUIT TIRAMISSU

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## CHOCOLATE MOUSSE

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## RASPBERRY TARTE EL KHALIL

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## ICE CREAM

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# hot mezza

<b>LE2MET SHAWARMA</b>	<b>\$ 17.00</b>
Beef shawarma and biwaz salad in markouk bread, served with special laban	
<b>CHICKEN MOUSAKHAN</b>	<b>\$ 9.00</b>
Chicken mousakhan in saj bread, served with laban sauce	
<b>SFIHET SOUJOK</b>	<b>\$ 9.50</b>
Sfiha stuffed with soujok, mozzarella cheese and pickles, served with mayo sauce	
<b>FRIES</b>	<b>\$ 6.00</b>
Served with ketchup sauce	
<b>KEBBEH SAJIYE</b>	<b>\$ 12.00</b>
Kebbeh stuffed with ground beef, caramelized onions, and stir-fried almonds served with cherry sauce	
<b>MERCHAK MINI BURGERS</b>	<b>\$ 18.00</b>
3 mini buns of beef patty, cheddar cheese, lettuce and mayonnaise	
<b>SHRIMP MUSHROOM PROVENCAL</b>	<b>\$ 17.00</b>
Fried shrimps and fresh mushrooms, served with provencal sauce	
<b>FATAYER JEBNE</b>	<b>\$ 7.00</b>
Fried cheese pastries	
<b>MAKANEK</b>	<b>\$ 14.00</b>
Sausages with pomegranate molasses, topped with pine nuts	
<b>TAWOUK</b>	<b>\$ 17.00</b>
Grilled marinated tawouk, served with french fries and garlic sauce	
<b>KEBAB</b>	<b>\$ 20.00</b>
Grilled kebab, served with grilled vegetables, french fries and biwaz bread	
<b>GRILLED MEAT</b>	<b>\$ 28.00</b>
Grilled meat, served with grilled vegetables, french fries and biwaz bread	

# desserts



<b>PASSION FRUIT TIRAMISSU</b>	<b>\$ 13.00</b>
<b>CHOCOLATE MOUSSE</b>	<b>\$ 11.00</b>
<b>RASPBERRY TARTE EL KHALIL</b>	<b>\$ 14.00</b>
<b>ICE CREAM</b>	<b>\$ 6.00</b>



# signatures cocktails

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## CLEAR SKY

\$ 14.00

Gin, elderflower, violet, maraschino, simple syrup, and lemon juice, topped with tonic

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## MOCKINGBIRD

\$ 15.00

Rum, apricot, pineapple, honey syrup, lime juice, orange bitters, vegan foamer, and saline solution

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## RED HOT CHILI PASSION

\$ 13.00

Gin, chili liqueur, passion fruit, ginger syrup, lime juice, and 3otra

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## SMOKED GIMLET

\$ 18.00

Casamigos tequila, mezcal, lime syrup, and Granny Smith juice

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## MON CHERI SPRITZ

\$ 14.00

Vodka, lemon juice, tea syrup, ginger ale, prosecco, and a tea bag

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## THE GARDEN CUP

\$ 14.00

Sipsmith Gin, lemon juice, passion fruit syrup, and ginger syrup

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## GREEN FIZZ

\$ 18.00

Casamigos tequila, lemon juice, simple syrup, celery bitters, topped with a mixture of tonic and soda

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## PALOMA MARTINI

\$ 18.00

Casamigos tequila, Mancino Secco, pink grapefruit liqueur, and orange bitters

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# signatures mocktails

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## YELLOW

\$ 10.00

Lemon lavender, kombucha, lemon juice, ginger syrup, and ginger ale

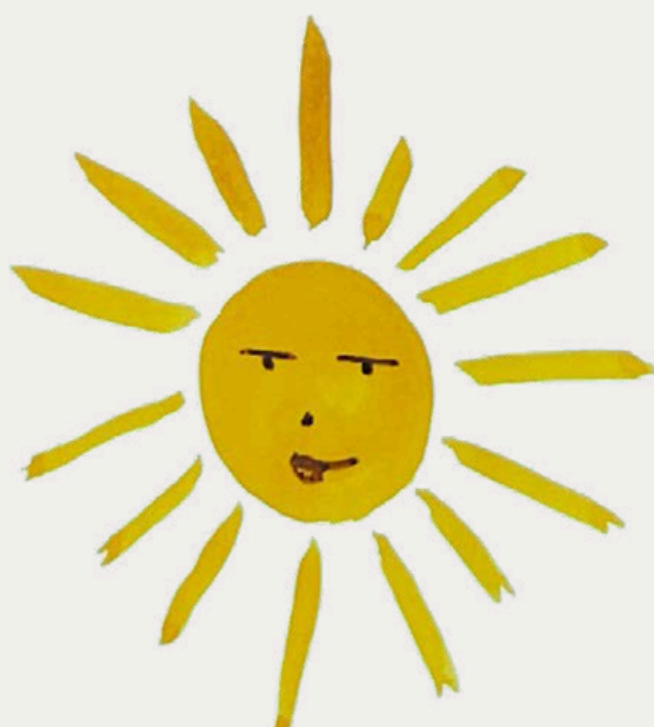
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## SUMMER HAZE

\$ 9.00

Strawberry kombucha, lemon juice, simple syrup, topped with tonic

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## *cold drinks*

Water Via 1 L	\$ 5.50
Sparkling Water Via 330 ML	\$ 3.00
Sparkling Water Via 1 L	\$ 6.00
S.Pellegrino 25 CL	\$ 3.50
S.Pellegrino 75 CL	\$ 6.50
Soft Drink	\$ 4.00
Lemon lavender Kombucha	\$ 8.00
Seasonal berries Kombucha	\$ 8.00
Energy Drink	\$ 7.00
Soda	\$ 4.00
Tonic	\$ 4.00
Ginger Ale	\$ 6.00
Ginger Ale	\$3.00

## *fresh juices*

Fresh Orange	\$ 6.00
Fresh Lemonade	\$ 6.00
Fresh Minted Lemonade	\$ 6.00
Fresh Carrot	\$ 6.00
Fresh Orange Carrot	\$ 6.00
Fresh Pomegranate	\$ 7.00
Fresh Watermelon	\$ 7.00





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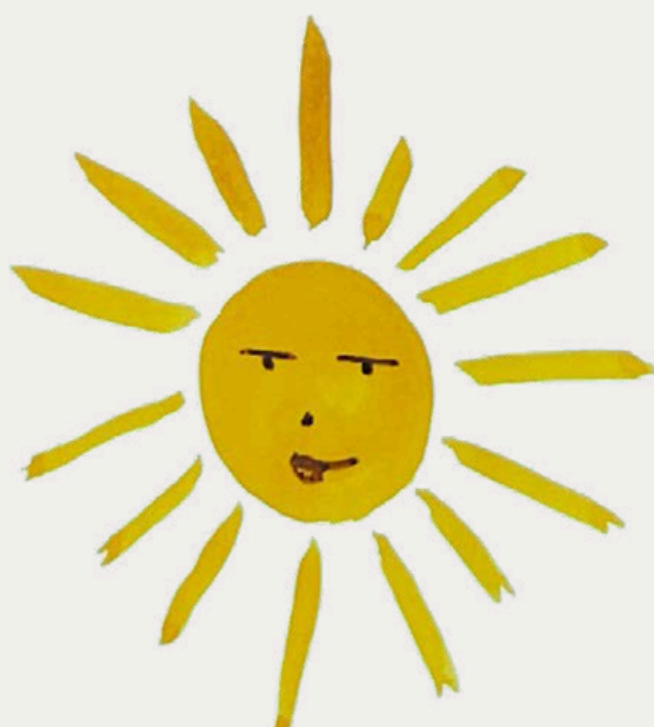
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## *beer*

Almaza Beer	\$ 5.00
Almaza Light Beer	\$ 5.00
Heineken Beer	\$ 6.00
Corona Beer	\$ 7.00
Non Alcoholic Beer	\$ 5.00

## *local wine*

<b>Red</b>	<b>Glass</b>	<b>Bottle</b>
Ksara Reserve du Couvent	\$ 8.00	\$ 35.00
Ixsir Altitudes	\$ 7.00	\$ 50.00
Ixsir Grande Reserve		\$ 60.00
El Ixsir		\$ 100.00

<b>White</b>	<b>Glass</b>	<b>Bottle</b>
Ksara Blanc De Blancs	\$ 6.00	\$ 30.00
Chateau Kefraya Blanc De Blancs		\$ 30.00
Ixsir Altitudes	\$ 7.00	\$ 45.00
Ixsir Grande Reserve		\$ 55.00
El Ixsir		\$ 100.00

<b>Rose</b>	<b>Glass</b>	<b>Bottle</b>
Ksara Sunset	\$ 6.00	\$ 30.00
Chateau Kefraya Myst		\$ 35.00
Ixsir Altitudes	\$ 7.00	\$ 45.00
Ixsir Grande Reserve		\$ 55.00



# *imported wine*

## Red

**Bottle**

Pinot Noir Vino Trevenezie

\$ 60.00

Chianti Castiglioni 2022

\$ 70.00

Sangre De Toro

\$ 65.00

Cote Du Rhone Parallelele 45

\$ 60.00

## White

**Bottle**

Pinot Grigio

\$ 60.00

Bourgogne Chardonnay 2021

\$ 85.00

Marchesi Di Barolo Gavi

\$ 100.00

Chablis Premier Cru 2021

\$ 200.00

## Rose

**Bottle**

Pinot Grigio

\$ 60.00

Provence Rose By Ott

\$ 130.00

Alie Rose Ammiraglia Frescobaldi

\$ 90.00





## *arak*

	<b>GLASS</b>	<b>BOTTLE</b>
Brun	\$ 8.00	\$ 35.00
Brun special Reserve 5 years		\$ 75.00

## *whiskey blended scotch*

	<b>GLASS</b>	<b>BOTTLE</b>
J&B 15 years RESERVE	\$ 14.00	\$ 140.00
JW Black Label	\$ 12.00	\$ 120.00
JW Double Black	\$16.00	\$ 160.00
JW Gold Label	\$ 18.00	\$ 180.00
JW Green Label	\$ 15.00	\$ 150.00
JW Platinum 18 Years	\$ 30.00	\$ 300.00
JW XR 21	\$ 43.00	\$ 430.00
JW Blue Label	\$ 85.00	\$ 850.00
Old Parr	\$ 16.00	\$ 160.00
Dimple 15 Years	\$ 13.00	\$ 130.00

## *whiskey irish*

	<b>GLASS</b>	<b>BOTTLE</b>
Jameson	\$ 10.00	\$ 100.00
Bushmills	\$ 10.00	\$ 100.00

# prosecco

	Glass	Bottle
Astoria Prosecco Treviso	\$ 16.00	\$ 65.00
Astoria Fashion Victim	\$ 17.00	\$ 70.00

# champagne

Moet & Chandon Brut	\$ 290.00
Moet & Chandon Rose Imperial	\$ 390.00
Moet Ice Imperial	\$ 320.00
Moet Ice Rose	\$ 350.00
Veuve Clicquot	\$ 290.00
Dom Perignon Brut	\$ 950.00
Dom Perignon Rose	\$ 1,600.00





# single malt whiskey

	GLASS	BOTTLE
Singleton 12 Years	\$ 10.00	\$ 100.00
Singleton 15 Years	\$ 24.00	\$ 240.00
Lagavulin 16 Years	\$ 25.00	\$ 250.00
Talisker 10 Years	\$ 22.00	\$ 220.00
Glenmorangie Original	\$ 16.00	\$ 160.00
Glenmorangie Lasanta	\$ 21.00	\$ 210.00
Laphroaig Select	\$ 13.00	\$ 125.00
Glenfiddich 12 Years	\$ 16.00	\$ 160.00
Glenfiddich 15 Years	\$ 20.00	\$ 200.00
Glenfiddich 18 Years	\$ 33.00	\$ 330.00
Macallan 12 Years	\$ 27.00	\$ 270.00
Macallan 15 Years	\$ 50.00	\$ 500.00
Macallan 18 Years	\$ 90.00	\$ 900.00

# vodka

	GLASS	BOTTLE
Ketel One	\$ 12.00	\$ 120.00
Belvedere	\$ 20.00	\$ 200.00
Ciroc	\$ 20.00	\$ 200.00
Tito's	\$ 13.00	\$ 130.00





# gin

	GLASS	BOTTLE
Tanqueray	\$ 12.00	\$ 120.00
Tanqueray NO.10	\$ 16.00	\$ 160.00
Tanqueray Rangpur	\$13.00	\$130.00
Aviation	\$ 16.00	\$ 160.00
Sipsmith	\$ 16.00	\$ 160.00
Gin Mare	\$ 20.00	\$ 200.00
Nordes	\$12.00	\$ 120.00
Roku	\$14.00	\$ 135.00
Monkey 47	\$22.00	\$ 160.00
Portofino	\$ 13.00	\$ 130.00

# tequilla

	GLASS	BOTTLE
Don Julio Blanco	\$ 28.00	\$ 280.00
Don Julio Reposado	\$ 32.00	\$ 320.00
Don Julio Anejo	\$ 38.00	\$ 380.00
Don Julio 1942	\$ 80.00	\$ 800.00
Casamigos Blanco	\$ 16.00	\$ 160.00
Csamigos Reposado	\$ 21.00	\$ 210.00
Casamigos Anejo	\$ 24.00	\$ 240.00
Reserva De La Familia, Extra Anejo	\$ 60.00	\$ 600.00
Clase Azul Reposado	\$ 90.00	\$ 900.00
Patron XO Cafe	\$ 25.00	\$ 250.00





## *rum*

	<b>GLASS</b>	<b>BOTTLE</b>
Captain Morgan, White	\$ 10.00	\$ 100.00
Captain Morgan, Black	\$ 12.00	\$ 120.00
Zacapa 23 Years	\$ 30.00	\$ 300.00
Kirk and Sweeney 12 Years	\$ 14.00	\$ 140.00
Kirk and Sweeney 18 Years	\$ 17.00	\$ 170.00

## *cognac*

	<b>GLASS</b>	<b>BOTTLE</b>
Hennessy VS	\$ 18.00	\$ 180.00
Hennessy VSOP	\$ 28.00	\$ 280.00
Hennessy XO	\$ 60.00	\$ 600.00

## *arguileh*

Arguileh Maassal	\$ 20.00
Arguileh Ajami	\$ 24.00
Extra Rass	\$ 5.00