

WHITE WINE

- DOMAINE DE TOURELLES, BEKAA, LEBANON** 18.50\$ / 4.50\$
VIOGNIER, CHARDONNAY, OBEIDI, MUSCAT D'ALEXANDRIE
- BERSANO, GAVI DI GAVI, PIEDMONTE, ITALY** 80.00\$ / 20.00\$
CORTESE
- DOMAINE DE BARGYLUS, LATAKIA, SYRIA** 43.00\$ / 11.00\$
SAUVIGNON BLANC, CHARDONNAY
- IXSIR, GRANDE RESERVE, BATROUN, LEBANON** 35.00\$ / 9.00\$
SAUVIGNON BLANC, CHARDONNAY, VIOGNIER
- MARCHESE DELLA TORRE, SICILY, ITALY** 36.00\$ / 9.00\$
PINOT GRIGIO
- VINA FALERNIA, ELQUI VALLEY, CHILE** 52.00\$ / 13.00\$
SAUVIGNON BLANC
- CLOS ST. THOMAS, BEKAA VALLEY, LEBANON** 21.50\$ / 5.50\$
OBEIDI
- DOMAINE DE BAAL, BEKAA VALLEY, LEBANON** 48.00\$ / 12.00\$
SAUVIGNON BLANC, CHARDONNAY
- ALISIA, DELLA VENEZIE D.O.C ITALY** 38.50\$ / 9.00\$
PINOT GRIGIO
- ESTRO, DELLA VENEZIE D.O.C ITALY** 38.50\$ / 9.00\$
CHARDONNAY
- ATIBAIA, BATROUN, LEBANON** 38.00\$ / 10.00\$
CHARDONNAY, VIOGNIER
- AURORA, PATRON, BATROUN, LEBANON** 39.00\$ / 10.00\$
CHARDONNAY
- GRANATELLO, SICILY, ITALY** 35.00\$ / 8.50\$
GRILLO, CATARATTO
- KSARA, BEKAA VALLEY, LEBANON** 4.50\$
CHARDONNAY
- BIANCO TOSCANA, VALVIRGINO, TUSCANY, ITALY** 5.00\$
TREBBIANO TOSCANO, MALVASIA BIANCA
- AURORA N, BATROUN, LEBANON** 23.00\$ / 6.00\$
SAUVIGNON BLANC

COCKTAIL

- PINK PEPPER CON CUP** 5.50\$
GIN, FRESH LIME, AGAVE, PINK PEPPERCORN, FRESH BASIL, GRAPEFRUIT BITTERS
- FRENCH** 5.50\$
GIN, PROSECCO, SIMPLE SYRUP, FRESH LEMON, ELDERFLOWER
- GINGERITA** 5.50\$
TEQUILA, AGAVE, FRESH LIME, FRESH GINGER, RED VERMOUTH SEA SALT
- THYME GIMLET** 5.50\$
THYME INFUSED VODKA, AGAVE, GRAPEFRUIT BITTERS
- FRANCO NEGRONI** 6.00\$
BOTTLE AGED VERMOUTH, CAMPARI, GIN/LAVENDER BITTERS
- PENICILIN** 6.50\$
GLENLIVET, HOMEMADE HONEY WATER, DECANTER BITTERS, LAPHROAIG 10 SPRAY
- VIEUX CARRE** 6.50\$
KNOS CREEK, COURVOISIER VS, PUNT E MES, BENEDICTINE, CREOLE BITTERS
- SMOKED MANHATTAN** 6.00\$
MAKERS' MARK, LAPHROAIG 10, COINTREAU, VERMOUTH MIX
- SAZERAC** 6.50\$
BULLET RYE, ABSINTH, COURVOISIER VS, SYRUP, BITTERS
- FIRST WORD** 6.50\$
LAPHROAIG 10, CHARTREUSE VERTE, SYRUP, FRESH LEMON, GRAPEFRUIT BITTERS
- CELERY MARTINI** 6.00\$
VODKA, CARAMELIZED PINEAPPLE, SYRUP, WHITE VERMOUTH, CELERY BITTERS

RED WINE

- ROSSO TOSCANA, VALVIRGINO, TUSCANY, ITALY** 5.00\$
SANGIOVESE, CANAILOLO, COLORINO
- AURORA, BATROUN, LEBANON** 28.00\$ / 7.50\$
CABERNET SAUVIGNON, MERLOT
- CHATEAU MUSAR, BEKAA VALLEY, LEBANON** 75.50\$ / 19.00\$
CAVERNET SAUVIGNON, CINSULT, CARIGNAN
- TERRE JOIE FLUR, QANAFAR, BEKAA OUEST, LEBANON** 35.00\$ / 9.50\$
CABERNET FRANC, MERLOT
- TERRE JOIE CINLIGHT, QANAFAR, BEKAA, LEBANON** 27.00\$ / 7.00\$
VIEUX CINGAULT
- CHIANTI VALVIRGINO, TUSCANY, ITALY** 58.00\$ / 14.50\$
SANGIOVESE, CANAILOLO, COLORINO, MALVASIA NERA
- DOMAINE DE BARGYLUS, LATAKIA, SYRIA** 56.00\$ / 14.00\$
CABERNET SAUVIGNON, MERLOT, SYRAH
- IXSIR, GRANDE RESERVE, BATROUN, LEBANON** 42.00\$ / 10.50\$
SYRAH, CABERNET SAUVIGNON
- MASI, PASSO DOBLE, VALLE DE UCO, ARGENTINA** 85.00\$ / 21.00\$
MALBEC, CORVINA
- VINA FALERNIA, ELQUI VALLEY, CHILE** 80.00\$ / 20.00\$
CARMENERE, SYRAH
- ATIBAIA, BATROUN, LEBANON** 59.00\$ / 15.00\$
SYRAH, CABERNET SAUVIGNON, PETIT VERDOT
- BAAL, BEKAA VALLEY, LEBANON** 49.00\$ / 12.00\$
SYRAH, MERLOT
- CLOS ST. THOMAS, BEKAA VALLEY, LEBANON** 33.00\$ / 8.50\$
PINOT NOIR
- GRANATELLO, SICILY, ITALY** 33.50\$ / 8.50\$
GNERO D'AVOLA
- ASTORIA, CARANTO, VENETO, ITALY** 38.50\$ / 9.00\$
PINOT NOIR
- ASTORIA, IL PURO, VENETO, ITALY** 38.50\$ / 8.50\$
MERLOT
- CHATEAU MUSAR, HOCHAR, BEKAA VALLEY, LEBANON** 40.00\$ / 10.00\$
CINSULT, GRENACHE, CABERNET SAUVIGNON
- DOMAINE DE TOURELLES, BEKAA, LEBANON** 19.50\$ / 4.50\$
SYRAH, CABERNET SAUVIGNON, CINSULT, CARIGNAN
- KSARA, CUVÉE DU TROISIEME MILLENAIRE, BEKAA, LEBANON** 20.00\$ / 5.00\$
CABERNET FRANC, PETIT VERDOT, SYRAH
- KSARA, BEKAA VALLEY, LEBANON** 4.50\$
CARIGNAN

SPARKLING WINE

- PRIOR, BORTOLOMIOL, VALDOBBIADENE, ITALY** 61.50\$
GLERA
- VEUVE CLIQUOT BRUT, CHAMPAGNE, FRANCE** 310.00\$
PINOT NOIR, PINOT MEUNIER, CHARDONNAY
- ASTORIA TIEMO, BRUT, PROSECCO, ITALY** 38.50\$ / 8.50\$
GLERA
- ASTORIA ROSE, EXTRA DRY, PROSECCO, ITALY** 39.00\$ / 9.50\$
PINOT NOIR, GLERA

ROSE WINE

- MARCHESE DELLA TORE, SICILY, ITALY** 30.00\$ / 7.50\$
SANGIOVESE, MERLOT
- ATIBAIA, BATROUN, LEBANON** 39.00\$ / 9.50\$
MALBEC, MARSELAN, VERMENTINO
- CLOS ST. THOMAS, NOOR EL AIN, LEBANON** 19.50\$ / 4.50\$
CARIGNAN, SYRAH, OBEIDI
- DOMAINE DE TOURELLES, BEKAA, LEBANON** 19.00\$ / 4.50\$
CINSULT, SYRAH, TEMPRANILLO
- QANAFAR, BEKAA VALLEY, LEBANON** 22.50\$ / 5.50\$
TEMPRANILLO, SYRAH, ZINFANDEL



VEGETABLES

BEETROOT, shanklish, freekeh, tarragon, scallion, pickled-walnut, radish, **10.00usd**

ZUCCHINI, "tagliatelle", goat-labneh, shallot dressing, radish, pistachio, crisp shallot, mint, **10.50usd**

DATES, soujouk, house-made bacon, tomato sauce dibs-rumman, pistachio, soft herbs, 'a la josper', **16.00usd**

EGGPLANT, 'a la josper', soft herbs, goat-labneh, pepper marmelade, pistachio, **9.50usd**

CAULIFLOWER, 'a la josper', "spiced" butter, yoghurt tahini, walnut salsa, pomegranate, rose, **13.50usd**

POTATO NUGGETS, soujouk "crumbs", salsa, kewpie, sesame, scallion, lime, **10.50usd**

KALE, pomegranate, puffed-brown rice, mint, radish, cucumber, cauliflower, scallion, pickled raisin, **10.00usd**

CARROT, 'a la josper', jalapeño-labneh, quinoa, duqqah, soft herbs, **10.00usd**

CORN, 'a la josper', labneh-goat elotes, radish, spring onion, coriander, chilli, lime, **10.50usd**

SWEET POTATO, gnocchi, house-made bacon, sage, parmesan, **15.50usd**

WATERMELON, labneh-goat, pickled shallot, olive caramel, champagne vinegar, herbs, **10.50usd**

BROCCOLI, 'a la josper', soya-tahini, sesame, bacon, fried egg, chilli, **10.00usd**

SQUASH, charcoal-roasted, butternut, duqqah, basil-tahini, freekeh, soft herbs, **10.00usd**

BRUSSEL SPROUTS, miso butter, sour-salty dressing, crisp-shallots, coriander, lemon, **13.50usd**

ASPARAGUS, 'a la josper', labneh, chilli, fried egg, pistachio, **13.00usd**

DAIRY

HALLOUMI, roasted, grapefruit, pistachio, soft herbs, orange, chilli, **10.00usd**

FETA, P.O.D. sesame, raw-honey, **13.50usd**

PORK

MERGUEZ, dibs-remam, pepper marmalade, pistachio, oregano, **14.00usd**

A PARTY, mix sausage, pomme purée, dibs-remam, soft herbs, **22.50usd**

SEAFOOD

CURRY, cod, coconut, yellow paste, coconut jasmine rice, coriander, chilli, **21.50usd**

CALAMARI, 'a la josper', zough, coriander, lemon, chilli, **20.00usd**

OCTOPUS, 'a la josper', lemon, oregano, tomato confit, chilli, **26.50usd**

POULTRY

BFC, "Baron spiced" fried chicken, tonkatsu sauce, kimchi mayo, coriander, carrot-pickle, brioche bun, **15.50usd**

POULET, piri-iri, 'a la josper', spiced potato, rice, jus, **20.00usd**

LAMB

SHANK, slow-cooked overnight, baharat spiced, tomato chutney, moghrabieh, parsley shallot sumac, **38.00usd**

BEEF

BRISKET, hoisin, sriracha, kewpie, peanuts, coriander, carrot-pickle, steamed bun, **17.50usd**

STEAK HACHÉ, grain fed, 'a la josper', 'baron' butter, steak sauce, brioche, **18.00usd**

BOLOGNESE, overnight-ragù, ashta-gnudi, tomato, parmesan, **17.50usd**

CHEEK, overnight braise, xérès, potato purée, gribiche, **52.00usd**

RIB EYE, 'a la josper', 'baron' butter, spiced potato, **20.00USD per 100 gram**

SIRLION, 'a la josper', 'baron' butter, spiced potato, **18.50USD per 100 gram**