

SIGNATURE COCKTAILS - 20€

With over 20 years of experience our mixologist Tony has created this unique cocktail menu for you. An elaborate selection, using fresh ingredients, creativity and knowledge - We ensure that our cocktails deliver pure, perfect tastes. Enjoy!

GENTLE PASSION

White rum with passion fruit, fresh lemon juice & brown sugar vanilla syrup with a corn foam on top.

PALOMA

Don Julio Silver tequila, fresh lime juice, grapefruit soda.

MINTY HOPPER

Vodka, cucumber, mint, fresh lemon juice & a soda top.

TOUCH OF BEIRUT

Gin, melon liquor & fresh lime juice shaken with fresh mint.

MYSTIC

Saffron gin, passionfruit, fresh lemon juice, aquafaba & cinnamon.

STRAWBERRY OBSESSION

White rum, strawberry syrup, fresh lemon juice & ginger.

OUR LITTLE SECRET

White rum, red vermouth, triple sec, fresh lime juice & pineapple foam.

AVIATION

Gin, marachino, violette & fresh lemon juice.

BASIL SMASH

Gin & lemon juice shaken with fresh basil.

PINK JAVA

Vodka, lychee liquor, fresh lemon juice & a grapefruit soda top.

SOFT DRINKS & MOCKTAILS

Quench your thirst with our refreshing selection of water, soft, and nonalcoholic drinks. From crisp, ice-cold water to bubbly sodas and fruity mocktails, we have something for everyone. Enjoy a refreshing beverage with your meal or as a standalone treat.

COLD MEZZEH

HUMMUS

Creamy, blended chickpeas with tahini, garlic and fresh lemon juice. | 9€

MHAMARA

Spicy pepper dip with walnuts, garlic, lemon, red capsicum, breadcrumbs and pomegranate seeds. | 10€

LABNEH

Home-made strained yoghurt with freshly ground Lebanese spices. | 9€

BABA GANOUSH

Smoked chargrilled fresh eggplant blended with tahini, garlic and fresh lemon. | 9€

FATTOUSH

Mixed salad with herbs, toasted Lebanese bread, vinegar and a touch of garlic. | 9€

TABBOULEH

Finely chopped parsley mixed in mint, tomato, onion, borghul, fresh lemon juice and olive oil. | 9€

BURRATA

Classic burrata with cherry tomatoes, toasted pine nuts and apple cider vinegarette with a touch of mint. | 10€

HOT MEZZEH

SOJOK

Lebanese sausage with vegetables and olive oil. | 9€

BATATA HARA

Cubed potatoes with coriander, lemon, garlic. | 9€

JOWANEH MOKLIEH

Marinated chicken wings with garlic, lemon & coriander. | 12€

FALAFEL

Spiced chickpea patties with garlic, coriander served with tahini sauce. | 9€

HALLOUMI

Fried Halloumi cheese. | 9€

RAKAKAT

Fried spring rolls with Mozzarella cheese. | 9€

FATAYER

Baked pastry parcels filled with spinach, onions and lemon. | 9€

SAMBOSEK

Pastry parcels filled with seasoned minced beef and onions. | 9€

LEBANESE PIZZA

Semolina pizza base with a tomato sauce topped with chicken, pomegranate, tahini sauce and paprika. | 9€

MAIN COURSES

LAME MISHVIE

Marinated beef skewer with white rice. | 37€

LAMB CHOPS

Lamb chops served with white rice. | 37€

SHISH TAOUK

Chicken skewers served with white rice. | 29€

SHISH KAFTA

Skewer of lamb and beef mix served with white rice. | 29€

DESSERTS, COFFEE & TEA

ICE CREAM

Vanilla, Lemon, Strawberry | 5€

CHOCOLATE FONDANT

Rich, gooey chocolate center encased in moist cake, served warm with vanilla ice cream. | 12€

BAKLAVA (2pcs)

Sweet and flaky pastry filled with nuts and honey, a classic Lebanese treat. | 12€

COFFEE / CAFFÉ LATTE / CAPUCCINO/ ESPRESSO

Experience the rich and aromatic world of coffee with our expertly crafted selection. | 3.5€

FRESH MINT TEA

Enjoy the delicate minty flavor in a warm, revitalizing brew. | 3€