

# FABRK FOOD MENU

## APPETIZERS

<b>BRUSCHETTA</b> Fresh tomato mix with basil and olive oil	11,000 LBP
<b>CHEESE PLATTER</b> Selection of brie, smoked cheese and blue cheese	17,500 LBP
<b>EDAMAME</b> Topped with sea salt	12,500 LBP
<b>NACHOS</b> Served with three dips, crudo salsa, guacamole and sour cream	16,500 LBP
<b>SALMON ROLLS</b> Smoked salmon stuffed with cream cheese and dill	24,000 LBP
<b>CHICKEN TENDERS</b> Fried breaded chicken filet with oat, served with honey mustard dip	15,500 LBP
<b>SPINACH CREAM DIP</b> Sautéed spinach and mushroom served in double cream with toasted baguette	16,000 LBP
<b>TRUFFLE FRENCH FRIES</b> Crispy fried potato topped with truffle cream and parmesan cheese	10,500 LBP
<b>SHRIMPS SATAY</b> Grilled marinated shrimps on skewer with sweet chili dip	18,000 LBP
<b>CHEESE BALLS</b> Fried crumbed blue and cream cheese flavored with chives and truffle oil	10,500 LBP
<b>QUESADILLAS</b> Marinated chicken breast served with melted cheese in toasted tortilla bread	17,500 LBP

## MAIN COURSE

<b>CHICKEN BASIL</b> Grilled chicken breast with fresh vegetable and pesto cream sauce.	26,500 LBP
<b>STEAK AND FRIES</b> Traditional grilled steak and fries, with mushroom or pepper sauce	38,000 LBP
<b>GRILLED SALMON</b> Herb crust salmon steak, served with fresh vegetable and young potato, dill cream sauce	40,000 LBP
<b>CHICKEN ESCALOPE</b> Fried crumbed chicken breast served with fries and tartar sauce	22,500 LBP

## DESSERT

<b>FONDANT</b>	14,000 LBP
<b>CRÈME BRULÉE</b>	10,000 LBP
<b>PAIN PERDU</b>	12,000 LBP

<b>GRILLED CALAMARI</b> Seared marinated calamari with ginger coriander sauce	22,000 LBP
<b>FABRK DYNAMITE SHRIMPS</b> Fried battered butterfly shrimps sprinkled with honey japanese mayo sauce	22,500 LBP
<b>ANGUS BEEF MINI BURGERS</b> With three toppings, caramelized onion, mushroom and cheese, eggplant confit	23,500 LBP
<b>SALMON CEVICHE</b> Marinated fresh salmon and avocado with lemon juice, olive oil and cilantro	25,000 LBP

## SPECIALTIES

## SALADS

<b>KALE SALAD</b> chopped fresh kale topped with vegetable confit, orange balsamic dressing with honey	16,000 LBP
<b>GOAT CHEESE SALAD</b> With fig compote, mesclun salad, truffle oil dressing	19,500 LBP
<b>SHRIMP QUINOA SALAD</b> Baby spinach topped with steamed quinoa, marinated shrimps and pesto dressing	24,500 LBP

## SUSHI BY



<b>8 PCS PLATE</b> Special shake maki (salmon and avocado) Crunchy maki (crab mix)	19,000 LBP
<b>16 PCS PLATE</b> Shogun maki   shrimp, crab mix and ebiko outside   Crunchy california maki   crab, cucumber and avocado   Karai shake maki   salmon and togarashi   Special ebi maki   shrimp and avocado	35,000 LBP
<b>SPICY CRUNCHY SALMON SALAD</b> Salmon with crispy and spicy sauce	22,000 LBP
<b>CRAB SALAD</b> Cucumber, ebiko, crab stick, crispy and nori	14,500 LBP
<b>SPICY CRUNCHY TUNA SALAD</b> Tuna with crispy and spicy sauce	22,000 LBP
<b>SALMON SASHIMI   3 PCS</b>	10,000 LBP
<b>TUNA SASHIMI   3 PCS</b>	10,000 LBP