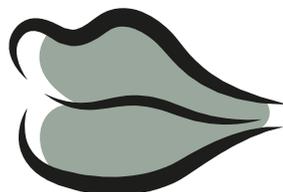


DUO

Sealed with a Smile



## Starters

<b>Onion Soup in our Home-made Bread</b> <i>ONIONS STOCK, TOPPED WITH MELTED CHEESE, SERVED IN OUR HOME-MADE SPECIAL BREAD</i>	12.00
<b>Bruschetta Pomodoro</b> <i>FRENCH BAGUETTE BRUSHED WITH GARLIC TOPPED WITH DICED CHERRY TOMATOES, BASIL AND OLIVE OIL</i>	7.00
<b>Tataki Salmon / Ponzu sauce</b> <i>SEARED SALMON MIXED WITH SOYA SUCE, RICE VINEGAR, LEMON JUICE AND TOPPED WITH SPRING ONIONS AND TOGARASHI SPICES</i>	16.00
<b>Salmon Tartare</b> <i>AVOCADO TOPPED WITH DICED FRESH SALMON MIXED WITH ONIONS, CAPERS, DILL, CHIVES, OLIVE OIL, LEMON JUICE</i>	17.50
<b>Cheese Garlic Bread</b> <i>FRENCH BAGUETTE TOPPED WITH OUR HOME-MADE GARLIC PASTE, MELTED CHEESE AND OREGANO</i>	9.50
<b>Bresaola Rocca / Parmesan</b> <i>BRESAOLA, ROCKET LEAVES, PARMESAN, CHERRY TOMATOES MIXED WITH LEMON JUICE AND LEMON OIL SERVED WITH FRENCH BAGUETTE</i>	16.50
<b>Cauliflower Dynamite</b> <i>DEEP FRIED CRUNCHED CAULIFLOWERS, MIXED WITH SWEET CHILI SAUCE, TOPPED WITH SESAME SEEDS</i>	9.00
<b>Edamame</b> <i>BOILED SOYBEANS TOPPED WITH SEA SALT</i>	7.50
<b>Grilled Spring Rolls</b> <i>SPRING ROLLS DOUGH FILLED WITH SHREDDED CARROTS, CABBAGE, ZUCCHINI, FRESH MUSHROOMS, BELL PEPPERS AND ONIONS, SERVED WITH CHILI SAUCE</i>	8.25
<b>Shrimp Dumplings</b> <i>DELICATE BITE SIZED STEAMED RICE DOUGH FILLED WITH SHRIMPS, SERVED WITH OUR SPECIAL HOME-MADE DUMPLING SAUCE</i>	13.50
<b>Sweet Chilli Shrimps</b> <i>SHRIMPS FRIED AND MIXED WITH A HOME-MADE SWEET CHILI SAUCE, GARNISHED WITH BLACK SESAME SEEDS</i>	14.75
<b>Mozzarella Sticks</b> <i>DEEP FRIED BREADED MOZZARELLA CHEESE SERVED WITH COCKTAIL SAUCE</i>	9.50
<b>Cheese Nachos</b> <i>DEEP FRIED CORN CHIPS TOPPED WITH MIXED CHEESE, SERVED WITH SOUR CREAM AND SALSA CRUDA</i>	14.50
<b>Fried Calamari</b> <i>DEEP FRIED BREADED CALAMARI SERVED WITH TARTAR SAUCE</i>	15.50



# SALAD BAR IS BACK!



## Salads

<b>Goat Cheese</b>	12.75
<small>BAKED GOAT CHEESE, SHREDDED BEETROOT, WALNUTS, CHERRY TOMATOES, MIXED GREENS</small>	
<b>Light Halloumi</b>	13.00
<small>GRILLED LIGHT HALLOUMI, GRAPES, FRESH MUSHROOMS, CHERRY TOMATOES, MIXED GREENS</small>	
<b>Shrimp Quinoa</b>	15.50
<small>BOILED SHRIMPS, QUINOA, AVOCADO, FRESH MUSHROOMS, CHERRY TOMATOES, MIXED GREENS</small>	
<b>Quinoa Chicken</b>	13.00
<small>QUINOA, GRILLED CHICKEN BREAST, AVOCADO, CHERRY TOMATOES, MIXED GREENS</small>	
<b>Greek</b>	12.00
<small>FETA CHEESE, AVOCADO, CUCUMBER, OLIVES, FRESH ONIONS, CHERRY TOMATOES, MIXED GREENS</small>	
<b>Kani</b>	11.00
<small>CRAB STICKS, SHREDDED CUCUMBERS &amp; CARROTS, WHITE CABBAGE, LIGHT JAPANESE MAYO, SESAME SEEDS</small>	
<b>Caprese</b>	13.00
<small>FRESH MOZZARELLA CHEESE, BEETROOT, FRESH BASIL, CHERRY TOMATOES, LEMON OIL</small>	
<b>Smoked Salmon</b>	18.00
<small>SCOTTISH SMOKED SALMON, ORANGE PULP, AVOCADO, DILL, CHIVES, MIXED GREENS</small>	
<b>Caesar Salad</b>	10.00
<small>GRILLED CHICKEN BREAST, ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE, OREGANO, TRADITIONAL CAESAR SAUCE</small>	
<small>ADD CHICKEN FOR \$3.00</small>	

Salad Bar | 16.00

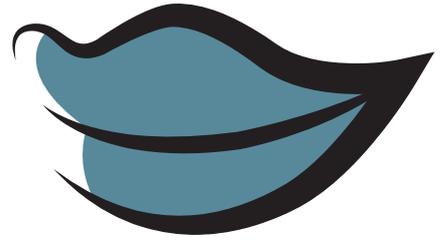
Make your own Salad | 13.50

## Poke

<b>California Poke</b>	12.50
<small>CRAB MIX, EDAMAME, AVOCADO, SHREDDED BEETROOT, CUCUMBERS AND CARROTS SESAME SEEDS, JAPANESE RICE</small>	
<b>Chicken Poke</b>	13.50
<small>BREADED CHICKEN BREAST, RADISH, AVOCADO, BEETROOT, CRISPY TEMPURA, JAPANESE RICE</small>	
<b>Salmon Poke</b>	17.50
<small>FRESH SALMON, EDAMAME, AVOCADO, CRAB MIX, BEETROOT, CRISPY TEMPURA, JAPANESE RICE</small>	
<b>Shrimp Poke</b>	17.00
<small>BOILED SHRIMPS, PINEAPPLE, AVOCADO, CRAB MIX, GREEN PEAS, CRISPY TEMPURA, JAPANESE RICE</small>	

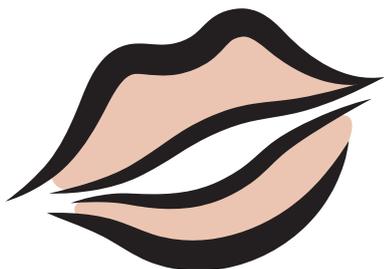


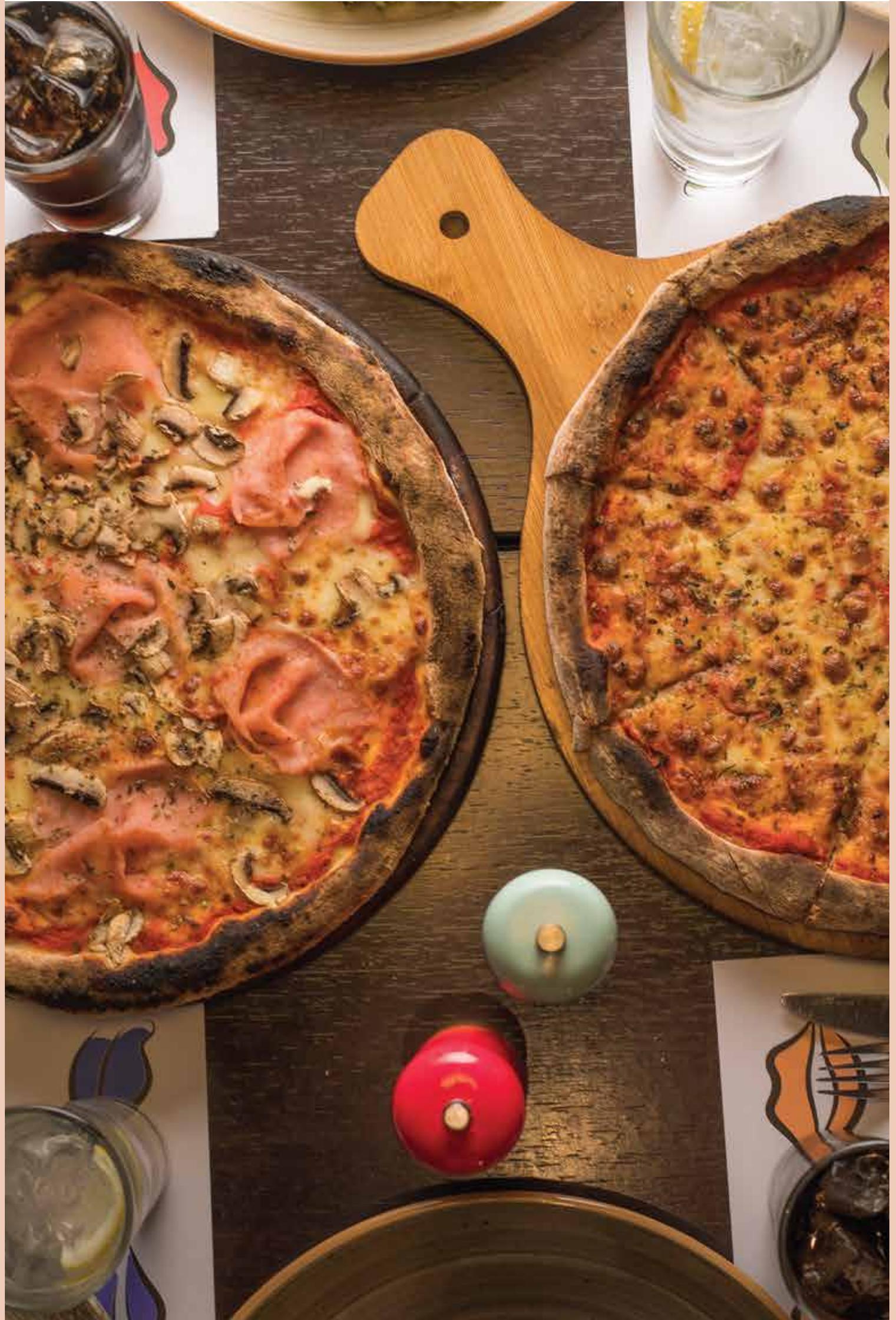




## Pizza

<b>Margherita</b> <small>MOZZARELLA CHEESE, TOMATO SAUCE, OREGANO</small>	12.00
<b>Regina</b> <small>HAM OR TURKEY, FRESH MUSHROOMS, MOZZARELLA CHEESE, TOMATO SAUCE, OREGANO</small>	15.50
<b>Diavola</b> <small>PORK OR BEEF PEPPERONI, MOZZARELLA CHEESE, SPICY TOMATO SAUCE, OREGANO</small>	15.00
<b>Quattro Formaggi</b> <small>BRIE, GORGONZOLA, PARMESAN, MOZZARELLA, TOMATO SAUCE, OREGANO</small>	14.50
<b>Vegeteriana</b> <small>FRESH MUSHROOMS, GRILLED ZUCCHINI &amp; EGGPLANTS, BELL PEPPERS, BLACK OLIVES MOZZARELLA CHEESE, TOMATO SAUCE, OREGANO</small>	13.50
<b>Toscana</b> <small>GOAT CHEESE, FRESH ROCCA LEAVES, CHERRY TOMATOES, MOZZARELLA CHEESE, TOMATO SAUCE, OREGANO</small>	14.75
<b>Bresaola Rocca</b> <small>BRESAOLA SLICES, ROCCA LEAVES, MOZZARELLA CHEESE, TOMATO SAUCE, OREGANO</small>	18.50
<b>Truffle</b> <small>TRUFFLE MOUSSE, GOAT CHEESE, MOZZARELLA CHEESE, FRESH BASIL, TRUFFLE OIL</small>	17.50
<b>Mediterranean</b> <small>FETA CHEESE, OLIVES, CHERRY TOMATOES, THYME, MOZZARELLA CHEESE, TOMATO SAUCE, OREGANO</small>	14.00
<b>Beef Shawarma</b> <small>BEEF SHAWARMA, TOMATO SAUCE, BIWAZ SALAD, TARATOR SAUCE</small>	17.00





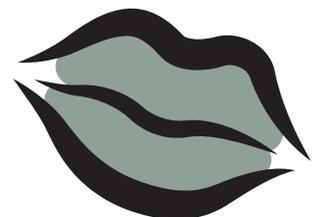
## Pasta

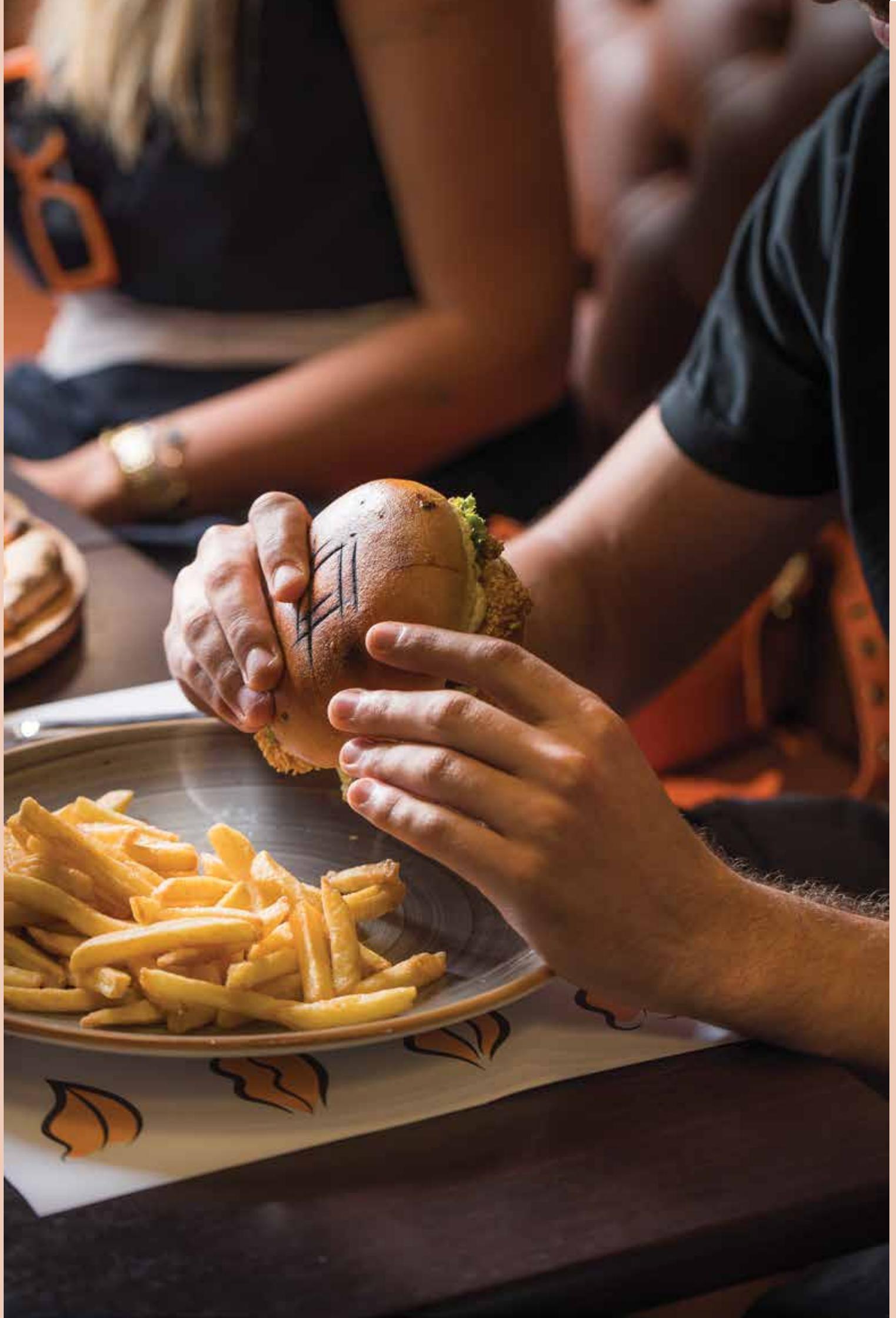
<b>Spaghetti Al Pomodoro</b>	10.50
<small>FRESH TOMATO SAUCE, BASIL, PARMESAN</small>	
<b>Spaghetti Aglio Olio</b>	8.75
<small>TOASTED GARLIC FLAKES, PURE OLIVE OIL, PARMESAN</small>	
<b>Spaghetti Bolognese</b>	13.50
<small>GROUND MEAT, TOMATO SAUCE, BASIL, PARMESAN</small>	
<b>Tagliatelle Al Funghi</b>	12.75
<small>FRESH MUSHROOMS, WHITE SAUCE, GARLIC, PARMESAN ADD CHICKEN FOR \$3.00</small>	
<b>Tagliatelle Al Pesto</b>	13.50
<small>BASIL, GARLIC, OLIVE OIL, FRESH CREAM, PARMESAN</small>	
<b>Penne All' Arrabbiata</b>	11.50
<small>CHERRY TOMATOES, SPICY TOMATO SAUCE, BASIL, PARMESAN</small>	
<b>Spaghetti Carbonara</b>	14.00
<small>TOASTED BACON, EGGS, WHITE SAUCE, PARMESAN</small>	
<b>Rigatoni Russo Alla Vodka</b>	14.75
<small>TOASTED BACON, PINK SAUCE, VODKA SHOT, PARMESAN CHEESE</small>	
<b>Risotto Ai Funghi</b>	14.00
<small>WHITE MUSHROOMS, FRESH CREAM, RISOTTO AL DENTE, GARLIC, PARMESAN</small>	
<b>Risotto Shrimps Al Limone</b>	15.50
<small>SHRIMPS CREAMY LEMON SAUCE, RISOTTO AL DENTE, PARMESAN</small>	

## Sandwiches

<b>Beef Cheeseburger</b>	14.50
<small>TENDERLOIN MEAT, FRESH TOMATOES, FRESH ONIONS, LETTUCE, MIXED CHEESE, COCKTAIL SAUCE</small>	
<b>Grilled Chicken Burger</b>	13.50
<small>MARINATED GRILLED CHICKEN BREAST, GARLIC PASTE, PICKLES</small>	
<b>Crispy Chicken Burger</b>	14.00
<small>CRUNCHY CHICKEN BREAST, AVOCADO SPREAD, LETTUCE, TARTARE SAUCE</small>	
<b>Club Sandwich</b>	16.50
<small>WHITE PAIN DE MIE, MIXED CHICKEN BREAST WITH LIGHT MAYO, ROAST BEEF, BOILED EGGS FRESH TOMATOES, HAM OR TURKEY</small>	
<b>Club Salmon</b>	24.50
<small>BROWN PAIN DE MIE, SCOTTISH SMOKED SALMON, AVOCADO, MASCARPONE SAUCE, LEMON PULP, CAPERS, DILL, CHIVES</small>	

All Sandwiches are served with Side Salad & French Fries







## Asian

<b>Chicken Bao</b>	8.50
<small>ASIAN SOFT BUN FILLED WITH CRISPY CHICKEN BREAST, SHREDDED CUCUMBERS, CARROTS, BLACK SESAME, TERIYAKI SAUCE</small>	
<b>Chicken Cashew Nuts</b>	16.50
<small>STIR FRIED CHICKEN IN A LIGHT OYSTER SAUCE WITH CASHEW NUTS, BELL PEPPERS, CARROTS, FRESH MUSHROOMS, FRESH ONIONS, SERVED WITH WHITE RICE</small>	
<b>Chicken Noodles</b>	13.50
<small>NOODLES, CHICKEN BREAST, CARROTS, BELL PEPPERS, FRESH MUSHROOMS, LIGHT SOYA SAUCE</small>	
<b>Shrimp Noodles</b>	15.00
<small>NOODLES, BOILED SHRIMPS, CARROTS, BELL PEPPERS, FRESH MUSHROOMS, LIGHT SOYA SAUCE</small>	
<b>Sweet &amp; Sour Chicken</b>	16.00
<small>STIR FRIED CHICKEN BREAST IN A SWEET AND SOUR SAUCE, BELL PEPPERS, ONIONS, BROCCOLI</small>	
<b>Vegetarian Noodles</b>	12.00
<small>NOODLES, CARROTS, BELL PEPPERS, FRESH MUSHROOMS, BROCCOLI, LIGHT SOYA SAUCE</small>	

## Main Course

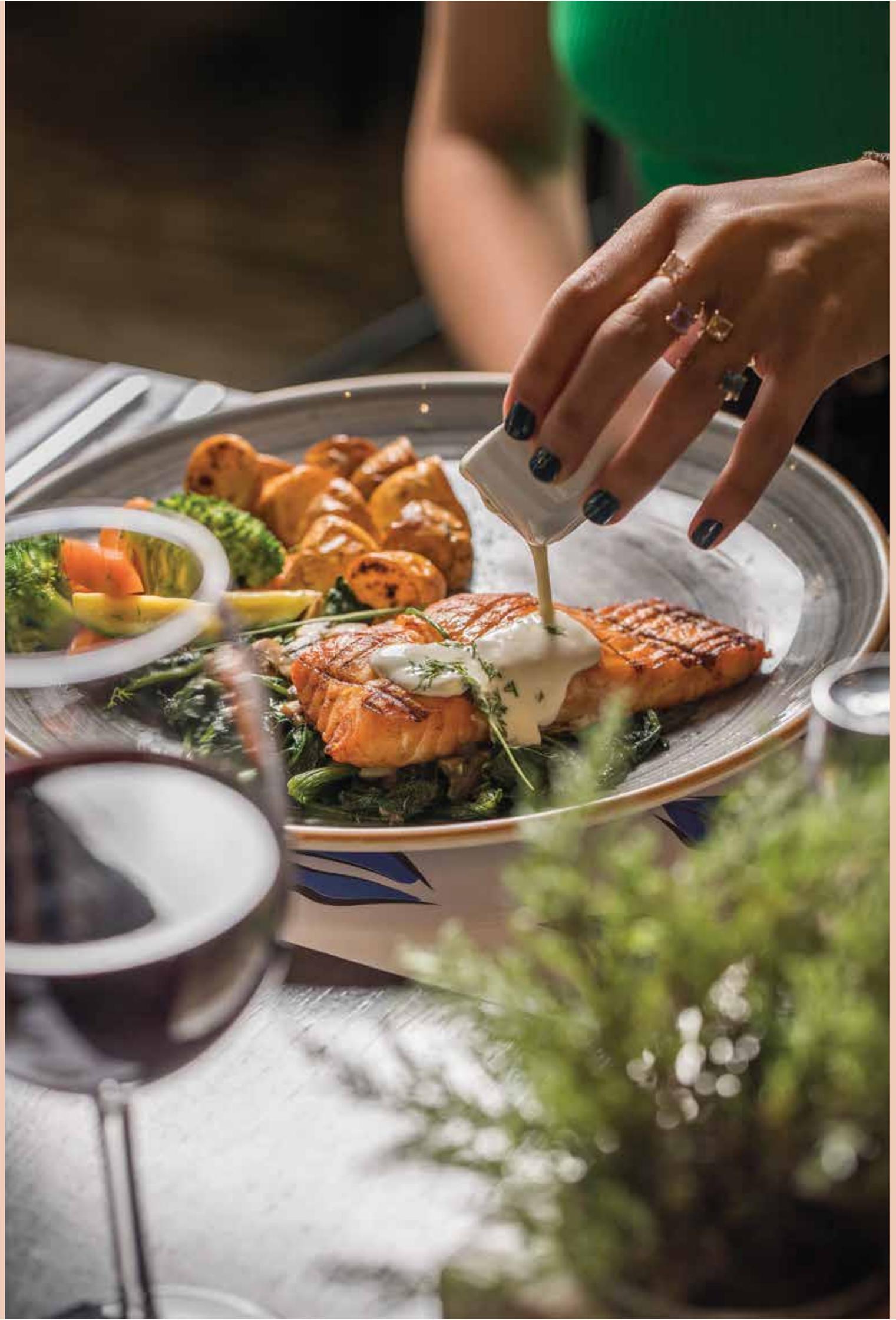
<b>Chicken Breast</b>	17.50
<small>GRILLED CHICKEN BREAST SERVED WITH VEGETABLES AND MASHED POTATOES, 3 PEPPER SAUCE ON THE SIDE</small>	
<b>Mushroom Creamy Chicken</b>	18.00
<small>CHICKEN BREAST CUBES, WHITE SAUCE, FRESH MUSHROOMS SERVED WITH MASHED POTATOES</small>	
<b>Chicken Fajita</b>	16.75
<small>CHICKEN BREAST, PEPPERS, ONIONS, SERVED WITH TORTILLA BREAD, GUACAMOLE AND SOUR CREAM</small>	
<b>Beef Stroganoff</b>	27.50
<small>SHREDDED BEEF TENDERLOIN, FRESH MUSHROOMS, STROGANOFF SAUCE SERVED WITH RICE AND POTATO CHIPS</small>	
<b>Chicken Breast Escalope</b>	17.00
<small>BREADED CHICKEN BREAST SERVED WITH FRENCH FRIES AND COCKTAIL SAUCE</small>	
<b>Grilled Beef Filet</b>	28.50
<small>GRILLED BEEF TENDERLOIN SERVED WITH VEGETABLES AND FRENCH FRIES, WITH PEPPER OR MUSHROOM SAUCE</small>	
<b>Veal Milanese</b>	38.00
<small>BREADED VEAL ESCALOPE, SERVED WITH A SIDE SALAD AND FRENCH FRIES</small>	
<b>Grilled Salmon</b>	28.00
<small>GRILLED SCOTTISH SALMON SERVED WITH SAUTEED SPINACH AND FRESH MUSHROOMS</small>	

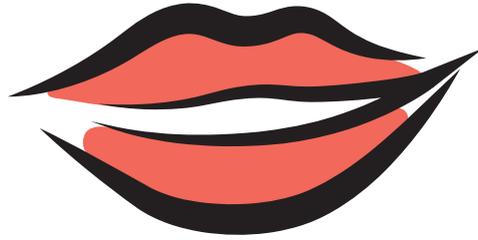
## The Sauce Bar (Café de Paris)

Entrecôte	23.50
Beef Tenderloin	34.00
Grilled Chicken Breast	18.75

Served with Side Salad & French Fries





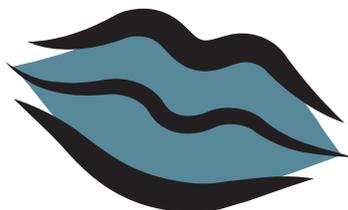


## Desserts

<b>Chocolate Fondant with Vanilla Ice Cream</b>	9.50
<small>WARM CHOCOLATE CAKE WITH IRRESISTIBLE CENTRE OF FLOWING DARK CHOCOLATE, SERVED WITH VANILLA ICE CREAM</small>	
<b>Profiteroles Glacées</b>	12.00
<small>PUFF FILLED WITH VANILLA ICE CREAM, TOPPED WITH CHOCOLATE SAUCE AND ALMONDS</small>	
<b>Pain Perdu</b>	10.00
<small>FRENCH BRIOCHE BREAD SOAKED WITH MILK. TOPPED WITH CARAMEL SAUCE AND VANILLA ICE CREAM</small>	
<b>Gluten Free Chocolate Cake</b>	8.00
<small>HOME-MADE FLOWERLESS CHOCOLATE CAKE TOPPED WITH CHOCOLATE SHAVINGS</small>	
<b>Strawberry Cheesecake</b>	8.50
<small>THICK CREAMY FILLING OF CHEESE TOPPED WITH STRAWBERRY COULIS</small>	
<b>Churros with Caramel &amp; Chocolate Sauce</b>	9.50
<small>FRIED DOUGH DUSTED IN CINNAMON SUGAR, SERVED WITH CARAMEL AND CHOCOLATE SAUCE</small>	
<b>Éclair au Chocolat</b>	6.00
<small>PUFF PASTRY FILLED WITH OUR HOME-MADE CHOCOLATE PASTRY CREAM, TOPPED WITH CHOCOLATE GLAÇAGE</small>	
<b>Éclair Mocha</b>	6.00
<small>PUFF PASTRY FILLED WITH OUR HOME-MADE COFFEE PASTRY CREAM, TOPPED WITH COFFEE GLAÇAGE</small>	

## Ice Cream

<b>Ice Cream Scoop</b>	3.00
<b>Ice Cream &amp; Sorbet</b>	9.00
<small>3 SCOOPS (VANILLA, CHOCOLATE, LEMON, ROSE, STRAWBERRY, MANGO)</small>	
<b>Mini Chocolat Mou</b>	8.50





## Hot Beverages

Lebanese Coffee	2.00
Espresso	2.00
Espresso Doppio	2.75
Espresso Macchiato	2.50
Cappuccino	2.75
Latte Coffee	2.75
Nescafé Gold	2.75
Mocha Coffee	3.50
Hot Chocolate	3.75
White Coffee	1.75
Affogato	5.50
Irish Coffee	6.00
Tea	2.00

## Cold Beverages

Iced Coffee	4.00
Iced Mocha	5.00
Iced Caramel	5.00
Iced Vanilla Latte	5.00
Ice Tea	2.75
<small>Lemon or Peach</small>	
Milkshakes	6.50
<small>Strawberry, Vanilla, Chocolate</small>	
Crispy Shake	6.50
Mango Mousse	7.50

## Drinks

### Non Alcoholic Beverage

Soft Drink	2.00
Mineral Water 0.5 L	1.25
Mineral Water 1.5 L	1.75
Sparkling Water Rim 0.33 L	1.75
Sparkling Water Perrier 0.5 L	2.75
Sparkling Water St. Pellegrino 1 L	4.50
Non Alcoholic Cocktail	4.50
Fresh Orange Juice	3.00
Fresh Apple Juice	3.00
Fresh Carrot Juice	3.00
Fresh Lemonade	3.00

### Alcohol & Spirits

Almaza Beer (Regular or Light)	3.50
Laziza (0% Alcohol)	3.25
Heineken (Imported Beer)	5.00
Whisky 12 Years	8.50
Whisky Regular / Premium	6.50/10.50
Vodka Regular / Premium	6.50/13.50
Sangria Rosé <small>Wine Rosé, Gin, Fresh Juice, Fruits</small>	8.00
Margarita <small>Tequila, Tripple Sec, Fresh Lemon</small>	7.50
Gin Basil	7.00
Old Fashion	6.50
Mojito	7.00
Martini Passion <small>Martini Bianco, Passion Syrup</small>	7.50
Martini Espresso	6.50

## Wines

### House Wine

Glass Local Wine/ Pitcher	6.00/15.00
Glass Foreign Wine/ Pitcher	12.00/30.00
Glass Prosecco	7.00

### Red Wine

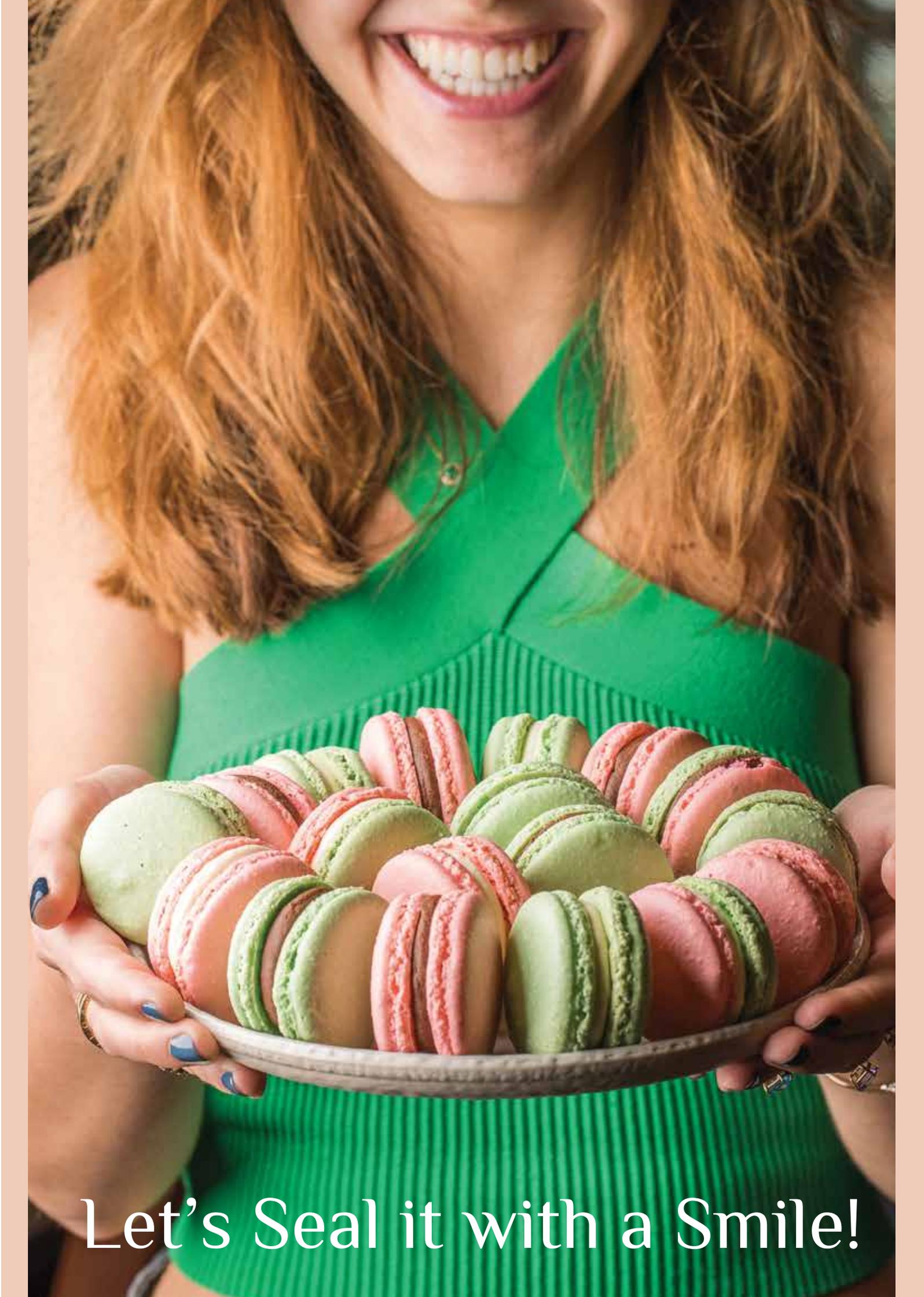
Ksara Réserve du Couvent	24.00
Château Ksara	38.00
Ixsir Altitudes	34.00
B-Qā	36.00
Château Marsyas	46.00
Pinot Noir Astoria	48.00

### Rosé Wine

Ksara Sunset	24.00
Ixsir Altitudes	34.00
Ixsir Grande Réserve	44.00
Rosé "Mina" Astoria	48.00

### White Wine

Ksara Blanc de Blancs	24.00
Ksara Chardonnay	32.00
Ixsir Altitudes	34.00
Ixsir Grande Réserve	44.00
Pinot Grigio Astoria	48.50
Gavi di Gavi	85.00
Prosecco Bottega (Sparkling)	42.00



Let's Seal it with a Smile!