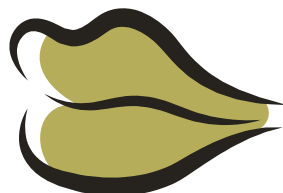


DUJO

Sealed with a smile



Starters

Onion Soup in our Home-made Bread <i>ONIONS STOCK, TOPPED WITH MELTED CHEESE, SERVED IN OUR HOME-MADE SPECIAL BREAD</i>	12.50
Bruschetta Pomodoro <i>FRENCH BAGUETTE BRUSHED WITH GARLIC TOPPED WITH DICED CHERRY TOMATOES, BASIL AND OLIVE OIL</i>	8.00
Salmon Tartare <i>AVOCADO TOPPED WITH DICED FRESH SALMON MIXED WITH ONIONS, CAPERS, DILL, CHIVES, OLIVE OIL, LEMON JUICE</i>	20.00
Salmon Carpaccio <i>MARINATED RAW SALMON, TOPPED WITH FRESH DILL, FENNEL & LEMON PULP</i>	18.50
Cheese Garlic Bread <i>FRENCH BAGUETTE TOPPED WITH OUR HOME-MADE GARLIC PASTE, MELTED CHEESE AND OREGANO</i>	11.00
Baked Caprese Bite/ Multicereal Ciabatta <i>BAKED CIABATTA BREAD, TOPPED WITH PESTO SPREAD, FRESH MOZZARELLA, CHEESE & TOMATOES</i>	18.00
Bresaola Rocca / Parmesan <i>BRESAOLA, ROCKET LEAVES, PARMESAN, CHERRY TOMATOES MIXED WITH LEMON JUICE AND LEMON OIL SERVED WITH FRENCH BAGUETTE</i>	20.00
Cauliflower Dynamite <i>DEEP FRIED CRUNCHED CAULIFLOWERS, MIXED WITH SWEET CHILI SAUCE, TOPPED WITH SESAME SEEDS</i>	12.00
Edamame <i>BOILED SOYBEANS TOPPED WITH SEA SALT</i>	8.00
Grilled Spring Rolls <i>SPRING ROLLS DOUGH FILLED WITH SHREDDED CARROTS, CABBAGE, ZUCCHINI, FRESH MUSHROOMS, BELL PEPPERS AND ONIONS, SERVED WITH CHILI SAUCE</i>	10.00
Shrimp Dumplings <i>DELICATE BITE SIZED STEAMED RICE DOUGH FILLED WITH SHRIMPS, SERVED WITH OUR SPECIAL HOME-MADE DUMPLING SAUCE</i>	15.00
Sweet Chilli Shrimps <i>SHRIMPS FRIED AND MIXED WITH A HOME-MADE SWEET CHILI SAUCE, GARNISHED WITH BLACK SESAME SEEDS</i>	16.00
Mozzarella Sticks <i>DEEP FRIED BREADED MOZZARELLA CHEESE SERVED WITH COCKTAIL SAUCE</i>	11.00
Cheese Nachos <i>DEEP FRIED CORN CHIPS TOPPED WITH MIXED CHEESE, SERVED WITH SOUR CREAM AND SALSA CRUDA</i>	15.00





Salads

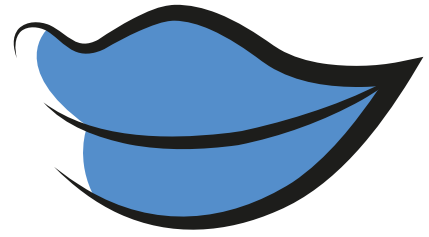
Goat Cheese	16.50
<small>BAKED GOAT CHEESE, ENDIVE, WALNUTS, CHERRY TOMATOES, FRESH APPLE SLICES, SUNDRIED TOMATOES, MIXED GREENS, SERVED WITH BALSAMIC SAUCE</small>	
Light Halloumi	16.00
<small>GRILLED LIGHT HALLOUMI, GRAPES, FRESH MUSHROOMS, CHERRY TOMATOES, MIXED GREENS</small>	
Shrimp Quinoa	17.50
<small>BOILED SHRIMPS, MIXED QUINOA, AVOCADO, CHERRY TOMATOES, FRESH BABY ARUGULA, LEMON MUSTARD SAUCE</small>	
Quinoa Chicken	15.00
<small>QUINOA, GRILLED CHICKEN BREAST, AVOCADO, CHERRY TOMATOES, MIXED GREENS</small>	
Greek	13.50
<small>FETA CHEESE, AVOCADO, CUCUMBER, OLIVES, FRESH ONIONS, CHERRY TOMATOES, MIXED GREENS</small>	
Caprese	15.00
<small>FRESH MOZZARELLA CHEESE, BEETROOT, FRESH BASIL, CHERRY TOMATOES, LEMON OIL</small>	
Smoked Salmon	22.00
<small>SCOTTISH SMOKED SALMON, ORANGE PULP, AVOCADO, DILL, CHIVES, MIXED GREENS</small>	
Caesar Salad	10.00
<small>ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE, OREGANO, TRADITIONAL CAESAR SAUCE</small>	
<small>ADD CHICKEN FOR \$3.00 ADD SHRIMPS FOR \$5.00</small>	

Poke

California Poke	14.00
<small>CRAB MIX, EDAMAME, AVOCADO, SHREDDED BEETROOT, CUCUMBERS AND CARROTS SESAME SEEDS, JAPANESE RICE</small>	
Salmon Poke	19.00
<small>FRESH SALMON, EDAMAME, AVOCADO, CRAB MIX, BEETROOT, CRISPY TEMPURA, JAPANESE RICE</small>	
Shrimp Poke	18.00
<small>BOILED SHRIMPS, PINEAPPLE, AVOCADO, CRAB MIX, GREEN PEAS, CRISPY TEMPURA, JAPANESE RICE</small>	

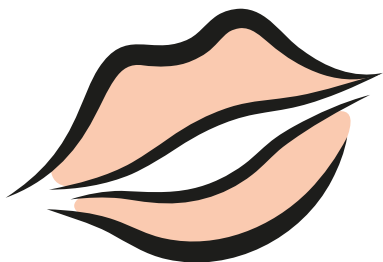






Pizza

Margherita <small>MOZZARELLA CHEESE, TOMATO SAUCE, OREGANO</small>	13.50
Regina <small>HAM OR TURKEY, FRESH MUSHROOMS, MOZZARELLA CHEESE, TOMATO SAUCE, OREGANO</small>	16.50
Diavola <small>PORK OR BEEF PEPPERONI, MOZZARELLA CHEESE, SPICY TOMATO SAUCE, OREGANO</small>	17.00
Quattro Formaggi <small>BRIE, GORGONZOLA, PARMESAN, MOZZARELLA, TOMATO SAUCE, OREGANO</small>	16.00
Vegeteriana <small>FRESH MUSHROOMS, GRILLED ZUCCHINI & EGGPLANTS, BELL PEPPERS, BLACK OLIVES MOZZARELLA CHEESE, TOMATO SAUCE, OREGANO</small>	15.50
Bresaola Rocca <small>BRESAOLA SLICES, ROCCA LEAVES, MOZZARELLA CHEESE, TOMATO SAUCE, OREGANO</small>	22.00
Truffle <small>TRUFFLE MOUSSE, GOAT CHEESE, MOZZARELLA CHEESE, FRESH BASIL, TRUFFLE OIL</small>	22.00
Norwegian <small>SCOTTISH SMOKED SALMON, MASCARPONE SAUCE, DILL & FENNEL, LEMON PULP, CAPERS</small>	25.00





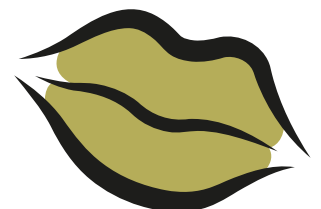
Pasta

Spaghetti Al Pomodoro <small>FRESH TOMATO SAUCE, BASIL, PARMESAN</small>	12.50
Spaghetti Bolognaise <small>GROUND MEAT, TOMATO SAUCE, BASIL, PARMESAN</small>	14.50
Tagliatelle Al Funghi <small>FRESH MUSHROOMS, WHITE SAUCE, GARLIC, PARMESAN ADD CHICKEN FOR \$3.00</small>	14.00
Tagliatelle Al Pesto <small>BASIL, GARLIC, OLIVE OIL, FRESH CREAM, PARMESAN</small>	16.00
Penne All' Arrabbiata <small>CHERRY TOMATOES, SPICY TOMATO SAUCE, BASIL, PARMESAN</small>	13.00
Spaghetti Carbonara <small>TOASTED BACON, EGGS, WHITE SAUCE, PARMESAN</small>	16.50
Spaghetti Frutti Di Mare <small>SHRIMPS, CALAMARI, MUSSELS, HOME-MADE TOMATO SAUCE</small>	22.50
Risotto Ai Funghi <small>WHITE MUSHROOMS, FRESH CREAM, RISOTTO AL DENTE, GARLIC, PARMESAN</small>	17.50
Risotto Shrimps Al Limone <small>SHRIMPS CREAMY LEMON SAUCE, RISOTTO AL DENTE, PARMESAN</small>	18.00

Sandwiches

Prime Brisket Sandwich/Black Angus <small>SLOW COOKED BLACK ANGUS BRISKET MEAT, SERVED IN A CIABATTA BREAD WITH A SPECIAL TARTARE-BARBECUE SAUCE</small>	20.00
Beef Cheeseburger <small>TENDERLOIN MEAT, FRESH TOMATOES, FRESH ONIONS, LETTUCE, MIXED CHEESE, COCKTAIL SAUCE</small>	18.00
Grilled Chicken Burger <small>MARINATED GRILLED CHICKEN BREAST, GARLIC PASTE, PICKLES</small>	16.00
Crispy Chicken Burger <small>CRUNCHY CHICKEN BREAST, AVOCADO SPREAD, LETTUCE, TARTARE SAUCE</small>	18.50
Club Sandwich <small>WHITE PAIN DE MIE, MIXED CHICKEN BREAST WITH LIGHT MAYO, ROAST BEEF, BOILED EGGS FRESH TOMATOES, HAM OR TURKEY</small>	19.00
Club Salmon <small>BROWN PAIN DE MIE, SCOTTISH SMOKED SALMON, AVOCADO, MASCARPONE SAUCE, LEMON PULP, CAPERS, DILL, CHIVES</small>	28.00

All Sandwiches are served with Side Salad & French Fries







Asian

Chicken Cashew Nuts	20.00
<small>STIR FRIED CHICKEN IN A LIGHT OYSTER SAUCE WITH CASHEW NUTS, BELL PEPPERS, CARROTS, FRESH MUSHROOMS, FRESH ONIONS, SERVED WITH WHITE RICE</small>	
Chicken Noodles	16.00
<small>NOODLES, CHICKEN BREAST, CARROTS, BELL PEPPERS, FRESH MUSHROOMS, LIGHT SOYA SAUCE</small>	
Shrimp Noodles	18.00
<small>NOODLES, BOILED SHRIMPS, CARROTS, BELL PEPPERS, FRESH MUSHROOMS, LIGHT SOYA SAUCE</small>	
Sweet & Sour Chicken	18.00
<small>STIR FRIED CHICKEN BREAST IN A SWEET AND SOUR SAUCE, BELL PEPPERS, ONIONS, BROCCOLI, SERVED WITH WHITE RICE</small>	
Sweet & Sour Shrimps	22.00
<small>MEDIUM SIZE SHRIMPS STIRRED IN A SWEET & SOUR SAUCE, BELL PEPPERS, ONIONS, BABY CORN, BROCCOLI, SERVED WITH WHITE RICE</small>	

Main Course

Chicken Breast	20.00
<small>GRILLED CHICKEN BREAST SERVED WITH VEGETABLES AND MASHED POTATOES, 3 PEPPER SAUCE ON THE SIDE</small>	
Mushroom Creamy Chicken	22.00
<small>CHICKEN BREAST CUBES, WHITE SAUCE, FRESH MUSHROOMS SERVED WITH MASHED POTATOES</small>	
Chicken Fajita	18.50
<small>CHICKEN BREAST, PEPPERS, ONIONS, SERVED WITH TORTILLA BREAD, GUACAMOLE AND SOUR CREAM</small>	
Beef Stroganoff	32.00
<small>SHREDDED BEEF TENDERLOIN, FRESH MUSHROOMS, STROGANOFF SAUCE SERVED WITH RICE AND POTATO CHIPS</small>	
Chicken Breaded Escalope	19.00
<small>BREADED CHICKEN BREAST SERVED WITH FRENCH FRIES AND COCKTAIL SAUCE</small>	
Argentinian Beef Tenderloin	36.00
<small>PRIME TENDERLOIN, SERVED WITH FRENCH FRIES, SAUTEED VEGETABLES AND YOUR CHOICE OF MUSHROOM OR PEPPER SAUCE</small>	
Argentinian Beef Milanese	34.00
<small>BREADED PRIME TENDERLOIN, SERVED WITH SPAGUETTI POMODORO</small>	
Grilled Salmon	30.00
<small>GRILLED SCOTTISH SALMON SERVED WITH SAUTEED SPINACH AND FRESH MUSHROOMS</small>	

The Sauce Bar (Café de Paris)

Entrecôte	28.00
Argentinian Beef Tenderloin	42.00
Grilled Chicken Breast	24.00

Served with Side Salad & French Fries

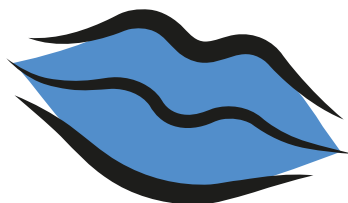






Ice Cream & Desserts

Ice Cream Scoop	3.00
Ice Cream & Sorbet <small>3 SCOOPS (VANILLA, CHOCOLATE, LEMON, ROSE, STRAWBERRY, MANGO)</small>	9.00
Mini Chocolat Mou	8.50
Chocolate Fondant with Vanilla Ice Cream <small>WARM CHOCOLATE CAKE WITH IRRESISTIBLE CENTRE OF FLOWING DARK CHOCOLATE, SERVED WITH VANILLA ICE CREAM</small>	11.00
Profiteroles Glacées <small>PUFF FILLED WITH VANILLA ICE CREAM, TOPPED WITH CHOCOLATE SAUCE AND ALMONDS</small>	14.00
Pain Perdu <small>FRENCH BRIOCHE BREAD SOAKED WITH MILK. TOPPED WITH CARAMEL SAUCE AND VANILLA ICE CREAM</small>	13.00
Churros with Caramel & Chocolate Sauce <small>FRIED DOUGH DUSTED IN CINNAMON SUGAR, SERVED WITH CARAMEL AND CHOCOLATE SAUCE</small>	10.00
Religieuse à la Crème <small>HOMEMADE PÂTE A CHOUX FILLED WITH CRÈME PATISSIÈRE, TOPPED WITH A THICK CHOCOLATE SAUCE</small>	10.00
Tiramissu <small>COFFEE SOAKED LADYFINGERS, TOPPED WITH A SOFT MASCARPONE CREAM LAYER</small>	12.50
Honey Cake <small>SOFT CAKE, LIGHTLY CARAMELIZED WITH HONEY</small>	12.00
Tarte Aux Fraises <small>FRESH SABLÉ, TOPPED WITH A SOFT MASCARPONE CREAM, COULIS RASPBERRY, FRESH STRAWBERRIES</small>	12.00
Mille-Feuille <small>CRUSTY LAYERS OF PUFF PASTRY, STUFFED WITH A FRESH HOMEMADE VANILLA CREAM</small>	10.50





Hot Beverages

Lebanese Coffee	2.75
Espresso	2.75
Espresso Doppio	3.50
Espresso Macchiato	3.00
Cappuccino	4.00
Latte Coffee	4.00
Nescafé Gold	3.75
Mocha Coffee	4.50
Hot Chocolate	5.00
White Coffee	2.50
Affogato	6.50
Irish Coffee	8.00
Tea	2.50

Cold Beverages

Iced Coffee	4.00
Iced Mocha	5.50
Iced Caramel	5.00
Iced Vanilla Latte	5.00
Ice Tea	3.50
<small>Lemon or Peach</small>	
Milkshakes	8.00
<small>Strawberry, Vanilla, Chocolate</small>	
Crispy Shake	8.00
Mango Mousse	8.00

Drinks

Non Alcoholic Beverage

Soft Drink	3.00
Mineral Water 0.5 L	2.00
Mineral Water 1.5 L	3.00
Sparkling Water Rim 0.33 L	2.75
Sparkling Water Perrier 0.5 L	3.75
Sparkling Water St. Pellegrino 1 L	5.00
Non Alcoholic Cocktail	6.00
Fresh Orange Juice	4.00
Fresh Lemonade	4.00

Alcohol & Spirits

Almaza Beer (Regular or Light)	4.50
Laziza (0% Alcohol)	4.00
Heineken (Imported Beer)	6.50
Whisky 12 Years	10.00
Whisky Regular / Premium	7.50/12.00
Vodka Regular / Premium	7.50/14.00
Sangria Rosé	10.00
<small>Wine Rosé, Gin, Fresh Juice, Fruits</small>	
Margarita	9.00
<small>Tequila, Tripple Sec, Fresh Lemon</small>	
Gin Basil	9.00
Old Fashion	8.00
Mojito	8.50
Martini Passion	8.50
<small>Martini Bianco, Passion Syrup</small>	
Martini Espresso	7.50

Wines

House Wine

Glass Local Wine/ Pitcher	7.00/16.00
Glass Foreign Wine/ Pitcher	12.00/30.00
Glass Prosecco	8.00

Red Wine

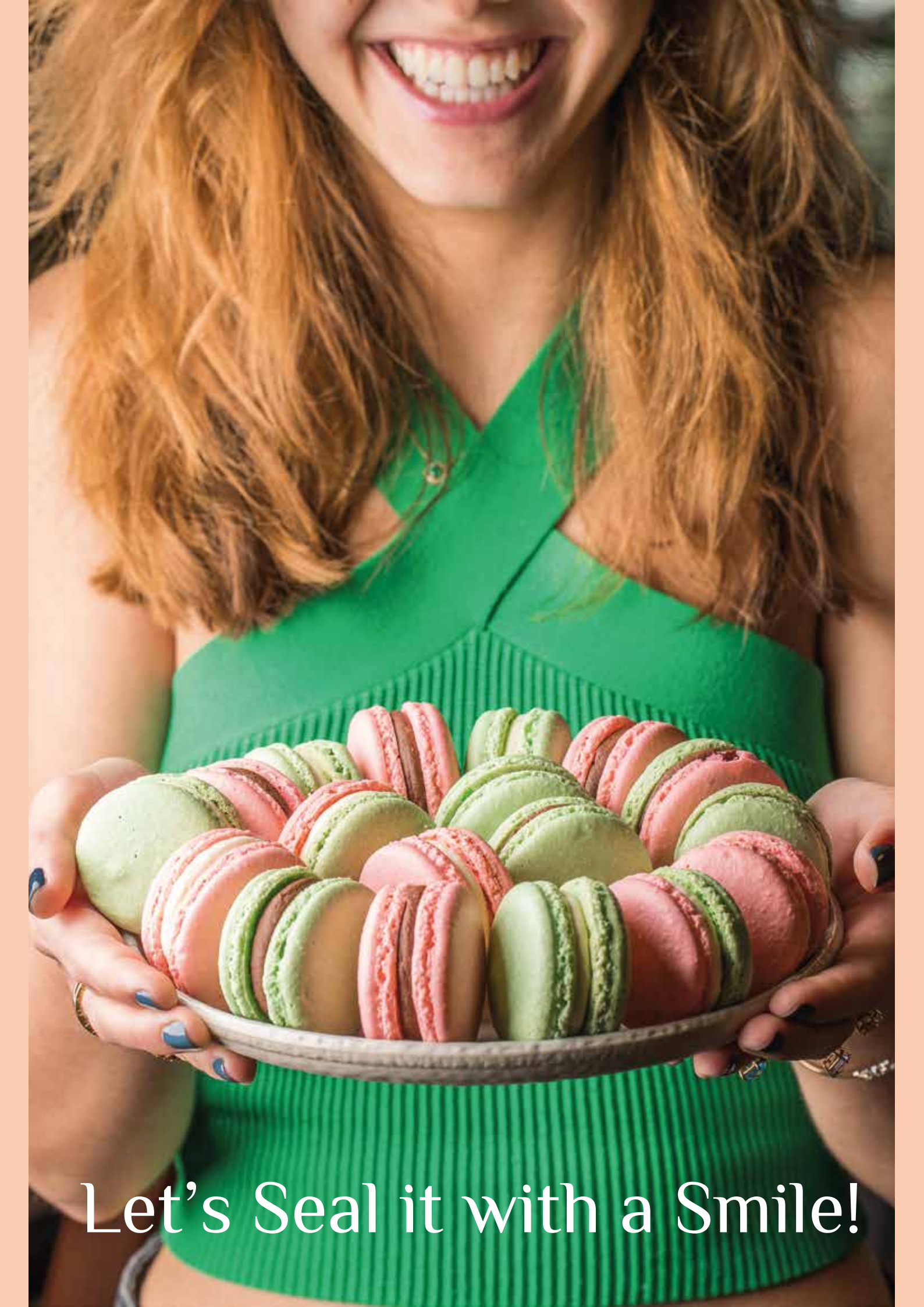
Ksara Réserve du Couvent	28.00
Château Ksara	40.00
Ixsir Altitudes	36.00
Kefraya Les Coteaux	36.00
B-QÃ	40.00
Château Marsyas	48.00
Pinot Noir Astoria	48.00

Rosé Wine

Ksara Sunset	28.00
Ixsir Altitudes	36.00
Ixsir Grande Réserve	46.00
Rosé "Mina" Astoria	48.00

White Wine

Ksara Blanc de Blancs	28.00
Kefraya Blanc de Blancs	28.00
Ksara Chardonnay	35.00
Ixsir Altitudes	36.00
Ixsir Grande Réserve	46.00
Pinot Grigio Astoria	48.00
Gavi di Gavi	85.00
Prosecco Bottega (Sparkling)	42.00



Let's Seal it with a Smile!