



THE OPENING ACT



CRUDITÉS (C, E, M, SO, G)

Cucumber, carrots, celery, olives,
and cherry tomatoes ~ 30

ZESTY EDAMAME (SO)

Steamed edamame with lemon salt
and yuzu juice ~ 45

HARRA & SPICY (SO, S)

Steamed edamame with spicy sauce
and coriander ~ 47

THE TRIO (V, L, TN)

Black olives, green olives with za'atar, lupin & almond
served with salt, cumin powder, and lemon wedges ~ 75

CHILLED BEGINNINGS

TAKE A DIP (TN, D, G, SE)

labneh mixed with olive oil, served with crispy zaatar chips ~ 45

TARAMA AUBERGINE (D, G, SE, F)

Grilled eggplant, tahini, lemon, and Greek taramosalata ~ 47

THE SMOKY AUBERGINE (G, TN, D, SP, E)

Makdous Zaalouk (Pickled Eggplant), roasted tomato, Parmigiano
Reggiano, parsley, and garlic, served with toasted rustic bread ~ 59

SHRIMP À LA ZEST (SF, SO)

Shrimps with garlic, olive oil, Aleppo pepper,
and lemon foam ~ 65

ORIENTAL SALMON BITES (D, SO, F)

Shiso leaves, rice, salmon, onion capers, labneh, and miso ~ 75

FROM THE SEA (F, SO, G)

Samkeh nayyeh (raw fish) with oregano oil, bulgur,
capers, chives, lime, and lemon zest ~ 105

HUMMUS ROYALE (SE, TN)

Smooth hummus dip with Wagyu tenderloin cubes ~ 125

WARM ENTRÉES

THE CLASSIC CUT (SO, E, M)

Salted French fries with cocktail sauce ~ 35

WRAPPED IN FLAVOR (D, S)

Chili garlic dipper fries with sumac ~ 45

BEEF POCKETS (G, TN, D)

Beef sambousek with onion, sumac,
and labneh sour cream ~ 49

TRUFFLE ME UP (D, SO, E, M)

Crispy dipper fries, truffle sauce, Parmesan cheese,
and truffle oil ~ 55

GOLDEN AKKAWI (G, E, SE, D)

Akkawi in rakakat dough with honey and white sesame ~ 55

TOSHKÀ À LA MANOUKIAN (G, D)

Toasted Armenian sandwich with chili paste
and Swiss cheese ~ 62

THE CEDAR BAO (G, D, SO, E, M)

Chicken shawarma bao with sumac aioli ~ 79

CALAMARI ROUGE (SF, D, SO, E, M, G, S)

Salt and pepper fried calamari with spicy tomato sauce
and Parmesan cheese ~ 80

CALAMARI VERDE (SF, D)

Grilled baby calamari with tomato sauce
and green salsa ~ 85

LAMB BAO BITES (G, D, SE, P, SO)

Slow-cooked lamb with mixed spices
and yogurt tahini sauce ~ 89

BEIRUT BUNS (D, G, E, SO, M, SE)

Lebanese Wagyu beef sliders with coleslaw,
pickles, and BBQ sauce ~ 92

** Consumption of raw or undercooked meat, poultry, seafood and eggs may increase your risk of foodborne illness

[C] Celery * [G] Gluten * [SF] Shellfish * [E] Egg * [F] Fish * [L] Lupin * [D] Dairy * [M] Mustard * [V] Vegetarian * [PN] Peanuts * [TN] Tree Nuts * [SE] Sesame * [SO] Soya * [SP] Sulphites * [R] Raw
Prices are in UAE Dirhams, inclusive of a 10% service charge, 7% municipality fee, & 5% VAT

THE *Artisanal* SELECTION

LEVANT CHICKEN (D, G, TN, SO, E, M, SP)

Shredded chicken, onion, olive oil, pine nuts,
lemon, and harissa mayo ~ 75



SHAWARMA BY THE SEA (F, G, SE, SO)

Grilled fish fillet with shawarma spices, Beirutie sauce,
sumac, and lime ~ 85

AL TARTUFO (D, G, SO)

Truffle cream, fresh mozzarella, burrata cheese,
and truffle oil ~ 129

FRESH & CRISP

THE LEBANESE GLOW (V, SP)

Quinoa, tomatoes, red onions, dried berries, Kalamata olives,
grapes, and goji berries with lemon honey dressing ~ 69

CORNFIELD (D, SO, G)

Grilled corn, avocado dip, cherry tomatoes, and onions
with yuzu vinaigrette ~ 70

AVOCADO ON THE GRILL (G)

Grilled avocado, onions, basil, sundried tomatoes, and red pepper
dressing, topped with crispy Arabic bread ~ 75

HEARTS & LEAVES (TN, SP)

Grilled sliced artichokes, baby arugula, confit cherry tomatoes,
and pine nuts with lemon vinaigrette ~ 78

FATTOUSH WITH A TWIST (G, D, E, SP)

Fresh greens, burrata, heirloom cherry tomatoes, molasses dressing,
and Parmesan cheese ~ 82

KALE ME SOFTLY (SF, SP)

Crab, kale, tabbouleh, cherry tomatoes, onion, avocado, quinoa,
lemon dressing, and baby gem lettuce ~ 89

THE MAIN ACT

CHICKEN SKEWERS (D, SO, E, M)

Grilled chicken cubes with lemon confit sauce, raita sauce,
and grilled vegetables ~ 95

THE FISHERMAN (F, TN, SE, C)

Seabass fillet with brown rice, passion fruit tahini, and pine nuts ~ 135

THE AUSSIE (SE, G, M, SP)

Australian grilled beef filet cubes with grain mustard tahini sauce
and grilled vegetables ~ 155

GRILLED SHRIMP SKEWERS (SF, D)

Grilled shrimp with butter shrimp jus ~ 165

WAGYU BEEF SKEWERS (SE, G, M, SP)

Grilled beef filet cubes with grain mustard tahini sauce
and grilled vegetables ~ 235

GRILLED LOBSTER (SF, F, D, SO, E)

Grilled lobster with ponzu mustard sauce ~ 490



THE SUPPORTING CAST



AGED BASMATI RICE (C, G, SO) Fried rice with vegetables ~ 40 * **BABY CARROTS** (V, TN) with olive oil ~ 45

BABY CORN (D, TN) with butter ~ 45 * **BROCCOLINI** (D, SE, TN) with tahini sauce and pine nuts ~ 50

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