

# FLAVOR OF THE SEA

<b>Bottarga</b>	18	<b>Basil Carpaccio</b>	13
with oil, garlic and fresh thyme		Thin slices of white fish with basil oil and lemon caviar	
<b>Raw Shrimp</b>	13	<b>Tataki Tuna*</b>	17
Marinated Pelican-style with black salt		Seared blue fin tuna with charred oranges crying tiger sauce	
<b>Sashimi</b>	18	<b>Almond Delight</b>	15
Raw fish with soy sauce and chili		King mackerel sautéed with almonds.	
<b>Truffle Sashimi</b>	14	<b>Cuttlefish</b>	16
Thinly sliced yellowtail, truffle vinaigrette and tobiko		Cuttlefish in its ink	
<b>Parsley Ceviche</b>	13	<b>Calamari</b>	13
King mackerel marinated with parsley and onions		Pan fried, grilled or breaded	
<b>Avocado Ceviche</b>	13	<b>Shrimps</b>	13
Marinated yellowtail, Asian flavors		Pan fried with ginger, grilled or breaded	
<b>Kumquat Fish Salad</b>	15	<b>Octopus Salad</b>	22.5
A refreshing white fish ceviche, kumquat red bell pepper, coriander and yuzu salad.		A fresh salad with tomatoes, purslane and lemon oil dressing	
<b>Grouper Carpaccio</b>	13	<b>Grilled Octopus</b>	22.5
Thin slices of Grouper fish with a dash of olive oil and black salt		Citrus maitaise sauce and chimichurri	
<b>Tuna Carpaccio*</b>	13	<b>Fish Fingers</b>	3/pc
Thin slices of tuna, soy sauce and chilli		Breaded fish sticks with black mayo sauce	
<b>Passion Fruit Tartar</b>	16	<b>Lobster</b>	110/kg
White fish tartar, passion fruit vinaigrette		With ginger beurre blanc sauce	

\* Seasonal or pre-ordered

# LEBANESE TRADITIONAL

<b>Hommous</b> Chickpea puree with tahini dressing	6	<b>Tajin</b> Baked fish, tahini and caramelised onions	11
<b>Babaghanouj</b> Grilled eggplant with tahini dressing	6	<b>Kebbe</b> Crispy fried bulgur meatballs filled with beef and pine nuts	1.5/pc
<b>Tabboulé</b> Much more than a parsley salad	6	<b>Fish Kebbe</b> Stuffed with herbs, onions and pine nuts.	1.5/pc
<b>Fattouche</b> Mix salad with sumac and toasted bread	7	<b>Vegetarian kebbe</b> Crispy fried bulgur and croquette filled with wild herbs	1.5/pc
<b>Tomato Salad*</b> Colored tomatoes from our gardens with wild herbs	13	<b>Kebbe Zghertewiyeh*</b> with our own twist	6/pc
<b>Hendbe</b> Sauteed chicory with fried onions	6	<b>Sambousek</b> Small fried pastry filled with minced meat and onions	1.5/pc
<b>Selek</b> Stuffed chard leaves	6	<b>Frogs</b> Frog legs sauteed with garlic and coriander	3.5/pc
<b>Bezre*</b> Fried sardines 120 g	6	<b>Batata harra</b> Spicy potatoes with coriander and garlic	6
<b>Raheb</b> Smoked Eggplant Salad	12	<b>Grilled Potatoes</b> Grilled potatoes and garlic	6
		<b>Fries</b> Homemade potato fries	6

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# IN TUNE WITH THE TIMES

<b>Mussels Cocotte*</b>	50/kg	<b>Seafood Pasta</b>	25
Marinières style with onions and pasley		Tomato based sauce, calamari and shrimp	
<b>Bouillabaisse*</b>	45	<b>Risotto</b>	30
Spicy french fish and seafood soup,rouille		Arborio rice, squid ink topped with seafood	
<b>Pelican's Paella</b>	28	<b>Siyadiye*</b>	30
Featuring seasonal seafood with or without squid ink		Cumin flacored rice, Grouper fillets almonds and fried onions	

# BEFORE SETTING SAIL

<b>Fruit Jam</b>	4	<b>Raha</b>	4
Assortment of homemade jams		Sweet, aromatic delights, paired with traditional lebanese biscuits	
<b>Debs bi tahini</b>	4	<b>Tamriye</b>	1.5/pc
Carob molasses and tahini		Crispy fried pastry dough filled with a sugar semolina mix and dusted with powdered sugar	
<b>Halawa</b>	4	<b>Lemon Tart</b>	4
traditional sesame dessert with pistachios		With our own twist	
<b>Chocolate Salami</b>	4	<b>Ice Cream Scoop *</b>	4
Dark chocolate mosaic, toasted biscuit and roasted nuts		Vanilla, lemon, chocolate or seasonal*	

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# OUR WINE SELECTION

## Sparkling Wine

Elevate	65
Latourba Kristina	68
Astoria Tiemo	53
Moet et Chandon	300

## Rose Wine

Aurora	45
Ixsir Altitude	8/35
Ixsir Grande Réserve	49
Ksara Sunset	5/20
Latourba Solac	30
Saint Thomas Noor al Ain	58

## Red Wine

Aurora Cabernet Franc	50
Atibaia 2017	130
B-Qa	12/46
Chateau Marsyas	20/88
Domaine Wardy	80
Heya Kanz	38
Ixsir Altitude	8/35
Ixsir Grande Réserve	12/60
Karam Thouraya	13/50
Latourba Simil	12/48
Latourba Syrah	12/48
Mersel, Red Velvet	38
Orphic	65
Paradis de Qanafar 2019	68
✂ Les Caprices D'antoine Cotes du Rhone	56
✂ Les Chapitres de Jaffelin, Pinot noir	98
✂ Chateau Bargylus	90

## White Wine

Atibaia	100
Atibaia Chardonnay	95
Aurora N 2023	11/50
Aurora Patron	56
B-Qa	14/56
Chateau Kefraya Chardonnay	12/48
Chateau Marsyas	15/65
Inabi	36
Ishtar	12/42
Ixsir Altitude	8/35
Ixsir El Ixsir	70
Ixsir Grande Reserve	10/49
Karam Cloud 9	39
Ksara blanc de blanc	6/25
Latourba Cival	10/36
Orphic 2023	15/65
Pheonix	42
Qanafar Eva	88
✂ Alicia Astroria	55
✂ Chablis 1er cru	135
✂ Chateau Bargylus	65
✂ Chablis Joseph Drouhin	95
✂ Gavi di Gavi Marchesi Di Barolo	90

# OUR BEVERAGES

## Arak

Arak Balade	14/18/28/50
Arak Kefraya	8/12/22/33
Arak Ksara	8/12/22/33
Arak Le Brun	8/12/22/33

## Whiskey

Aultmore 12 Years	16/135
Chivas 12 years	10/65
Chivas 18 years	25/250
Dewar's White Label	6/42
Dewar's 12 years	7/60
Famous Grouse	5/50
Glenfiddich 12 years	15/120
Glenfiddich 15 years	20/160
Jameson	7/47
J&B	6/45
J&B 15 years	11/80
JW Black Label	10/65
JW Red Label	6/42
Old Parr	12/115

## Gin

Hendricks	10
Gordons	7
Tanqueray	10/72

## Cocktails

Margarita	15
Aperol Spritz	15
Gin Basil	15
Negroni	15

## Beer & Cider

Wata dry / original	7
Almaza	4
Almaza Light	4
Almaza Dark	5
Almaza Mexican	5
Almaza Mexican Light	5
Almaza Unfiltered	5.5
Beirut Beer	4
Beirut Beer Mexican	5
Beirut Beer Light	4
Laziza 0%	4
El Mir Aleph	7
El Mir Amber Ale	7
El Mir Anfeh	7
El Mir IPA	7
El Mir Pilsner	7
El Mir Wheat Ale	7

## Vodka

Belvedere	15
Grey Goose	14
Tito's	11

## Tequila

Jose Cuervo silver	7
Jose Cuervo gold	8

# OUR BEVERAGES

## Hot Drinks

Arabic Coffee	3
Americano	4
White Coffee	3
Cappucino	5
Decaf	3
Double Decaf	4
Espresso	3
Double Espresso	4

## Cold & Refreshing

Fresh Orange Juice	5
Ice Tea Lemon	3.5
Ice Tea Peach	3.5
Lemonade/minted	5
Miranda	3.5
Pepsi	3.5
Pepsi Diet	3.5
Seven Up	3.5
Seven Up Diet	3.5
Sparkling Water 0.33 L	3.5
Sparkling Water 1L	5
Tonic/Soda	6
Water 1 L	5

## Our Tea Selection

British Breakfast Black Tea	7
Robust, full-bodied black tea, malty depth smooth finish. Perfect with or without milk.	
Capetown Honeybush	7
Smooth South African honeybush with a subtle caramel sweetness.	
Oregon and mint blend	7
A refreshing Caffein-Free blend with cool crisp mint notes, soothing character.	
Spanish white peach & ginger	7
Elegant Black tea layered with juicy white peach and a gentle ginger warmth.	
Tokyo Sencha Green tea	7
Fresh and vegetal Japanese green tea with grassy notes, clean umami finish.	

## Digestifs

Limoncello	5.5
Fernet Branca	5
Keffircello	9
Cognac VSOP	12
Grappa	5
Mastika	5
Cointreau	7