



I come from a village in the heart of the South, where time moves at its own pace, where every path leads to a story.

Our olive trees have stood for centuries, stretching toward the sky, their roots as deep as our traditions. The high arches, the delicate engravings, the blend of Roman and Chehabi architecture - They are not just beautiful; they are part of who we are.

And the tales?

Oh, they are endless, woven into every stone, every breeze, every drop of olive oil.

Let me share them with you.

Let me tell you about..

Hasbaya...

# SALADS سلطة

<b>Tabbouleh</b> تبولة	\$8.50
Parsley, tomato, mint, onion, lemon juice, extra virgin olive oil and burghol	
<b>Fattouch Balade</b> فتوش بلدي	\$8.50
With marinated pitta bread chips and pomegranate molasses	
<b>Arishe Salad</b> سلطة قريشة	\$7.50
Homemade arishe, baby potato, garlic, onion, radish, cucumber, mache, thym, served with honey sauce	

# COLD MEZZE مقبلات باردة

<b>Hummus with Tahine</b> حمص بطحينة	\$7.00
Two-textured hommos with tahine	
<b>Mutabbal</b> متبل	\$7.00
Broiled mashed eggplant with pomegranate seeds	
<b>Shanklish from Asbaya</b> شنكليش من حاصبيا	\$8.00
Shanklish cheese with mint, parsley, onion and tomato in jar, served with olive oil aside	
<b>Vine Leaves in Oil</b> ورق عنب بزيت زيتون شغل حاصبيا	\$9.50
Rolled Stuffed vine leaves with a mix of tomato, parsley, mint, onion, lemon and rice	
<b>Goat's Labneh with Makdous</b> لبننة ماعز مع مكدوس	\$10.50
Goat's Labneh cream with makdous in oil, chili and walnuts	
<b>Moujadara Chmeliyeh</b> مجدرة شمالية	\$8.50
Kidney beans, radish, tomato, chili, crispy onion, and mint leaves	
<b>Kishek Akhdar</b> كشك اخضر	\$8.50
Goat yogurt with white cracked wheat, diced vegetables and extra virgin olive oil	
<b>Loubieh bil Zeit</b> لوبية بزيت	\$9.00
Stewed beans, tomato, onion, garlic	
<b>Tajin Samak</b> طاجن سمك	\$12.00
Hamour fish, thineh, onion, garlic, coriander, raisin and lemon extra virgin olive oil	
<b>Mohammara</b> محمرة	\$10.00
Red capsicum, chili paste, walnuts, almond, bread crumbs, thineh, extra virgin olive oil	
<b>Hindbeh Hasbawiyyeh</b> هندية حاصباوية	\$9.50
Sauteed onion and garlic, candied dandelion, crispy onions and lemon zest	
<b>Moussakaa Batenjen</b> مسقعة باذنجان	\$10.00
Deep fried eggplant baked in a chickpea, tomato, onion and garlic sauce	

# RAW MEZZE نيّة

<b>Kebbe Nayye Balade</b> كبة نيّة بلدية	\$16.50
<b>Tableh Nayye Balade</b> تبيلة نيّة بلدية	\$15.50
<b>Frake</b> فراكه	\$16.50
<b>Tableyyet Nayye</b> طبلية نيّة	\$16.50

# HOT MEZZE المقبلات الساخنة

<b>Hummus with Meat</b> حمص مع لحمة Hummus with tahine with beef tenderloin cubes and pine nuts	\$16.00
<b>Makanek</b> مقانق Makanek with pomegranate molasses and verjuice	\$15.00
<b>Soujok</b> سجو Soujouk with bell pepper, onions, chili, and tomato remoulade	\$15.00
<b>Kebbe Akras</b> كبة قراص Kebbeh stuffed with ground meat and pinenuts stuffing served with special yogurt mixture	\$14.00
<b>Sambousik Meat</b> سمبوسك باللحمة Semolina dough stuffed with lamb meat	\$8.50
<b>Sambousik Cheese</b> سمبوسك بالجينة Semolina dough stuffed with mix cheese	\$8.00
<b>Mixed Puff Pastry</b> معجنات مشكلة Cheese roll, sambousik meat and cheese	\$8.50
<b>Rakakat Grilled or Fried</b> رقاكات مقلية Stuffed by akkawi, and mozarrella cheese	\$8.50
<b>Shrimps Beiruti</b> قريدس بيروتى Shrimps, mixed capsicum, onion, tomato, garlic, chili paste, extra virgin olive oil	\$14.00
<b>Cheikh el Mehche</b> شيخ المحشى Grilled eggplant stuffed with meat and tomato	\$10.50
<b>Ras Asfour with Lemon</b> راس عصفور بالحمض Diced tenderloin in a lemon and pinenut emulsion	\$19.00
<b>Fig Birds</b> عصافير Fig bird, extra virgin olive oil, butter, potato, and pomegranate molasses	\$24.00
<b>Batata Harra</b> بطاطا حرّة Fried potato with coriander, chili, and garlic	\$8.00
<b>Fries</b> بطاطا مقلية بلدية Hand cut potato fries	\$6.50

# OUR HOMEY FATTEH فته بيتوتية

<b>Fattet Hummus</b> فته حمص Boiled Chickpeas topped with yogurt, toasted pita bread, and pine nuts	\$10.00
<b>Fattet Batenjen</b> فته باتنجان Boiled chickpeas topped with marinated eggplant in our homemade sauce, yogurt, toasted pita bread, and mint	\$10.50
<b>Fattet Kharouf</b> فته خروف Boiled chickpeas topped with lamb chunk, yogurt, toasted pita bread, and coriander sauce	\$17.50
<b>Fattet Shawarma</b> فته شاورما Boiled chickpeas topped with shawarma meat, yogurt, toasted bread, and biwas mix	\$17.50

# RÔTISSERIE دجاج مشوي

	HALF	WHOLE
<b>BBQ Chicken, Braised, Airdried and Roasted</b> دجاج مشوي Served with garlic paste, aioli sauce, tartar aioli, pickles and chili mediterranean sauce	\$15.50	\$26.50
<b>Spicy BBQ Chicken, Braised, Airdried and Roasted</b> دجاج مشوي حرّ Served with garlic paste, aioli sauce, tartar aioli, pickles and chili mediterranean sauce	\$15.50	\$26.50

# MASHAWEH مشاوي

SANDWICH PLATTER

<b>Arayes Platter</b> عرايس صحن Meat kebab served with yogurt homemade aside		\$15.00
<b>Shish Taouk</b> شيش طاووق Marinated chicken breast with garlic, and yogurt served with garlic bread	\$8.50	\$16.50
<b>Kafta Halabi</b> كفتة حليبيّة Mix of beef and lamb meat with served with roasted tomato, and onion	\$8.50	\$16.50
<b>Grilled Meat</b> لحمة مشويّة Marinated baby veal meat, served with roasted tomato, and onion	\$13.00	\$25.50
<b>Kafta Entableh</b> كفتة عنتبلي Mix of beef and lamb meat with cinnamon and sweet pepper served with roasted tomato and onion	\$9.50	\$18.50
<b>Mixed Grill Platter</b> مشاوي مشكله صحن 1 taouk, 1 lahme , 2 kebab served with roasted tomato, and onion		\$27.50

# SHAWARMA شاورما

<b>Chicken Shawarma</b> شاورما دجاج	\$7.50	\$16.00
<b>Meat Shawarma</b> شاورما لحمة	\$8.00	\$16.50

# DESSERTS الحلو

<b>Daeuqia bel Ashta</b> داعوقية بالقشطة Pistachio dough stuffed with fresh ashta dressing by sugar syrup		\$13.50
<b>Rice Pudding</b> رز بالحليب Cooked rice in a milk and sugar with rose orange blossom water		\$7.00
<b>Ice Cream (3 Scoops)</b> بوظة عربية - 3 سكوب Flavors: Vanilla, Chocolate, Strawberry, Miskeh		\$10.00
<b>Biscuit Raha</b> بسكويت وراحة		\$5.50
<b>Chocolate Biscuit</b> بسكويت بالشوكولا		\$8.00
<b>Ashta w Asal</b> قشطة و عسل		\$12.50
<b>Karabiz</b> كرابيج		\$15.00
<b>Katayef Ashta</b> قطايف قشطة		\$5.50



# المشروبات BEVERAGES

## مشروبات ساخنة HOT DRINKS

Espresso (Ristretto / Lungo) إسبريسو Freshly brewed arabica coffee	\$3.50
Double Espresso إسبريسو دوبل Two shots of espresso	\$4.50
Café Macchiato كافيه ماكياتو Espresso topped with a dollop of milk foam	\$4.00
Café Latte كافيه لاتيه Espresso with steamed milk (add flavor: vanilla / roasted hazelnut)	\$5.50
Cappuccino كابتشينو Espresso with steamed milk and foam	\$5.50
White Coffee قهوة بيضا Warm water with orange blossom water	\$3.50
Hot Chocolate كاكاو Creamy milk chocolate drink	\$5.50
Lebanese Coffee قهوة لبنانية Traditional arabic coffee	\$3.50
Tea Selection شاي Assorted teas: black, green, herbal	\$5.50

## سموذي SMOOTHIES

Beirut Breeze نسمة بيروت Tropical purée, passion purée, lychee syrup, orange juice	\$14.50
Jannet el Chouf جنة الشوف Apple purée, fresh mint, honey, and lemonade	\$13.50
Berry Cedar توت الأزرق Blueberry purée, blackberry purée, and honey	\$14.50

## عصير طازج FRESH JUICES

Orange Juice عصير برتقال Freshly squeezed oranges	\$6.50
Carrot Juice عصير جزر Fresh carrots	\$6.50
Apple Juice عصير تفاح Fresh green apples	\$6.50
Minted Lemonade ليموناضة مع نعنع Lemon juice, fresh mint, whole or crushed ice	\$6.50

## مشروبات باردة BEVERAGES

Sparkling Water مياه غازية	\$5.00
Energy Drink مشروب الطاقة	\$7.50
Mineral Water Large مي معدنية كبيرة	\$5.50
Mineral Water Small مي معدنية صغيرة	\$3.50
Iced Tea شاي مثلج	\$3.50
Soda صودا	\$3.50
Soft Drink مشروبات غازية	\$3.50

## مشروبات منعشة COOLERS

Layali Hasbaya ليالي حاصبيا Tropical purée, Agave syrup, lemon juice, Sparkling water, crushed ice	\$16.50
Spiced Mango Date منجا وتمر اكسترا Mango purée, date syrup, cinnamon, lemon juice, soda water, ice	\$15.50
Lavender Rose Lemonade ليموناضة مع لافندر وورد Lavender syrup, rose water, lemon juice, soda water, crushed ice	\$15.50
Coconut Matcha ماتشا مع جوز الهند Coconut milk, matcha powder, ice	\$15.50
Hasbaya Sunset غروب حاصبيا Pomegranate juice, orange juice, grenadine, fresh mint, crushed ice	\$13.50
Jabalna Tonic جبلنا تونيك Tonic water, grapefruit juice, thyme syrup, lemon zest, ice	\$13.50

## بيرة BEER

Almaza Beer بيرة المازة	\$5.50
Almaza Light بيرة المازة لايت	\$5.50

## مشروبات روحية SPIRITS

Prosecco بروسيكو	BOTTLE
Astoria Lounge	\$66.50
Astoria Rose	\$95.50
Astoria Sushi	\$66.50
Astoria Trevisio	\$94.50

# WHISKEY وسكي

	GLASS
Chivas 12 Years Glass	\$14.50
Johnnie Walker Red Label Glass جونى ووكر - ريد ليبل	\$8.00
Johnnie Walker Black Label Glass جونى ووكر - بلاك ليبل	\$14.50
Jack Daniels Glass	\$10.00
Jameson	\$13.50
Jimbeam	\$13.50
Old Par	\$18.00

# WINE نبيد

## RED WINE نبيد أحمر

	GLASS	BOTTLE
Ksara كساره Blancs De Blancs	\$8.00	\$33.00
Kefraya كفريا Blancs De Blancs		\$38.50
Karam كرم Cloud Nine		\$38.50
Ixsir إكسير Altitude		\$49.50

## WHITE WINE نبيد أبيض

	GLASS	BOTTLE
Ksara كساره Reserve du Couvent	\$8.00	\$33.00
Kefraya كفريا Chateau Kefraya		\$38.50
Karam كرم Maison		\$38.50
Ixsir إكسير Altitude		\$49.50

## ROSE WINE نبيد روزي

	GLASS	BOTTLE
Ksara كساره Sunset	\$8.00	\$33.00
Kefraya كفريا Myst		\$38.50
Karam كرم Arc - en - Ciel		\$38.50
Ixsir إكسير Altitude		\$49.50

# LIQUEUR

	SHOT	GLASS	BOTTLE
Baileys	\$4.50	\$9.00	\$99.00
Jagermeister	\$4.00		

# TEQUILA

	SHOT	GLASS	BOTTLE
1800 Anejo Tequila	\$14.50	\$20.00	
1800 Reposado Tequila	\$13.00	\$19.00	
1800 Silver Tequila	\$10.50	\$18.00	
Don Julio Anejo	\$ 9.00	\$18.00	\$428.00
Don Julio Bianco	\$13.50	\$26.00	\$302.00
Don Julio Reposado	\$16.50	\$31.50	\$389.50
Jose Cuervo Gold Tequila	\$3.50	\$10.00	
Jose Cuervo Silver Tequila	\$3.50	\$9.00	

# Vodka

Belverde Glass	\$22.00
Grey Goose Glass	\$18.00
Ketel One Glass	\$15.50

# INTERNATIONAL

## COCKTAILS كوكتيلات عالمية

Bloody Mary بلودي ماري	\$10.00
Cosmopolitan كوزموبوليتان	\$13.50
Cuba Libre كيوبا ليبر	\$13.50
Gin Basil جين بايسل	\$10.00
London Mule لندن ميول	\$14.50
Long Island لونغ آيلاند	\$13.50
Margarita Frozen مارغريتا مثلجة	\$13.50
Margarita Shaken مارغريتا مخفوقة	\$13.50
Mojito موهيتو	\$14.50
Moscow Mule موسكو ميول	\$13.50
Old Fashioned أولد فاشند	\$13.50
Pina Colada بيناكولادا	\$13.50
Whiskey Sour ويسكي ساور	\$12.50

## ARAK عرق

Brun بران	
Glass كاس	\$5.00
A Quarter Bottle ربع قنينة	\$14.50
Half Bottle نصف قنينة	\$16.50
Bottle قنينة	\$33.50

Farid فريد	
Glass كاس	\$7.00
A Quarter Bottle ربع قنينة	\$17.00
Bottle قنينة	\$33.00

## GIN جين

Gordons Gin Glass	\$9.00
Hendricks Gin Glass	\$15.50
Tanqueray Gin Glass	\$12.50

## SHISHA ارغيلة

Ask for Flavor نكهات	\$11.00
Extra Head	\$3.50
Ajame عجمي	\$13.50
Frozen Hose	\$4.50

