# FLAVOR OF THE SEA

## Bottarga 18
with oil, garlic and fresh thyme

## Raw Shrimp 13
Marinated Pelican-style with black salt

## Sashimi 17
Raw fish with soy sauce and chili

## Truffle Sashimi 14
Thinly sliced yellowtail, truffle vinaigrette and tobiko

## Parsley Ceviche 13
King mackerel marinated with parsley and onions

## Avocado Ceviche 15
Marinated yellowtail, Asian flavors

## Kumquat Fish Salad 15
A refereshing white fish ceviche, kumquat red bell pepper , coriander and yuzu salad.

## Grouper Carpaccio 13
Thin slices of Grouper fish with a dash of olive oil and black salt

## Tuna Carpaccio* 13
Thin slices of tuna, soy sauce and chilli

## Passion Fruit Tartar 16
White fish tartar, passion fruit vinaigrette

## Basil Carpaccio 13
Thin slices of white fish with basil oil and lemon caviar

## Tataki Tuna* 17
Seared blue finn tuna with charred oranges crying tiger sauce

## Almond Delight 15
King mackerel sautéed with almonds.

## Cuttlefish 16
Cuttlefish in its ink

## Calamari 13.5
Pan fried, grilled or breaded

## Shrimps 13.5
Pan fried with ginger, grilled or breaded

## Octopus Salad 24
A fresh salad with tomatoes, purslane and lemon oil dressing

## Grilled Octopus 24
Citrus maltaise sauce and chimichurri

## Fish Fingers 3/pc
Breaded fish sticks with black mayo sauce

## Lobster 110/kg
With ginger beurre blanc sauce

* Seasonal or pre-ordered

# LEBANESE TRADITIONAL

## Hommous 7
Chickpea puree with tahini dressing

## Babaghanouj 7
Grilled eggplant with tahini dressing

## Tabboulé 7.5
Much more than a parsley salad

## Fattouche 8.5
Mix salad with sumac and toasted bread

## Tomato Salad* 13
Colored tomatoes from our gardens with wild herbs

## Hendbe 7
Sauteed chicory with fried onions

## Selek 7
Stuffed chard leaves

## Bezre* 8
Fried sardines 120 g

## Raheb 12
Smoked Eggplant Salad

## Tajin 11
Baked fish, tahini and caramelised onions

## Kebbe 1.5/pc
Crispy fried bulgur meatballs filled with beef and pine nuts

## Fish Kebbe 1.5/pc
Stuffed with herbs, onions and pine nuts.

## Vegetarian kebbe 1.5/pc
Crispy fried bulgur and croquette filled with wild herbs

## Kebbe Zghertewiyeh* 6/pc
with our own twist

## Sambousek 1.5/pc
Small fried pastry filled with minced meat and onions

## Frogs 3/pc
Frog legs sauteed with garlic and coriander

## Batata harra 7
Spicy potatoes with coriander and garlic

## Grilled Potatoes 6.5
Grilled potatoes and garlic

## Fries 6.75
Homemade potato fries

* Seasonal or pre-ordered

# IN TUNE WITH THE TIMES

## Mussels Cocotte* 45/kg
Marinières style with onions and pasley

## Bouillabaisse* 45
Spicy french fish and seafood soup,rouille

## Pelican's Paella 28
Featuring seasonal seafood with
or without squid ink

## Seafood Pasta 27
Tomato based sauce, calamari and shrimp

## Risotto 30
Arborio rice, squid ink topped with seafood

## Siyadiye* 30
Cumin flacored rice, Grouper fillets
almonds and fried onions

# BEFORE SETTING SAIL

## Fruit Jam 4
Assortment of homemade jams

## Debs bi tahini 4.5
Carob molasses and tahini

## Halawa 4.5
traditional sesame dessert with pistachios

## Chocolate cake 4.5
Layers of chocolate soaked biscuits , creamy
filling and coffee crunch

## Raha 4
Sweet, aromatic delights, paired
with traditional lebanese biscuits

## Tamriye 1.5/pc
Crispy fried pastry dough filled with a sugar
semolina mix and dusted with powdered
sugar

## Lemon Tart 4.5
With our own twist

* Seasonal or pre-ordered

# OUR WINE SELECTION

## Sparkling Wine

| | |
|---|---|
| Elevate | 65 |
| Farha | 37 |
| Labnat rosé / white / red | 11/42 |
| Latourba Kristina | 68 |

## Rose Wine

| | |
|---|---|
| Atibaia | 75 |
| Aurora | 45 |
| Ixsir Grande Réserve | 49 |
| Ksara Sunset | 5/20 |
| Latourba Solac | 30 |

## Red Wine

| | |
|---|---|
| Aurora Cabernet Franc | 50 |
| Aurora Chateau | 42 |
| Atibaia | 130 |
| B-Qa | 12/46 |
| Chateau Ksara | 16/62 |
| Chateau Marsyas | 20/88 |
| Chateau Qanafar 2009 | 110 |
| Chateau Qanafar 2017 | 100 |
| Compte de M | 95 |
| Domaine Wardy | 80 |
| Heya Kanz | 38 |
| Ixsir Grande Réserve | 12/60 |
| Karam Thouraya | 13/50 |
| Latourba Cabernet Sauvignon | 12/48 |
| Latourba Syrah | 12/48 |
| Mawj Grenache | 46 |
| Mersel, Red Velvet | 38 |
| Orphic | 65 |
| Paradis de Qanafar 2019 | 68 |

## White Wine

| | |
|---|---|
| Atibaia | 100 |
| Atibaia Chardonnay | 95 |
| Aurora N | 11/50 |
| Aurora Patron | 56 |
| B-Qa | 14/56 |
| Chateau Kefraya Chardonnay | 13/48 |
| Chateau Marsyas | 15/65 |
| El Ixsir | 90 |
| St Thomas Chardonnay | 12/56 |
| Inabi | 36 |
| Ishtar | 12/42 |
| Ixsir Grande Reserve | 10/49 |
| Karam Cloud 9 | 39 |
| Ksara blanc de blanc | 6/25 |
| Latourba Cival | 10/36 |
| Orphic | 15/65 |
| Oumsiyat Chardonnay | 32 |
| Pheonix | 42 |
| Qanafar Eva | 88 |

# OUR FOREIGN WINE SELECTION

## White Wine

Villebois Sancerre 2015 130
A crisp, citrusy with gooseberry, flinty minerality

Thierry Germain, L'insolite 170
Domaine des Roches Neuves 2012
Complex, mineral-driven Chenin Blanc with citrus, white flowers, and a saline finish

Meursault Chevaliers 2022 317
Crisp, citrus-driven Sancerre, intense gooseberry and flinty minerality. Long and refreshing finish

Chablis Les Fourneaux 213
1er Cru 2023
Fresh, crisp wine with vibrant citrus, floral notes, and strong minerality

Puligny Montrachet 320
Bachelet Monnot 2022
Elegant Puligny-Montrachet with citrus, green apple limestone minerality, and a saline finish

Tonnerre Chardonnay 90
Fresh and elegant, with white fruit aromas, gentle minerality and a bright precise finish

Gavi di Gavi Marchesi Di Barolo 120
100% Cortese classic dry white from Gavi di Gavi DOCG

Chateau Bargylus 65
A Blend of Chardonnay and Sauvignon Blanc from the Slopes of Mount Bargylus

Chablis Joseph Drouhin 95
Classic crisp Chablis with citrus freshness, chalky minerality and an elegant finish

## Sparkling Wine

Astoria Tiemo 56
Gancia 56
Moet & Chandon 300
Taittinger 260

## Red Wine

Les Chapitres de Jaffelin 98
Pinot noir
Fresh red berries, floral notes and silky tannins

Jean-Luc & Eric Burguet 208
Bourgogne Les Pince Vin 2009
A refined 2009 Pinot Noir with bright cherry , earthy notes, and smooth tannins

Domaine du Clos de l'élu 179
Anjou Rouge 2015 L'Aiglerie
A lively Cabernet Franc with red berries, pepper, fresh acidity, and a savory finish

Chateau Bargylus 90
Classic Rhone Style blend of Syrah, Merlot and Cabarnet Sauvignon

Les Caprices D'antoine 56
Cotes du Rhone
Ripe red fruits, warm spices, well rounded tannins

## Sweet Wine

Jacques Tissot Vin Jaune 340
Arbois
Rich, nutty with walnut, spice, long savory finish

# OUR BEVERAGES

## Gin

| | |
|---|---|
| Hendricks | 12 |
| Gordons | 7 |
| Tanqueray | 10/72 |

## Vodka

| | |
|---|---|
| Belvedere | 15 |
| Grey Goose | 14 |
| Tito's | 11 |

## Tequila

| | |
|---|---|
| Jose Cuervo silver | 7 |
| Jose Cuervo gold | 8 |

## Cocktails

| | |
|---|---|
| Marguarita | 15 |
| Aperol Spritz | 15 |
| Gin Basil | 15 |
| Negroni | 15 |

## Arak

| | |
|---|---|
| Arak Balade | 10/14/23/33 |
| Arak Kefraya | 7/10/20/29 |
| Arak Ksara | 7/10/20/29 |
| Arak Le Brun | 7/10/20/29 |

## Beer & Cider

| | |
|---|---|
| Wata dry / original | 7 |
| Wata Brut | 22 |
| Almaza | 6 |
| Almaza Light | 6 |
| Almaza Dark | 7 |
| Almaza Mexican | 7 |
| Almaza Mexican Light | 7 |
| Almaza Unfiltered | 7.5 |
| Beirut Beer | 6 |
| Beirut Beer Mexican | 6 |
| Beirut Beer Light | 6 |
| Laziza 0% | 5 |
| 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 |

## Whiskey

| | |
|---|---|
| Glenfiddich 12 years | 15/120 |
| Glenfiddich 15 years | 20/160 |
| Jameson | 7/47 |
| Chivas 12 years | 10/65 |
| Chivas 18 years | 17/140 |
| Famous Grouse | 5/50 |
| J&B | 6/45 |
| JW Black Label | 10/65 |
| JW Double Black Label | 16/120 |
| JW Red Label | 6/45 |
| Old Parr | 12/115 |

# OUR BEVERAGES

## Hot Drinks

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

## Cold & Refreshing

| | |
|---|---|
| Fresh Orange Juice | 5 |
| Ice Tea Lemon | 4 |
| Ice Tea Peach | 4 |
| Lemonade/minted | 5 |
| Miranda | 4 |
| Pepsi | 4 |
| Pepsi Diet | 4 |
| Seven Up | 4 |
| Seven Up Diet | 4 |
| Sparkling Water 0.33 L | 4 |
| Sparkling Water 1L | 6 |
| 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 abd 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 | 4 |
| Cointreau | 7 |