



Sharing is caring

VEGGIE BASKET & DIPS	25	CRAB FALAFEL	17
FRIED BIZRE Smelt fried fish, lemon mayonnaise.	18	GREEN “FATAYER” 4 pieces of pastry filled with lemony spinach & pine nuts.	16
PIMENTOS DEL PADRON Labneh, a traditional Lebanese soft cheese & lime.	15	CHEESE “RIKAKAT” / THYME 4 pieces of deep fried cow’s cheese rissole pastry.	16
BEEF KEBBE 4 pieces of deep fried meatballs of marinated beef & lamb, crushed wheat grain, pine nuts.	16	SEASONAL OYSTER 4 pieces of pomegranate, lemon & Ponzu vinaigrette.	21
FALAFEL 4 pieces of deep fried bean & chickpea balls, spices & sesame sauce.	16	“SFEEHA” 4 pieces of small Lebanese pie, seasoned minced lamb, tomato, onion & pine nuts.	15
THYME “MANAKEESH” Traditional Lebanese oven baked flatbread, with thyme, crunchy vegetables & fresh mint.	21	SUMMER TRUFFLE CHEESE “MANAKEESH” Traditional Lebanese oven baked flatbread, with cheese, truffle, crunchy vegetables & fresh mint.	23
SALTED CRUNCHIES 6 pieces to share of salted Lebanese pastries, kebbe, falafel, tahini sauce.	24	LEBANESE OLIVES Spicy pickles.	6
		PITA BREAD & OLIVE OIL	3

Raw Pleasures

TUNA TARTARE / AVOCADO Ginger, coriander & Ponzu vinaigrette.	26
SPICY FRAKE TARTARE / ARAK ICE CREAM Spicy lamb tartare & fresh mint.	22
SALMON SASHIMI / POMEGRANATE / LABNEH Traditional lebanese soft cheese, thyme, lemon & extravirgin olive oil	24
HAMASHI CARPACCIO Olive oil & lemon.	26

Fresh And Healthy

NOURA FATTOUSH SALAD Mesclun, grilled whole wheat bread, sumac, tomato, cucumber, radish & pomegranate.	24
CLASSIC BURRATA TOMATOES Cherry tomato, mint pesto..	24
GREEN SALAD Spinach, avocado, cucumber, Parmesan shaving.	24
CAESAR GAMBAS Romaine salad, cherry tomato, Parmesan shaving & crouton.	27
KING CRAB AVOCADO Lettuce heart salad, cherry tomato, grapefruit, vinaigrette sauce.	32
TRADITIONAL LEBANESE TABBOULEH Fresh parsley, tomato, cracked wheat, olive oil & lemon.	19
GREEK SALAD Feta cheese, tomato, olive, rocket, cucumber, green beans, olive oil dressing.	26
SHANKLEESH GOAT CHEESE / WATERMELON Tomato, fresh mint, basil, lemon vinaigrette dressing.	25

Appetizer (5cl)

ANISE FLAVOURED 10	VERMOUTH 10	AMARO 10
LEBANESE ARAK	PUNT E MES	CAMPARI
PASTIS RICARD	ANTICA FORMULA	APEROL
ABSINTHE PERNOD	COCCHI OF TURIN	SUZE
SAMBUCA MOLINARI	NOILLY PRAT DRY	FERNET BRANCA
MARI MAYANS HERBS	DOLLIN DRY OF CHAMBERY	AMARO MONTENEGRO
	LILLET WHITE / ROSÉ / RED	AMARO AVERNA
		CYNAR
		MARTINI

Beer

DRAFT 33CL / 50CL ESTRELLA GALICIA	8 / 10
BOTTLE CORONA	9
BEIRUT BEER	9
ESTRELLA W/O ALCOHOL	8
ESTRELLA GALICIA	9

Lebanese Arak

ARAK KEFRAYA (35CL)	44
ARAK KSARA (35CL)	54
ARAK TOUMA (50CL)	72

Mezze

TRADITIONAL HOMMOS Chickpea puree, sesame paste, lemon, olive oil.	15
TRUFFLE HOMMOS Chickpea puree, truffle, sesame paste, lemon, olive oil.	19
MOUTABAL Grilled eggplant puree, sesame cream, pomegranate, lemon, olive oil.	15
SAMAKE HARRA Lightly spiced vegetable ratatouille (red pepper, green chili pepper, coriander, garlic, onion, tomato).	15
VINE LEAVES Filled with rice, tomato, parsley, mint, fresh yoghurt & cucumber.	17
SHEESH BARAK Lamb ravioli, goat Kashakaval cheese.	19
TZATZIKI MINT Fresh yoghurt, cucumber, mint.	15
SOJOK / POMEGRANATE / WHITE SESAME SEEDS Lemon flambé spicy sausage.	17
EGGPLANT MOUSSAKA Baked eggplant, tomato sauce, chickpea.	21
FRITO MISTO CALAMARI Harissa romesco sauce.	24
BRAISED CAULIFLOWER & TAHINI Citrus & sumac.	22
GRILLED OCTOPUS & SUMAC Black tahini and crunchy celery.	24
LABNEH BOTTARGA Traditional Lebanese soft cheese, fried artichoke, lime zest.	17
MEZZE DELIGHT An assortment of mini hommos, moutabbal, tatziki, samake harra, lebanese olives & crunchy veggies.	26

Fresh From the Sea

FRIED SEABASS (1p/2p) Chalaka sauce & pomegranate.	36/72
FLAMED ROCK SALT GAMBAS Arak flamed prawns, lightly spiced vegetable ratatouille (red & green chili pepper, coriander, garlic, onion, tomato).	36
ROASTED COD FISH Lightly spiced vegetable ratatouille & pil pil sauce.	34
GAMBAS & TOMATO LINGUINE	32

Straight Off The Grill

MIX GRILL Organic chicken Taouk / Kefta / Lemon marinated lamb, creamy tarator sauce.	32
WILD THYME LAMB CHOPS Candied tomato, & curcuma.	34
SHAWARMA LAMB OR CHICKEN Pita bread, candied pepper, parsley, onion, tomato, garlic, tarator Sauce.	32
LEMON MARINATED HALF COCKEREL Garlic, coriander & paprika.	34

On the Side (OF YOUR CHOICE)

Spicy Crispy Potatoes / Grilled Vegetables / Spices Infused Rices / French Fries / Fattoush Salad.	9
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Sweet Indulgence

SEASONAL FRUITS Big platter of fruits assortment.	21
RED FRUITS MOUHALABIEH Orange blossom flavoured Lebanese pudding.	14
HALAWA BIL JEBNEH Cheese rolls filled with kashta clotted cream, crushed pistachio topping, with orange blossom flavoured syrup.	15
BAKLAVA ‘MAISON NOURA’ 6 pieces of Lebanese traditional pastries with almonds, pistachios & pine nuts.	14
KARABIGE / PISTACHIO ICE CREAM Pistachio's biscuits, quince & natef cream.	15
KNEFEH CHEESECAKE / KASHTA ICE CREAM Browned granulated pastry on melted cheese, served warm with orange blossom flavoured syrup.	15
NOURA'S SIGNATURE ICE CREAM & SORBETS (3 scoops) Rose / milk cream / orange flower / almonds / Kashta / Arak / figs / ginger / chocolate / vanilla / pistachio / strawberry.	16

Signature Cocktails

Delightful

MOSCOW MULE Vodka, Lime, Ginger beer	17
MOJITO Rum, Soda, Lime, Fresh mint	17
SEX ON THE BEACH Vodka, Peach liquor, Orange juice, Cranberry juice	17
DRY MARTINI	17
COSMOPOLITAN Vodka, Cointreau, Lime	17

Classical

MOJITO SIGNATURE Rum, Mint, Lime, Raspberrry, Strawberry, Yuzu vanilla	16
MAI TAI White Rum, Overproof Rum, Pierre Ferrand triple sec, Lime, Orgeat syrup	15
ESPRESSO MARTINI Vodka, Coffee liquor, Espresso	15
BLOODY MARY Vodka, Bloody Mary mix, Lemon, Tomato juice	15

Refreshing

LE PARFUM Vodka, Lemon, Yuzu sake, Angostura, Orange Blossom Water, Champagne	16
PORNSTAR MARTINI Vanilla vodka, Vanilla liquor, Passion fruit, Lemon, Champagne	16

Signature by Noura

THE GIRL IN RED Vodka, Grand Marnier, Yuzu, Raspberry, Cranberry juice	19
SUN BREAKER Cachaça, Coconut liquor, Ginger cordial, Coriander	19
PINEAPPLE EFFERVESCENCE Whisky, Pineapple, Homemade coconut soda	19
COCKTAIL ROSE ROYALE Sirop de Rose, Champagne	19

Sour

SOUR VANILLA VODKA Vodka, Limoncello, Vanilla sugar, Egg white	15
FRESH' INDIANS Gin, Fine sherry, Lemon, Indiana aroma honey, Egg white	16

Dry

OLD FASHION Bourbon whisky, Brown sugar, Angostura, Orange, Vanilla	16
NEGRONI Gin, Campari, Vermouth blend	16

Sparkling

APEROL SPRITZ Aperol, Orange Prosecco	15
LOVE Amaretto, Pierre Ferrand triple sec, Champagne	16

Virgin Cocktails

Smoothies

TREE BERRIES Raspberrry, Strawberry, Blueberry, Lime	12
SOYA DREAM Soy milk, Orgeat syrup, Almonds, Figs	12
GREEN DAY Aloe juice, Cucumber, Coriander, Lime	12
ANTI AGE Beet, Ginger, Carrot, Blueberry, Honey	12

Fresh fruits cocktails

CALAMANSI PASSION ICE TEA Passion fruit, Jasmin tea, Calamansi, Vanilla	12
VANILLA STRAWBERRY ICE TEA Strawberry, Vanilla sugar, Jasmin tea, Orange juice	12

Fresh Juice

Orange, Pineapple, Apple, Tomato, Carrot, Beet. And any combination of these flavours to your liking.	9
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Hard

	5CL	70CL
VODKA		
Absolut	15	200
Absolut Elyx	18	240
Grey Goose	17	220
Belvedere	17	220
WHISKY		
Chivas 12 years	15	200
Johnny walker black	16	215
Bulleit Bourbon	15	200

	5CL	70CL
TEQUILA		
El Jimador Blanco	15	200
RHUM		
Havana 3 years	15	200
Havana 7 years	16	215
GIN		
Bombay Original	15	200

Wine

14CL / 75CL / 150CL

Red

LEBANON			
2019 CHATEAU HÉRITAGE, SYRAH	10	52	
2016 CHATEAU KSARA		58	
2016 CHATEAU KEFRAYA		95	
2017 CHÂTEAU ST THOMAS, LE GOURMET		48	96
2014 CHÂTEAU HÉRITAGE, ST ELIE ROUGE		58	116
2008 CHATEAU COMTE DE M		155	
SPANISH			
2018 PAGO DE LOS CAPELLANES, ROBLE		39	
2018 PAGO DE CARRAOVEJAS		69	
2015 MARQUES DE RISCAL, RX RESERVA RIOJA		65	
2017 IZADI CRIANZA, RIOJA	10	52	
2017 RAMON BILBAO EDITION LIMITADA		48	
2018 PSI, TINTO FINO		110	
2015 VEGA-SICILIA VALBUENA 5°ANO		247	
FRANCE ,2019 A. BICHOT BOURGOGNE « VIELLES VIGNES », PINOT NOIR		52	

Rose

LEBANON			
2019 CHÂTEAU HÉRITAGE, SAINT ELIE	10	52	
2019 KSARA ROSE		45	
SPANISH 2019/ PETIT ROSÉ, ROSELITO		38	
FRANCE			
2020 CHÂTEAU L'ESCARCELLE, LES DOUX ANGES	10	52	104
2020 CHÂTEAU MINUTY, PRESTIGE		78	156
2020 DOMAINE MIRAVAL, CÔTES DE PROVENCE		75	

White

LEBANON			
2017 CHATEAU HÉRITAGE, SAINT ELIE	10	52	
2017 CHATEAU ST-THOMAS, CHARDONNAY		65	
2019 CHATEAU KSARA, BLANC DE BLANCS		48	
SPANISH			
2019 FLOR DE VETUS, VERDEJO	10	52	
2018 HERMANOS LURTON SAUVIGNON BLANC		40	
2019 AVANCIA GODELLO		40	
2020 ALBARINO PEDRALONGA		38	
2019 ALBARINO TERRA DE GODOS		38	
FRANCE			
2018 A. BICHOT CHASSAGNE-MONTRACHET, CHARDONNAY		135	
2017 JEAN JACQUES BARDIN, DOMAINE LES CHAUMES POULLY/SANCERRE		48	

Champagne

16CL / 75CL / 150CL

PERRIER-JOUET BRUT	17	120	240
PERRIER-JOUET ROSÉ	19	140	280
PERRIER-JOUET BELLE EPOQUE		350	
RUINART BRUT	23	170	340
RUINART BLANC DE BLANCS	25	190	380
RUINART ROSÉ	27	190	380
DOM PÉRIGNON VINTAGE		360	
DOM PÉRIGNON VINTAGE ROSÉ		675	

Digestives (5cl)

Nectar de Kefraya	14
Cognac Martell VS	17
Courvoisier VS	15
Hennessy XO	45
Remy Martin VSOP	20
Armagnac Sempe Fine	15
Calvados Père Magloire Fine	15
Limoncello	10
Grappa Nonino	10
Bailey's	10
Frangelico	10
Amaretto	10

Refreshments 8

Coca Cola / Coca Cola Zero
Fanta Orange / Fanta Lemon
Aquarius Orange / Lemon
Royal Bliss Tonic
Royal Bliss Tonic Zero
Royal Bliss Soda
Nestea

Water 6 / 10

Still or sparkling 50CL / 1L

Hot Drinks

Espresso	4,50
Decaffeinated	4,50
Short	4,50
American Coffee	4,50
Coffee with milk	4,50
Cappuccino	5,00
Latte	6,50
Latte Macchiato	5,00
Coffee Frappe	6,50
Tea	5,00
Mint Tea	5,00
Infusions	5,00
Carajillo	8,00
Irish Coffee	9,00
Affogato Al Caffe	8,00