



Verdè

. resto lounge .

# INTERNATIONAL STARTERS

Beef Carpaccio ————— \$10

Paper-thin slices of premium raw beef tenderloin with truffle Dijon, topped with Parmesan

Mini Slider ————— \$8.0

Beef patty, cheddar, Lollo Rosso lettuce & burger sauce in a bite-size bun

Summer Roll ————— \$7.5

Fresh rice paper rolls with colorful vegetables, crab, & shrimp, served with yuzu soy sauce

Nachos ————— \$10

Crispy tortilla chips with melted cheese, served with sour cream, guacamole & pico de gallo

Shrimp Dynamite ————— \$8.0

Crispy shrimp tossed in a bold & fiery dynamite sauce

Smoked Salmon ————— \$18.0

Thin slices of Norwegian smoked salmon with a lemony dressing

Tuna Roll ————— \$7.0

Tuna mixed with Japanese mayo & herbs in a mini brioche bun

Chicken Quesadillas ————— \$9.0

Grilled chicken & melted cheese in tortillas, served with guacamole, sour cream & salsa

Shawarma Tacos ————— \$10.0

Lebanese-style chicken shawarma in tacos, served with pico de gallo

Labneh Pistachio ————— \$6.0

Creamy labneh topped with crushed pistachio & a hint of sweetness

Karpuzi Feta ————— \$6.0

Watermelon & feta cubes with dried fruits & nuts

# INTERNATIONAL SALADS

Caesar Salad ————— \$7.0

Classic Caesar with romaine lettuce, Parmesan, croutons & creamy dressing (add chicken for protein boost)

Greek Salad ————— \$6.0

Cucumber, tomato, feta, mint & olives with vinaigrette

Freekeh Salad ————— \$9.5

Roasted freekeh, beetroot, pistachios, pomegranate, wild rocca & mint (choice of chicken or beef)

Crab Salad ————— \$9.0

Crab, iceberg lettuce, avocado, mango & sesame dressing

Shrimp Tabbouleh ————— \$9.0

Quinoa, parsley, pineapple & marinated shrimp

# SALADS 3AL LEBNENE

Beetroot ————— \$6.0

Rocca ————— \$6.0

Raheb ————— \$6.0

Tabbouleh ————— \$5.5

Fattouch ————— \$5.5



# LEBANESE COLD MEZZA

Hummus \_\_\_\_\_ \$5.0

Creamy chickpea dip with tahini, lemon & olive oil

Hummus Beiruti \_\_\_\_\_ \$5.5

Traditional hummus with parsley, cumin, fresh pickles

Baba Ghanouj \_\_\_\_\_ \$5.5

Roasted eggplant dip with tahini, lemon & olive oil

Mama Ghanouj \_\_\_\_\_ \$5.5

Roasted mashed zucchini, mixed herbs, tahini, lemon

Mouhamara \_\_\_\_\_ \$5.0

Spicy roasted red pepper & walnut dip

Labneh \_\_\_\_\_ \$4.0

Strained yogurt cheese

Labneh b'Toum \_\_\_\_\_ \$4.5

Labneh blended with garlic

Tajen \_\_\_\_\_ \$6.0

Fresh white fish filled nestled in a rich, tangy tahini lemon sauce, garnished with toasted almond & fresh parsley

Loubieh b'Zeit \_\_\_\_\_ \$5.0

Green beans in olive oil & tomato sauce

Artichoke \_\_\_\_\_ \$5.0

Marinated artichoke hearts

Warak Enab \_\_\_\_\_ \$6.0

Stuffed grape leaves with rice & herbs

Makdous \_\_\_\_\_ \$6.0

Pickled baby eggplants stuffed with walnuts

Shanklish \_\_\_\_\_ \$6.0

Aged Lebanese cheese rolled in thyme

Banadoura Jabaliye \_\_\_\_\_ \$4.0

Mountain tomatoes with olive oil & herbs

Zaytoun Salad \_\_\_\_\_ \$4.5

Black olive, green olive, cherry tomato, green onion, red bell pepper, zaatar, mix herbs

Pickles \_\_\_\_\_ \$5.0

Assorted Lebanese pickles

Mixed Vegetables \_\_\_\_\_ \$12.0

Seasonal fresh vegetables

Basterma Roll \_\_\_\_\_ \$9.5

Sliced cured beef with bold spices, filled with labneh

# LEBANESE HOT MEZZA

Sojouk \_\_\_\_\_ \$9.5

Makanik \_\_\_\_\_ \$9.5

Asbeh \_\_\_\_\_ \$6.0

Djej Ras Asfour \_\_\_\_\_ \$6.0

Sautéed chicken bites with creamy pesto sauce

Asfour Tiyan (Half Dozen) \_\_\_\_\_ \$13.0

Frog Provincial \_\_\_\_\_ \$6.0

Grilled Wings Provincial \_\_\_\_\_ \$5.5

Chicken

Mix Plate \_\_\_\_\_ \$10.0

A platter of Lebanese fried favorites: cheese rolls, stuffed kebbe, & sambousik

Msakhan Baklava \_\_\_\_\_ \$8.0

A savory twist on the classic – shredded chicken, sumac onions in filo pastry

Cauliflower \_\_\_\_\_ \$5.0

Fried cauliflower with tahini dip

Fried Eggplant \_\_\_\_\_ \$6.0

Batata Harra \_\_\_\_\_ \$6.0

French Fries \_\_\_\_\_ \$4.5

Homemade Chips \_\_\_\_\_ \$4.5

Grilled Halloumi \_\_\_\_\_ \$6.0

Crispy Halloum Sticks \_\_\_\_\_ \$6.0

Fresh halloum cheese coated in parmesan bread crumbs served with raspberry coulis

# NAYYE (RAW MEAT SELECTION)

Kafta \_\_\_\_\_ \$13.0

Kebbe \_\_\_\_\_ \$13.0

Ftile \_\_\_\_\_ \$13.0

Frakeh \_\_\_\_\_ \$13.0

Teble \_\_\_\_\_ \$13.0

Tabliyi Mchakal \_\_\_\_\_ \$50.0

A sampler platter of assorted raw meat specialties

# HAWILO (GRILLS) AVAILABLE AS PLATE(1KG)

Lahmeh \_\_\_\_\_ \$40.0

Grilled beef skewers served with hummus, roasted vegetables

Kafta \_\_\_\_\_ \$35.0

Grilled minced beef skewers served with biwaz, hummus, roasted vegetables

Kabab \_\_\_\_\_ \$35.0

Grilled ground beef served with biwaz, roasted vegetables

Taouk \_\_\_\_\_ \$34.0

Marinated Juicy chicken skewers served with pickles, garlic, french fries

Chicken Arayes \_\_\_\_\_ \$10.0

Stuffed pita with spiced chicken, grilled till crispy served with fries

Kafta Arayes \_\_\_\_\_ \$11.0

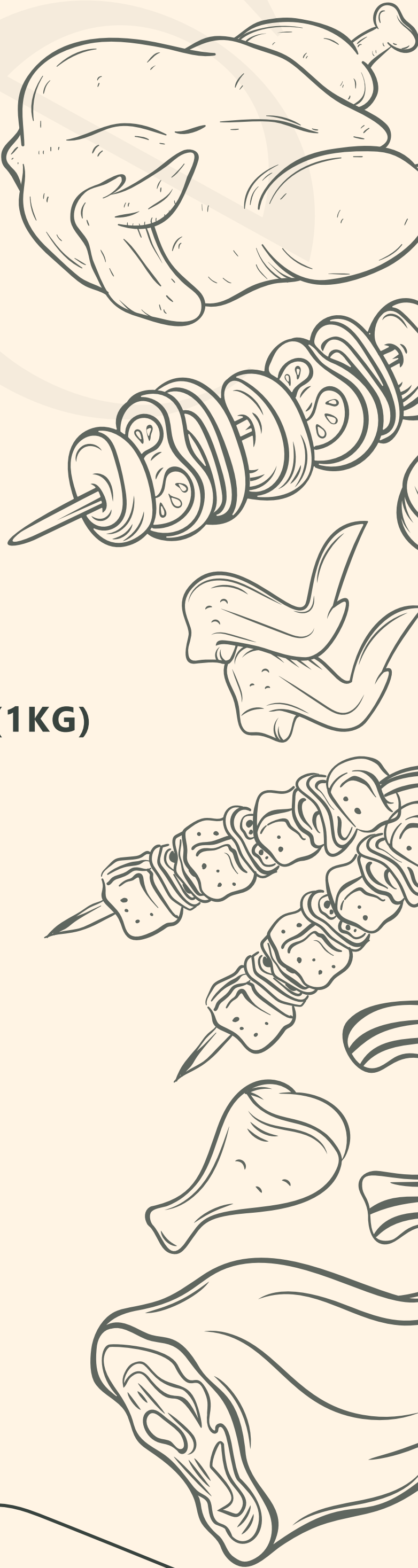
Grilled pita stuffed with seasoned kafta, served with fries

Mix Grill \_\_\_\_\_ \$40.0

Mixed grill of kafta, lahmeh & taouk

Farrouj \_\_\_\_\_ \$20.0

Whole grilled chicken, marinated & flame-grilled



# MAIN PLATES

ALL OUR PLATES ARE SERVED WITH FRENCH FRIES

Steak & Fries \$16.0  
200g beef tenderloin with creamy sauce & fries

Chicken & Fries \$10.0  
240g grilled marinated chicken breast, creamy sauce & golden fries

Escalope \$12.0  
Crispy breaded chicken, garlic mayo & fries on the side

Scampi Shrimp Plancha \$13.0  
Jumbo shrimp grilled on plancha with tomato-basil sauce

Grilled Salmon \$20.0  
200g grilled scottish salmon served with herbs sauce & roasted vegetables

# SANDWICHES, BURGERS

Classic Burger \$7.5  
Beef patty with lolo rosso, tomato, onion & house sauce

Lebanese Burger \$6.0  
Beef patty with coleslaw, ketchup & mayo. Served with fries

Mushroom Burger \$9.0  
Beef patty with mushroom sauce, emmental cheese, rocca & caramelized onions

Chicken Burger \$7.0  
Fried chicken breast, coleslaw, served with fries

Pollo Sandwich \$7.5  
Marinated chicken breast with pickles, tomato, iceberg & garlic mayo

Steak Sandwich \$11.0  
Tender beef, caramelized onion, BBQ, mayo sauce & melted emmental

Fajitas Sandwich \$8.0  
Marinated chicken with mexican spices, colorful bel pepper, served with tortilla bread

Melted Tuna Sandwich \$7.5  
Tuna, cheddar cheese, mayo served in pain de mie with homemade chips

# PASTA

Penne Pomodoro \$6.0  
Penne pasta tossed in a vibrant, slow simmered tomato sauce, fresh basil, parmesan cheese

Pesto Rigatoni \$7.0  
Rigatoni pasta tossed in a vibrant basil pesto made with fresh basil leaves, parmesan (add chicken)

Chicken Alfredo \$11.0  
Marinated grilled chicken tossed with fresh tagliatelle pasta coated in a rich creamy parmesan sauce

# DESSERTS

Chocolate Fondant \$7.0  
Molten chocolate cake with gooey center with vanilla ice cream

Baklava Cheesecake \$7.0  
Fusion of rich cheesecake & flaky baklava layers

Tortina Esmaliye \$8.0  
Crispy Esmaliyeh pastry topped with creamy molten pistachio served with achta ice cream

Saniora Tiramisu \$8.0  
Our signature tiramisu made fresh à la minute

Raha w Biscuit \$3.0  
Traditional loukoumi layered with biscuits – nostalgic & sweet

Ice Cream \$1.0  
Seasonal & classic flavors available

Mixed Fruits (Seasonal Fruit Platter) \$12.0  
A colorful mix of hand-picked seasonal fruits – fresh, juicy & perfect for sharing

Watermelon Platter \$5.0

Melon Platter \$5.0

Mixed Fruit Cut \$10.0

# SHISHA

Apple, Grape \$9.0

Lemon Mint, Apple Mint \$9.0

Ajami \$9.0

Shisha Refill \$5.0



## LEBANESE COLD MEZZA

Fattouch/Tabbouleh - Crab Salad - Hummus - Baba Ghanouj - Tajen  
Warak Enab - Samak Nayy - Pickles - Zaytoun - Hashishit Baher

## LEBANESE HOT MEZZA

French Fries/Batata Harra - Cuttle Provincial - Provincial Moule  
Stewed Shrimps - Crab Rolls - Fried Fish - Bizri

Arak - Soft Drinks  
Fruits - Jams



**FORMULE \$25 / 4 PERSONS**

## LEBANESE COLD MEZZA

Fattouch/Crab Salad - Hummus - Baba Ghanouj  
Tajen - Warak Enab

## LEBANESE HOT MEZZA

French Fries/Batata Harra - Cuttle Provincial - Provincial Moule  
Stewed Shrimps - Crab Rolls - Fried Fish - Bizri

Arak - Soft Drinks  
Fruits - Jams



**FORMULE \$25 / 2-3 PERSONS**

# COCKTAILS

Gin Basil	\$7.0
Aperol Spritz	\$8.0
Mimosa	\$7.0
Rossini	\$7.0
Bellini	\$7.0
Negroni	\$12.0
Dry Martini	\$8.0
Dirty Martini	\$9.0
Espresso Martini	\$9.0
Passion Fruit Martini	\$12.0
French 75	\$8.0
Cosmopolitan	\$8.0
Long Island	\$12.0
Moscow Mule	\$8.0
London Mule	\$8.0
Old Fashioned	\$10.0
Whiskey Sour	\$8.0
Amaretto Sour	\$7.0
Midori Sour	\$7.0
Caipirinha	\$7.0
Margarita	\$8.0
Fruit Margarita	\$12.0
Original Daiquiri	\$7.0

Fruit Daiquiri	\$10.0
Japanese Slipper	\$10.0
Manhattan	\$12.0
Original Mai Tai	\$12.0
Kon Tiki	\$12.0
Paloma	\$9.0
Bloody Mary	\$11.0

# SHOTS

1800 Bianco	\$5.0
1800 Reposado	\$6.0
1800 Añejo	\$7.0
Jose Cuervo Silver	\$3.50
Jose Cuervo Gold	\$3.50
Doudou Shot	\$4.0
Jäger Shot	\$4.0
B52	\$5.0

# BEER

Almaza	\$4.0
Almaza Light	\$4.0
Almaza Rosé	\$4.0
Mexican Almaza	\$5.0
Heineken	\$6.0



VODKA

Stoli Red (B/G)	\$25/\$4
Russian Standard (B/G)	\$30/\$5
Russian Standard Gold (B/G)	\$55/\$6
Grey Goose (B/G)	\$85/\$8
Cîroc (B/G)	\$170/\$12
Belvedere (B/G)	\$110/\$10

WINE

Prosecco Venitien (B)	\$65.0
Prosecco Piccini (B/G)	\$50/\$6
Pinot Grigio White (B)	\$60
Karam White (B/G)	\$30/\$4
Ixir White (B/G)	\$40/\$5
Karam Rosé (B/G)	\$30/\$4
Ixir Rosé (B/G)	\$40/\$5
Ksara Sunset Rosé (G)	\$4
Ksara (B)	\$20
Karam Red (B/G)	\$35/\$4.5
Ixir Red (B/G)	\$45/\$6

TEQUILA

1800 Bianco (B/G)	\$80/\$7
1800 Reposado (B/G)	\$95/\$8
1800 Añejo (B/G)	\$125/\$10
Jose Cuervo Silver (B/G)	\$55/\$6
Jose Cuervo Gold (B/G)	\$55/\$6

WHISKEY

Red Label (B/G)	\$50/\$6
Black Label (B/G)	\$65/\$7
Double Black (B/G)	\$85/\$9
Gold Label (B/G)	\$160/\$14
Green Label (B/G)	\$240/\$16
Blue Label (B/G)	\$570/\$40
Chivas 12Y (B/G)	\$60/\$6
Old Parr 12Y (B/G)	\$80/\$8
Glenfiddich 12Y (B/G)	\$100/\$10
Glenfiddich 15Y (B/G)	\$160/\$14
Jameson (B/G)	\$50/\$5
Jack Daniel's (B/G)	\$60/\$7
Laphroaig Select (B/G)	\$160/\$14
Caol Ila (B/G)	\$210/\$18



GIN

Gordon's (B/G)	\$35/\$5
Bombay (B/G)	\$50/\$6.5
Tanqueray No.10 (B/G)	\$100/\$7
Hendrick's (B/G)	\$90/\$7

RUM

Sailor Jerry Spiced (B/G)	\$50/\$5
Sailor Jerry (B/G)	\$50/\$5
Bacardi 8Y (B/G)	\$80/\$8

ARAK

Arak (G)	\$3.0
Brun ¼	\$13.0
Brun ½	\$16.0
Brun (B)	\$25.0
Arak Baladi D3 ½	\$23.0
Arak Baladi D3 (B)	\$30.0



# SOFT DRINKS

XXL Energy	\$3.0
Tonic Water	\$3.0
Soda Water	\$3.0
Ginger Ale	\$4.0
Pepsi / 7up	\$2.50
Perrier	\$2.50
Via Sparkling Water	\$2.50
Water (S)	\$1.0
Water (L)	\$2.0

# HOT DRINKS

Coffee	\$1.50
Nescafe	\$2.0
Tea	\$2.0

# JUICES

Mr.Juicy Orange	\$1.0
Mr.Juicy Pineapple	\$1.0
Cranberry (G)	\$3.0
Mocktail	\$6.0



RSVP VERDE, SAIDA COUNTRY CLUB  
**81 81 01 55 | 81 81 31 05**