



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 Mtawamé _____ \$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

Vine Leaves _____ \$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 Jabalieh _____ \$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

Labneh Mkaazale _____ \$6.0

Jebneh Baladieh _____ \$5.5

Jabalieyet Verde _____ \$5.0

LEBANESE HOT MEZZA

Sojouk _____ \$9.5

Makanik _____ \$9.5

Asbet Djej _____ \$6.0

Ras Asfour Djej _____ \$6.0

Sautéed chicken bites with creamy pesto sauce

Asfour Tiyan (Half Dozen) _____ \$13.0

Provincial Frogs _____ \$10.0

Grilled Provincial Wings _____ \$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 _____ \$3.0

Grilled Halloumi _____ \$6.0

Crispy Halloum Sticks _____ \$6.0

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

Cheese Rolls _____ \$5.0

Stuffed Kibbeh _____ \$5.0

Sambousik _____ \$5.0

NAYE (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 (1KG)
ALSO AVAILABLE AS (1/2KG) & SKEWERS

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

SAMKET CHEHWAN

Raw Fish \$16.0

Batrakh \$15.0

Calamari Pane \$10.0

Grilled Octopus \$23.0

Full Grilled Octopus \$45.0

Octopus Provincial \$18.0

Grilled Calamari \$14.0

Calamari Provincial \$12.0

Boiled Shrimps \$10.0

Cuttled Fish Provincial \$12.0

Bizri \$10.0

Moules \$10.0

Grilled Shrimps \$14.0

MAIN PLATES

ALL OUR PLATES ARE SERVED WITH FRENCH FRIES

- Steak & Fries

200g beef tenderloin with creamy sauce & fries

\$16.0
- Chicken & Fries

240g grilled marinated chicken breast, creamy sauce & golden fries

\$10.0
- Escalope

Crispy breaded chicken, garlic mayo & fries on the side

\$12.0
- Scampi Shrimp Plancha

Jumbo shrimp grilled on plancha with tomato-basil sauce

\$13.0
- Grilled Salmon

200g grilled scottish salmon served with herbs sauce & roasted vegetables

\$20.0

SANDWICHES, BURGERS

- Classic Burger

Beef patty with lolo rosso, tomato, onion & house sauce

\$7.5
- Lebanese Burger

Beef patty with coleslaw, ketchup & mayo. Served with fries

\$6.0
- Mushroom Burger

Beef patty with mushroom sauce, emmental cheese, rocca & caramelized onions

\$9.0
- Chicken Burger

Fried chicken breast, coleslaw, served with fries

\$7.0
- Pollo Sandwich

Marinated chicken breast with pickles, tomato, iceberg & garlic mayo

\$7.5
- Steak Sandwich

Tender beef, caramelized onion, BBQ, mayo sauce & melted emmental

\$15.0
- Fajitas Sandwich

Marinated chicken with mexican spices, colorful bel pepper, served with tortilla bread

\$8.0
- Melted Tuna Sandwich

Tuna, cheddar cheese, mayo served in pain de mie with homemade chips

\$7.5

PASTA

- Penne Pomodoro

Penne pasta tossed in a vibrant, slow simmered tomato sauce, fresh basil, parmesan cheese

\$6.0
- Pesto Rigatoni

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

\$7.0
- Chicken Alfredo

Marinated grilled chicken tossed with fresh tagliatelle pasta coated in a rich creamy parmesan sauce

\$11.0

DESSERTS

- Chocolate Fondant

Molten chocolate cake with gooey center with vanilla ice cream

\$7.0
- Baklava Cheesecake

Fusion of rich cheesecake & flaky baklava layers

\$7.0
- Tortina Esmaliye

Crispy Esmaliyeh pastry topped with creamy molten pistachio served with achta ice cream

\$8.0
- Saniora Tiramisu

Our signature tiramisu made fresh à la minute

\$8.0
- Raha w Biscuit

Traditional loukoumi layered with biscuits nostalgic & sweet

\$2.0
- Rahet Verde

\$4.0
- Ice Cream

Seasonal & classic flavors available

\$1.0
- 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



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

Karam Rosé (B/G)	\$30/\$4
Karam White (B/G)	\$30/\$4
Karam Red (B/G)	\$35/\$4.5
Ixir White (B/G)	\$40/\$5
Ixir Rosé (B/G)	\$40/\$5
Ixir Red (B/G)	\$45/\$6
Pinot Grigio White (B)	\$60
Sunset Ksara Rosé (B/G)	\$20/\$4
Prosecco Piccini (B/G)	\$50/\$6
Prosecco Venitien (B)	\$65

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)	\$60/\$6
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

HALF BOTTLES

Black Label	\$35
Red Label	\$28
Chivas 12y	\$35
Jameson	\$30
Ksara Red	\$17
Ksara White	\$15
Ksara Rosé	\$15
Stoli	\$17

RUM

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

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

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
Via Sparkling Water	\$2.50
Water (S)	\$1.0
Water (L)	\$2.0

JUICES

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

HOT DRINKS

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



SAMKET CHEHWAN MENU

LEBANESE COLD MEZZA

Fattouch/Tabbouleh - Hummus - French Fries

Fish 1KG - Shrimps 1/2KG

DESSERT

Fruit Platter



FORMULE \$22

SAMKET CHEHWAN MENU

LEBANESE COLD MEZZA

Fattouch/Crab Salad - Hummus - Baba Ghanouj
Tajen - Vine Leaves

LEBANESE HOT MEZZA

French Fries/Batata Harra - Provincial Sabidej - Provincial Moules
Boiled Shrimp - Fried/Grilled Fish - Bizzri(**upon availability**)

DESSERT

Fruit Platter

BEVERAGE

Water + Arak + Soft Drinks



FORMULE \$25 (2-3 PERSONS)

SAMKET CHEHWAN MENU

LEBANESE COLD MEZZA

Fattouch/Tabbouleh - Crab Salad - Hummus - Baba Ghanouj
Vine Leaves - Tajen - Raw Fish(**on weekends**)
Seaweed - Pickles - Olives

LEBANESE HOT MEZZA

French Fries - Batata Harra - Provincial Sabidej - Provincial Moules
Boiled Shrimp - Sayadieh - Fried/Grilled Fish - Fokharet Sea Food
Bizzri(**upon availability**)

DESSERT

Fruit Platter

BEVERAGE

Water + Arak + Soft Drinks



FORMULE \$25 (4 PERSONS)



SET MENU

LEBANESE COLD MEZZA

Tabbouleh/Fattouch - Hummus - Baba Ghanouj
Vine Leaves - Labneh Mtawamé - Pickles - Olives

LEBANESE HOT MEZZA

French Fries - Batata Harra - Provincial Wings
Sujuk/Makanek - Mix Moajanat

MAIN COURSE

Farrouj Aal-Fahem

DESSERT

Fruit Platter - Rahat Lokum

BEVERAGE

Water + Arak + Soft Drinks

FORMULE \$25 PER PERSON



SET MENU

LEBANESE COLD MEZZA

Tabbouleh/Fattouch - Raheb Salad - Hummus
Baba Ghanouj - Vine Leaves - Labneh Mtawamé
Banadoura Jabalieh - Shanklish - Pickles - Olives

LEBANESE HOT MEZZA

Sujuk - Mekanek - Asbet Djej - French Fries - Batata Harra
Msakhan Baklava - Provincial Wings - Mix Moajanat

MAIN COURSE

BBQ/Farrouj

DESSERT

Fruit Platter - Rahat Lokum

BEVERAGE

Water + Arak + Soft Drinks

FORMULE \$35 PER PERSON

RSVP VERDE, SAIDA COUNTRY CLUB
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