



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



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

Shrimp Tabbouleh _____ \$9.0

Quinoa, parsley, pineapple & marinated shrimp

Crab Salad _____ \$9.0

Crab, iceberg lettuce, avocado, mango & sesame dressing

SALADS 3AL LEBNENE

Beetroot _____ \$6.0

Rocca _____ \$6.0

Raheb _____ \$6.0

Tabbouleh _____ \$5.0

Fattouch _____ \$5.0

LEBANESE COLD MEZZA

Hummus	\$4.5
Creamy chickpea dip with tahini, lemon & olive oil	
Hummus Beiruti	\$5.0
Traditional hummus with parsley, cumin, fresh pickles	
Hummus with Lahmeh	\$7.0
Baba Ghanouj	\$5.0
Roasted eggplant dip with tahini, lemon & olive oil	
Hindbeh	\$4.5
Mouhamara	\$5.0
Spicy roasted red pepper & walnut dip	
Labneh Mtawamé	\$4.0
Labneh blended with garlic	
Labneh Mkaazale	\$6.0
Jebneh Baladieh	\$5.5
Jabalieyet Verde	\$5.0
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	
Vine Leaves	\$5.0
Stuffed grape leaves with rice & herbs	
Makdous	\$4.5
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	
Samke Harra	\$6.0
Basterma Roll	\$9.5
Sliced cured beef with bold spices, filled with labneh	

LEBANESE HOT MEZZA

Batata Harra	\$5.0
French Fries	\$4.0
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
Fried Kibbeh	\$5.0
Sambousik	\$5.0
Sujuk	\$7.5
Makanik	\$7.5
Asbet Djej	\$5.0
Lahmeh Ras Asfour	\$6.0
Sautéed chicken bites with creamy pesto sauce	
Djej Ras Asfour	\$5.0
Asfour Tiyan (Half Dozen)	\$13.0
Provincial Wings	\$5.5
Mix Plate	\$8.0
A platter of Lebanese fried favorites: cheese rolls, stuffed kebbe, & sambousik	
Msakhan Rolls	\$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

NAYE (RAW MEAT SELECTION)

Kafta	\$11.0
Kebbe	\$11.0
Ftile	\$11.0
Frakeh	\$11.0
Teble	\$11.0
Tabliyi	\$35.0
A sampler platter of assorted raw meat specialties	

HAWILO GRILLS (1/2KG)

Lahmeh	\$20.0
Grilled beef skewers served with hummus, roasted vegetables	
Kafta	\$18.0
Grilled minced beef skewers served with biwaz, hummus, roasted vegetables	
Kabab	\$18.0
Grilled ground beef served with biwaz, roasted vegetables	
Taouk	\$17.0
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	\$20.0
Mixed grill of kafta, lahmeh & taouk	

PLATES HAWILO GRILLS

Half Grilled Chicken	\$12.0
Lahmeh Plate	\$15.0
Kafta Plate	\$13.0

Kabab Plate	\$13.0
Taouk Plate	\$12.0
Mix Grilled Plate	\$14.0

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
Shrimp Provincial	\$10.0
Boiled Shrimps	\$10.0
Cuttled Fish Provincial	\$12.0
Bizri	\$10.0
Moules	\$10.0

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
- Rahet Verde

\$4.0
- Ice Cream

Seasonal & classic flavors available

\$1.0
- Mixed Fruits (Seasonal Fruit Platter)

A colorful mix of hand-picked seasonal fruits – fresh, juicy & perfect for sharing

\$12.0
- 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



SOFT DRINKS

XXL Energy	\$3.0
Tonic Water	\$3.0
Soda Water	\$3.0
Pepsi / 7up	\$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

Orange	\$4.0
Lemonade	\$4.0
Minted Lemonade	\$4.0
Mocktail	\$6.0



COCKTAILS

Gin Basil	\$6.0
Cosmopolitan	\$7.0
Dry Martini	\$8.0
Dirty Martini	\$8.0
Whiskey Sour	\$8.0
Midori Sour	\$8.0
Margarita	\$7.0
Blue Hawaii	\$7.0
Fruit Margarita	\$9.0

SHOTS

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
Stoli Gold (B/G)	\$30/\$5
Russian Standard (B/G)	\$25/\$4
Russian Gold (B/G)	\$35/\$5
Absolut (B/G)	\$25/\$4
Grey Goose (B/G)	\$85/\$8
Belvedere (B/G)	\$110/\$10

WINE

Ksara Blanc de Blanc (B/G)	\$20/\$4
Prosecco Martini (B/G)	\$35/\$5
Ixir White (B/G)	\$35/\$5
Ixir Red (B/G)	\$45/\$6
Sunset Ksara Rosé (B/G)	\$20/\$4



WHISKEY

Red Label (B/G)	\$40/\$5
Black Label (B/G)	\$60/\$6
Double Black (B/G)	\$85/\$9
Gold Label (B/G)	\$160/\$14
Chivas 12Y (B/G)	\$55/\$6
Old Parr 12Y (B/G)	\$80/\$8
Glenfiddich 12Y (B/G)	\$80/\$8
Glenfiddich 15Y (B/G)	\$160/\$14
Jameson (B/G)	\$40/\$5
Jack Daniel's (B/G)	\$60/\$7

HALF BOTTLES

Black Label	\$35
Red Label	\$28
Chivas 12y	\$35
Jameson	\$30
Stoli	\$17

GIN

Gordon's (B/G)	\$30/\$4
Bombay (B/G)	\$50/\$6
Tanqueray No.10 (B/G)	\$100/\$7
Hendrick's (B/G)	\$75/\$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



RSVP VERDE, SAIDA COUNTRY CLUB
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