



Verdè

. resto lounge .

INTERNATIONAL STARTERS

Mozzarella Sticks ————— \$6.0

Mini Slider ————— \$8.0
Beef patty, cheddar, Lollo Rosso lettuce & burger sauce in a bite-size bun

Spring Roll ————— \$7.0
Rolls mixed vegetables, served with soya sauce

Nachos ————— \$10.0
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

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

Chicken Tacos ————— \$8.0
Chicken tacos served with guacamole, sour cream & salsa

Beef Tacos ————— \$10.0
Beef tacos served with guacamole, sour cream & salsa

Shrimp Tacos ————— \$12.0
Shrimp tacos served with guacamole, sour cream & salsa



INTERNATIONAL SALADS

Chicken Caesar Salad ————— \$9.0
Classic Caesar with romaine lettuce, Parmesan, croutons & creamy dressing

Greek Salad ————— \$6.0
Cucumber, tomato, feta, mint & olives with vinaigrette

Crab Salad ————— \$9.0
Crab, iceberg lettuce, avocado, mango & sesame dressing

LEBANESE SALADS

Rocca Beetroot ————— \$6.0

Rocca & Zaatar ————— \$6.0

Tabbouleh ————— \$5.0

Fattouch ————— \$5.0

Arabia Salad ————— \$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**

Raheb ————— **\$6.0**

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

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**

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**

Djej Ras Asfour ————— **\$5.0**

Asfour Tiyan (Half Dozen) ————— **\$13.0**

Provincial Wings ————— **\$5.5**

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

MASHEWE (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

Kafta Arayes \$11.0

Grilled pita stuffed with seasoned kafta, served with fries

Mix Grill \$20.0

Mixed grill of kafta, lahmeh & taouk

PLATES MASHEWE

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

SAMAK

Samke Harra \$6.0

Batrakh \$10.0

Calamari Pane \$9.0

Grilled Octopus \$23.0

Octopus Provincial \$18.0

Calamari Provincial \$12.0

Shrimp Provincial \$10.0

Boiled Shrimps \$10.0

Bizri \$10.0

Moules \$10.0

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

Grilled Jumbo Shrimp ————— \$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

Chicken Avocado ————— \$10.0

Marinated chicken with Avocado, swiss cheese & rocca

Steak Sandwich ————— \$12.0

Tender beef, caramelized onion, rocca, & 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

Penne Pesto ————— \$7.0

Penne pasta tossed in a vibrant basil pesto made with fresh basil leaves, parmesan (add chicken \$3)

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

Mixed Fruits (Seasonal Fruit Platter) — \$10.0

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

Ice Cream ————— \$1.5

Seasonal & classic flavors available

SHISHA

Apple, Grape ————— \$9.0

Lemon Mint, Apple Mint — \$9.0

Ajami ————— \$11.0

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)	\$2.5

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)	\$45/\$5
Jack Daniel's (B/G)	\$60/\$7

HALF BOTTLES

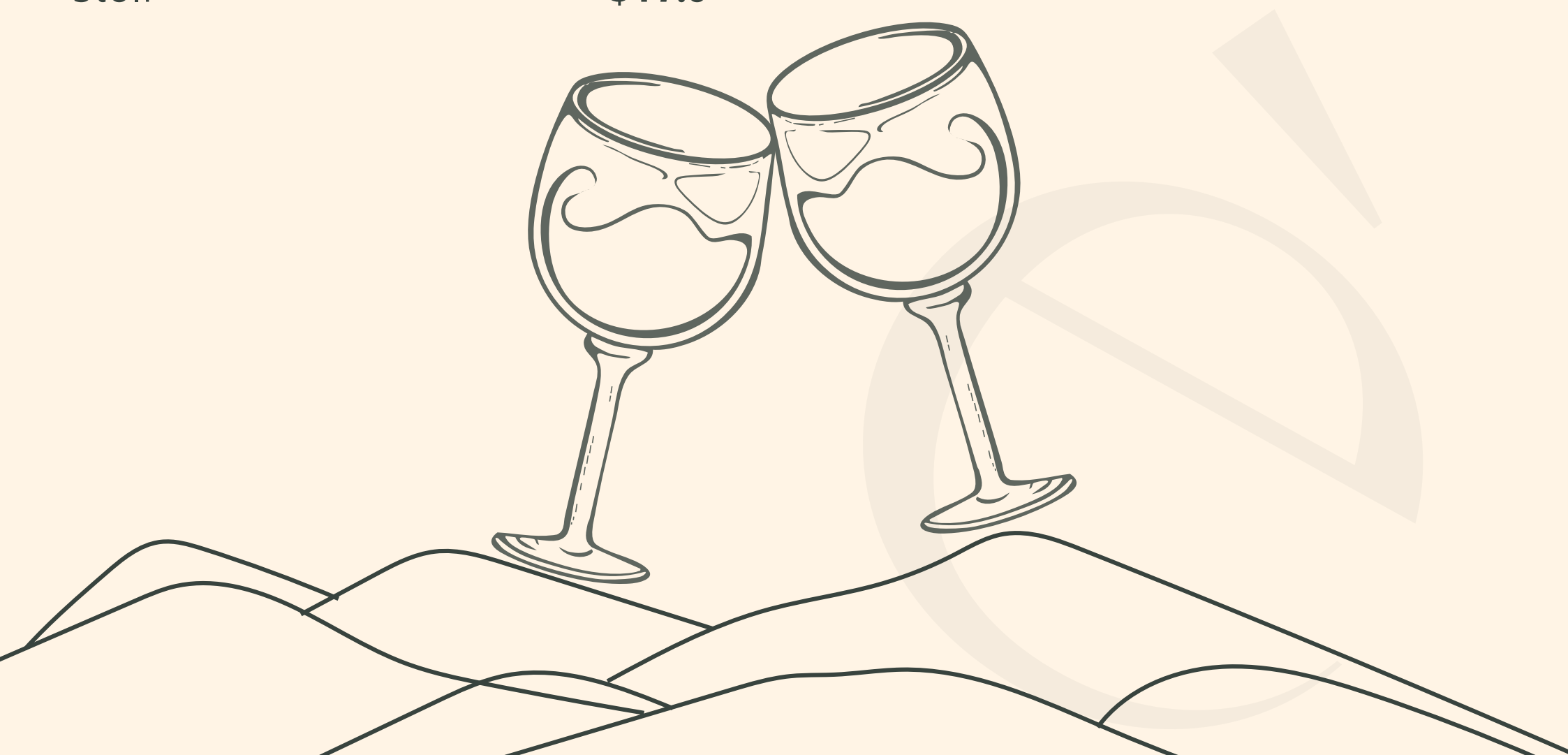
Black Label	\$35.0
Red Label	\$28.0
Chivas 12y	\$35.0
Jameson	\$30.0
Stoli	\$17.0

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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