



Mediterranean Restaurant

STARTERS

Potato Harrah	250	Tuna Carpaccio	550
Sautee Potato in olive oil with Lebanese spices, cayenne pepper and coriander		150 g of thinly sliced tuna, served with our special dressing and radish arugula side	
Chicken Liver	250	Salmon Carpaccio	550
Sautee chicken liver in olive oil with spices, coriander, sumac and molasses		150 g of thinly sliced salmon, served with capers, arugula and special dressing	
Cheeze Rikakat	250	Rainbow Carpaccio	550
fried Ricotta Cheese - Filo dough in olive oil served with yogurt sauce		Mix of chilled Lapu-Lapu, Salmon and Tuna Fillets, 60 g each, served with our special dressing.	
Hummus	300	Salmon Gravlax	550
Slow cooked chickpeas, crushed and served with tahini sauce, garlic, lemon, Lebanese Spices and olive oil.		100 g of fermented salmon in beetroot, served with quail egg, oranges, and capers	
Fatteh	300	Shrimp Scampi	600
Slow cooked chickpeas served with fried pita bread, tahini sauce, and yogurt garlic sauce		150 G of spicy tiger prawns slow cooked with garlic, spices, Shitake mushrooms and parsley.	
Bruschetta	300	Salmon Tartare	680
Homemade Baguette Bread served with grilled vegetables, homemade ricotta cheese and olive oil		200 g of finely chopped salmon, served with our special dressing and fruits, adding shrimps on the side.	
Tuna Crudo	300	Scallop with Watermelon Salsa	1200
Chilled tuna served with balsamic vinegar, olive oil, capers, jalapeños, and cherry tomatoes,		80 g of pan-fried scallops in olive oil, topped with quail eggs, and served along a special watermelon salsa	
Beef Carpaccio	550		
80 g of fillet mignon, thinly sliced and served with our special sundried tomato dressing, and topped with grated pecorino cheese			

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SOUP

Spinach and Lentil Soup Boiled lentil with spinach, topped with sautéed, garlic, onion and celery in olive oil, topped with a pinch of Badia cumin, cinnamon powder and lemon juice	200	Asparagus Soup Sautéed asparagus, blended with cream and reduced to a thick and smooth texture	300
Grilled Zucchini Soup Grilled Zucchini, mixed with roasted cashews, garlic, onion, herbs and cream, pureed and served with bread on the side	200	Broccoli Soup Blended Broccoli with cream, seasoned with spices and sumac	300
Lebanese Lentil Soup Boiled lentil with basmati rice, added to sautéed garlic and onion, in addition to mixed spices and lemon juice.	250	Cilantro Soup Boiled cilantro with corn starch, lemon juice and spices. 50 g of breaded and fried Lapu-Lapu fillet are then added to the soup	350
Roasted Pumpkin and Pistachio Soup Roasted pumpkins cooked with sautéed pistachios and herbs, then slowly reduced in cream and blended to smooth texture.	250	Spinach and Ground Beef Soup Boiled spinach with lemon juice, oregano and thyme, topped with sautéed ground beef with onion and garlic	350
Sundried Tomato Soup Simmered sundried tomatoes with basil, spinach and onion, seasoned with paprika and parmesan cheese	250	Mushroom Soup Blended Shitake mushrooms and walnuts, simmered with butter, oregano, thyme, and pecorino cheese.	350
Yogurt Soup boiled homemade yogurt with burghul, mint, garlic, spinach and lemon.	250	French Onion Soup Caramelized onion served with grilled mozzarella and baguette bread	500
Cioppino Soup Mussels, prawns, clams, and Halibut fillet, simmered in tomato sauce, olive oil and chili flakes.	300		

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SALAD

Eggplant Salad	200	Beetroot Salad	350
Grilled eggplant, mixed with fresh mint, basil, diced tomatoes, cucumber, onion, tahini sauce, olive oil and lemon juice		Boiled beetroots, mixed with apples, romaine lettuce, roasted almond and cashews, and dressed in garlic honey sauce.	
Watermelon Salad	250	Classic Mediterranean Salad	400
Watermelon mixed with feta cheese, olive oil, lemon, fresh mint and basil leaves, orange, tomato, onion and cucumber		Our homemade ricotta cheese mixed with romaine lettuce, onion, cucumber, garbanzos, cherry tomatoes, dressed in red wine vinegar dressing	
Tabouleh	250	Greek Salad	420
Chopped parsley, mixed with onion, tomatoes, olive oil, lemon and crushed burghul.		Mixed black olives, with vegetables and homemade ricotta cheese with oregano oil dressing	
Ensalada Malaguena	300	Octopus Salad	450
Romaine Lettuce, quail eggs, orange, black olives, tossed in a vinegar honey dressing.		Marinated and confit octopus, mixed with romaine lettuce, potatoes, and parsley, and dressed in paprika oil dressing	
Artichoke Salad	300	Marsa Salad	480
Boiled and fermented artichoke hearts, mixed with arugula, fresh basils, blue cheese, olive oil and lemon juice.		Tuna fillet cubes, pan-grilled to medium, mixed with artichoke, arugula, cherry tomatoes, green olives, and apple cider garlic dressing.	

PASTA

Aglio Olio	350	Pasta Con Pulpo	550
Fresh Pasta sauteed in olive oil with sundried tomatoes, fresh basil leaves, and garlic, and garnished with pecorino cheese		Fresh Pasta mixed with a sauteed confit octopus, black olives, sundried tomatoes, parmesan cheese, fresh basil leaves and simmered with tomato sauce.	
Grandma Alfredo	450	Mbakbka	1200
Classic fresh pasta, cooked in cream, parsley, and butter, and garnished with pecorino cheese		200 g of Authentic Libyan spicy lamb, simmered in rigatoni pasta, marinated in seven spices, cayenne pepper and turmeric.	
		Aragosta	1800
		300 g of lobster, boiled in tomato, onion, white wine and cilantro sauce, mixed with fresh pasta	

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MAIN COURSE

Mackerel Panzanella	450	Duck Kebab	600
Mackerel fillet, marinated in lemon juice and olive oil, breaded and fried, served with arugula capers salad		minced duck mixed with spices, herbs, onion and olive oil, grilled and served with basmati rice and yogurt dressing.	
Chicken Florentine	450	Fish Haraimi	600
Pan seared chicken breast with creamy tomato sauce, served with grilled potatoes, grilled tomatoes, confit shallots and green olives		Chilled tuna served with balsamic vinegar, olive oil, capers, jalapeños, and cherry tomatoes,	
Chicken Provencale	500	Halibut with Spinach Puree	600
Chicken breast cooked in butter, olive oil, tomato paste, black olive and thyme, served with bread		Oven baked halibut fillet, served with a spinach puree	
Tuscan Chicken	500	Pan Grilled Halibut	700
Rolled chicken, stuffed with asparagus, bell pepper and carrots, served with tarragon-oregano wine sauce and kidney beans		Grilled Halibut, topped with sauteed butter garlic in white wine, and served with mashed beetroot and potatoes	
Pulpo Ala Gallega	550	Salmon with cauliflower puree	800
Confit octopus served with green peas potato puree, balsamic reduction, beetroot puree and microgreen sprouts		Grilled salmon fillet, served with cauliflower-cream puree and mashed green peas-potato	
Tuna Stew	550	Blackened Salmon and sauteed Prawn	800
Pan-fried tuna, added to a vegetable cumin stew with tarragon leaves		Salmon filet, tiger prawn, grilled with white wine-thyme mix, and served with mashed green peas-potato	
Greek Beef Stew	600	Beef Kofta	800
Slow cooked sirloin and vegetable stew, served with basmati rice		Marinated Ground Beef in Sumac and 7 spice powder, grilled and served with side salad, yogurt sauce, choice of pita bread or basmati rice	
Sheesh Tawook	600	Pan seared Salmon with Greek Salsa	800
Marinated chicken fillet cubes with Dijon Mustard, Turmeric, and Lebanese spices and herbs, grilled with bell Peper and shallots, and served with choice of basmati rice or Lebanese bread, and yogurt sauce		Pan seared salmon, served with Greek Salsa, made with tomatoes, onion, feta cheese, apple, and lemon juice	

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Singari grilled fish	800	Buridda stew	1200
Halibut Fish Filet, marinated in green peas-cumin puree, served with roasted carrots and potatoes		Halibut stew with green peas, potatoes, white wine and tomato sauce	
Samke Harrah	800	Lamb Kleftiko	1200
Grilled Halibut fish filet, topped with tahini-garlic sauce, served with fried basmati rice		Grilled lamb marinated in Tarragon leaves, served with oven roasted potatoes, shallots and bell Pepper.	
Sicilian Seafood Stew	800	Lamb tavas	1200
Halibut, Prawns, Clams and mussels simmered in white wine tomato sauce		Grilled Lamb Chops served with sauteed vegetables and balsamic reduction	
Salmon with orange glaze	900	Lamb Bazilla	1200
Grilled salmon with special orange glaze, served with green peas puree.		Grilled lamb chops, served with green peas and carrots stew.	
Duck Breast with Fig sauce	900	Scallops with pumpkin puree	1500
Marinated duck breast, grilled and served with Lebanese figs sauce.		Fried scallops in olive oil, served with pumpkin puree, seasoned in herbs and spices.	
Moroccan beef stew with quinoa	980	Roasted Duck Leg	1550
Slow cooked Moroccan beef stew, served with steamed quinoa.		Confit duck leg, served with steamed lentil in Badia cumin, and sauteed potatoes, asparagus and eggplant.	
Scallops with soy butter	1200	Classic Mediterranean Lobster	3000
Pan fried scallops, served with sauteed mushrooms and shallots, adding cauliflower puree on the side		Steamed lobster tail simmered in cilantro cream sauce	

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ON THE GRILL

Tiger Prawns 600g	2500
Grilled Lobster 700g	3000
Porterhouse 600g	3000
Fillet Mignon 600g	3000
Rib Eye 600g	3800
Toma Hawk 1200g	7000

On the grill selection is served with all the following sides

Mashed potatoes
Grilled mushrooms
Grilled Sweet Corn
Roasted Baby Potatoes
Garlic Butter Broccoli
All our steaks are USDA

DESSERTS

Eclair	300
Knefeh	300
Shaabiat	300
Mille Feuille	350
Apple Cake	400
Tiramisu	400
Baba au Rhum	400

Add a Malibu Rum shot for 300 P

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DRINKS AND JUICES

Del Monte Orange Juice	85
Del Monte Mango Juice	85
Del Monte Pineapple Juice	85
Coke Regular	65
Coke Zero	65
Tonic Water	65
Soda Water	65

BEER

San Miguel Light	75
San Miguel Apple	75
San Miguel Pilsen	75
Red Horse	75
Heineken	120

WATER

Wilkins 500 ml	50
Wilkins 1.5 L	100
Evian Water 500 ml	150
Perrier Sparkling Water	150

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MARSA

Wines

RED WINES

	Bottle	Glass
Rosso Puglia	900	200
Mathieu and Blanes	950	240
Chianti	1000	250
B&G	1200	300
Altos Del Plata Cab Sam Reg.	1900	
Chateau De Pena	2500	
Marquez De Riscal	2800	
Pio Cesare	3200	
Condado De Oriza	3300	

CHAMPAGNE

Moet and Chandon	15000	
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SPARKLING WINE

Rumbon Blue Sparkling	1,000	250
Rumbon White Sparkling	1,000	250
Rumbon Pink Sparkling	1,000	250
Sweet as Pink Moscato	1,500	375
Codorniu	1,800	450
Cinzano Asti	2,200	
Martini Rosso	2,400	
Martini Rose Reg.	2,800	
Jacobs Creek	2,800	
Rene Barbier	2,800	

WHITE AND ROSE WINES

B&G Smooth and Fruity	1000	250
Exhib	1100	300
B&G Sauvignon Blanc	1300	350
Altos Del Plata	2000	
Chateau Gigery	2000	
Minuty	2800	
Whispering Angel	3800	



Liquors

	Bottle	Double Shot	Single Shot
Red Label	1,900	230	200
Cutty Sark	2,200	230	200
Chivas Regal 12yo	2,800	300	250
Black Label	3,300	360	300
Jack Daniels	4,200	420	350
Glenfiddich 12yo	6,500	650	550
Johnnie Walker Blue	20,000	2,200	1,800
Sky Vodka	1,900	230	200
Absolut Kurant	2,200	230	200
Absolut Vodka	2,800	280	240
Belvedere Vodka	5,000	520	450
Grey Goose Vodka	6,000	600	500
Captain Morgan Gold	1,200	220	180
Bacardi Sup	1,800	230	200
Bacardi	2,200	250	220
Malibu	2,300	260	230
Bombay Sap	3,200	340	280
Tanqueray	3,400	340	280
Bulldog	3,800	380	320
Tequila Rose	2,400	240	220
Jose Cuervo	3,000	300	250
Tequila Blanco	8,500	800	700
Martini Extra Dry	2,200	230	200
Hennessy vs Cognac	6,800	680	600
Hennessy Vs OP	11,000	1,200	900
Hennessy Xo	24,000	2,500	2,000
Remy Martin VSOP	9,000	900	750

MARSA

Cocktails

- Firing Squad** 400
Mixed Tequila with lime juice grenadine, a dash of some angostura bitter, and garnished with lime peel.
- First Lady** 250
Mixed Gin with matcha powder, Cointreau, simple syrup, lime juice, egg white, and garnished with fresh mint leaves.
- Paloma** 400
Mixed Tequila with grapefruit juice, lime juice, simple syrup, and Soda water on top, garnished with fresh orange fruit.
- French 75** 500
Mixed Gin with simple syrup, lemon juice, and a splash of sparkling water, then garnished with lemon peel.
- Pinacolada** 500
Blended Bacardi superior, coconut cream, coconut Malibu Rum, pineapple juice some wedge of sliced pineapple.
And garnished with pineapples.
- Floridora** 300
Mixed Gin with simple syrup, raspberry puree, fresh lime juice, and lime garnish.
- TGV** 300
Tequila, Gin, Vodka, and blue curacao.
- Vermilion Bok** 250
Stirred Gin Campari and sweet vermouth and garnished with orange peel.
- Long Island Iced Tea** 250
Stirred Vodka, Gin, Tequila White Rum, orange liqueur, sugar syrup, and fresh lemon juice.
And garnished with the lemon wedge.
- The Paradise** 300
Mixed Malibu coconut rum, pineapple juice, blue curacao, and grenadine, and garnished with pineapple wedge and cherry.
- White Russian** 300
Mixed Vodka, Kahlua, simple syrup, and heavy cream float
- Dry Martini** 500
Stirred Gin, dry vermouth, and garnished with green olives
- Dirty Martini** 500
Stirred vodka, dry vermouth, and brine olives. And garnished with olives
- Modern Cosmo** 300
Mixed black currant flavored vodka, Orange liqueur, cranberry juice, fresh lime juice, and lime peel garnish.
- Ivy Gimlet** 250
Mixed vodka, fresh lime juice, simple syrup, and fresh mint leaves.