



# Le GRAND bleu

## Appetizers

Crispy Golden Fries	\$5
Mozzarella Sticks (4 pcs)	\$7
Breaded mixed cheeses with our cocktail dip.	
Chicken Tenders (4 pcs)	\$10
Breaded chicken breast with honey mustard dip.	
Spring Rolls (4 pcs)	\$4
Mix of vegetables in a spring roll wrapper with sweet chili dip.	
Nachos	\$12
Crispy tortilla chips topped with melted mozzarella and cheddar cheese served with guacamole.	

## Sandwiches

Chicken Sub	\$12
Chicken breast, lettuce, tomatoes, pickles, melted swiss cheese with a mild garlic mayo sauce in a soft bun.	
Sub Marine	\$10
Ham, salami, tomatoes, lettuce, pickles, melted swiss cheese with our special sauce in a soft bun.	
Chicken Avocado	\$15
Chicken breast, avocado slices, melted swiss cheese, rocket leaves, pickles topped with a dijonnaise sauce in a ciabatta bread.	
Steak Sandwich	\$16
Beef filet, melted swiss cheese and arugula topped with our special creamy mushroom sauce in a ciabatta bread.	
Philly Steak	\$15
Beef filet, sautéed mushrooms, onions, bell peppers with melted mozzarella and cheddar cheeses topped with guacamole and mayo sauce in a soft bun.	
Add Fries	\$3

## Argile

Argile	\$7
تفاحتين - حامض ونعنع - عنب ونعنع	
عنب - ليمون - علكة	
Ras Argile	\$5
Plastic hose	\$2

## Burgers



Chicken Burger	\$12
Chicken breast, melted swiss cheese, arugula, sautéed mushrooms, topped with a dijonnaise sauce in a soft burger bun.	
Classic Burger	\$11
Beef patty topped with melted cheddar cheese, lollo rosso, tomatoes, dill pickles, crispy fried onion and our special sauce in a soft burger bun.	
Swiss Mushroom Burger	\$13
Beef patty topped with melted swiss cheese, fresh arugula and our special mushroom creamy sauce in a soft burger bun.	
Add Fries	\$3

## Pizza



Margherita Pizza	\$11
Our homemade tomato sauce, topped with mozzarella cheese, parmesan, and fresh basil leaves.	
Pepperoni Pizza	\$13
Our homemade tomato sauce, mushrooms, topped with mozzarella cheese and slices of pepperoni.	
Classic Pizza	\$13
Our homemade tomato sauce, topped with mozzarella cheese, swiss cheese, black olives, mushrooms and slices of pork ham.	
Veggie Pizza	\$12
Our homemade tomato sauce, topped with mozzarella cheese, swiss cheese, fresh pepper, onion, black olives, mushroom and zucchini.	

## Drinks

Water (0.5 L)	\$1.5
Water (1,5 L)	\$2.5
Soft Drinks	\$3
Maccaw	\$1
Iced Tea	\$3
Energy Drink	\$5
Sparkling Water	\$3
Lemonade	\$4
Minted Lemonade	\$4

## Alcohol

Beirut Beer	\$3
Almaza	\$4
Almaza Light	\$4
Add Mexican	\$1
Wine Bottle	\$25
Wine Glass	\$5
Cocktails	\$10

Whiskey	Regular Glass
Gin	
Vodka	Premium Glass
Rum	
Tequila	\$15

## Hot Drinks

Lebanese Coffee	\$1.5
Tea	\$1.5
American	\$3 M
	\$4 L
Nescafe	\$2.5
Espresso	\$2



## Arak

Brun 18.7 cl	\$12
Brun 37.5 cl	\$17
Brun 75 cl	\$25
Brun Glass	\$5



## Salads

Chicken Ceasar Salad	\$12
A mix of lettuce, topped with a grilled chicken breast, shaved parmesan cheese, crispy croutons, with a caesar dressing.	
Crab Salad	\$12
Crab, lollo, arugula, cherry tomatoes, fresh mushroom, avocado, orange, with lemon mustard sauce.	
Pasta Salad	\$8
Tricolor fusilli, cucumber, cherry tomatoes, green bell pepper, red onions, black olives and dried oregano with a lemon oil dressing.	
Fattoush	\$9
Lettuce, cucumber, radish, mint, parsley, purslane, tomatoes, sumac, fried bread, with a pomegranate molasses sauce.	
Tabbouleh	\$9
Parsley, tomatoes, burgul, onions, pomegranate with olive oil and lemon dressing.	
Exotic	\$15
Fresh mesclun greens, topped with goat cheese, sweet strawberries, orange segments, and caramelized walnuts. The salad is finished with a drizzle of honey balsamic sauce, adding balance of sweetness and tanginess.	
Add Chicken	\$4
Add Tuna	\$3

## Cold Mezza

Hommos	\$5
Boiled mashed chickpeas mixed with sesame paste.	
Hommos with Shrimps	\$12
Boiled mashed chickpeas mixed with sesame paste topped with sautéed shrimps, pine nuts, and chives.	
Moutabbal	\$5
Mashed grilled eggplants mixed with sesame paste and topped with pomegranate.	
Chanklish	\$5
Chanklish mixed with diced onions, tomatoes and parsley.	
Vine leaves	\$5
Vine leaves rolls stuffed with rice and vegetables.	
Labneh with Garlic	\$5
Labneh mixed with crushed garlic.	

## Fish Mezza

Octopus Provencal	\$17
Octopus, garlic, coriander in lemon butter sauce.	
Shrimps Provencal	\$14
Shrimps, garlic, coriander in lemon butter sauce.	
Calamari Provencal	\$14
Fresh calamari rings, garlic, coriander in lemon butter sauce.	
Grilled Calamari	\$17
Grilled marinated baby squids.	
Grilled Octopus	\$23
Octopus served with grilled slices of potatoes and grilled onions.	
Shrimps Fatteh	\$18
Sautéed shrimps, pita bread, avocado, yogurt sauce topped with pine nuts.	
Squid in Ink	\$22
Slow cooked squid in ink sauce.	
Samke Harra	\$9
Grilled fish with spicy sesame and vegetables sauce topped with pistachios.	
Fresh Calamar Pane	\$15
Breaded sliced fresh baby calamar with cocktail dip.	
Bizri	\$10
Fried bizri served in pita bread basket with tahini sauce.	

## Fish & Shrimps

Fried Fish	/kg
Crispy golden fried fish served with tarator.	
Grilled Fish	/kg
Freshly grilled fish served with tarator.	
Grilled Shrimps	\$23
500g	

## Grills

Tawouk Platter (3 skewers)	\$14
Marinated tawouk served with fries, pickles, and garlic sauce topped with pita bread.	
Grilled Meat Platter (3 skewers)	\$20
Marinated meat cubes served with fries, grilled tomatoes and onions, pickles, hommos topped with biwaz.	
Kafta Platter (3 skewers)	\$13
Kafta served with fries, grilled tomatoes and onions, pickles, hommos topped with biwaz.	
Mixed Grills Platter 1kg	\$40
4 tawouk skewers, 3 grilled meat skewers and 3 kafta skewers served with grilled tomatoes and onions, garlic sauce and pickles.	

## Hot Mezza

Crispy Golden Fries	\$5
Cheese Rolls	\$4
Spring Rolls	\$4
Spicy Potatoes	\$5
Fried potato cubes mixed with coriander, garlic, and chili paste.	
Fried Kebbe	\$5
Our homemade kebbe stuffed with minced meat, onions, and pine nuts.	
Makanek	\$9
Sautéed with pomegranate molasses sauce.	
Soujouk	\$9
Sautéed with onions, tomatoes, and pomegranate molasses sauce.	

## Desserts

Ice Cream Cake	\$5
Oreo - Ghazal Ashta - Osmalieh Ashta - Halewet El Jaben Ashta	
Fondant with Vanilla Ice Cream	\$6
Exotic Fruit Basket	\$20
Watermelon Platter	\$5