

Bread with olive oil, sea salt & olives

Spreads

Hummus - onion, aubergine, crispy chickpeas, & roasted almonds \$ 7

Jalapeno Feta Cream - crispy pistachios & grapes \$ 7

Tzatziki - dill & red chili \$ 7

Mouhammara \$ 9

Salads

Fattouch - mixed greens, cherry tomatoes, crispy pita & vinaigrette \$ 14

Tabbouleh - parsley, tomatoes, onions, mint & burghul \$ 14

Green Avocado - lettuce, purslane, cucumbers & avocado \$ 14

Quinoa - kale, manchego cheese, truffle vinaigrette & dried cranberries \$ 17

Baby Gem - tahini sauce & garlic panko \$ 18

Add Black Tiger Prawns «4pcs» + \$ 11

Santorini - watermelon, cherry tomato, feta cheese & jalapeno \$ 23

Le Pêche Marin - octopus, calamar, shrimp, mixed greens, radish & grilled pineapple \$ 25

Burratta - cherry tomatoes & extra virgin olive oil \$ 26

Raw

Ceviche Del Mar - white fish, onions, red chili, coriander & roasted corn \$ 23

Yellowtail Crudo - yuzu ponzu, chili & coriander \$ 23

Batrakh - purslane, zaatar, fried garlic & extra virgin olive oil \$ 29

Octopus Carpaccio - lemon, extra virgin olive oil, chili & purslane \$ 29

Tuna Tartare - grape ponzu, chili & mango \$ 29

Wagyu Beef Carpaccio - arugula, lemon, parmesan & artichoke \$ 31

Sharing 🍴

- Deep Fried Calamari - *chimichuri aioli* \$ 17
Truffle Fries - *parmesan & italian truffle* \$ 18
Tiger Prawns Tempura - *6pcs black tiger prawns & sriracha mayo* \$ 19
Black Angus Shawarma - *garlic labneh & biwaz* \$ 21
Eggplant Mille-Feuille - *sliced fried eggplant & feta cream* \$ 25
Lobster Rolls - *lobster, crayfish & soft brioche bun* \$ 39

Traditional 🍷

COLD

Warak Inab \$ 11 | Eggplant Tahini \$ 7 | Hendbeh Bel Zeit \$ 9 | Tajen Samak \$ 11

HOT

Batata Harra \$ 7 | Kebbet Samak \$ 13 | Bizreh \$ 11 | Fattet Shrimp \$ 14 | Rakakat \$ 9

PROVINCIAL

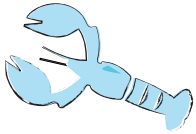
Shrimp Provincial \$ 16 | Calamar Provincial \$ 18 | Octopus Provincial \$ 24

Pasta 🍝

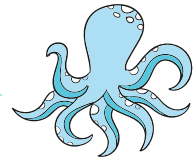
SPAGHETTI LOBSTER EXPERIENCE

two whole lobsters (900gr/pc) with herbs and tomato
«4 persons» \$ 240

- Linguini Al Limone - *lemon butter sauce* \$ 19
Add Tuna & Caviar + \$ 13
- Spaghetti Arrabbiata - *jalapeno, chili & parmesan* \$ 23
Add Wagyu Meatballs + \$ 16
- Seafood Linguini - *tiger shrimps & mussels* \$ 33
- Paella - *arborio rice, seafood, fresh prawns & mussels* \$ 45



Sea



Catch of the day grilled / kg
ask for our fish display

Seabass Tempura Burger - sauce tartar, caviar & tajin french fries \$ 23

Butterfly Fish - three peppers, onion, garlic & red sauce \$ 27

Filet of the Day - seabass, provincial, capers, olives & cherry tomatoes \$ 31

Salmon Teriyaki - wild black rice & teriyaki sauce \$ 37

Jumbo Prawns Grilled \$ 75/kg

BOUILLABAISSE EXPERIENCE

*Mediterranean fish, prawns & shellfish,
potatoes in a saffron tomato broth
«4 persons» \$ 160*

Grill

LAMB CHOPS EXPERIENCE

*crispy potatoes & grilled vegetables
«4 persons» \$ 140*

The Cheeseburger - just a well-made cheeseburger \$ 23

Grilled Chicken - sauteed vegetables, fries & garlic \$ 25

Steak Frites - black angus, fries & mushroom sauce \$ 56

Ribeye - wagyu MB 8/9 «350gr» \$ 110

Served with chimichurri & mushroom sauce

Land

Ratatouille - zucchini, tomatoes, onions & garlic \$ 18

Chicken Schnitzel - romaine lettuce & tartar sauce \$ 26

Ras Aasfour Pesto - black angus, french fries & pesto sauce \$ 27

Cowboy Butter Steak - mashed potatoes & caramelized onions \$ 31

Sides

French Fries \$ 6

Mashed Potatoes \$ 9

Burnt Corn \$ 7

Jasmin Rice \$ 6

Desserts

Fruit & Ice Cream Platter \$ 22

*mango, pineapple, kiwi, grapes
sorbet strawberry, lemon & pistachio*

Le Péché Tiramisu - live service \$ 19

Iconic Coconut - mango & coconut ice cream \$ 15

Bougatsa - vanilla cream, cinnamon ice cream & red fruits \$ 12

Chocolate Fondant - freshly baked & vanilla ice cream \$ 12

Bird Nest \$ 12

Ice Cream \$ 12

«choose 4»

*fraise sorbet, mango sorbet, lemon sorbet, pistachio,
bounty, lotus, vanilla & chocolate
served on cinnamon crumbs*