

Atlantis — Menu

Salads

Caesar Salad	\$5.00
A classic salad featuring crisp romaine lettuce, crunchy croutons, and a creamy Caesar dressing, topped with grated Parmesan cheese.	
California Steak Salad	\$7.00
Mixed-green salad with savory grilled steak strips, sweet peas, cherry tomatoes, creamy avocado chunks and toasted nuts, all tossed in a bright citrus-herb dressing.	
Fattoush	\$3.00
A refreshing Lebanese salad made with mixed greens, tomatoes, cucumbers, radishes, and crispy pieces of toasted pita bread, all tossed in a zesty lemon and sumac dressing.	
Hawaii Salad	\$6.00
A vibrant island-style mix of juicy pineapple, crisp cucumber, roasted mushrooms and Kalamata olives, sprinkled with creamy feta and fresh herbs, all tossed in a zesty citrus dressing.	
Orzo Spaghetti Salad	\$6.00
A refreshing salad featuring orzo pasta and spaghetti, tossed with fresh vegetables and a zesty dressing for a delightful blend of textures and flavors.	
Tabbouleh	\$3.00
A refreshing salad made with finely chopped parsley, tomatoes, mint, onion, and soaked bulgur, dressed with olive oil and lemon juice.	

Cold Mezza

Atlantis 6 Eggplant Dip Mix	\$14.00
A delightful blend of six different eggplant dips, each offering a unique flavor profile, perfect for sharing with friends or as a flavorful appetizer.	
Atlantis Baba	\$5.00
Fire-roasted eggplant purée with tahini, lemon, and garlic, spooned back into its charred shell and topped with cool yogurt, toasted walnuts, pomegranate jewels, and fresh herbs. Smoky, creamy, crunchy, bright—a modern Mediterranean spin on baba ghanoush.	
Avocado Moutabal	\$7.00
A creamy and flavorful dip made from ripe avocados, blended with tahini, garlic, lemon juice, and spices, perfect for spreading on bread or enjoying with fresh vegetables.	
Beet Rose	\$4.50
A vibrant dish featuring tender beets, elegantly arranged to resemble a rose, often garnished with herbs and served with a tangy dressing.	
Beirut Hummus	\$4.00
A creamy and flavorful chickpea dip, blended with tahini, garlic, lemon juice, and olive oil, served with a drizzle of olive oil and a sprinkle of paprika.	
Eggplant Moutabal	\$4.00
A creamy and smoky dip made from roasted eggplant, tahini, garlic, and lemon juice, perfect for spreading on bread or enjoying with fresh vegetables.	
Eggplant Moutabal	\$5.00
A creamy, smoky dip made from roasted eggplant, tahini, garlic, and lemon juice, perfect for spreading on bread or enjoying with fresh vegetables.	
Grape Leaves	\$5.00
Tender grape leaves stuffed with a flavorful mixture of rice, herbs, and spices, rolled into delicate parcels and often served with a side of tangy yogurt.	
Hummus	\$4.00
A creamy dip made from blended chickpeas, tahini, olive oil, lemon juice, and garlic, served with warm pita bread.	
Hummus with Pesto	\$6.00
A creamy blend of traditional hummus enhanced with aromatic basil pesto, offering a delightful twist on a classic dip.	
Muhammara	\$6.00
A flavorful dip made from roasted red peppers, walnuts, and spices, blended to a smooth consistency. Perfect for spreading on bread or as a savory accompaniment to grilled meats.	

Hot Mezza

Atlantis Kibbeh	\$7.00
A delicious variation of kibbeh, featuring a blend of spiced ground meat and bulgur, shaped into a unique form and baked to perfection, reminiscent of the mythical city of Atlantis.	

Beef tenderloin in cashew-cream sauce	\$12.00
Char-grilled tenderloin strips bathed in silky cashew-garlic cream, finished with a hint of nutmeg—luxuriously smooth with a subtle, smoky depth.	
Beef tenderloin with pesto sauce	\$9.00
Seared, melt-in-your-mouth tenderloin medallions crowned with fresh basil-pine-nut pesto and a splash of citrus—bright, herbaceous, irresistibly aromatic.	
Cheese Potato	\$6.00
A delicious dish featuring tender potatoes baked or fried until golden, generously topped with melted cheese for a rich and savory flavor.	
Cheese Roll	\$5.00
A delicious rolled pastry filled with creamy cheese, perfect for a savory snack or appetizer.	
Hummus bil Lahmeh (Hummus with Spiced Meat)	\$8.00
Silky chickpea-tahini purée crowned with sizzling minced lamb, toasted pine nuts, and a drizzle of olive oil—rich, aromatic, and perfect for scooping with warm pita.	
Japanese Cheese Balls	\$7.00
Deliciously crispy on the outside and creamy on the inside, these cheese balls are a delightful fusion of flavors, perfect for snacking or as an appetizer.	
Jawaneh Provençal (Garlic-Herb Chicken Wings)	\$6.00
Golden, crispy wings tossed in a bright Provençal dressing of garlic, lemon, parsley, and a touch of chili—juicy inside, zesty and aromatic outside.	
Kibbeh	\$5.00
Kibbeh is a traditional Middle Eastern dish made of finely ground bulgur wheat, minced onions, and spiced meat, often served as a savory pie or fried balls. It is known for its rich flavors and is a staple in Lebanese cuisine.	
Mini Lebanese sausages (makanek)	\$5.00
Mini Lebanese sausages (makanek) sautéed with warm spices and pomegranate molasses, served sizzling in a tangy-sweet glaze with fresh parsley.	
Mozzarella Sticks	\$6.00
Crispy, golden-fried sticks of mozzarella cheese, served with a side of marinara sauce for dipping.	
Potato	\$4.00
A versatile and beloved vegetable, often prepared in various ways such as fried, mashed, or baked, offering a comforting and hearty addition to any meal.	
Qraydees Provençal (Garlic-Herb Shrimp)	\$12.00
Plump Mediterranean shrimp flash-sautéed in olive oil with garlic, fresh parsley, and a squeeze of lemon, then dusted with toasted pistachios for a bright, aromatic crunch.	
Rosemary Leg of Lamb	\$9.00
A succulent leg of lamb marinated with aromatic rosemary and slow-cooked to perfection, offering a tender and flavorful experience.	
Sambousek (Crispy Lebanese Half-Moon Pastry)	\$5.00
Flaky, golden-fried dough pockets brimming with your choice of spiced minced beef & pine nuts or melty Akkawi cheese, served piping hot with a cool yogurt-mint dip. Crunchy outside, rich and savory within.	
Soujouk (Spicy Lebanese Sausage)	\$5.00
Finger-length beef-and-lamb sausages infused with garlic, cumin, fenugreek, and Aleppo pepper, flame-grilled to a juicy char and served sizzling with fresh parsley and a squeeze of lemon.	
Spicy Japanese Cheese Balls	\$7.00
Deliciously crispy cheese balls with a spicy kick, inspired by Japanese flavors.	
Spicy Potatoes	\$4.50
A flavorful dish featuring crispy potatoes seasoned with a blend of spices, offering a delightful kick of heat.	
Spinach Fatayer (Lebanese Hand-Pie)	\$4.00
Golden, flaky triangle of house-made dough brimming with sautéed spinach, sumac-kissed onions, and a splash of lemon—tangy, herb-fresh, and perfect for dipping.	
Nayeesh	
Frakeh (Lebanese Raw Lamb Tartare)	\$7.00
Silky-fresh lamb, hand-minced with sweet onion, basil, mint, and seven-spice, sculpted into ridged bites and kissed with extra-virgin olive oil. Bold, aromatic, and melt-in-the-mouth.	
Fteleeh Nayyeh (Raw Beef Tenderloin Carpaccio)	\$14.00
Paper-thin ribbons of prime tenderloin, lightly dusted with seven-spice, kissed with extra-virgin olive oil, and dotted with sharp mustard for a bright, melt-in-the-mouth finish.	
Lahme 'Ala Sikhane (Knife-Chopped Raw Lamb)	\$9.00

Rustic tartare of hand-chopped lamb, parsley, sweet onion and a flicker of chili, bound with a touch of sheep-tail fat and seven-spice for a crunchy, herb-bright bite that's bold yet silky.

Law■a Mshakleeh – Mixed Raw Platter for Two \$18.00

A chef-curated board of Lebanon's finest crudo: velvety kibbeh malseeh, knife-chopped lamb tartare, tenderloin carpaccio ribbons, silken lamb liver cubes, and spicy sujuk bites. Presented with mint, sweet onion, crunchy bell pepper, pine nuts, and sheep-tail fat for authentic garnish—perfect for sharing with warm pita and a drizzle of olive oil.

Malseeh (Southern-style Smooth Raw Kibbeh) \$9.00

Lean, ultra-fresh lamb is whipped with fine bulgur and the fragrant kamounneh herb-spice blend until it becomes velvety-smooth, then finished with a drizzle of fruity extra-virgin olive oil and a sprig of mint. An elegantly creamy, delicately spiced tartare that melts on the tongue.

Orfaliyeh (Aleppo-Style Spicy Raw Kibbeh) \$9.00

Finely minced beef and bulgur kneaded with Aleppo-chili paste, crushed walnuts, onion, and fragrant herbs, hand-shaped into ridged morsels, then finished with a glossy splash of olive oil. Velvety, nut-savory heat in every bite.

Raw Kibbeh \$9.00

A traditional Lebanese dish made from finely ground raw meat, typically lamb or beef, mixed with bulgur wheat and spices, served with fresh herbs and onions.

Sawda Nayyeh (Raw Lamb Liver Cubes) \$12.00

Silken cubes of ultra-fresh lamb liver, lightly salted and glossed with extra-virgin olive oil, served on a bed of mint leaves with crunchy white onion and sheep-tail fat for an authentic, melt-in-the-mouth bite rich in iron and flavor.

Tawleeh Nayyeh – Royal Raw Board for Four \$90.00

A sprawling feast of Lebanon's finest raw specialties: velvety kibbeh nayyeh patties, herbed lamb tartare, spicy sujuk bites, tenderloin carpaccio strips, and melt-in-the-mouth lamb-liver cubes. Ringed with mint, radish, sweet onion, chili, and nuggets of sheep-tail fat—perfect for four to scoop with warm pita and a drizzle of olive oil.

Bbq

Arayes (Grilled Meat-Stuffed Pita) \$9.00

Thin pita rounds packed with spiced minced lamb, parsley, onion, and a hint of tomato, then pressed on the grill until the bread turns crisp and smoky while the filling stays juicy. Served in wedges with a side of cool yogurt.

Arayes "Atlantis" (Signature Grilled Meat Pita) \$10.00

Our house-blend lamb & beef mince with parsley, onion, and warm seven-spice is sealed inside thin pita, flame-pressed until smoky-crisp. Finished with sumac-kissed red onion and fresh herbs, and paired with a creamy tahini dip.

Atlantis Kebab \$9.00

Succulent skewers of marinated meat, grilled to perfection and served with a side of fresh vegetables and aromatic spices, inspired by the mythical depths of Atlantis.

Djej Msahab (Boneless Charcoal Chicken) \$16.00

Whole chicken is butterflied, deboned, and steeped overnight in lemon, garlic, and warm Levantine spices, then charcoal-grilled until the skin turns crisply charred and the meat stays succulent. Smoky, zesty, fall-apart tender.

Grilled Chicken Skewers \$8.00

Tender marinated chicken pieces grilled on skewers, often served with garlic sauce and fresh vegetables.

Grilled Meat \$12.00

Succulent pieces of marinated meat, expertly grilled to perfection, served with a side of fresh vegetables and aromatic spices.

Intakyah Kebab (Antakya-Style Skewers) \$12.00

Char-grilled skewers of hand-kneaded lamb-and-beef mince mixed with onion, garlic, sweet pepper, parsley, tomato paste and warm Aleppo spices; juicy inside, smoky outside, served with fresh herbs and sumac onions.

Kabab Khishkhash (Aleppo-Style Kebabs in Tomato Sauce) \$10.00

Char-grilled lamb-beef skewers nestled in a zesty Aleppo-chili tomato sauce, topped with fresh parsley and served with toasted pita for scooping. Smoky, saucy, and satisfyingly spicy.

Kabab Soujouk (Spicy Sausage Kebabs) \$10.00

Juicy skewers of house-ground beef & lamb seasoned like traditional soujouk—garlic, cumin, fenugreek, and Aleppo pepper—then flame-grilled to a smoky, tongue-tingling finish.

King Arthur Cashew Kebab \$16.00

Succulent kebabs made with tender meat and a rich blend of spices, garnished with crunchy cashews for an added texture and flavor.

Lamb Chops \$9.00

Succulent lamb chops grilled to perfection, seasoned with aromatic spices for a rich and savory flavor.

Masabhaat Na'na' (Minted Beef Patties) \$9.00

Bite-size patties of tender ground beef kneaded with fresh mint and warm Levantine spices, pan-seared until juicy and served with a chilled yogurt drizzle.

Mashawi Mshakaleh (Mixed Grill Platter)	\$12.00
A crowd-pleasing spread of charcoal-grilled favorites: juicy kafta, tender lamb cubes, marinated chicken taouk, and golden chicken shish, ringed with charred vegetables, fries, and pillowy pita. Served with creamy toum, cool yogurt, and house salsa for dipping.	
Shish Kebab “Meter w Nos” (1½-Metre Mixed Grill)	\$60.00
A show-stopping 1.5-metre board stacked with charcoal-kissed lamb fillet, chicken taouk, kafta, soujouk, grilled veggies and halloumi, served with fries, pickles, fresh pita and clouds of garlic toum. Built for a crowd—feeds 6-8 in grand style.	
Platters	
Atlantis Fajita	\$10.00
A delicious fajita filled with grilled marinated chicken or beef, sautéed peppers, and onions, served with warm tortillas and a side of fresh salsa.	
Cardinal Escalope	\$11.00
A deliciously tender breaded veal escalope, typically served with a rich sauce and garnished with fresh herbs.	
Cheese Burger	\$9.00
A juicy beef patty topped with melted cheese, served in a soft bun with fresh lettuce, tomatoes, and a special sauce.	
Chicken Breast with Cream	\$12.00
Tender chicken breast cooked in a rich and creamy sauce, perfect for a comforting meal.	
Chicken Breast with Spinach	\$12.00
Juicy chicken breast served on a bed of sautéed spinach, seasoned to perfection for a delightful and healthy meal.	
Chicken Burger	\$8.50
A juicy chicken patty grilled to perfection, served in a soft bun with fresh lettuce, tomatoes, and a tangy sauce.	
Clay-Pot Lamb & Rice Feast (Serves 6)	\$45.00
A family-size clay pot brimming with aromatic basmati rice, peas, carrots, and spiced minced lamb, crowned with tender slow-roasted lamb shoulder and a shower of toasted almonds. Baked to perfection for deep, smoky flavor—an impressive centerpiece for six.	
Crispy Fried Chicken	\$8.00
Tender chicken pieces coated in a crunchy, golden batter, fried to perfection for a deliciously crispy bite.	
Fajita	\$9.00
A flavorful dish featuring grilled meat, typically chicken or beef, served with sautéed peppers and onions, wrapped in warm tortillas. Perfect for a satisfying meal.	
Fresh Tuna Steak Sweet and Sour	\$16.00
A succulent tuna steak marinated in a delightful sweet and sour sauce, grilled to perfection for a burst of flavor in every bite.	
Fresh Tuna Steak Teriyaki	\$16.00
A succulent grilled tuna steak glazed with a savory teriyaki sauce, served with a side of steamed vegetables and rice.	
Fresh Tuna Steak with French Sauce	\$16.00
A succulent grilled tuna steak served with a rich and creamy French sauce, perfect for seafood lovers.	
Fresh Tuna Steak with Hoisin Sauce	\$18.00
A succulent tuna steak grilled to perfection, served with a rich and flavorful hoisin sauce that adds a delightful Asian twist.	
Fresh Tuna Steak with Pepper	\$16.00
A succulent grilled tuna steak seasoned with a blend of aromatic peppers, delivering a delightful burst of flavor in every bite.	
Fresh Tuna Steak with Sweet Chili	\$16.00
A succulent grilled tuna steak drizzled with a sweet chili sauce, offering a delightful balance of flavors.	
Grilled Chicken Skewers	\$9.00
Succulent pieces of marinated chicken grilled to perfection and served on skewers, perfect for a flavorful meal.	
Grilled Chicken with Cheese	\$12.00
Succulent pieces of grilled chicken topped with melted cheese, offering a delightful combination of flavors.	
Hamburger	\$8.50
A juicy beef patty served in a soft bun, typically topped with lettuce, tomato, cheese, and a variety of sauces.	
Live Smoked Steak	\$18.00
A succulent steak that is smoked to perfection right before your eyes, delivering an unforgettable flavor experience.	
Monster Zinger Burger	\$12.00
A massive, spicy chicken burger featuring a crispy, golden-breaded patty, topped with fresh lettuce, tangy mayonnaise, and served on a soft bun. Perfect for those who crave bold flavors and a hearty meal.	

Mushroom Steak	\$14.00
A juicy steak topped with a rich and savory mushroom sauce, offering a delightful combination of flavors and textures.	
Neptune's Power Platter	\$30.00
Caviar Sauce,Pasta,Baby &Jumbo Shrimp, Lobster,Crap Fingers,Mussels & Calamari	
Oat Fajita	\$9.00
A delicious twist on the classic fajita, featuring tender oats sautéed with vibrant vegetables and spices, wrapped in a warm tortilla.	
Oat Hamburger	\$9.00
A hearty and nutritious hamburger made with wholesome oats, offering a unique twist on the classic burger experience.	
Pepper Steak	\$14.00
A succulent steak seasoned with a blend of black pepper and spices, grilled to perfection and served with a savory sauce.	
Philadelphia	\$9.00
A creamy and rich cheese spread, perfect for enhancing your favorite dishes or enjoyed on its own.	
Quesadilla	\$6.00
A delicious Mexican dish made of a tortilla filled with cheese and other ingredients, grilled until crispy and served with salsa or guacamole.	
Romeo and Juliet	\$25.00
A delightful dish featuring tender Tiger Baby Shrimp and succulent Salmon strips, all topped with a creamy white sauce and garnished with caviar.	
Rosemary Lamb Leg	\$18.00
A succulent leg of lamb marinated with fragrant rosemary, slow-cooked to perfection for a tender and flavorful experience.	
Signature Lamb Flatbread with Ayran Yogurt Drink	\$7.00
Crisp, wafer-thin flatbread spread with our signature blend of minced lamb, tomatoes, onion, and Aleppo pepper, baked to order and served with a frosty glass of lightly salted, whipped yogurt (ayran). Fiery, tangy, and perfectly refreshing.	
Spicy Garlic Chicken	\$9.00
Tender chicken marinated in a flavorful blend of garlic and spices, served with a kick of heat.	
Steak Diana	\$16.00
A succulent grilled steak, seasoned to perfection and served with a rich, flavorful sauce that enhances its natural juices.	
Steak Escalopino with Lemon Sauce	\$16.00
Tender steak slices cooked in a zesty lemon sauce, served with a side of fresh vegetables.	
Yogo Kebab (Meatballs in Warm Garlic-Yogurt Sauce)	\$12.00
Juicy lamb-beef mini kebabs nestled over crispy pita chips, blanketed in silky garlic yogurt and crowned with toasted pine nuts and fresh mint. Creamy, tangy, and comfortingly hearty.	
Zeus Legendary Kebab	\$14.00
Flame-grilled lamb-beef morsels laid over crunchy pita chips, cloaked in cool garlic yogurt and a sprinkle of tangy sumac, finished with fresh mint—a mythically satisfying bite.	
Zinger Burger	\$9.00
A spicy chicken burger featuring a crispy fried patty, topped with fresh lettuce and zesty sauce, served in a soft bun.	
Pasta	
Fettuccine Alfredo	\$9.00
A creamy pasta dish made with fettuccine noodles, rich Alfredo sauce, and topped with grated Parmesan cheese.	
Linguine Pesto	\$9.00
A delightful dish of linguine pasta tossed in a vibrant basil pesto sauce, enriched with garlic, pine nuts, and Parmesan cheese, offering a fresh and aromatic flavor.	
Penne Arrabiata	\$9.00
Penne pasta tossed in a spicy tomato sauce made with garlic, red chili flakes, and fresh herbs, delivering a bold and zesty flavor.	
Spaghetti Bolognese	\$9.00
A classic Italian pasta dish featuring spaghetti served with a rich and savory meat sauce made from ground beef, tomatoes, onions, and herbs.	
Smoked	
Grilled Meskov Fish	\$18.00
Succulent Meskov fish marinated and grilled to perfection, served with a side of tangy sauce and fresh herbs.	
Smoked Big Chicken	\$16.00

A succulent whole chicken, expertly smoked to perfection, delivering rich flavors and a tender, juicy texture.	
Smoked Big Faridi	\$15.00
A large, flavorful fish dish, expertly smoked to enhance its rich taste and served with a side of aromatic spices.	
Smoked Salmon	\$18.00
Delicately cured and smoked salmon, offering a rich, savory flavor that pairs beautifully with bagels, cream cheese, and capers.	
Cold Drinks	
7Up	\$1.00
A refreshing lemon-lime soda that is crisp and bubbly, perfect for quenching your thirst.	
Boom Boom	\$1.50
A vibrant and explosive dish that combines bold flavors and fresh ingredients, perfect for those seeking a delightful culinary experience.	
Dark Blue	\$1.50
A rich and flavorful dish featuring deep blue ingredients, likely inspired by traditional Lebanese flavors. Perfect for those seeking a unique culinary experience.	
Diet 7Up	\$1.00
A refreshing, low-calorie lemon-lime soda that offers a crisp and bubbly taste without the sugar.	
Diet Pepsi	\$1.00
A refreshing, low-calorie soft drink with a crisp taste.	
Fresh Yogurt	\$2.00
A creamy and tangy yogurt made from fresh milk, perfect as a side dish or a refreshing dip.	
Fruit Salad	\$2.00
A refreshing mix of seasonal fruits, expertly chopped and tossed together for a vibrant and healthy treat.	
Iced Tea with Red Fruits	\$1.50
A refreshing iced tea infused with a medley of vibrant red fruits, perfect for a hot day.	
Lemonade	\$1.50
A refreshing beverage made from freshly squeezed lemons, sugar, and water, perfect for quenching your thirst.	
Mineral Water	\$1.00
Refreshing and pure mineral water, perfect for quenching your thirst.	
Mint Lemonade	\$1.50
A refreshing beverage made with freshly squeezed lemons, mint leaves, and sugar, served chilled for a perfect thirst-quencher.	
Miranda	\$1.00
A delightful dish featuring layers of tender meat, aromatic spices, and fresh vegetables, all served with a side of flavorful sauce.	
Orange Juice	\$1.50
Freshly squeezed orange juice, bursting with vibrant citrus flavor and natural sweetness.	
Peach Iced Tea	\$1.50
A refreshing blend of brewed tea infused with the sweet and fruity flavor of ripe peaches, served chilled over ice.	
Peach Iced Tea, Sugar-Free	\$1.50
A refreshing iced tea infused with the sweet flavor of peach, made without any added sugar.	
Pepsi	\$1.00
A refreshing carbonated soft drink with a bold cola flavor.	
Perrier	\$1.50
A refreshing sparkling mineral water, perfect for quenching your thirst.	
Hot Drinks	
Baboneej	\$1.50
A delicious dish featuring tender eggplant, often grilled or roasted, and served with a flavorful blend of spices and herbs.	
Caff Mocha	\$2.50
A rich and creamy coffee beverage made with espresso, steamed milk, and chocolate syrup, topped with whipped cream.	
Cappuccino	\$2.50
A rich and creamy coffee drink made with espresso and steamed milk, topped with a frothy layer of milk foam.	
Double Espresso	\$2.50
A rich and intense coffee made by forcing hot water through finely-ground coffee beans, delivering a bold flavor and a strong caffeine kick.	

Earl Grey Tea	\$1.50
A fragrant black tea infused with the essence of bergamot, offering a unique and refreshing flavor.	
Espresso	\$1.50
A strong and rich coffee brewed by forcing hot water through finely-ground coffee beans, known for its bold flavor and thick crema.	
Ginger with Honey	\$1.50
A soothing blend of fresh ginger and natural honey, perfect for boosting your immune system and adding a touch of sweetness to your day.	
Ginger with Sour	\$1.50
A refreshing dish featuring ginger combined with a tangy sour flavor, perfect for stimulating the palate.	
Green Tea	\$1.50
A refreshing beverage made from the leaves of the Camellia sinensis plant, known for its delicate flavor and numerous health benefits.	
Hot Chocolate	\$1.50
A rich and creamy beverage made with melted chocolate and steamed milk, topped with whipped cream for a delightful treat.	
Hot Dark Chocolate	\$1.50
A rich and indulgent beverage made from high-quality dark chocolate, served warm for a comforting treat.	
Nescafe Coffee Mate	\$1.50
A rich and creamy coffee blend made with Nescafe and Coffee Mate, perfect for a smooth and satisfying cup.	
Nescafe Nestle	\$2.00
A rich and aromatic instant coffee blend, perfect for a quick pick-me-up or a cozy moment.	
Stuffed Grape Leaves	\$1.50
Tender grape leaves filled with a savory mixture of rice, herbs, and spices, often served with a side of yogurt.	
Tea Mug	\$1.50
A warm and comforting mug of brewed tea, perfect for relaxation and enjoyment.	
Tea Pot	\$2.00
A charming vessel for brewing and serving aromatic tea, perfect for enjoying a warm, comforting beverage with friends and family.	
Turkish Coffee	\$1.50
A strong and aromatic coffee brewed using finely ground coffee beans, traditionally served in small cups.	
White Hot Chocolate	\$1.50
A rich and creamy beverage made with melted white chocolate and steamed milk, topped with whipped cream for a delightful treat.	
Zhoraat	\$1.50
A fragrant blend of herbs and spices, Zhoraat is often used to enhance the flavors of various dishes, bringing a taste of the Mediterranean to your plate.	
2rkeleeh	
Bubble Gum	\$6.00
A sweet and chewy treat that captures the nostalgic flavor of bubble gum, perfect for those with a sweet tooth.	
Frozen on the Table	\$6.00
A refreshing frozen dessert served directly on the table, perfect for cooling down on a warm day.	
Grape Leaves with Rice and Spices	\$6.00
Tender grape leaves stuffed with a flavorful mixture of rice, herbs, and spices, offering a delightful taste of traditional Lebanese cuisine.	
Grapes	\$6.00
Fresh, juicy grapes, perfect for snacking or adding to salads.	
Hamid and His Friends	\$6.00
A delightful dish featuring tender grilled meat served with a variety of aromatic spices and fresh herbs, perfect for sharing with friends.	
Nabreesh Plastic	\$1.00
A vibrant and colorful dish featuring a mix of fresh vegetables and herbs, served with a tangy dressing, perfect for a refreshing appetizer.	
Ras 2rkeleh	\$3.00
A flavorful dish featuring tender meat, slow-cooked with aromatic spices and herbs, served with a side of rice or bread.	
Tef7Teen	\$6.00
A delicious Lebanese dish made from a blend of tender meat and spices, often served with warm bread.	

Tobacco	\$8.00
A unique dish featuring tender meat infused with aromatic spices, served with a side of flavorful rice and fresh vegetables.	
Dessert	
Brownie with Ice Cream	\$4.00
A rich and fudgy chocolate brownie served warm, topped with a scoop of creamy ice cream for a delightful contrast in temperature and texture.	
Candle Dark Muffin Fondant	\$4.00
A rich and indulgent chocolate muffin with a molten center, perfect for a sweet treat.	
Candle Muffin Fondant	\$4.00
A delightful dessert featuring a soft muffin base topped with a rich and creamy fondant, perfect for celebrating special occasions.	
Cheesecake Ice Cream with Black Berries	\$4.50
A creamy cheesecake-flavored ice cream swirled with luscious blackberries, offering a delightful balance of sweetness and tartness.	
Cheesecake Ice Cream with Red Berries	\$4.50
A creamy cheesecake-flavored ice cream swirled with vibrant red berries, offering a delightful blend of sweetness and tartness.	
Gazleeh Ice Cream	\$4.00
A delightful Lebanese ice cream made with rich flavors and creamy textures, often infused with local ingredients and served in a variety of delicious combinations.	
Ice Cream Brownie	\$4.00
A rich and fudgy brownie topped with a scoop of creamy ice cream, creating a delightful combination of warm and cold textures.	
Ice Cream with Pistachio	\$4.50
A creamy and rich ice cream infused with the delightful flavor of pistachios, offering a perfect balance of sweetness and nuttiness.	
Lotus Ice Cream	\$5.00
A creamy and indulgent ice cream infused with the rich flavor of Lotus biscuits, offering a delightful blend of sweetness and spice.	
Oreo Ice Cream	\$6.00
A creamy and indulgent ice cream infused with crushed Oreo cookies, offering a delightful combination of chocolate and vanilla flavors.	
Pina Colada Ice Cream	\$4.50
A creamy and refreshing ice cream inspired by the classic tropical cocktail, featuring flavors of pineapple and coconut.	
Raffaello Ice Cream	\$6.00
A creamy and indulgent ice cream inspired by the famous Raffaello confection, featuring coconut and almond flavors for a delightful treat.	
Tiramisu Ice Cream	\$5.00
A delightful frozen treat inspired by the classic Italian dessert, combining layers of rich coffee flavor, creamy mascarpone, and a hint of cocoa.	