



Massaya

SPIRIT OF LEBANON

DRINK MASSAYA ARAK AS AN APERITIF, DIGESTIF OR DURING MEALS AND/OR IN MULTITUDE OF DELIGHTFUL COCKTAILS.



ROCKS ICE COOL COCKTAILS

Enjoy Massaya arak over ice for the ultimate taste of Lebanon.

MULBERRY ARAK

Massaya Arak (1 measure)
Mulberry syrup (1-1.5 measures)
Water (3 measures)
Two thin lemon slices
Decorated with blackberries or any other black fruit



MINT PAUSE

Massaya Arak (1 measure)
Peppermint syrup (1 measure)
Water (3 measures)
Poured into a glass of crushed ice and decorated with mint leaves and a slice of lemon or lime



ORIENTAL NIGHTS ARAK

Massaya Arak (1 measure)
Vodka (1 measure)
Jallab (1- 1.25 measures)
Decorated with raisins and pine nuts



FRENCH KISS

Massaya Arak (1 measure)
Creme de cassis (2 measures)
Decorated with an orange swirl
Poured into a glass with ice

ZEN SPOT

Massaya Arak (2 measures)
Freshly squeezed grapefruit (3 measures)
Shaken with fresh thyme
Strained over ice in a shortball glass
Decorated with thyme, and a long orange twist



LEBANESE AMERICAN

Bourbon (2 measures)
Massaya Arak (1/2 measure)
Topped up with ginger ale and soda water in even quantities
Decorate with fresh mint
Poured into a glass with ice



A JEWEL IN THE ROUGH

Massaya Arak (1 measure)
Amaretto (2 measures)
Rose water (1 measure)
Cream of coconut (2 measures)
Elderflower cordial (1 measure)
Shake well with ice until thick consistency and strain into a glass with ice
Garnish with floating star anise, lavender and an orange twist



MOJITO ARAK

Massaya Arak (2 measures)
10 medium mint leaves
Two 1cm thick slices of lime
Two heaped teaspoons of brown sugar
Topped up with soda
Decorated with a slice of lime and a sprig of mint
Served in a glass of crushed ice