

# À la carte

FIREPLACE

## Our Philosophy

We offer you a contemporary menu that blends the authenticity of our roots with Massaya's experience of travel around the world. A creation of delicious and healthy dishes cooked with mainly organic ingredients picked from our gardens in the Beqaa or sourced from sustainable producers – all prepared with loving care!

### GREEN CORNER

Black rice Niçoise salad: <i>diced vegetables, olives, grated eggs with vinaigrette</i> .....	22.000
♥ Quinoa Tabboulé: <i>parsley, tomato, quinoa, chickpeas with lemon zest, lemon and olive oil</i> .....	18.000
🏠 Mesclun salad: <i>fresh mushroom, parmesan cheese with red fruits sauce</i> .....	18.000
🏠♥ Grated carrot salad: <i>apples, pomelo, pomegranate, pinenuts with ginger lemon sauce</i> .....	15.000
The Garden salad: <i>thyme, rocket, zucchini, shaved halloum with balsamic vinegar</i> .....	15.000

### SHARING PLATTERS

Méli-mélo fruits and cheese.....	32.000
<i>assortment of cold cuts and cheese served with seasonal fruits</i>	
Smoked salmon terrine.....	25.000
<i>with cream cheese and mesclun salad</i>	
Mini burgers slate.....	24.000
<i>with caramelized onions, camembert and Maggy fires</i>	
🏠♥ Smoked Friké.....	22.000
<i>with grilled nuts</i>	
♥ Grilled seasonal vegetables.....	18.000
<i>with nuts, Ras el Hanout and Olive oil</i>	
Grilled halloum.....	18.000
<i>served on a tomato carpaccio with thyme</i>	

### GRILLED ON THE FIREPLACE (allow 15 min)

Grilled côte de veau (400 gr. bone in).....	75.000
<i>with grilled vegetables, green salad, Maggy fries and your choice of pepper or mushroom sauce</i>	
Grilled tenderloin (220 gr.).....	52.000
<i>with grilled vegetables, green salad, Maggy fries and your choice of pepper or mushroom sauce</i>	
Grilled salmon (200 gr.).....	46.000
<i>with grilled vegetables, green salad, Maggy fries and your choice of soy or tartar sauce</i>	
Grilled sirloin (220 gr.).....	45.000
<i>with green salad, Maggy fries and your choice of pepper or mushroom sauce</i>	
Grilled Quail.....	40.000
<i>with grilled vegetables, green salad and Maggy fries</i>	
Merguez.....	32.000
<i>with grilled vegetables, green salad, Maggy fries and mustard</i>	

### MARMITES (allow 15 min)

🏠 Lapin à la moutarde with carrots and potatoes.....	52.000
Poulet au Whisky with potatoes and olives.....	44.000
Pomodoro ricotta tagliatelle or gluten free noodles.....	28.000
Pesto tagliatelle or gluten free noodles.....	25.000

### DESSERTS "MAISON"

🏠 Dessert of the day.....	17.000
Lemon pie.....	15.000
🏠 Khsheif: soaked dried fruits with nuts.....	13.000
Chocolate pie.....	12.000
Ice cream.....	12.000

### CHEESES & COLD CUTS

Five cheeses slate.....	35.000
Cold cuts slate, assortment of four varieties.....	26.000
Three cheeses slate.....	20.000

### REFRESHINGS

Mineral & sparkling water.....	Small 4.000 / Large 7.000
Soft drink.....	7.000
Fresh orange juice.....	7.000
Tea, infusion and coffee.....	5.000

\* Maggy is the mother of our French partners, the Brunier family, who taught us this recipe before passing away in 2014.

Ask your waiter about the  
open wines of the day

For large groups,  
set menus are available

Homemade cake  
for take away!

♥ vegan 🏠 signature

May 2017

Every Sunday Authentic Brunch with open wine & arak  
All prices are in LBP and VAT inclusive