





Spring 2018 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

-   Grated carrot salad: apples, kiwi, pomegranate, pinenuts with ginger lemon sauce 15.000
- The garden salad: thyme, rocket, zucchini, shaved halloum with balsamic vinegar..... 15.000
-  Quinoa tabboulé: parsley, tomato, quinoa, chickpeas with lemon zest, lemon and olive oil..... 18.000
-  Mesclun salad: fresh mushroom, parmesan cheese with red fruits sauce..... 18.000
- Black rice niçoise salad: diced vegetables, olives, grated eggs with vinaigrette 22.000


SHARING APPETIZERS

-  Grilled seasonal vegetables..... 18.000
with nuts, ras el hanout and olive oil
- Grilled halloum..... 18.000
served on a tomato carpaccio with olive oil and thyme
-   Smoked friké with grilled nuts 22.000
- Three cheese platter from our cheeseboard 22.000
- Smoked salmon terrine..... 25.000
with goat and cream cheese, chives on a mesclun salad
- Méli-mélo of fruits, cold cuts and cheese 30.000
assortment of cold cuts and cheese served with seasonal fruits
- Panisse with bottarga 30.000
cured fish roe on canapé with fermented garlic sauce
- Cold cuts platter..... 32.000
- Five cheese platter from our cheeseboard 35.000

FIREPLACE (allow 20 min)

- Grilled merguez 32.000
with grilled vegetables, green salad, Maggy's fries and mustard
- Old-fashioned burger..... 35.000
with caramelized onions, camembert and Maggy's fries
- Grilled chicken breast 35.000
with grilled vegetables, green salad, Maggy's fries and mayonnaise
- Grilled lamb chops 45.000
with grilled vegetables, green salad, Maggy's fries and barbecue sauce
- Grilled salmon (200 gr.) 46.000
with grilled vegetables, green salad, Maggy's fries and your choice of soy or tartar sauce
- Grilled tenderloin (220 gr.) 52.000
with grilled vegetables, green salad, Maggy's fries and your choice of pepper or mushroom sauce
- Grilled côte de veau (400 gr. bone in) 75.000
with grilled vegetables, green salad, Maggy's fries and your choice of pepper or mushroom sauce

MARMITES AND PASTA (allow 20 min)

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

SWEET TOOTH

- Ice cream 12.000
-  Dessert Maison 17.000
Please ask your waiter for the selection of the day

FOR KIDS

- Your choice of: Steak haché / Grilled chicken breast / Pasta pomodoro 28.000

REFRESHINGS

- Tea, infusion and coffee regular 5.000 / extra 7.500
- Soft drink 5.000
- Mineral water 6.000
- Fresh orange juice 7.000
- Sparkling water 10.000

* 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

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

April 2018