

# SPRING-SUMMER BRUNCH



## THE MORNING CORNER SERVED AT 11:30

- Labné & Zaatar
- Féta & Halloum with olive oil
- ♥ Olives & fresh seasonal vegetables
- Eggs on the Fireplace
- Croissant & Pain au chocolat mini
- 🏠♥ Focaccia Assortment of home baked bread
- 🏠 Sweet & sour Kéchék tarte soufflée
- ♥ Homemade jams  
(Laban with dried fruits)  
(Tortilla with potatoes)
- 🏠♥ (Gazpacho)

## TO START SERVED AT 13:30

- 🏠♥ Grated carrot salad with pomelo, pomegranate & ginger
- The garden salad with thyme, rocket, zucchini, halloumi
- ♥ Quinoa taboulé with chickpeas
- Mesclun salad with fresh mushroom, parmesan
- Black rice niçoise
- Pasta salad
- Grilled zucchini with féta cheese
- ♥ Kibbé batata with walnuts
- ♥ Purée nimoise
- ♥ Mouhammara
- ♥ Babaghanouje with ginger  
(Large beans with cumin and dried tomatoes)  
(lentils with sorrel, pomegrenade molasses and fruits)

## AROUND THE FIREPLACE SERVED AT 14:00

- ♥ Grilled seasonal vegetables with ras el hanout
- Grilled halloum with tomatoes
- 🏠♥ Smoked friké with nuts
- Sweet potatoe hachis parmentier & sauce gastrique
- 🏠 Trio vegetarian kibbé: pumpkin, sweet potatoe, beetroot
- ♥ Lentils du puy with sorrel and pomegranate  
(Tartiflette with caramelized onions & potatoes)
- ♥ (Vegetarian Moghrabiyé)

## MAIN COURSE SERVED AT 14:00

- Whole roasted salmon
- 🏠 Filet mignon
- Gigot à la ficelle
- Homemade hamburgers
- Poulet au whisky
- ♥ Pasta with pomodoro sauce
- 🏠 (Chicken tajine with friké)
- 🏠 (Paëlla flambée with arak)
- 🏠 (Rabbit tajine with friké)

## SWEET TOOTH SERVED AT 15:00

- 🏠 Lemon pie with orange blossom water
- Chocolate pie
- Almond cake, chocolate ganache
- 🏠 Cheese cake
- ♥ Jams
- Ice cream maison
- Dessert of the day
- ♥ (Khchêfe: soaked dried fruits)  
(Halawat el riz)

## REFRESHINGS BAR LAST ORDERS 16:30

- Massaya Rosé
- Massaya Blanc
- Le Colombier
- Massaya arak
- Fresh Orange Juice
- Tea and infusions
- Coffee in pot

### Additional charges:

Espresso  
 Branded water, sparkling water,  
 Massaya Terrasses de Baalbeck  
 Massaya Cap Est  
 Massaya Reserve  
 Champagne  
 Spirits

♥ vegan 🏠 Massaya signature ( ) Depending on the season  
 Menu is subject to change depending on availability of products.



Massaya  
 FAQRA

For your reservations please call 70 122 414 or email [reservations@massaya.com](mailto:reservations@massaya.com)

[www.massaya.com](http://www.massaya.com)