

## MEZZA

## مازا

## COLD

- 9 HUMMOUS  
*chickpeas seasoned with tehina, lemon & garlic*
- 11 BABA GANOUSH  
*charred eggplant, seasoned with tehina, lemon, garlic & urfa biber • finished with pomegranate seeds*
- 9½ LABNE  
*strained yogurt, finished with za'atar, tomatoes, cucumber, olives & mint*
- 9½ MUHAMMARA  
*roasted red pepper and walnut dip, seasoned with chili, cumin & pomegranate*
- 12 FATTOUCH  
*salad of chopped raw vegetables with toasted pita • dressed with a lemon-pomegranate vinaigrette*

## HOT

- 8½ BATATA HARRA  
*crispy potatoes tossed with long hots, garlic, lemon & cilantro*
- 9½ WARAK ENAB  
*grape leaves stuffed with rice & pine nuts • lightly grilled and served with lemon yogurt, crispy shallots & barberries*
- 6½ SUMAC FRENCH FRIES



## SHARAB

## شراب

## WINES BY THE GLASS

## WHITES

- 10½ MOSCHOFILERO/RHODITIS  
Notius, 2017  
NEMEA, GREECE  
*lush lemon, rose petals & crisp*
- 12½ GRECO BIANCO  
Ippolito, 2017  
CALABRIA, ITALY  
*floral, tropical & salty*
- 13½ CHARDONNAY  
Domaine Michel Barraud, 2017  
BURGUNDY, FRANCE  
*orchard fruits, citrus & creamy*

## SPARKLING

- 12½ LACRIMA ROSÉ  
Luchetti  
MARCHE, ITALY  
*strawberry, white peach & floral*
- 11½ CAVA  
Casas del Mar  
PENEDES, SPAIN  
*apples, apricot & bready*

## REDS

- 12½ GRENACHE/CINSAULT  
Massaya, 2017  
BEKAA VALLEY, LEBANON  
*raspberry, black pepper & fresh*
- 13½ CABERNET FRANC  
Domaine de Clos Godeaux, 2016  
CHINON, FRANCE  
*violet, berries & peppercorns*
- 12½ PRIETO PICUDO/  
TEMPRANILLO  
Alaia, 2016  
CASTILLA Y LEÓN, SPAIN  
*dark fruits, tobacco & structure*
- 13½ SYRAH  
Thalvin, 2016  
ZENATA, MOROCCO  
*ripe plum, blueberry & juicy*

## COCKTAILS

- 13 SPRITZ  
*gin, contratto aperitivo, lime, brut*
- 13 OLD FASHIONED  
*bourbon, demerera, angostura, orange*

## BEER

- 6½ ALMAZA PILSNER (BOTTLE) BEIRUT
- 7 LOVE CITY IPA (CAN) PHILADELPHIA

Suraya

## WINES BY THE BOTTLE

### WHITES

- 99 **CHATEAUNEUF DU PAPE BLANC** Domaine Du Vieux Lazaret, 2016 RHONE, FRANCE  
*quince, fennel, toasted & herbal*
- 55 **VIIGNIER/SAUVIGNON BLANC** Chateau Kefraya, 2017 BEKAA VALLEY, LEBANON  
*citrus, tropical & floral*
- 72 **TOCAI/MALVASIA** Edi Keber, 2000 FRIULI, ITALY  
*exotic, rich & finesse*
- 125 **CHARDONNAY** Domaine Balland-Curtet, 2016 BURGUNDY, FRANCE  
*pear, yellow citrus & white flowers*
- 57 **SOAVE** Tenuta Santa Maria, 2017 VALPOLICELLA, ITALY  
*white stone fruit, vanilla & balanced minerality*
- 69 **VOUVRAY SEC** Domaine Florent Cosme, 2017 LOIRE VALLEY, FRANCE  
*white peach, apple, crisp & chalky*
- 85 **MARSANNE** Domaine Chevalier, 2016 CÔTES DU RHÔNE, FRANCE  
*bright citrus fruit, herbaceous & mineral forward*
- 161 **GEWÜRZTRAMINER** Rolly Gassman, 2000 ALSACE, FRANCE  
*lychee, ginger, limestone & luxurious*
- 97 **CHARDONNAY** Domaine Cheveau, 2017 BURGUNDY, FRANCE  
*tropical, chalky & oaked*

- 58 **NARINCE** Vinkara, 2017 ANATOLIA, TURKEY  
*lemon, orange blossom & zippy*
- 71 **SYLVANER** Rolly Gassman, 2010 ALSACE, FRANCE  
*ripe yellow fruits, floral & balanced*
- 75 **SAUVIGNON BLANC** Isabelle Garrault, 2017 SANCERRE, FRANCE  
*citrus, vibrant & mineral*
- 147 **FIANO** De Conciliis, 2009 CAMPANIA, ITALY  
*pineapple, nutty & textured*
- 81 **ZIBIBBO/ALBANELLO** Occhipinti, 2017 SICILY, ITALY  
*dusty mineral, wild flower, dried herbs & peach*

### CHÂTEAU MUSAR

*A blend of ancient grape varieties Obaideh & Merwah indigenous to the mountains of Lebanon. Fermented in French oak barrels for 9 months and released seven years after harvest.*

**OBAIDEH/MERWAH** BEKAA VALLEY, LEBANON

145 Château Musar **2003**

115 Château Musar **2009**

### ROSÉ

- 63 **SYRAH/GRENACHE** Chateau Grand Boise, 2018 PROVENCE, FRANCE  
*red fruits, white pepper & mineral*

- 57 **GRECO NERO** Ippolito, 2018 CALABRIA, ITALY  
*citrus, tropical & floral*

### SPARKLING

- 61 **GLERA ROSÉ** Bianca Vigna, NV VENETO, ITALY  
*marzipan, almonds & soft bubbles*

### REDS

- 82 **ETNA ROSSO** Murgo, 2016 SICILY, ITALY  
*red fruits, delicate spice & volcanic*
- 63 **GAMAY** Laurent Perrachon, 2015 BEAUJOLAIS, FRANCE  
*cherry kirsch, earthy & light*
- 92 **CINSAULT** Domaine de Tourelles, 2016 BEKAA VALLEY, LEBANON  
*black cherry, strawberry & floral*
- 62 **KALECIK KARASI** Vinkara, 2014 ANATOLIA, TURKEY  
*cassis, smoked meats & bright*
- 87 **GIGONDAS** E. Guigal, 2014 GIGONDAS, FRANCE  
*plum, mulberry & herbs*
- 160 **CIRÒ RISERVA (1.5L)** Ippolito, 2015 CALABRIA, ITALY  
*cherry, plum & vanilla*
- 79 **SYRAH/GRENACHE** Domaine de Bila-Haut, 2014 ROUSSILLON, FRANCE  
*concentrated fruit, warming spice & violets*
- 65 **XINOMAVRO** Alpha Estate, 2015 AMYNDEON, GREECE  
*ripe blackberries, leather & long*
- 112 **GOLD RESERVE** Massaya, 2011 BEKAA VALLEY, LEBANON  
*dark berries, earthy & oaky*

## WINES BY THE BOTTLE

- 62 **PRAGAL** Tenuta Santa Maria, 2016 VALPOLICELLA, ITALY  
*black cherry, dried roses & tobacco*
- 94 **MERLOT RISERVA** Edi Keber, 1999 FRIULI, ITALY  
*cherry, earth, plum & soft*
- 98 **RIOJA RESERVA** La Rioja Alta, Viña Ardanza, 2009 RIOJA, SPAIN  
*ripe black currant, tobacco & elegant*
- 80 **RIOJA RESERVA** La Rioja Alta, Viña Alberdi, 2013 RIOJA, SPAIN  
*wild strawberries, raspberry & structured*
- 158 **PINOT NOIR** Domaine Odoul-Coquard, 2014 BURGUNDY, FRANCE  
*red berries, floral & earthy*
- 74 **CABERNET SAUVIGNON/SYRAH** Château Kefraya, 2013 BEKAA VALLEY, LEBANON  
*cherry, spice, leather & vanilla*
- 161 **AMARONE** Begali Lorenzo, 2013 VALPOLICELLA, ITALY  
*dried fruits, spicy & smooth*

- 104 **CHATEAUNEUF DU PAPE** Domaine Duclaux, 2011 RHONE, FRANCE  
*wild red fruit, earthy & balanced*
- 118 **TAURASI** Salvatore Molettieri, 2008 CAMPANIA, ITALY  
*dried plum, tobacco & long*

### CHÂTEAU MUSAR

*A blend of Cabernet Sauvignon, Cinsault & Carignan from the Bekaa Valley, Lebanon. Each wine is blended to reflect the character of the vintage and is released seven years after bottling.*

**CABERNET SAUVIGNON/ CINSAULT/ CARIGNAN** BEKAA VALLEY, LEBANON

220 Château Musar **1999**

215 Château Musar **2001**

190 Château Musar **2003**

175 Château Musar **2008**