

STARTERS

restaurant
café
DUO

- HOMMOS V** fine creamy purée of chickpeas & sesame paste with olive oil; served with pita bread **65**
- BABA GHANNOUJ V** purée of grilled eggplants & sesame paste with olive oil; served with pita bread **65**
- MAKANEK** sautéed Lebanese sausages basted with lemon; served with pita bread **90**
- SUJUK** Lebanese spicy sausages cooked with sautéed colored peppers; served with pita bread **90**
- HALLOUMI V** grilled Lebanese goat cheese & tomatoes **78**
- FALAFEL V** deep fried crushed fava beans & chickpeas wafers served with tarator sauce & Lebanese chili pickles **75**
- CHICKEN LIVER** sautéed with pomegranate molasses **90**
- SALCHICHAS CON QUESO CALABAZA** spicy pork sausages cooked with sautéed pumpkin, melted goat cheese & colored peppers **108**
- SALPICON DE MARISCO** fresh baby octopus, calamari & shrimps just sautéed with coriander & basted with lemon oil **120**
- CEVICHE DE LUBINA** delicatés chunks of the freshest sea bass marinated to "cook" in lime juice & mixed with authentic pico de gallo **130**
- GRILLED BABY SQUID** basted w/ lemon juice & olive oil **95**
- GOAT CHEESE ON TOAST V** on a bed of mixed salad & basted with balsamic dressing; honey on the side **55 | 95**
- STEAK TARTAR** australian prime beef tenderloin prepared "au couteau"; served with traditional garnishes **118**
- DUCK FOIE GRAS ON TOAST** homemade "Monsieur Chatté" served with confit of figs on the side **165**
- CARPACCIO DI MANZO** fine slices of pepered prime beef tenderloin with rocket leaves, parmesan flakes & balsamic dressing **75 | 128**

SALADS

- TABBOULÉ SALAD V** lebanese salad of chopped parsley, mint, onions, tomatoes, cracked wheat & lime dressing **84**
- FRESH TUNA SALAD** barely grilled tuna served on mesclun salad with oranges, avocado, mint, lime & mint house dressing **118**
- ENSALADA DE POLLO** mix salad with red kidney beans, sweet corn, beetroot, tomatoes & grilled chicken breast **95**
- ONE BOWL / HEAD 88 SALAD BAR OPEN BAR / HEAD 118**
FROM NOON TO 5PM

SOUPS

- SOUP OF THE DAY V 52** **CHICKEN BROTH 59**
- SEA FOOD SOUP** velvety soup of sea food with salmon & prawns **89**

SANDWICHES

- DUO BURGER** minced australian prime beef served with caramelized onions, sweet n'sour coleslaw, fries & cheese **95**
- VEGGIE BURGER** deep fried crushed fava beans & chickpeas wafers served with Lebanese pickles & tabboulé salad **78**
- SALMON CLUB** smoked salmon, cream cheese, capers & onions **95**

POMME FRIES 35

SIDES

SAUTEED VEGETABLES 45

GREEN SALAD 35

SAUTEED SPINACHES 45

THE WEEKEND

SET BRUNCH MENU

EVERY SATURDAY, SUNDAY & PUBLIC HOLIDAY
FROM 11AM TO 4:30 PM

V = VEGETERIAN DISHES

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

PENNE ALL' ARRABIATA ✓ fresh tomato sauce with sautéed cherry tomatoes, goat cheese, anchovies, olives, capers & chili peppers **56 | 95**

CONCHIGLE AI 2 SALMONI fresh & smoked salmon cooked in light cream sauce of capers & dill **82 | 140**

SPAGHETTI BOLOGNESE fresh tomato sauce with ground beef meat **77 | 130**

LINGUINI MARINARA lobster bisque & tomato sauce with fresh baby octopus, tender calamari, fresh salmon, shrimps & mussels **103 | 175**

PENNE AU FOIE GRAS cream sauce of duck foie gras "Monsieur Chatté" **110 | 188**

SPAGHETTI CARBONARA cream sauce, fried bacon, egg & aged parmesan cheese **77 | 130**

GNOCCHI AL PESTO ✓ homemade potato & parmesan fresh gnocchi in pesto cream sauce of fresh basil, pine nuts & parmesan **82 | 138**

SPAGHETTI AGLIO OLIO Y GAMBERETTO olive oil, garlic, red chili & jumbo shrimps **110 | 190**

4 FORMAGGI CONCHIGLIE ✓ cream sauce of aged parmesan, gorgonzola, brie & goat cheese **79 | 135**

RISOTTO DELLA ZUCCA ✓ arborio rice in a creamy sauce of fresh pumpkin **57 | 98**

RISOTTO AI TARTUFI ✓ arborio rice in a creamy black truffle sauce, gorgonzola & broccoli **90 | 155**

RISOTTO WILD MUSHROOMS ✓ arborio rice in a creamy sauce of wild mushrooms **87 | 148**

RISOTTO PRIMA VERA ✓ arborio rice in a creamy sauce with asparagus, red & green bell peppers, carrots & broccoli **75 | 128**

MAINS

CHICH TAOUK grilled skewers of chicken breast chunks served with dips of hommos, tabboulé salad, garlic mayo & fries **165**

CHICH KEBAB grilled skewers of marinated tender veal chunks served with dips of hommos, baba ghanouj, tabboulé salad & fries **185**

DUO CHICH grilled skewers of marinated veal & chicken breast chunks served with dips of hommos, tabboulé salad, garlic mayo & fries **175**

GRILLED BABY CHICKEN whole, grilled & marinated, served with fries, sautéed vegetables & garlic mayo dip **109 | 190**

DUCK CONFIT oven baked duck leg with sautéed new potatoes **190**

VEAL PICATTA veal scaloppini with lemon & wine sauce, served with sautéed spinach & mushrooms **210**

STEAK TARTAR australian prime beef tenderloin prepared "au couteau" with traditional garnishes & fries **190**

COEUR DE FILET charcoal grilled australian prime beef tenderloin with sautéed vegetables & fries; choose mushroom or pepper sauce **220**

STEAK ENTRECÔTE charcoal grilled U.S. angus prime beef striploin steak w/ sautéed vegetables & fries; choose mushroom or pepper sauce **285**

PAELLA VALENCIANA FOR TWO - DINNER ONLY

duo style traditional spanish dish with rice, chicken, spicy sausages, gambas, calamari, mussels & vegetables; cooked in a rich saffron based broth **360**

SOLE MEUNIÈRE filet of sole slightly breaded & pan fried with butter lemon sauce; served with steamed potatoes **175**

SALMON Y MELAZAS pan roasted scottish salmon basted with aromatic balsamic & pomegranate molasses; with sautéed fresh spinach **185**

BAKED SEABASS & TARRAGON oven baked with tarragon cream emulsion; served with steamed potatoes & broccoli **195**

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DESSERTS homemade

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CHOCOLATE PANNA COTTA italian chocolate dessert of cooked double cream **48**
CRÈME BRULÉE with madagascar vanilla **60**
OPERA chocolate layered cake with green tea mousse **59**
PROFITEROLES AU CHOCOLAT **85**
choux paste filled with vanilla ice cream and topped with hot homemade chocolate sauce
CHOCOLAT MOU **68** **BONBON** **48**
chocolate ice cream long cup with homemade chantilly cream & hot chocolate sauce
FRAISE MELBA vanilla ice cream long cup with fresh strawberries, homemade chantilly cream & strawberry coulis **75**
SHERBET 2 scoops selection of: chocolate, vanilla, lemon or strawberry **48**

DRINKS

REGULAR COFFEE **35**
ESPRESSO LAVAZZA single **32** double **40**
ESPRESSO MACHIATO single & foam milk **32**
CAPPUCCINO **38** **CAFÉ LATTE** **38**
CAFÉ VIENNOIS regular & chantilly cream **40**
CAFÉ JAMAICAN rum & chantilly cream **63**
CAFÉ MEXICAN tequila & chantilly cream **63**
IRISH COFFEE whisky & chantilly cream **63**
CARACAS COFFEE vanilla ice cream & chantilly cream **50**
HOT CHOCOLATE "L'AFRICAIN" **50**
CHOCOLAT VIENNOIS & chantilly cream **55**
CHOCOLAT CARACAS vanilla ice cream & chantilly cream **59**
TEA / ICED TEA ask for selection box **32**

SMOOTHIES strawberry or mango **68**
MILK SHAKES chocolat, vanilla or strawberry **68**
SQUASH orange or lemon **52**
FRESH JUICES orange or lemonade **38**
JUICES **30** **FRUIT PUNCH** **52**
BLOODY MARY **68** **VIRGIN MARY** **52**

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