

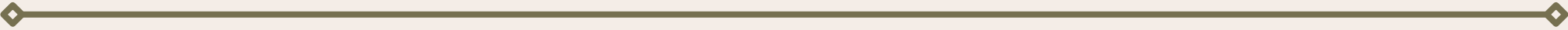
AZMI

MENU

Beirut, Downtown, Karagulla Building

Opening Hours - Everyday
08:00 am - 01:00 am

FOOD



Lebanese Cold Mezza

Tabbouleh	\$7.5
Fattouch	\$7.5
Rocca Beetroot	\$7.5
Hommos	\$7
Moutabal	\$7
Hommos Pesto	\$7
Hommos Shawarma Beef	\$19
Hommos Shawarma Chicken	\$14
Hommos Lahme Ras Asfour	\$19
Warak Enab	\$8
Muhammara	\$8
Loubieh bel Zeit	\$8
Hindbeh Bel Zeit	\$8
Raheb Eggplant	\$7.5
Labneh w Makdous	\$10
Labneh Plain	\$7.5
White Cheese With Zaatar w Zeitoun	\$7.5
Shanklish	\$8
Vegetables Cut Platter	\$7
Lentil Salad	\$5.5
Batata El Beik	\$7.5
Potato in Lemon Oil	\$8

Lebanese Hot Mezza

Ftiret Jebneh	\$14
Batata Harrah	\$8
Shrimps Provençal	\$21
Fattit Shawarma Lahme	\$19
Makanek	\$14
Sojok	\$14
Chicken Basil	\$12
Kebbeh Mekliyah	\$13
Rekakat Jebneh (Fried or Grilled)	\$11
Lahme Ras Asfour	\$17
Sawdet Djej	\$11
Sambousek Meat	\$12
Grilled Halloumi	\$12
Halloumi Pesto	\$13
Fattit Shrimps	\$24
Fattit Hommos	\$9.5
Fattit Batenjen	\$11

Raw Meat

Raw Kebbeh	\$17
Raw Habra	\$17
Raw Frakeh	\$17

Appetizers

Chicken Quesadillas	\$17
Chicken Wings	\$11
French Fries	\$7.5
Truffle Fries	\$10.5
Shrimps Dynamite	\$19
Lentil Soup	\$9
Mushroom Bianca	\$11

Lebanese Charcoal Grills

Arayes Kafta	\$17
Kafta Spread into Lebanese Pita Bread, Charcoal-Grilled and served with Rocca & Yoghurt	
Grilled Half-Chicken	\$18
Charcoal Half-Grilled Boneless Chicken, Served with Garlic Paste, Pickles and Grilled Vegetables	
Kafta Mechwiyeh	\$17
4 Skewers of Charcoal-Grilled Kafta, served with Biwaz, Grilled Onion and Tomato	
Lahmeh Mechwiyeh	\$27
2 Skewers of Beef Brochette, served with Biwaz, Grilled Onion and Tomato	
Mix Grill Em Azmi	\$27
1 Skewer of Taouk, 1 Skewer of Beef Brochette and 2 Skewers of Kafta. Served with Garlic Paste, Grilled Tomatoes and Onions	
Shish Taouk	\$17
2 Skewers of Chicken Taouk, served with Garlic Paste	
Grilled Chicken Wings	\$11
Grilled Chicken Wings, Served with Garlic Paste and Pickles	



Salads

Halloum Jabali (Lemon and Mint dressing)	\$15
Fresh Rocca leaves, Lebanese Heirloom Tomatoes, and 180 grs. of Fri-Grilled Halloumi Patty	
Babylonia Quinoa (Special Dressing)	\$17
Grilled Taouk, Romaine Lettuce, Purslane, Green Thyme Leaves, Rocca, Cucumber, Cherry Tomatoes, Raddish, Olives, Fresh Garlic Chops, Coriander and Cumin	
Burrata	\$20
Italian Burrata Cheese, Roasted Tomatoes, Arugula and Pesto Sauce	
Chicken Caesar Salad	\$17
Grilled Chicken Breast, Romaine Lettuce, iceberg ,Parmesan, Croutons, and our Famous Caesar dressing	
Crab Salad (Garlic-Cilantro Dressing)	\$17
Iceberg Lettuce, Carrots, Cucumber, Lolo rosso ,Corn, Mushroom, Fresh Avocado and Sesame	
Quinoa Feta (Lemon-Oil Dressing)	\$15
Feta Cheese, Mesclun, Cherry Tomatoes, Thyme, Purslane	
Artichoke & Beetroot Cuba (Passion Mustard)	\$17
Green Mesclun, Artichoke Hearts and Beetroot cubes, Raddish, Green Apple and Walnuts with Dried Figs & Sundried Tomatoes	



Burgers

Classic Burger (Coleslaw & Fries on Side) \$18

Homemade Beef Patty, Special Mayo Sauce, Tomatoes, Onion, Lettuce and Dill Chips Pickles

Treasure Island \$22

Soft Black Angus Burger Patty, Caramelized Onion and Mushroom, and Herbed Mayo, in a Sea of Black Truffle and Wild Mushroom Sizzling Lava

Smoky Rosemary \$22

Another version of Black Angus Burger Patty, With Swiss Cheese and Mushroom Sauce, Arugula and Perfumed in Rosemary Wood

Sandwiches

Chicken D-Light Sandwich (Grilled Potatoes and Side Salad) \$16

Grilled Chicken Breast in Submarine Bread, Caesar Spread, Dill Pickles, Fresh Rocca and Avocado Slices

Shawarma Chicken \$12

2 Classic Lebanese Shawarma Sandwiches, Garlic, Pickles and Lettuce. Served with Fries on Side

Steak Sandwich (Side salad and Fries) \$22

Marinated Beef tenderloin with Swiss cheese, Sauce Barbecue-Mayo , Arugula,Mushrooms, corn and tri-colour bellpeppers



Pizza

Margherita \$16

Italian Riviera Special Sauce and Fresh Mozzarella Cheese

Pepperoni \$19

The Italian Twist with Smoky Beef Pepperoni

Veggie \$18

Zucchini, Eggplant, Mushrooms, Corn, Shredded Olives and Bell Pepper

Tartufo \$24

Black Mushrooms, Swiss Cheese, Truffle Mayo, Parmesan Cheese, Arugula

Burrata \$24

Italian Burrata Cheese, with Cherry Tomatoes and Parmesan



Pasta

Pasta Penne Al Arrabiata \$14

Usually, it is Spicy... We do it our own way with Fresh Tomato Herbs Sauce

Linguine Bellucci \$20

Linguine Pasta With Mushroom Creamy Sauce, Chicken Escalope , topped with arugula and parmesan cheese

Linguine Pesto Shrimps \$24

Linguine Pasta With Pesto Creamy Sauce and Shrimps

Tagliatelle Alfredo \$19

White Creamy Sauce with Grilled Chicken , Mushrooms and parmesan



Platters

Grilled Salmon Filet	\$37
Served with Sautéed Vegetables and Mashed Potatoes	
Grilled Prawns	\$32
Served with Fries and Special Sauce	
Black Angus Steak (With Mushroom or Pepper Sauce)	\$55
Char-Grilled Black Angus Beef Filet, Served with Steak Fries and Sautéed Veggies.	
Ragnar	\$24
Curly Fries, Mac & Cheese and homemade Escalope. Topped with Vikings' sauce, Jalapeño and Paprika	
Mongolian Beef	\$32
Served with Steamed Rice	
Beef-Tek	\$37
Beef Medallions Braised in Butter, Lemon, Coriander, Garlic and Mushrooms. Served with Fries	
Chicken Brava	\$24
220 grs. Of Grilled Marinated Chicken Breast, with Sautéed Veggies , side potato truffle sauce	

Tabikh

Burghol Bel Banadora	\$17
Served with Lebanese Flavored Yoghurt	
Kebbeh b Laban With Shish Barak	\$19
Kebbeh, Chich Barak, and Homemade Yoghurt Stew. Served with White Rice	
Rez Aa Djej	\$19
Served with Chicken Stew Gravy and Nuts	
Chicken Fokhara	\$19
Grilled Marinated Chicken Brochettes over a bed of Sliced Potatoes, Lemon, Garlic and Coriandre Sauce. Cheese on top and White Rice on Side	
Mloukhiyeh W Rez	\$19

Manakish

Zaatar	\$4.5
Cheese	\$8
Halloum	\$8
Akkawi	\$8
Lahm B Ajin	\$8
Keshek	\$8
Turkey & Cheese	\$10.5
Zaatar W Jebneh Mix	\$5
Kafta W Jebneh	\$15
Zaatar W Labneh	\$7

Kaak

Kaak Picon	\$7.5
Kaakit Jebneh Mix	\$10
Kaakit Turkey & Cheese	\$12
Kaakit Labneh W Zaatar	\$7.5

Helwa Ya Baladi

Azmilieh	\$11
Othmallieh Cracks, Arabian Musk Ice Cream, Apple Strudel with Caramel Sauce	
Big Hani	\$18
Our Megastar Dark Chocolate and Cheese Dough, Baked to Perfection and Served with Nutella Sauce	
Em Ali	\$13
Our Version of Em Ali, with Almond, Cashew, Raisin, 1 Scoop of Vanilla Ice Cream	
Frozen Cheese Cake	\$13
Cookies Brush, Strawberry Sauce, Fresh Strawberry and Vanilla Ice Cream	
Ghazal Beirut	\$15
Halawa, Two Ice Cream Scoops of Rose and Vanilla flavors, Topped with Lebanese White Ghazal and Pistachio	
Mawasem Azmi	\$55
A combination of Freshly-cut Seasonal and Exotic Fruits	
Konafa Nabolsieh	\$18
The Famous Azmi Nabolsieh Stuffed with Special Cheese Mix, Sugar Syrup and Pistachio	
Pain Perdu	\$15
Our Way of Flavoured French Cinnamon Toast , Served with Caramel Sauce, Vanilla Ice Cream, Crème Patissière strawberry	
Pain Perdu	\$15
Our Way of Flavoured French Cinnamon Toast , Served with Caramel Sauce, Vanilla Ice Cream, Crème Patissière strawberry	
Tiramisu	\$10
Kashta W Asal	\$15
Foret Noir	\$10
Creme Brulee	\$12
Fraisier	\$10
Bahamas	\$10



Sushi Salads

Kani Salad	\$15
Crab Sticks, Cucumber, Carrots, Tobico, Kani Sauce, Mango, Avocado	
Crispy Salmon Salad	\$28
Salmon, Ebiko, Crunchy, Spicy Sauce	
Wekame Salad	\$12
Fresh Wakame, Sesame Sauce	
Crispy Tuna Salad	\$27
Tuna, Ebiko, Crunchy, Spicy Sauce	

Tataki

Salmon Tataki	\$14
Torched Salmon, Togarashi, Jalapeño, Leeks, Sesame, Special Sauce	
Tuna Tataki	\$11
Torched Tuna, Togarashi, Jalapeño, Leeks, Sesame, Special Sauce	



Dragons

Original Dragon (8 Pieces)	\$16
Shrimp Tempura, Avocado, Special Sauce	
Crocodile (8 Pieces)	\$22.5
Shrimp Tempura, Mango, Special Sauce	
Caterpillar (8 Pieces)	\$19.5
Shrimp Tempura, Avocado, Salmon, Special Sauce	
Tokyo (6 Pieces)	\$20
Breaded And Fried, Salmon, Crab, Shrimps, Special Sauce	

Uramaki (4 Pcs)

Crazy Crispy	\$6
Mix Crab, Mayonnaise, Crispy	
Crispy Salmon	\$12
Avocado, Salmon, Spicy Crunchy Sauce, Salmon Wrap	
Volcano Salmon	\$16
Spicy Salmon, Crispy	
Konnichiwa	\$9
Grilled Salmon, Teriyaki Sauce, Sesame, Avocado Wrap	
Chili Shrimp	\$9.5
Chili Garlic Sauce, Jalapeno, Minced Shrimps, Crunchy Wrap	
Furikake Salmon	\$16
Marinated Salmon, Furikake Wrap	
Green Roll	\$6
Avocado, Cucumber, ,Mango, Asparagus	
Salad Roll	\$6
Avocado, Cucumber, Carrots, Rocket, Sesame	
Special Tuna	\$10
Fresh Tuna, Avocado, Special Sauce	
Cheesy	\$9.5
Salmon, Philadelphia Cheese, Cucumber	
Volcano Tuna	\$15
Spicy Tuna, Crispy	

Special Uramaki (4 Pcs)

Fuji	\$7
Avocado, Salmon, Shrimp, Crab, Ebico, Special Sauce	
Geisha	\$14
Salmon, Crab, Tuna, Tobico, Leeks, Coriander Wrap, Special Sauce	
Naked Island	\$12.5
Avocado, Cucumber, Carrots, Rocket, Sesame	
Samurai	\$13
Spicy Crab, Salmon, Crispy, Teriyaki	
Temptation	\$16
Salmon, Mango, Avocado, Special Sauce	
Hawaiian	\$12
Crab, Shrimp, Mango, Kiwi	
Salmon Ikura	\$22
Salmon, Crasy Crab, Salmon Roe Topping	
Twister	\$16
Salmon, Avocado, Crab Mix, Tobico, Special Sauce (No Rice, No Nori)	
Fresh Crab Roll	\$24
Fresh Crab Meat, Crispy, Leeks, Black Sesame	
Naked Cheesy Salmon	\$17
Salmon, Avocado, Cheese	
Ebi Truffle	\$10
Shrimp Tempura, Mix Sesame, Truffle Sauce	
Fashion	\$15
Salmon, Avocado, Crab, Shrimp, Special Sauce	



Hosomaki (3 Pcs)

Cucumber	\$5.5
Avocado	\$6
Salmon	\$8
Tuna	\$7
Shrimp	\$8
Crab	\$6.5
Mango	\$6.5



Sashimi (3Pcs)

Salmon	\$13
Tuna	\$12
Crab	\$7
Shrimp	\$12



Sushi (2Pcs)

Salmon	\$10
Tuna	\$9
Crab	\$7
Shrimp	\$10
Tempura	\$8

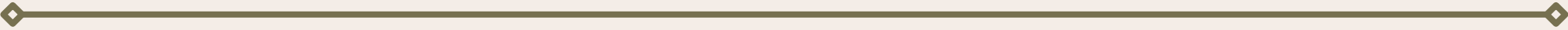


Sushi Sets

Salmon Set (16 Pieces)	\$55
Crispy Salmon, Furikake Salmon, Hoso Maki Salmon, Sushi Salmon, Sashimi Salmon	
Mix Set (15 Pieces)	\$35
Fuji, Hawaiian, Crispy Crazy, Salmon Sashimi	



NON-ALCOHOLIC BEVERAGES



Hot Beverages

Turkish Coffee pot	\$4.5
Espresso	\$4.5
Espresso Doppio	\$6
Cappuccino	\$7
Macchiato	\$5
Caramel Macchiato	\$6
Nescafe (Coffee Mate)	\$5
Nescafe (Hot Milk)	\$5
Ginger Honey & Lemon	\$6
American Coffee	\$5
Hot Chocolate	\$6
Hot Chocolate Hazelnut	\$7
Hot Chocolate Mallow (Marshmallow & Corn Flakes)	\$7
Piccolo Cafe	\$5
Tea Selection	\$5
Teapot (For 2)	\$6
Lebanese Fresh Black Tea (Pot for 2)	\$6
Tea (Cup)	\$4
Herbal Fresh Infusions (Cup)	\$5
Sahlab (With Kaak and Cinnamon)	\$6

Latte Coffee-Bar

Caffe Latte	\$6
Cafe Mocha	\$7
Spanish Latte (Espresso, Milk, Condensed Milk, Caramel)	\$7
Blue Latte Espresso (Milk, Blue Curaçao)	\$7
Strawberry Latte (Espresso, Milk, Strawberry Puree)	\$7
Coco Latte (Espresso, Milk, Coconut Concentrated)	\$7

Fresh Juices

Apple	\$5.5
Basil Lemonade	\$4
Carrot	\$5.5
Lemonade	\$4
Minted Lemonade	\$4
Minted Laban Iran	\$4.5
Orange	\$4
Pineapple	\$6
Laban Iran	\$4.5
Mango	\$6
Strawberry	\$5.5
Pomegranate	\$9
Jellab (With Almonds, Raisins and Pine Seeds)	\$4

Softies

Ice Tea Peach	\$3.5
Soft Drink (Pepsi, Miranda, 7up...)	\$3
Energy Drink Red Bull	\$6.5
Mineral Water 1/1	\$5
Mineral Water 1/2	\$3
Sparkling Water (Perrier 250 ml)	\$4.5
Sparkling Water (S.Pellegrino 250 ml)	\$3.5
Sparkling Water (S. Pellegrino 750 ml)	\$6.5

Smoothies

Tropical Passion	\$9.5
Strawberry Lychee	\$9.5
Summer Breeze	\$9.5
Raspberry Yoghurt	\$9.5
Greek Yoghurt, Vanilla Ice Cream, Raspberry, Oats mix.	

Milk Shake

Chocolate	\$11.5
Chocolate ice Cream, Whipped Cream, Milk	
Kitkat	\$11.5
Ice Cream, Whipped Cream, Milk, Kitkat, Nutella	
Lotus	\$11.5
Vanilla ice Cream, Whipped Cream, Milk, Lotus, Caramel	
Oreo	\$11.5
Oreo Ice Cream, Whipped Cream, Milk, Dark Chocolate	
Strawberry	\$11.5
Strawberry ice Cream, Whipped Cream, Milk	
Vanilla	\$11.5
Vanilla Ice Cream, Whipped Cream, Milk	
Oh-Azmi Shake	\$11.5
Arabian Ice Cream, Whipped Cream, Milk, Blue Curaçao, Banana, Pistachio	

Barmil & Fruits

Avocado	\$12.5
Avocado Purée, Milk, Sugar Syrup, Kashta, Kernels, Honey	
Avocado Royale	\$16
Avocado Purée, Mango And Strawberry Chunks, Nutella Chocolate, Kashta, Kernels, Honey	
Barmil Cocktail	\$14
Seasonal Cut Fruits, Strawberry Juice, Avocado Juice, Fresh Kashta, Kernels, Honey	
Strawberry-Banana Milk	\$9.5
Banana, Fresh Strawberry, Milk, Honey	
Fruit Lava	\$12
Seasonal Fruit Juice, Kashta, Honey	
Banana Milk	\$9.5
Banana, Fresh Milk, Honey	



ALCOHOLIC BEVERAGES



Aperitifs

Campari	\$8
Aperol	\$8
Pastis	\$8
Ricard	\$8
Martini Bianco	\$8
Martini Rosso	\$8
Martini Dry	\$8
Fernet Branca	\$10
Fernet Branca Mentha	\$10



Gin

Gordon’s Glass	\$8
Gordon's Bottle 1/1	\$80
Hendrick's Glass	\$10
Hendrick's bottle 1/1	\$100
Beefeater Glass	\$8
Beefeater Bottle 1/1	\$80
Bombay Sapphire Glass	\$8
Bombay Sapphire Bottle 1/1	\$80

Tequila

Jose Cuervo Glass	\$8
Jose Cuervo Bottle 1/1	\$80
Jose Cuervo Gold Glass	\$10
Jose Cuervo Bottle 1/1	\$100

Rum

Bacardi Glass	\$8
Bacardi Bottle 1/1	\$80
Cachaca Glass	\$8
Cachaca Bottle 1/1	\$80
Havana Club Glass	\$10
Havana Club Bottle 1/1	\$100



Wine

Musar HOCHAR Red Glass	\$15
Ixsir Altitudes red Glass	\$12
Ixsir Altitude Rose Glass	\$12
Ixsir Altitudes White Glass	\$12
Ksara Reserve du Couvent Glass	\$9
Kefraya Breteches Glass	\$9
Kefraya Blanc de Blancs Glass	\$9
Kefraya Myst Rose Glass	\$9
Ksara Blanc de Blancs Glass	\$9
Ksara Sunset Glass	\$9
Musar Jeune rose Glass	\$9
Musar Jeune White Glass	\$9
Musar Jeune Red Glass	\$9
Musar Jeune Rose Bottle 1/1	\$30
Musar Jeune Red Bottle 1/1	\$30
Musar Jeune White Bottle 1/1	\$30
Musar HOCHAR red 1/1	\$55
Ixsir Altitudes Red Bottle 1/1	\$40
Ixsir Altitudes Rose Bottle 1/1	\$40
Ixsir Altitudes White Bottle 1/1	\$40
Ksara Reserve du Couvent Bottle 1/1	\$30
Kefraya Breteches Bottle 1/1	\$30

Kefraya Blanc de Blancs Bottle 1/1	\$30
Kefraya Myst Botlle 1/1	\$30
Ksara Blanc de Blancs Bottle 1/1	\$30
Ksara Sunset Bottle 1/1	\$30
Ksara Reserve du Couvent Bottle 1/2	\$20
Ksara Blanc de Blancs Bottle 1/2	\$20
Ksara Sunset Bottle 1/2	\$20
Kefraya Blanc de Blanc Bottle 1/2	\$20
Kefraya Myst Bottle 1/2	\$20
Musar Jeune Red Bottle 1/2	\$20
Musar Jeune White Bottle 1/2	\$20
Musar Jeune Rose Bottle 1/2	\$20



Champagne & Prosecco

Laurent-Perrier Brut Bottle 1/1	\$240
Laurent-Perrier Rose Bottle 1/1	\$380
Moet & Chandon Brut Bottle1/1	\$260
Moet & Chandon Rose Bottle 1/1	\$400
Bottega White Gold Bottle 1/1	\$240
Bottega Prosecco Glass	\$24
Bottega Prosecco Bottle 1/1	\$80



Arak

Brun Glass	\$6
Brun Bottle 1/1	\$45
Brun Bottle 1/2	\$30
Ksarak Glass	\$6
Ksarak Bottle 1/1	\$45
Ksarak Bottle 1/2	\$30
Musar Glass	\$7.5
Musar Bottle 1/1	\$55
Musar Bottle 1/2	\$35

Cognac

Courvoisier VSOP Glass	\$22
Courvoisier VSOP Bottle 1/1	\$220
Hennessy VS Glass	\$18
Hennessy VS Bottle 1/1	\$180
Hennessy XO Glass	\$75
Hennessy XO Bottle 1/1	\$750
Remy Martin VSOP Glass	\$26
Remy Martin VSOP Bottle 1/1	\$260
Remy Martin XO Glass	\$75
Remy Martin XO Bottle 1/1	\$750



Vodka

Absolut Glass	\$8
Absolut Bottle 1/1	\$80
Absolut Bottle 1/2	\$50
Smirnoff Glass	\$8
Smirnoff Bottle 1/1	\$80
Stolichnaya Glass	\$8
Stolichnaya Bottle 1/1	\$80
Stolichnaya Bottle 1/2	\$50
Stolichnaya Gold Glass	\$10
Stolichnaya Gold Bottle 1/1	\$100
Stolichnaya Elit Glass	\$15
Stolichnaya Elit Bottle 1/1	\$150
Russian Standard Glass	\$8
Russian Standard Bottle 1/1	\$80
Grey Goose Glass	\$15
Grey Goose Bottle 1/1	\$150
Belvedere Glass	\$24
Belvedere Bottle 1/1	\$240



Liqueurs

Cointreau Glass	\$10
Cointreau Bottle 1/1	\$100
Grand Marnier Glass	\$15
Grand Marnier Bottle 1/1	\$150
Goldschlager Glass	\$10
Goldschlager Bottle 1/1	\$100
Jagermeister Glass	\$10
Jagermeister Bottle 1/1	\$100
Limoncello Glass	\$8
Limoncello Bottle 1/1	\$80
Grappa Glass	\$8
Grappa Bottle 1/1	\$80
Baileys Glass	\$8
Baileys Bottle 1/1	\$80
Sambuca White Glass	\$8
Sambuca White Bottle 1/1	\$80



Whisky

Dewar's White Label Glass	\$8	Monkey Shoulder Glass	\$10
Johnnie Walker Blue Label Glass	\$90	Monkey Shoulder Bottle 1/1	\$100
Dewar's 12 Glass	\$10	Johnnie Walker Black Label Bottle 1/1	\$100
J&B Rare Glass	\$8	Johnnie Walker Red Label Bottle 1/1	\$80
The Famous Grouse Glass	\$8	Jameson Bottle 1/1	\$80
Chivas Regal Glass	\$10	Glenfiddich Bottle 1/1	\$135
Chivas Regal 18 Glass	\$30	The Macallan 12 Bottle 1/1	\$240
Chivas Regal Royal Salut 21 Glass	\$35	Maker's Mark Bottle 1/1	\$180
Johnnie Walker Red Label Glass	\$8	Johnnie Walker Double Black Botte 1/1	\$180
Johnnie Walker Black Label Glass	\$10	Jim Beam Bottle 1/1	\$100
Johnnie Walker Double Black Glass	\$18	Dimple Bottle 1/1	\$135
Johnnie Walker Gold Label Glass	\$24	Old Parr Bottle 1/1	\$180
Dimple Glass	\$13.5	Johnnie Walker Blue Label Bottle 1/1	\$900
Old Parr Glass	\$18	Chivas Regal Bottle 1/1	\$100
Jack Daniel's Glass	\$10	Jack Daniel's Bottle 1/1	\$100
Jack Daniel's Single Barrel Glass	\$24	The Famous Grouse Bottle 1/1	\$80
Maker's Mark Glass	\$18	Johnnie Walker Gold Label Bottle 1/1	\$240
Jim Beam Glass	\$10	Chivas Regal 18 Bottle 1/1	\$300
Jameson Glass	\$8	Jack Daniel's Single Barrel Bottle 1/1	\$240
Glenfiddich Glass	\$13.5	Dewar's White Label Bottle 1/1	\$80
The Macallan 12 Glass	\$24		

Chivas Regal Royal Salut 2l	
Bottle 1/1	\$350
J&B Rare Bottle 1/1	\$80
Dewar's 12 Bottle 1/1	\$100
Dewar's 12 Bottle 1/2	\$60
The Famous Grouse Glass	\$8
J&B Rare Bottle 1/2	\$50
Dewar's White Label Bottle 1/2	\$50
Johnnie Walker Black Label Bottle 1/2	\$60
Johnnie Walker Red Label Bottle 1/2	\$50
Chivas Regal Bottle 1/2	\$60



Beer

Almaza	\$6
Almaza Light	\$6
Beirut Beer	\$6
Heineken	\$7



SHISHA

Arguileh

Mouassal	\$11
Salloum	\$13
Ajami	\$13
Head Refill	\$6



AZMI

For more Info or Reservation: +961 70 922 262