



Mountain
Breeze LODGE &
RESORT

BREAKFAST

<u>LABNEH</u>	<u>3.00</u>
<u>LABNEH WITH WALNUT</u>	<u>3.50</u>
<u>GRILLED HALLOUMI CHEESE</u>	<u>4.50</u>
<u>CHEESE PLATTER</u>	<u>7.00</u>
<u>HUMMUS</u>	<u>3.00</u>
<u>HUMMUS WITH MEAT</u>	<u>6.00</u>
<u>FATTET HUMMUS</u>	<u>5.00</u>
<u>FOUL MUDDAMES</u>	<u>4.00</u>
<u>FOUL WITH VEGETABLES</u>	<u>4.00</u>
<u>FALAFEL</u>	<u>2.50</u>
<u>GALAYAT BANDOORA</u>	<u>3.50</u>
<u>HOMEMADE HALVA</u>	<u>3.00</u>
<u>GRAPE MOLASSES WITH TAHINI</u>	<u>3.00</u>
<u>HOMEMADE MAKDOUS</u>	<u>4.00</u>
<u>PICKLES & OLIVES</u>	<u>3.00</u>
<u>FRESH VEGETABLES PLATTER</u>	<u>4.00</u>

<u>AVOCADO TOAST</u>	<u>4.00</u>
<u>KAHI WITH ASHTA</u>	<u>5.00</u>
<u>TRADITIONAL VILLAGE BITES</u>	<u>4.00</u>
<u>HONEY & JAM SELECTION</u>	<u>3.00</u>
<u>PANCAKE</u>	<u>5.00</u>
<u>EGGS COOKED TO YOUR LIKING</u>	<u>3.00</u>
<u>CHEESE OMELETTE</u>	<u>4.00</u>
<u>SOJUK OMELETTE</u>	<u>4.50</u>
<u>VEGETABLES OMELETTE</u>	<u>4.50</u>
<u>MINCED MEAT OMELETTE</u>	<u>4.50</u>
<u>SCRAMBLED EGGS WITH NAKANIK</u>	<u>6.00</u>
<u>MFARAKEH</u>	<u>5.00</u>
<u>EJJEH</u>	<u>4.00</u>
<u>SHAKSHUKA</u>	<u>5.00</u>
<u>MOUNTAIN BREEZE OMELETTE</u>	<u>6.00</u>
<u>POTATO OMELETTE</u>	<u>4.00</u>

FROM THE OVEN

<u>ZA'ATAR MANOUSHEH</u>	<u>3.00</u>
<u>CHEESE MANOUSHEH</u>	<u>4.00</u>
<u>MUHAMMARA MANOUSHEH</u>	<u>4.00</u>
<u>KASHKAVAL CHEESE MANOUSHEH</u>	<u>5.00</u>

<u>MINCED MEAT MANOUSHEH</u>	<u>5.00</u>
<u>TURKEY MANOUSHEH</u>	<u>5.00</u>
<u>SOJUK MANOUSHEH</u>	<u>5.00</u>
<u>LABANEH MANOUSHEH</u>	<u>3.50</u>

SALADS

FATTOUSH 4.50

Mixed greens, tomato, cucumber, radish, fresh parsley, and mint leaves topped with fried pitta bread and a zesty vinaigrette dressing with a drizzle of pomegranate molasses and a dash of sumac.

4.50

TABBOULEH

Finely chopped parsley mixed with tomatoes, onions, bulgur and fresh mint leaves tossed in lemon juice and olive oil dressing.

SHAKER SALAD 7.00

Rocca leaves, fresh basil, romaine lettuce, strawberry, beetroot, dry apricot, and fried haloumi cheese tossed in sweet balsamic dressing.

MANGO SALAD 6.00

Mixed greens, strawberry, corn, sweet pepper, mango and caramelized walnuts tossed in honey mayonnaise dressing.

KUBBEH TABBOULEH 6.50

Traditional Tabbouleh salad served inside a fried kubbeh ball and drizzled with sweet pomegranate molasses.

ROCCA SALAD 4.00

Rocca leaves with tomatoes and onions mixed with lemon juice and a drizzle of olive oil.

EGGPLANT SALAD 6.00

Fried eggplant, rocca leaves, sweet pepper, tomato, radish, carrots, green olives, walnuts, and halloumi cheese mixed in lemon, pomegranate molasses and olive oil dressing and topped with a drizzle of tahini.

ARABIC SALAD 5.00

Finely chopped romaine lettuce, tomato, cucumber, radish, and white onions tossed in lemon olive oil dressing.

5.00

TAHINI SALAD

Lettuce, tomato, onion, radish, parsley, and mint leaves tossed in tahini, lemon juice and olive oil dressing.

FARMERS SALAD 4.00

Tomato, white onion wedges, and green chili pepper tossed in lemon olive oil dressing.

GRAPEFRUIT SALAD 6.00

Mixed green leaves, fresh mushroom, halloumi cheese, and corn mixed in sweet mayonnaise dressing.

HALLOUMI THYME SALAD 6.00

Romaine lettuce, fresh thyme leaves, halloumi cheese walnuts and green olives tossed in herbal vinaigrette dressing.

NACHO SALAD 6.00

Romaine lettuce, corn, avocado, red beans and halloumi cheese topped with nachos and tossed in mayonnaise garlic dressing.

MOUNTAIN BREEZE SALAD 8.00

Mixed leaves, palmetto, artichoke, dried figs, dried apricots, strawberry, and avocado tossed in sweet mayonnaise dressing.


COLD MEZZA

HUMMUS  3.00

Chickpeas blended with tahini lemon dressing.

HUMMUS BEIRUTTI  3.00

Chickpeas mixed with tahini lemon dressing and fresh parsley and sprinkled with red chilli pepper flakes.

BABA GHANOUJ  4.00

Chargrilled eggplant puréed with lemon dressing, tomato, sweet pepper, fresh parsley, and onion.

CHAMANDAR MOUTABAL  4.00

Beetroot puréed with tahini lemon dressing.

MUHAMMARA  3.50

Breadcrumbs puréed with red chilli paste, pomegranates, and walnuts.

WARAK ENAB  4.00

Vine leaves stuffed with rice, tomato, and parsley and cooked in olive oil.

SHANKLEESH  4.00

Aged cow cheese mixed with fresh thyme leaves, tomato, parsley, and green onions.

HUMMUS MAKDOUS  3.50

Chickpeas blended with tahini lemon dressing and sweet red chilli paste and mixed with homemade Makdous.

MOUTABAL  3.00

Chargrilled eggplant puréed with tahini lemon dressing.

RAW KUBBEH 8.00

Ground meat, bulgur, onions, and olive oil.

POMEGRANATE LABNEH  3.50

Labneh topped with pomegranate.

KISHKEH  4.50

Labneh, green onions, bulgur, parsley, and walnuts.

SELECTION OF MIXED PICKLES 5.00

PICKLES AND HALABI OLIVES 3.00

VEGETABLES PLATTER 6.00

 Chef's Special  Vegetarian Dish

All prices are subject to 10% service charge and 7% sales tax

HOT MEZZA

SULTANS DELIGHT (HUNKAR BEGENDI)  6.00

An Ottoman dish prepared with roasted eggplant, lamb, and bechamel sauce.

CHARLIE'S SU BOREK  6.00

Handmade filo dough stuffed with Lebanese sojuk.

HUMMUS WITH MEAT 6.00

Hummus topped with meat and pine nuts.

SAUTÉED MUSHROOMS  6.00

Sautéed mushrooms in lemon garlic sauce.

SHRIMP ORZO 8.00

Orzo pasta and shrimps cooked in tomato sauce, cream and parmesan cheese.

CHICKEN LIVER 4.50

Served with pomegranate molasses.

CHICKEN WINGS 4.50

Grilled chicken wings served with the chef's special homemade provincial sauce.

FREEKEH RISOTTO   5.00

Freekeh mixed with fresh cream and parmesan cheese.

GRILLED HALLOUMI  5.50

FRENCH FRIES 3.00

SHRIMP DYNAMITE 8.00

Battered fried shrimp coated in spicy mayonnaise sauce.

GALAYET BANDOURA  3.50

Tomatoes stewed with onions and olive oil.

KUBBEH 1.00

Fried homemade kubbeh stuffed with minced lamb meat, onions, and pine nuts.

KUBBEH SAJYEH  6.00

Grilled homemade kubbeh stuffed with minced lamb meat, onions, and pine nuts.

FALAFEL CHEESE SAJYEH  6.00

Homemade falafel stuffed with mozzarella and cheddar cheese.

LEBANESE SOJUK 6.00

Traditional lamb sojuk served in our homemade tomato sweet pepper sauce.

NAKANIK 6.00

Lamb nakanik served with lemon sauce and fried potato cubes.

BATATA HARRA   4.00

Fried potato cubes, fresh coriander, tomatoes, hot green pepper, and spicy paprika.

CHEESE ROLLS  1.00

Fried puff pastry stuffed with white cheese.

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SOMETHING LIGHT

ANGUS CHEESE BURGER 9.00

200g grilled lean ground beef patty, sliced onions, tomatoes and pickles, topped with our special homemade smoked sauce and served on a fresh homemade bun with french fries.

CRISPY CHICKEN BURGER 8.00

200g fried ground chicken patty topped with turkey, sliced onions, and tomatoes, topped with ranch sauce and served on a fresh homemade bun with french fries.

ENZO SANDWICH 8.00

Chicken breast strips, sweet pepper, and onions topped with cheese, rolled in a tortilla bread, and served with french fries.

CHICKEN TENDERS 6.00

Deep fried breaded chicken strips served with buffalo or BBQ sauce and french fries.

PIZZA MARGHERITA 7.00

PIZZA PEPPERONI 8.50

PIZZA ALFREDO 9.00

PIZZA VEGETARIAN 8.00

PENNE ALL' ARRABBIATA 5.00

Prepared with a fiery hot sauce made from fresh tomatoes, olive oil, garlic, and red chili peppers.

FETTUCCHINE ALFREDO 6.00

Prepared in fresh cream sauce and fresh mushrooms.

FARFALLE ROSÉ 5.00

Prepared with creamy rosé sauce.

SPAGHETTI AL PESTO 6.00

Prepared with our delicious homemade pesto sauce.

STRAIGHT FROM THE GRILL

ARAYES 6.00

Minced beef and lamb grilled in pita bread and served with yoghurt and pickles.

KEBAB 9.00

Minced lamb with parsley and onion.

ADANA KEBAB 18.00

A Turkish kebab dish made from minced lamb.

ALBITA KEBAB 10.00

Grilled lamb kebab served in pita bread.

SHISH TAWOOK 8.00

Grilled chicken cubes.

SHUKAF 13.00

Grilled lamb cubes.

MIXED GRILL 13.00

Grilled lamb kebab, chicken kebab, shish tawook and shukaf.

LAMB CHOPS 14.00

Grilled lamb cutlets.

MEAT SHAWERMA STAND 19.00

FAROUJ 13.00

Grilled whole baby chicken served with garlic paste.

GRILLED SALMON 18.00

Grilled salmon fillet served with vegetables and lemon butter sauce.

GRILLED CHICKEN BREAST 12.00

Grilled boneless chicken breast served with vegetables and roasted potatoes. Topped with mushroom sauce.

ANGUS BEEF STEAK 28.00

Grilled and served with vegetables and roasted potatoes. Topped with mushroom sauce.

DESSERT

RICE PUDDING 3.50

ASHTA WITH HONEY & NUTS 6.00

APPLE PIE WITH VANILLA ICE CREAM 6.30

BROWNIES WITH VANILLA ICE CREAM 5.00

COTTON CANDY WITH VANILLA ICE CREAM 5.00

UM ALI  6.00

USMALIEH WITH ASHTA 3.00
6.00

ICE CREAM

SEASONAL FRESH FRUIT PLATTER 12.00

 Chef's Special  Vegetarian Dish

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