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A M A R I L L A

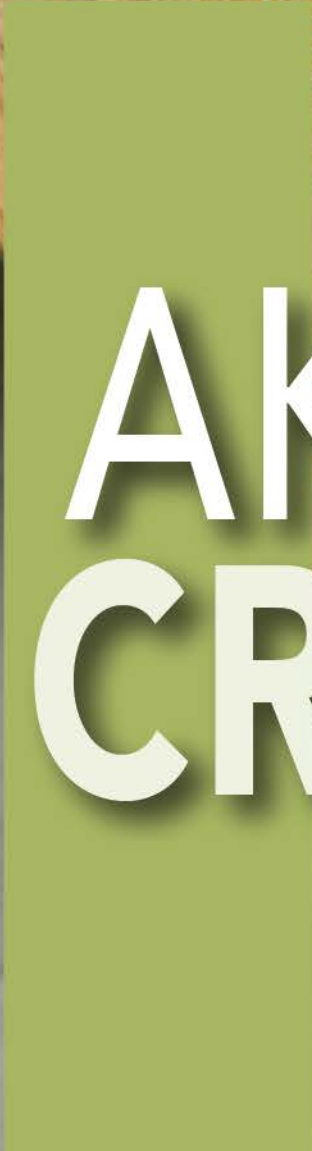
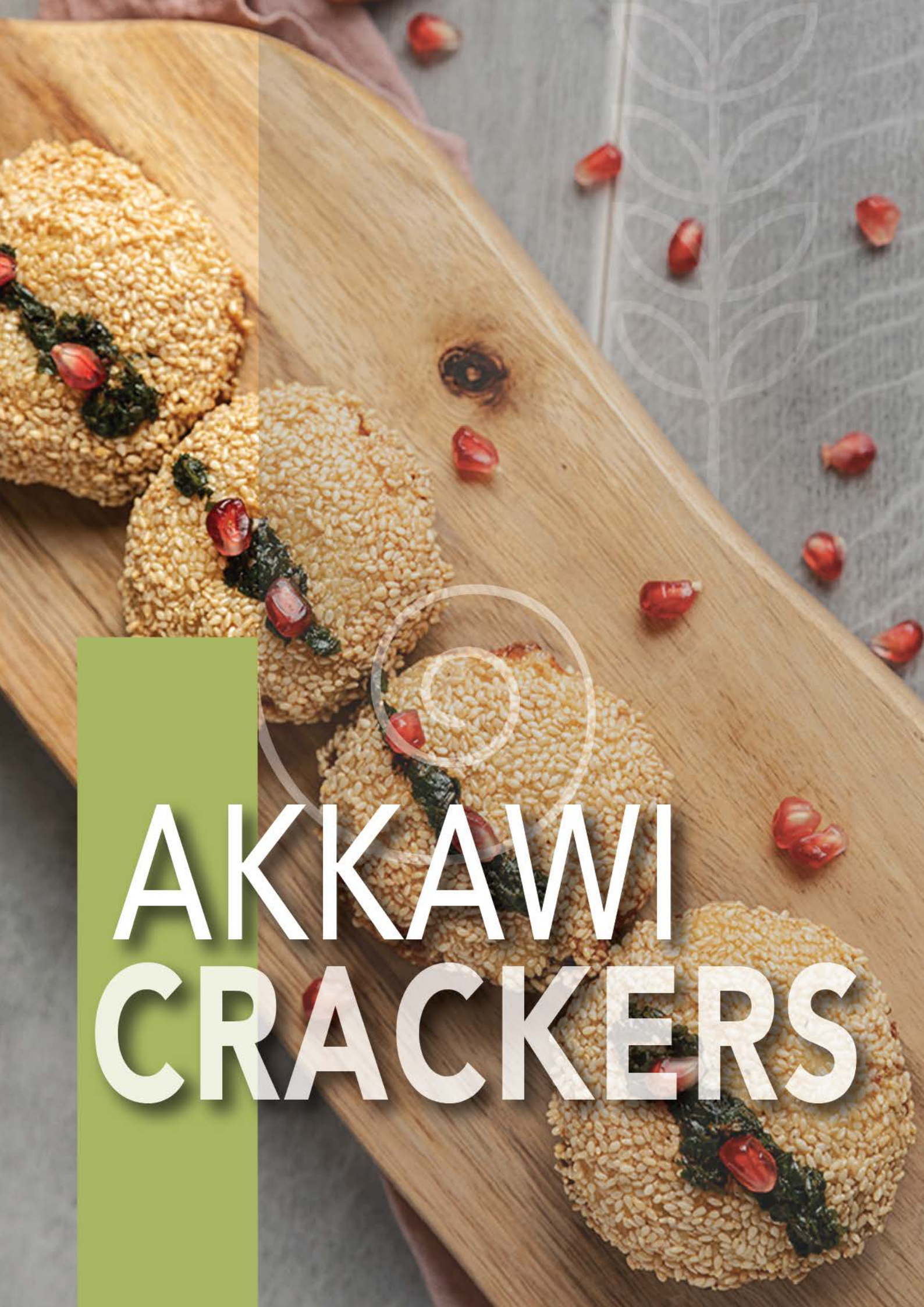


# 01 |



## HOT MEZZE

<b>HUMMUS BEL LAHMEH</b> Chickpeas paste, tahineh, topped with meat.	8.50	<b>CHICKEN RAS ASFOUR</b> Chicken chunks glazed with garlic lemon soy sauce.	7.00
<b>HUMMUS BEL SOUJOUK</b> Dried lebanese cheese cake served with tomato, parsley & spring onions.	7.00	<b>CHICKEN HALLOUMI</b> Seared chicken with halloumi & pesto sauce.	9.00
<b>MAKANEK BEL HAMOUD</b> Sausage marinated with lemon, summac & pomegranate molasses.	8.50	<b>AKKAWI CRACKERS</b> Fried akkawi cheese buns covered with roasted sesame & pesto sauce.	7.00
<b>SOUJOUK BEL HAMOUD WITH DEBS EL REMMEN</b> Sausage marinated with lemon & pomegranate molasses.	8.50	<b>BATENJEN BEL LABAN</b> Charcoal cooked eggplant covered with spicy yogurt sauce, clarified butter and fresh herbs.	4.00
<b>SHRIMP WITH DEBS EL REMMEN</b> Seared shrimps, wild thyme & pomegranate molasses EDAMAME	10.00	<b>Foul</b> Fava beans with garlic, lemon juice & olive oil, served with fresh vegetables.	3.80
<b>POTATO BRAVA CHEESE</b> Fried potato cubes with melted cheese.	7.50	<b>BALILA</b> Boiled chickpeas with garlic, cumin & olive oil, served with fresh vegetables.	3.80
<b>FATTET SHRIMP</b> Shrimp & yogurt sauce, crispy bread, mint & pomegranate molasses.	10.00	<b>MSABBA7A</b> Boiled chickpeas glazed with tahini sauce, olive oil & cumin, served with fresh vegetables.	3.50
<b>CHICKEN WINGS</b> Fried chicken wings with BBQ / Buffalo sauce	7.00	<b>SHRIMP PANÉ</b>	12.00
<b>FRENCH FRIES</b>	4.50	<b>FRIES AND TRUFFLE</b>	6.50
		<b>EDAMAME</b>	5.50
		<b>BATATA HARRA</b>	5.50
		<b>MIX MOUJANET</b>	8.00



# AKKAWI CRACKERS

# 02 |



## COLD MEZZE



**HUMMUS**  
Chickpeas paste & tahineh sauce. 4.00

**BABA GHANNOUJ**  
Charcoal baked eggplant with tahineh sauce. 4.00

**LABNEH WITH MAKDOUS**  
Labneh, pickled eggplant, tomato, cucumber & fresh thyme 5.00

**BULGHARI BEL ZOUBEI3**  
Bulghari cheese mixed with fresh wild thyme & tomato 6.00

**ARNABIT BEL TAHINA**  
Cooked cauliflower glazed with tahini sauce, tomato, parsley & spring onions 4.00

**CHANKLISH**  
Dried lebanese cheese cake served with tomato, parsley & spring onions 5.00

**LABNEH BALADIYEH**  
Labneh baladieh with olives. 4.50



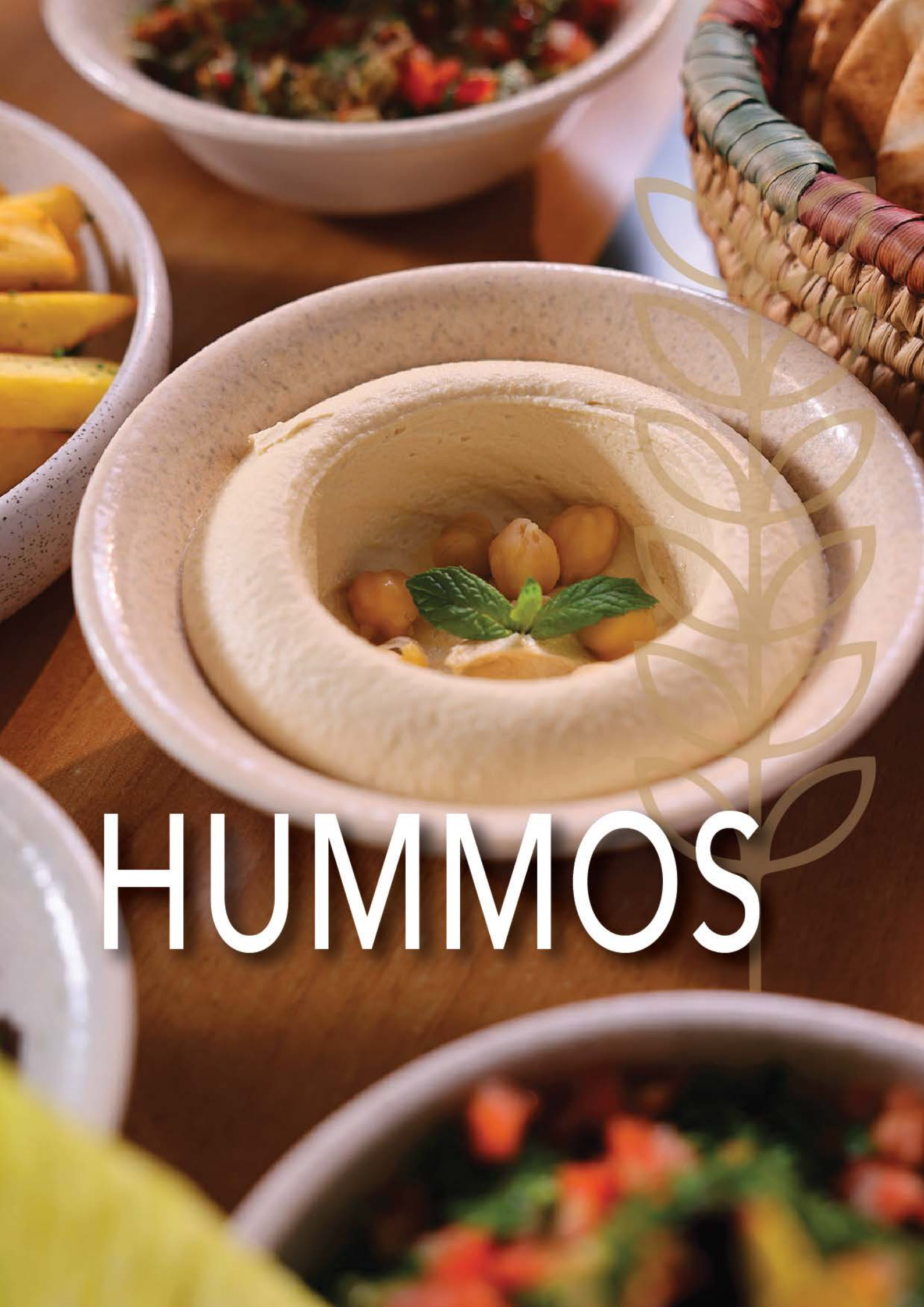
## SOUPS

**ONION SOUP** 4.50

**LENTIL SOUP** 3.50

**PUMPKIN SPICY SOUP** 3.50

**VEGETABLES SOUP** 2.50



# HUMMOS

# 03 |

## SANDWICHES

<b>ROAST BEEF SANDWICH</b> Pressed soft bun sandwich filled with roast beef, emmental cheese, mayo, tomato, mint & pickles, served with french fries.	9.50	<b>SMOKED SALMON SANDWICH</b> Multi cereal sandwich filled with smoked salmon & creamy cheese.	12.00
<b>SMOKED SALMON SANDWICH</b> Multi cereal sandwich filled with smoked salmon & creamy cheese.	13.00	<b>HALLOUMI COUNTRY BREAD</b> Grilled halloumi, mashed avocado, sun-dried tomato, rocket leaves, & pesto sauce, served with a side salad.	9.50
<b>CLASSIC CLUB</b> Club sandwich filled with chicken, ham, Swiss cheese, fried eggs, pickles, tomato, & mayo sauce.	9.00	<b>PULLED CHICKEN SANDWICH</b> Crispy soft bun sandwich filled with pulled chicken, garlic & pickles, served with french fries.	8.50
<b>PULLED BEEF SANDWICH</b> Country bread, filled with pulled beef BBQ served with french	12.00	<b>SUBMARINE SANDWICH</b>	7.50



# 04 | SALADS

## TABBOULEH

Parsley, tomato, onion, lemon juice & olive oil. 4.75

## FATTOUCH

Fresh vegetables, sumac, crispy bread, & pomegranate molasses. 4.50

## QUINOA SALAD

White quinoa, cherry tomato, cucumber, olives, greens beans & nuts, served with lemon sauce. 7.50

## AMARILLA SALAD

Grilled chicken breast, goat cheese, avocado & lemon sauce. 11.50

## SMOKED SALMON SALAD

Smoked salmon chunks, avocado, lemon chunks, kale, baby rocca, mango, spring onion & carrots, served with Asian sauce. 13.00

## CAESAR SALAD

Roman lettuce, red cabbage & carrots, glazed with Caesar sauce, topped with crispy crouton & marinated chicken breast with rocce parmesan cheese. 11.50



# SALADS

## CRISPY VEGAN SALAD

Kale, rocket leaves, cucumber, beetroot, red and white cabbage, cilantro, walnuts, almond & quinoa, served with Thai ginger sauce. 7.00

## MEDI SALAD

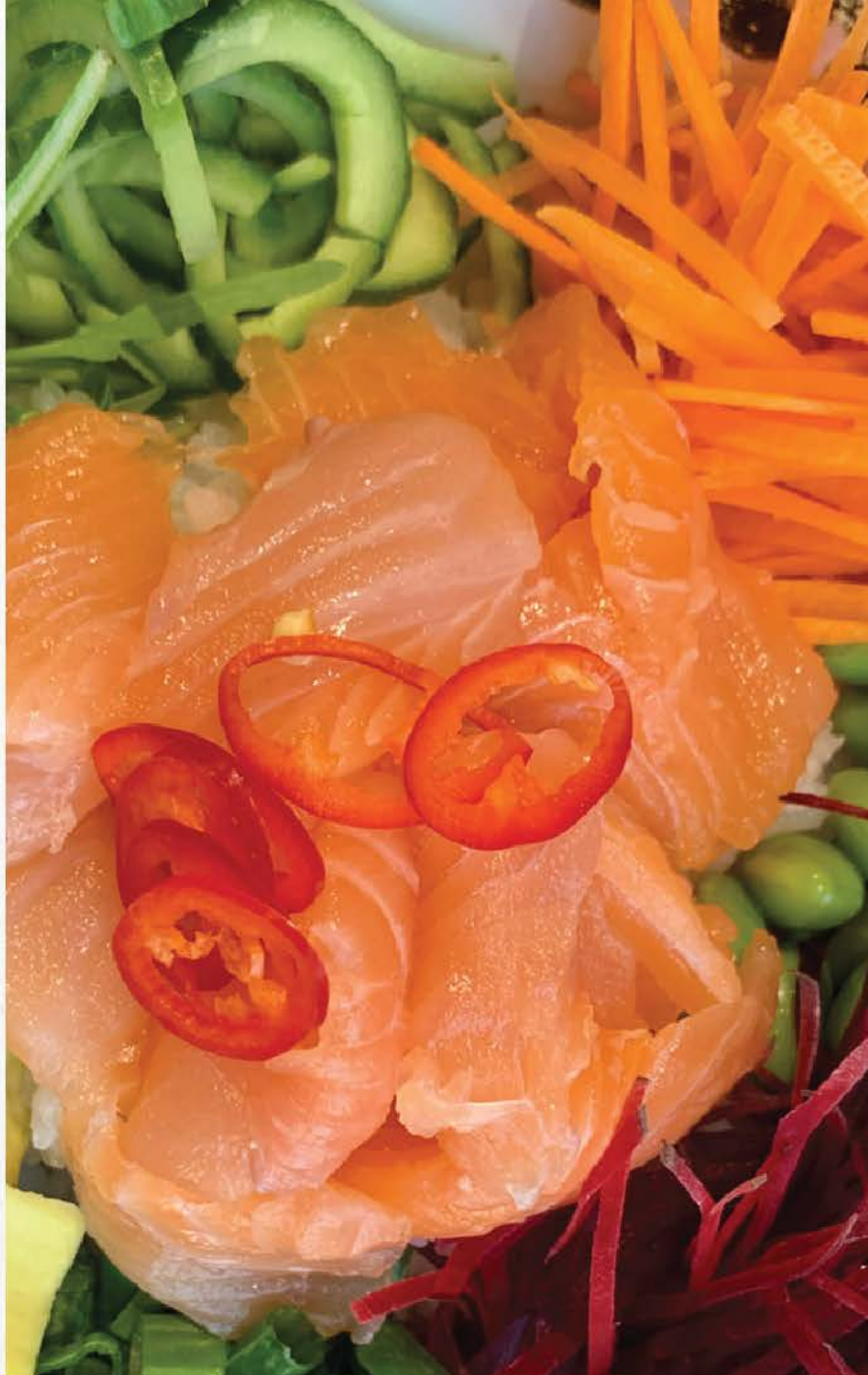
Kale, baby Rocca, fresh apple, sun-drie tomato, pickled onion, fresh thyme, cucumber, Feta cheese & crispy country bread, served with sour herbs sauce. 7.50

## CRAB NOODLES SALAD

Noodles, crab sticks, carrots, cucumber, beetroot, avocado, red & white cabbage, cilantro leaves & parmesan cheese, served with Asian mayo sauce. 12.00

## SALMON CARPACCIO AVOCADO

Marinated fresh salmon, avocado & lemon sauce. 13.00



# 05 | PASTA

MAC AND CHEESE  
Macaroni pasta, pink sauce & cheese.

10.00

SPAGHETTI AL  
POMODORO  
Spaghetti & tomato sauce.

7.00

SPAGHETTI ALLA  
BOLOGNES  
Spaghetti, minced meat & tomato sauce.

8.50

## TAGLIATELLE DI ALFREDO

Tagliatelli, grilled chicken, fresh mushroom with creamy sauce. 13.00

13.00

## SPAGHETTI AMARILLA

Spaghetti, cherry tomato, eggplant, wild thyme, capers & black olives with tomato sauce. 8.00

8.00





# MEDI SALAD



# NOODLES

VEGETABLES NOODLES	7.00	BEEF NOODLES	12.00
CHICKEN NOODLES	9.00	SHRIMP NOODLE	13.00



**ROCK YOUR  
TASTE BUDS**

# 06 | BURGERS

## CLASSIC BURGER

Beef patty, lettuce, tomato, onions & classic spread served with coleslaw & french fries. 9.00

## SWISS MUSHROOM

Beef patty, mushroom, Swiss cheese, pickles, BBQ mayo sauce, served with french fries. 11.00

## GRILLED CHICKEN BURGER

Grilled chicken breast, Amarilla sauce, lettuce, cheddar cheese & coleslaw, served with french fries. 8.50

## LEBANESE BURGER

Beef Patty, coleslaw, tomato, onion, ketchup & mustard served with french fries. 9.00

## CRISPY CHICKEN BURGER

Crispy fried chicken breast, coleslaw, tomato, iceberg, onion, pickles & sweet chili mayo served with french fries. 8.50

## PULLED BEEF BURGER

Pulled beef, BBQ mayo sauce, creamy cheese, mushroom, melted cheddar cheese, rocket leaves, tomato & onions, served with french fries. 11.00



# 07 |

## PIZZA

### PIZZA MARGARITA

Mozzarella cheese & tomato sauce. 9.00

### PIZZA GOAT CHEESE

Goat cheese, mozzarella cheese, sundried tomato with tomato sauce. 11.50

### PIZZA DU CHEF

Mozzarella cheese, fresh mushroom, ham & tomato sauce. 10.50

### PIZZA PEPPERONI

Mozzarella cheese, pepperoni, tomato sauce. 11.50

### PIZZA LEBANESE

Mozzarella cheese, halloum cheese, & akkawi cheese with tomato sauce. 9.50

### PIZZA VEGETARIAN

Mozzarella cheese, fresh vegetables & tomato sauce. 9.50





# 08 | MAIN COURSE



<b>KABAB PLATTER</b> 3 skewers of grilled kabab, grilled onion & tomato.	12.00	<b>CHICKEN ESCALOPE</b> Fried chicken escalope & french fries.	12.00
<b>STAMBOULI</b> 3 skewers of stambouli, grilled onion & tomato	12.00	<b>SHRIMP CASSEROLE</b> Pan seared shrimp glazed with Jaipur sauce, served with black & white jasmine rice.	15.00
<b>MIXED GRILL</b> 2 skewers kabab, 2 taouk, served with grilled onion & tomato.	16.00	<b>GRILLED FRESH SALMON FILLET</b> Grilled salmon fillet, spinach sauteed with fennel salad.	17.00
<b>HALF BONELESS CHICKEN</b> Marinated chicken, garlic paste, pickles & garlic potato bread	13.00	<b>LAZANIA</b> Lazania, creamy sauce, Bolognese sauce covered with melted cheese.	13.00
<b>CHICH TAWOOK</b> 2 skewers of grilled taouk with garlic paste.	10.00	<b>CHICKEN TERIYAKI</b> Crispy chicken bites glazed with teriyaki, served with jasmine rice.	12.00
<b>STEAK ET FRITES</b> Tenderloin medallions served with wild herbs sauce & french fries.	18.00	<b>DYNAMITE SHRIMPS</b>	11.00



**FLAVORS THAT  
SPARK STORIES**



# 09 | LEBANESE OVEN

**ZAATAR**  
Our Lebanese famous  
thyme mix with oil. 3.00

**ZAATAR BEIROUTHY**  
Zaatar mix with tomato  
and onion. 3.50

**JEBNEH**  
Classic akkawi cheese. 4.50

**JEBNEH NABOULSI** 4.50

**BULGHARI**  
Bulghari mix with  
onion, tomato &  
thyme. 3.50

**LAHMEH BAAJIN**  
Very thin layer of  
crispy lahmeb baajin. 5.50

**KESHEK**  
Special keshek mix. 4.50



## EGGS OVEN FOKHARA

**EGGS CLASSIC**  
Fried eggs and butter. 3.00

**EGGS AND SUMAC**  
Fried eggs topped with  
sumac. 3.50

**EGGS AWARMA  
VEGETABLE PLATTER**  
Eggs with caramelized  
awarma meat. 4.00

**EGGS AND SOUJOUK**  
Eggs and Lebanese spicy  
sausage. 4.50

**SCRAMBLED EGGS**  
Beaten eggs and cream. 3.50

**VEGETABLE PLATTER** 2.50





# 10 | DESSERT

<b>JABAL LEBNEN</b> Sablé crust filled with caramel sauce, vanilla ice cream, & white cotton candy.	8.00	<b>PAIN PERDU</b> French toast soaked with cream, baked and served with caramel sauce & vanilla ice cream	8.50
<b>CHOCOLATE AND BANAN</b>	5.50	<b>VOL-O-VENT KNEFEH</b> Vol-o-vent crust filled with melted knefeh, served on a bed of chocolate ganache sauce, sugar.	7.50
<b>CRÈME BRÛLÉE</b> Oven baked crème brûlée pot covered with a thin crust of caramelized brow	5.50	<b>CHOCOLATE AND CHOCOLATE</b> Chocolate cake covered with hot chocolate sauce & vanilla ice cream.	8.00
<b>FONDANT</b> Hot casserole of chocolate fondant served with vanilla ice cream.	8.50		
<b>ICE CREAM (3SCOOPS)</b>	6.00		
<b>CHOCOLAT MOU</b>	6.50		

**HAPPINESS SERVED**  
ONE BITE AT A TIME





# ARGUILE MAASSAL

MAASSAL	6.00
AJAMI	7.00
BOUMALI	7.00
SPECIAL AMARILLA ARGUILEH	7.00



# 11

# BEVERAGES

## HOT BEVERAGES

ESPRESSO	2.00
DOPPIO	3.00
ESPRESSO MACCHIATO	2.00
CAPPUCCINO	3.00
CAFE LATTE	3.00
CAFE MOCHA	3.00
FLAVORED LATTE Caramel - Hazelnut Chocolate - Vanilla	3.50
AMARILLA HOT CHOCOLATE	4.00
NESCAFE	2.50
CAFE BLANC	2.00
TEA	2.00

## FRAPPES & MILKSHAKES

FRAPPUCCINO	3.85
MOCHACCINO	3.85
CARAMEL FRAPPUCCINO	3.85
BROWNIE FRAPPUCCINO	3.85
CARAMEL MILKSHAKE	3.85
VANILLA MILKSHAKE	3.85
CHOCOLATE MILKSHAKE	3.85
STRAWBERRY MILKSHAKE	3.85
CHOCOLATE HAZELNUT MILKSHAKE	3.85

## COLD BEVERAGES

WATER SMALL	1.20
WATER LARGE	2.00
SPARKLING WATER SMALL	1.50
SPARKLING WATER BIG	2.50
PERRIER	2.70
BEER ALMAZA	3.00
BEER ALMAZA LIGHT	3.00
SODA & TONIC	2.00
SOFT DRINKS	1.50
ICE TEA	2.75
REDBULLE	4.00

## FRUIT SMOOTHIES

APPLE KIWI SMOOTHIE	4.25
COCONUT PINEAPPLE SMOOTHIE	4.25
MANGO PASSION FRUITSMOOTHIE	4.25
MANGO PEACH SMOOTHIE	4.25
PEACH RED BERRIES SMOOTHIE	4.25
PASSION FRUIT SMOOTHIE	4.25
STRAWBERRY SMOOTHIE	4.25
STRAWBERRY BANANA	4.25

## LEMONADE & SPARKLES

FRESH LEMONADE JUICE	3.00
MINTED LEMONADE	3.00
FRESH ORANGE JUICE	3.00
YUZU VIRGIN MOJITO	3.00
Yuzu lemon, mojito mint syrup, with soda water & fresh mint leaves.	3.00
BLUE SPARKLE	3.00
Yuzu lemon, blueberry, topped with sparkling	

## APERITIFS

APEROL SPRITZ	6.55
CAMPARI	6.55

## AMARILLA'S SPECIALTIES

BLUEBERRY VELVET	6.55
WHITE WINE MOJITO	6.55
ESPRESSO POPCORN	6.55



## GIN

Gordon's bottle	55.00
Gordon's glass	4.00
Tanqueray bottle	65.00
Tanqueray glass	5.00
Tanqueray No.10 bottle	75.00
Tanqueray No.10 glass	6.00

## ARAK

Arak Musar bottle	30.00
Arak Musar half bottle	20.00
Arak Musar quarter bottle	15.00
Arak glass big	3.00
Arak glass small	2.00

## TEQUILA

Jose Cuervo Silver bottle	55.00
Jose Cuervo Silver glass	4.00
Jose Cuervo Gold bottle	75.00
Jose Ceurvo Gold glass	6.00

## WHITE WINE

White wine glass	3.50
Ksara Blanc de Blancs half bottle	12.00
Ksara Blanc de Blancs bottle	18.00
Musar Jeune half bottle	12.00
Musar Jeune Bottle	19.00
Altitudes Ixsir	22.00
Ixsir Grande Reserve	24.00
Gotto Doro Frascati	20.00
Cour De Mandelotte Bordeaux	21.00
Domaine du Prince Costières-de-Nîmes	25.00
France Chablis Domaine William Fevre	26.00
Astoria Alisia Pinot Grigio	33.00

## ROSE WINE

Rose Wine Glass	3.50
Ksara Sunset Rosé half bottle Ksara	12.00
Sunset Rosé bottle	18.00
Musar Jeune Rosé half bottle	12.00
Musar Jeune Rosé bottle Chateau	19.00
Musar Korai Rosé	25.00
Altitudes Ixsir Rosé	22.00
Ixsir Grandes Reserve Rosé	24.00
La Vieille Ferme Rosé	27.00

## COGNAC

Hennessy VSOP bottle	130.00
Hennessy VSOP glasse	12.00

## WHISKEY

Chivas 12 years bottle	75.00
Chivas 12 years glass	6.00
Dimple 12 years bottle	90.00
Dimple 12 years glass	9.00
Old Par bottle	120.00
Old Par glass	12.00
JW Red Label bottle	55.00
JW Red Label glass	4.00
JW Black Label bottle	75.00
JW Black Label glass	6.00
JW Double Black Label bottle	120.00
JW Double Black Label glass	11.00
JW Gold Label bottle	185.00
JW Gold Label glass	17.00
JW Blue Label bottle	600.00
JW Blue Label glass	60.00
J&B bottle	55.00
J&B glass	4.00
Jack Daniels bottle	75.00
Jack Daniels glass	6.00

## CHAMPAGNE & PROSECCO

Astoria Lounge Cuvee Prosecco	33.00
Astoria Prosecco Treviso	34.83
Chandon Brut	80.00
Chandon Rose	80.00
Laurent Perrier Brut	150.00
Laurent Perrier Rose	200.00
Moet & Chandon Brut	250.00
Moet & Chandon Rose	360.00



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