



menu

A M A R I L L A B E A C H C L U B

To Start

Edamame Sweet Chili | \$9

Edamame, sweet chili sauce, black sesame.

Whipped Feta Fusion | \$10

Feta, labneh, sweet red peppers, microgreens, thyme.

Paradiso Avocado | \$12

Avocado, pomegranate, pistachios, black sesame, arugula, microgreens.

Salad

Avocado Shrimp or Salmon Garden Salad | \$26

Glazed shrimp (or salmon), fresh avocado slices, orange segments, sucrine lettuce, smoked almonds, microgreens, Asian dressing.

Feta with Watermelon | \$19

Australian watermelon, feta, mint, arugula, microgreens, honey.

Classic Greek Salad | \$22

Cucumbers, grapes, mixed cherry tomatoes, Kalamata olives, red onions, Dodoni feta, bell peppers.

Quinoa, Kale & Goat Cheese | \$23

Kale, quinoa mix, goat cheese, cucumbers, beetroot, walnuts, almonds, pomegranate, microgreens, choice of Asian or balsamic dressing.

Salad Niçoise | \$24

Fresh tuna, quail eggs, new potatoes, mixed leaves, green beans, cherry tomatoes, black olives, lemon mustard dressing.

Burrata & Bresaola Salad | \$24

Burrata, bresaola, baby rocca, melon, microgreens, olive oil, balsamic glaze.

Caesar Salad with Chicken | \$22 | With Shrimp | \$24

Iceberg lettuce, mixed greens, sun-dried tomatoes, shredded carrots, croutons, parmesan cheese, Caesar dressing.

Fresh Crab Salad | \$34

Mango, avocado, carrots, cucumbers, edamame, fresh crab, microgreens, black sesame, lemon oil dressing.



Lebanese Fusion

Hummus Trio | \$9

Hummus, truffle paste, pesto, boiled chickpeas, microgreens, green olive oil.

Labneh Tzatziki with Brioche Bread | \$8

Labneh, cucumbers, dill, arugula, olive oil, served with brioche bread.

Spicy Muhammara Spread | \$8

Muhammara, walnuts, pomegranate seeds, radishes, mint, spring onions, olive oil.

Roasted Eggplant with Tahini | \$9

Roasted eggplant, tahini, yogurt, pomegranate seeds.

Fresh Tabbouleh Salad | \$10

Parsley, tomatoes, sweet peppers, pomegranate, lemon zest, mint.

Traditional Fattoush | \$10

Romaine lettuce, tomatoes, cucumbers, mint, za'atar, radishes, sumac.

Hot Starters

Dynamite Shrimp | \$24

Deep-fried crispy shrimp, dynamite sauce, chives, togarashi, black sesame.

Shrimp Provençal | \$24

Fresh grilled shrimp, lemon butter, baby rocca.

Crispy Bizri (200g) | \$18

Golden-fried whole baby fish served with fresh lemon wedges and tarator sauce.

Baby Calamari | \$24

Calamari, lemon juice, garlic, parsley, lemon wedges, microgreens.

Batata Harra | \$8

Potato cubes, coriander, garlic, red chilies.

Octopus | \$36

Octopus, mango sauce, microgreens.

Feta Baklava with Honey | \$18

Baked baklava dough, feta, French thyme, tomato sauce, topped with honey and toasted sesame.

Truffle Parmesan Fries | \$16

Crispy fries, parmesan cheese, truffle oil, truffle sauce, chives, microgreens.

French Fries | \$8



Sandwiches

Double Cheese Smashed Burger | \$26

Yellow cheddar cheese, caramelized onions, dill pickles, sriracha mayo, served with French fries.

Club Sandwich | \$24

Mixed chicken, turkey, mozzarella, tomatoes, mayo, pickles, iceberg lettuce, fried egg, served with French fries.

Angus Steak Sandwich | \$34

Angus beef, mushrooms, provolone cheese, caramelized onions, and mayo, served on a sourdough bun.

Pizza

Margherita Pizza | \$22

Mozzarella cheese, tomato sauce, arugula.

Truffle Pizza | \$24

White truffle sauce, mozzarella, parmesan, mushrooms.

Salmon & Caviar Pizza | \$28

Cream cheese sauce, smoked salmon, red caviar.

Goat Cheese Pizza | \$24

Mozzarella, tomato sauce, goat cheese, sun-dried tomatoes, arugula, honey, balsamic glaze.

Mixed Mushroom Pizza | \$23

Mozzarella, tomato sauce, mixed mushrooms, arugula, parmesan.

Pasta

Spaghetti Pomodoro e Basilico | \$26

Tomato sauce, parmesan, basil, mixed cherry tomatoes, garlic.

Mediterranean Spaghetti | \$36

King prawns, parsley, garlic, cherry tomatoes.



Maki Rolls (8 PCS)

Spicy Shrimp Mix Roll | \$22

Spicy shrimp mix, togarashi, chives, mango, avocado

Pineapple Heat Roll | \$24

Tuna, avocado, pineapple, chili glaze, ponzu

White Berry Roll | \$24

White fish, avocado, blackberry, red shiso, yuzu soy

Mango Ura Roll | \$22

Salmon, avocado, tobiko, wrapped with fresh mango

Crab Mix Roll | \$22

Crab mix, carrots, cucumber, wrapped with strawberry

Nigiri (2 PCS)

Hamachi Nigiri | \$8

Salmon Nigiri | \$7

Tuna Nigiri | \$8

Sashimi (3 PCS)

Hamachi Sashimi | \$14

Salmon Sashimi | \$12

Tuna Sashimi | \$14

Raw Selection

Salmon Carpaccio | \$24

Tuna Tataki with Ponzu Sauce | \$26

Crispy Salmon | \$26

Sea Bream Sashimi (By the kg) Catch of the Day



Catch of the Day

*A daily fresh selection of seafood, baked or fried.
Served with tarator, caper chili sauce, and tartar sauce.*

Main Courses

Grilled King Prawns (5 pcs) | \$45

Five grilled King Prawns served with a lemon butter sauce.

Salmon Teriyaki | \$38

*Grilled salmon, teriyaki sauce, bamboo leaf, sesame seeds,
charred broccolini, baby potatoes.*

Chicken Souvlaki | \$30

Chicken souvlaki, tzatziki sauce, French fries.

Greek Beef Souvlaki | \$34

Beef souvlaki, tzatziki sauce, French fries.

Chicken Schnitzel | \$30

Chicken schnitzel, arugula, cherry tomatoes, French fries, honey mustard sauce.

Butterflied Sea Bream Provençal | \$38

Grilled sea bream, broccolini, baby potatoes, sauce vierge.

Premium Beef from the Robata Grill

Australian Black Angus Beef Tenderloin | \$55

Prime Ribeye Entrecôte (450g) | Serves 2 | \$110

Tomahawk Steak (1350g) | Serves 4 | \$180



Sweet on the Beach

Profiteroles with Crème Pâtissière | \$16

Pâte à choux, chocolate pastry cream, chocolate sauce, vanilla ice cream.

Tiramisu | \$16

Ladyfingers soaked in coffee, mascarpone cheese mixture, cocoa powder.

Assorted Ice Cream & Sorbet | (Scoop \$ 4)

Flavors: chocolate, vanilla, strawberry, lemon sorbet.

Fondant au Chocolat | \$16

Pain Perdu | \$18

Strawberry Pavlova | \$16

*French meringue, vanilla cream cheese, fresh strawberries,
filled with strawberry sorbet.*

Fudge Cake | \$16

Honey Cake | \$16

Exotic Fruit Plate

A vibrant selection of fresh, seasonal exotic fruits.

small | \$22

Big | \$40

Hookah

Premium Hookah | \$22

*Experience our signature premium hookah,
available in a variety of flavors.*





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BEACH CLUB

JOUNIEH BAY, GHAZIR SEASIDE ROAD