




The GALLERY

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

All prices are in US Dollars. Payment will be accepted in US or Liberian \$ at the prevailing daily exchange rate.

10% GST tax will be added.

Vegetarian 

spicy 





Light (L)

Seasonal (S)



TASTE OF LEBANON

SALADS

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| TABOULI (S)  | 12.50 |
| Parsley, tomato, onion based salad mixed with bulgur wheat | |
| TABOULI QUINOA (L)  | 12.50 |
| Chopped parsley, quinoa, onions, tomato, mint with lemon and oil dressing | |
| FETA SALAD  | 12.00 |
| Feta cheese mixed with olives, mint, & tomato with olive oil dressing accompanied with our hot signature bread | |
| MOUTABAL AL RAHEB  | 6.00 |
| Roasted eggplant with tomato, onions with lemon and olive oil dressing | |

COLD MEZZA

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| HUMMUS  | 7.00 |
| Chickpeas puree mixed with tahini and lemon | |
| HUMMUS WITH FOUL  | 9.00 |
| Blended chickpeas with parsley topped with fava beans marinated with garlic and lemon | |
| SHANKLISH (lebanese blue cheese)  | 12.00 |
| Shanklish cheese, diced onion, tomato and parsley & topped with olive oil | |
| MOUSAKAA VEGETERIAN  | 11.00 |
| Eggplant, chickpeas, tomato, onion & garlic | |
| STUFFED GRAPE LEAVES  | 9.00 |
| Lebanese grape leaves stuffed with rice, onion, parsley, tomato & lemon | |
| LABNEH A LA MAMBA  | 7.00 |
| Homemade sour cream mixed with olives, mint, garlic and tomato | |
| MOUTABAL-CAVIAR D'AUBERGINE  | 7.00 |
| Chargrilled eggplant mashed with tahini & lemon juice | |



HOT MEZZA

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| HUMMUS WITH MEAT Blended chickpeas topped with diced beef and pine nuts | 11.00 |
| HUMMUS WITH FISH Blended chickpeas topped with fish and pine nuts | 10.00 |
| HUMMUS WITH SHRIMP  Blended chickpeas topped with shrimps and our special sauceff | 13.50 |
| CHEESE ROLLS (6 pieces)  Thin pastry roll stuffed with feta cheese and herbs | 7.00 |
| SPICY POTATO   Fried potato cubes, garlic, lemon juice, pepper & corriander | 7.00 |
| GOAT KIBBEH Goat meat balls with bulgur wheat stuffed pine nuts and spices | 11.00 |
| FISH KIBBEH Minced fish with bulgur wheat stuffed with walnut, sumac, chickpeas & onion | 10.00 |
| CHICKEN PESTO Chicken marinated with fresh basil & olive oil | 12.00 |
| MEAT PESTO Meat marinated with fresh basil & olive oil | 12.00 |
| SUJUK Spicy armenian sausage cooked with onions & tomato | 15.00 |
| MAKANEK Lebanese sausage sautéed with lemon | 15.00 |
| BEEF FILLET CUBES Beef cubes, onion & lemon juice | 14.00 |

COMBOS (FOR 2)

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| LEBANESE VEGETARIAN MEZZA PLATTER   Hummus, moutabal, grape leaves, tabouli, spicy potato, falafel & spinach pie | 19.00 |
| MEAT COMBO PLATTER Rack of lamb, shish kebab, kafta, hummus, moutabal, tabouli french fries & olives | 31.00 |
| MIXED LEBANESE GRILL COMBO Shish taouk, shish kebab, kafta, hummus, moutabal, tabouli, pickles & olives | 25.00 |
| MEDITERRANEAN SEAFOOD COMBO Shrimps, lobster, fish taouk, fish kafta, grilled calamari & grilled octopus. | 44.00 |

STARTERS

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| SHRIMP COCKTAIL | 17.00 |
| Boiled shrimps served with cocktail sauce | |
| AVOCADO SHRIMP (S) | 18.00 |
| Boiled shrimps served on a bed of avocado slices | |
| AVOCADO VINAIGRETTE (S)  | 10.50 |
| Local avocado cut and served with vinaigrette on the side | |
| NEW YORK STYLE BUFFALO WING  | 14.50 |
| Savory deep fried chicken wings in a spicy sauce | |
| FISH CARPACCIO | 17.50 |
| Thinly sliced fresh fish marinated with lemon, olive oil topped with capers, herbs and onions served with our signature hot thin crust bread. | |
| BEEF CARPACCIO | 16.00 |
| Thinly sliced beef marinated in lemon with rocca salad served with our signature parmesan bread. | |

SOUPS

BOUILLABAISSE (SEAFOOD SOUP) 12.00

Rich Tomato based mixed local seafood with a splash of white wine & served with croutons

LENTIL SOUP 8.00

Cooked Lebanese way and served with toasted Lebanese bread.

FRENCH ONION SOUP 10.00

Onion with cheese topping served with croutons

SALADS

AVOCADO SALAD (S) 11.00

Avocado mixed with onions and tomatoes served with mayo based dressing

GREEK SALAD 14.00

Lettuce, tomatoes, olives, onions, bell peppers, cucumber & feta cheese with olive oil dressing

CAESAR SALAD 12.00

Crispy romaine lettuce, croutons, shaved parmesan & caesar dressing

CAESAR SALAD WITH CHICKEN 16.00

CAESAR SALAD WITH BACON 16.00

SALAD NICOISE 15.50

Tuna, lettuce, tomatoes, olives, potato, green beans and egg served with lemon dressing.



PASTA

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| SPAGHETTI BOLOGNESE | 16.00 |
| Spaghetti served with a tomato & meat sauce | |
| CHICKEN PARMIGIANA | 18.00 |
| A breast of succulent chicken topped with tomato & cheese served with pasta | |
| PENNE AL ARRABIATA   | 14.00 |
| Penne pasta with a spicy tomato sauce | |
| FETTUCCHINE ALFREDO | 18.00 |
| Creamy cheese sauce with chicken & mushrooms mixed with parmesan cheese | |
| EGGPLANT PARMIGIANA  | 18.00 |
| Fried tasty breaded eggplant topped with tomato & cheese sauce served with spaghetti | |

SANDWICHES

All our bread is homemade

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| TUNA SANDWICH | 12.00 |
| Classic sandwich on baguette bread | |
| STEAK SANDWICH ON BAGUETTE | 15.50 |
| With tomato, onion, lettuce & pickles | |
| SMOKED SALMON & AVOCADO ON RYE BREAD (S) | 16.00 |
| Tasty sandwich with onion & capers | |

CHARGRILLED BURGERS

*All our hamburgers are made with the best of prime beef
Specially ground by our chefs and are served with french fries and coleslaw*

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|---|-------|---|-------|
| HAMBURGER | 13.00 | JUMBO BURGER | 15.00 |
| Burger with tomato, pickles & onion | | Beef burger with ham, cheese, pickles, onion, tomato & lettuce topped with a fried egg | |
| CHEESEBURGER | 13.50 | FISH BURGER | 13.50 |
| Cheese burger with tomato, pickles, onion and cocktail sauce | | Golden Fried fish topped with house tartar sauce | |
| BLUE CHEESEBURGER | 14.00 | CHICKEN BURGER | 13.50 |
| Mouthwatering burger with tomato, pickles, onion with blue cheese | | Homemade breaded chicken with tomato, onions & pickles | |
| | | FRENCH FRIES  | 5.00 |
| | | Deep fried 'til golden brown | |

AMERICAN STYLE PIZZAS

| | SMALL 10' | LARGE 16' |
|--|-----------|-----------|
| CHEESE "MARGHERITA"  | 12.00 | 23.00 |
| QUATTRO FROMMAGIO  (4 CHEESES) Mozzarella, cheddar, feta & blue cheese in quadrants | 16.00 | 29.50 |
| PEPPERONI | 13.00 | 27.00 |
| MUSHROOM  | 13.00 | 29.50 |
| PIZZA A LA MAMBA Mushroom & ham | 13.00 | 29.50 |
| HAWAIIIN Ham & pineapple | 13.50 | 26.00 |
| VEGETARIAN  | 14.50 | 28.50 |
| Mushroom, onion, corn, olives & bell peppers | | |
| SEAFOOD Shrimp, mushroom & onion | 17.00 | 31.00 |
| BOSTON SPECIAL Ham, bacon, pepperoni, mushroom, onion, olives & bell pepper | 16.00 | 31.00 |
| CHILI  | 15.00 | 28.50 |
| Ground beef & hot liberian pepper | | |
| FOUR SEASONS Ham, shrimp, chicken & mushroom | 17.00 | 31.00 |

Build your own pizza... For each additional item added to your pizza

| | SMALL PIZZA | LARGE PIZZA |
|-----------|-------------|-------------|
| ADD BACON | 2.50 | 3.50 |
| ADD HAM | 2.50 | 3.50 |
| ADD EGG | 1.50 | 2.50 |

SEAFOOD

Seafood is caught locally and is seasonal - please ask for availability

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| GRILLED SHRIMP Shrimp skewers served with fries | 30.00 | FISH A LA MAMBA Grilled fish of the day topped with tomato, onion, bell pepper & lime juice ... served with potatoes sautéed in garlic butter & coriander.. Delicious! | 22.00 |
| GARLIC SHRIMP Tasty shrimps cooked in garlic butter sauce | 30.50 | | |
| SHRIMP HOT SAUCE  Light tomato and onion based sauce spiced with Liberian pepper & served with rice | 29.00 | SOLE FISH Plain grilled or in butter sauce on the bone or off..Your choice | 18.00 |
| SEAFOOD MIXED GRILL (S) [Great for Sharing] A tasty combination of shrimp, lobster, calamari & fish. | 43.00 | LOBSTER THERMIDOR (S) Baked Lobster cooked with cheese & mushroom sauce | 35.00 |
| FISH OF THE DAY Grilled fish with a choice of tomato or lime or garlic butter sauces | 19.00 | GRILLED LOBSTER FLAMBE (S) Grilled Lobster served with garlic butter sauce on the side | 32.00 |

CHICKEN

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| CHICKEN DINNER  Half chicken, hot & spicy liberian style in a tempting pepper sauce | 19.00 |
| BAKED CHICKEN Half chicken served with steamed vegetables & fries | 19.00 |
| BONELESS GRILLED CHICKEN Breast of grilled filet chicken topped with garlic sauce | 19.00 |
| CHARGRILLED CHICKEN Half chicken served with garlic, hummus & french fries | 19.00 |



MEAT AND GRILL

All our beef steaks are prime fillet..

Please tell your waiter how you would like your steak cooked

CHARGRILLED FILLET STEAK

28.00

Chargrilled fillet cooked as requested
served with sautéed vegetables

FILLET AU POIVRE

28.50

Fillet steak cooked in black pepper sauce

MUSHROOM STEAK

29.00

Served with a creamy savory mushroom sauce

BLUE CHEESE STEAK

30.00

Grilled fillet Steak topped with a blue cheese sauce

MIXED LEBANESE GRILL

18.00

1 Skewer Kafta (ground beef & herbs)

1 Skewer Shish Kebab (Beef fillet)

1 Skewer Taouk (Chicken Kebab)

Served with french fries, garlic sauce
& hummus on the side



THE INDIAN CORNER



Chef Bilo Ram offers an outstanding selection of eastern cuisine, featuring dishes from India, Nepal and Pakistan. All of the dishes offered are guaranteed to please.

STARTERS

1. FISH AMRITSARI

Cubed fish fried with spices

11.00

2. VEGETARIAN ALOO CHAAT

4 Pieces of pastries with a delicious potato & pea filling

9.00

3. VEGETABLE SAMOSA

4 Pastry parcels with a delicious potato & pea filling

9.00

4. MIXED VEGETABLE PAKORA

Assortment of seasonal vegetables deep fried in gram flour batter

9.00

5. SWEET CORN CHAAT

Sweet corn marinated in spices, green chillies & tomatoes served in masala sauce

9.00

6. MEAT SAMOSA

4 Pastry parcels with meat and potatoes filling

11.00

7. TANDOORI PRAWNS

Jumbo prawns marinated in ginger, garlic & masala cooked in a tandoori oven until golden brown & tender with red pepper sauce

22.00

8. RESHMI CHICKEN KEBAB

Slice of chicken breast marinated with cream yogurt, ginger, garlic, spices & cooked with tomato

13.00

9. LAMB CHOP KANDHARI

Cooked in our tandoor oven and served on a bed of cabbage salad

12.00

10. TANDOORI CHICKEN TIKKA

Boneless chicken in yogurt fused with indian spices, garlic paste & masala cooked in a tandoori oven

13.00

11. PANEER TIKKA


Indian cheese, yogurt, ginger, tomato & spices

13.00


MAIN COURSE

All main courses are served with plain rice

Chicken


12. CHICKEN TAKATAK  18.00
Chicken breast marinated in yogurt, cumin powder with special indian spices.

13. CHICKEN KORMA  19.00
"Mild, medium or hot" chicken in a yogurt & almond indian spice sauce


14. MAHARAJA CHICKEN CURRY  19.00
Chicken breast cubes, tomato, onion, chili pepper with special indian sauce

15. CHICKEN CHILI MASSALA  17.00
"Mild, medium or hot" chicken cooked with fresh green chili peppers, onions & vinegar. A very pungent specialty from Calcutta!

16. BUTTER CHICKEN  20.00
A wonderful concoction of chicken cream cheese & yogurt blended with the chef's own special seasoning

17. TANDOORI GRILLED CHICKEN  18.00
Chicken marinated in yogurt baked in a tandoori oven with masala spices

Lamb

18. MIRCH MASALA GOSHT  20.00
Lean pieces of lamb spiced with garlic, green chili, fresh tomato garnished with coriander

19. LAMB VINDALOO  20.00
Lamb, mushroom, tomato, green chillis, onions, potatoes with special indian spices.

Beef

20. BEEF LOBIA 19.00
Sautéed onions, tomatoes, green beans & tenderloin beef flavour with ginger, cream & yogurt topped with fresh tomatoes

21. BEEF BOTTI KEBAB 20.00
8 Pieces of sliced beef, marinated with yogurt & indian spices




Seafood

- 22. PRAWNS CHILI MASSALA**  22.00
"Mild, medium or hot" fresh liberian prawns
simmered with fresh green chilies, onions & vinegar
- 23. PRAWN SAG** 22.00
Fresh liberian prawns, cooked with pureed
spinach, juliennes of ginger & coriander seeds.
- 24. FISH AND PRAWNS
CHALI ACHARI** 24.00
Sizable prawns & fish simmered with
pickles, mixed spice curry leaves and coconut

Vegetarian

- 25. BHINDI BHAJEE**  14.00
Okra cooked with onions, tomatoes & mango powder
- 26. MALAI KOFTA**  15.00
Potatoes, cheese, cashew nuts in
a tomato & onion sauce
- 27. SAG PANEER**  13.00
Cottage cheese & creamed spinach in a mild
spicy sauce
- 28. TARKA DAL**  13.00
Split lentils simmered with onions, ginger, garlic
& tomatoes fused with cumin seed & butter
- 29. CHANNA MASSALA**  12.00
Green peppers, onions & tomatoes
in a sour & pungent curry sauce
- 30. MATER PANNER**  15.00
Cheese, green peas in an onion & cashew nut sauce

31. BIRYANI

- BIRYANI WITH LAMB** 19.00 **BIRYANI WITH PRAWNS** 20.00
- BIRYANI WITH CHICKEN** 18.00 **BIRYANI WITH VEGETABLES**  12.00



SIDE ORDERS

32. PLAIN RICE

Traditional basmati rice

5.00

33. PILAOU RICE

Cooked with cumin & fried onions

7.00

34. GREEN PEAS PILAOU RICE

8.00

35. GARLIC NAAN

Traditional bread

5.00

36. PLAIN NAAN BREAD

4.00

37. TANDOORI ROTTI

Wheat flour naan

4.00

38. BUTTER NAAN BREAD

4.50

39. RAITA

Yogurt mixed with your choice of the following
pineapple or cucumber & mint or boondi (Indian snacks)

5.00

LIBERIAN FUSION

*All dishes are cooked with light vegetable oil
and a mild touch of pepper*

COLLARD GREEN

With chicken served with saffron rice and plantain

15.00

POTATO GREENS

With grilled medallions of steak served
With basmati rice and plantain

17.00

CABBAGE STEW

With grilled fish served with basmati rice and plantain

15.00

CASSAVA LEAF

With chicken served with saffron and plantain

15.00