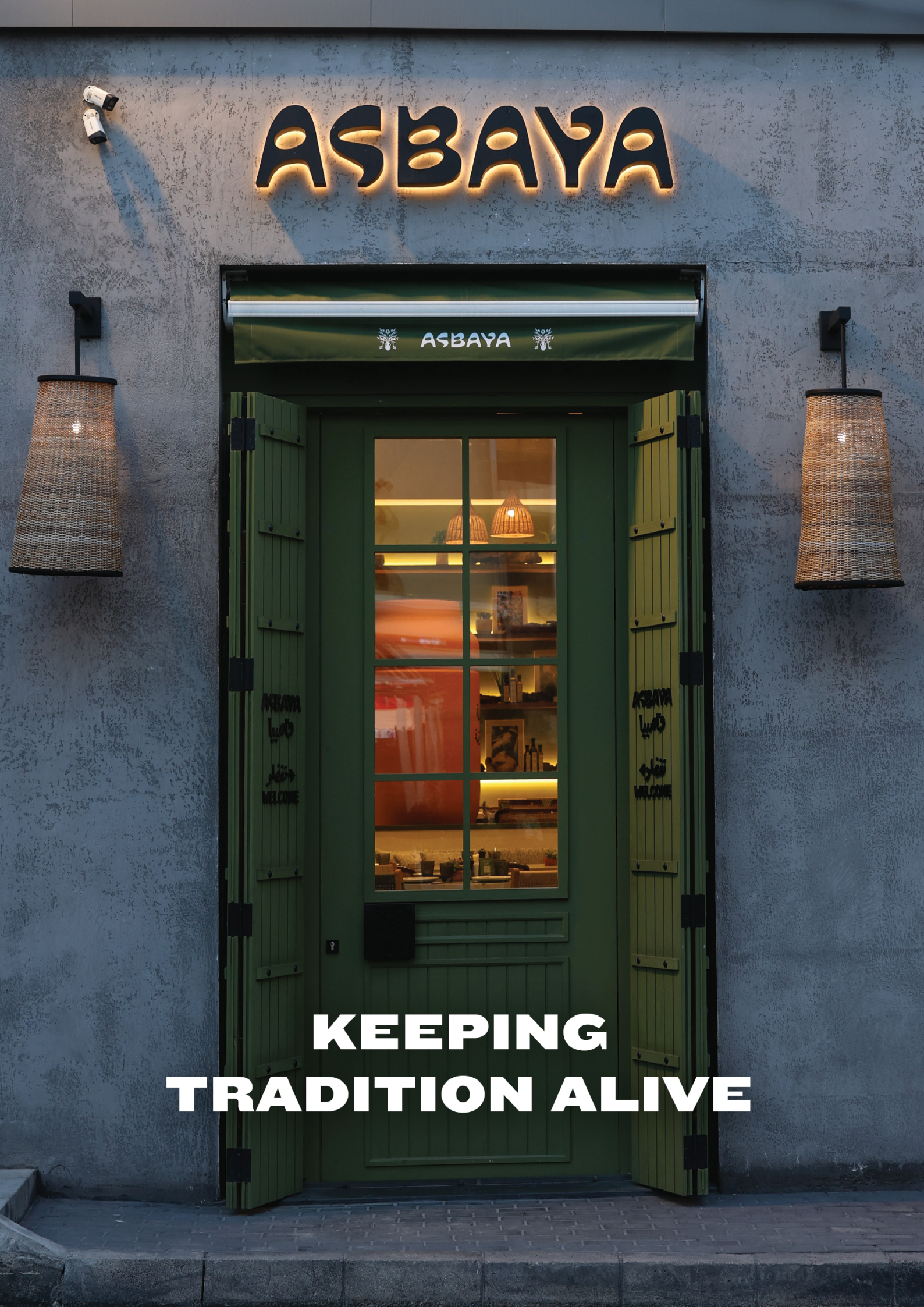


KEEPING TRADITION ALIVE

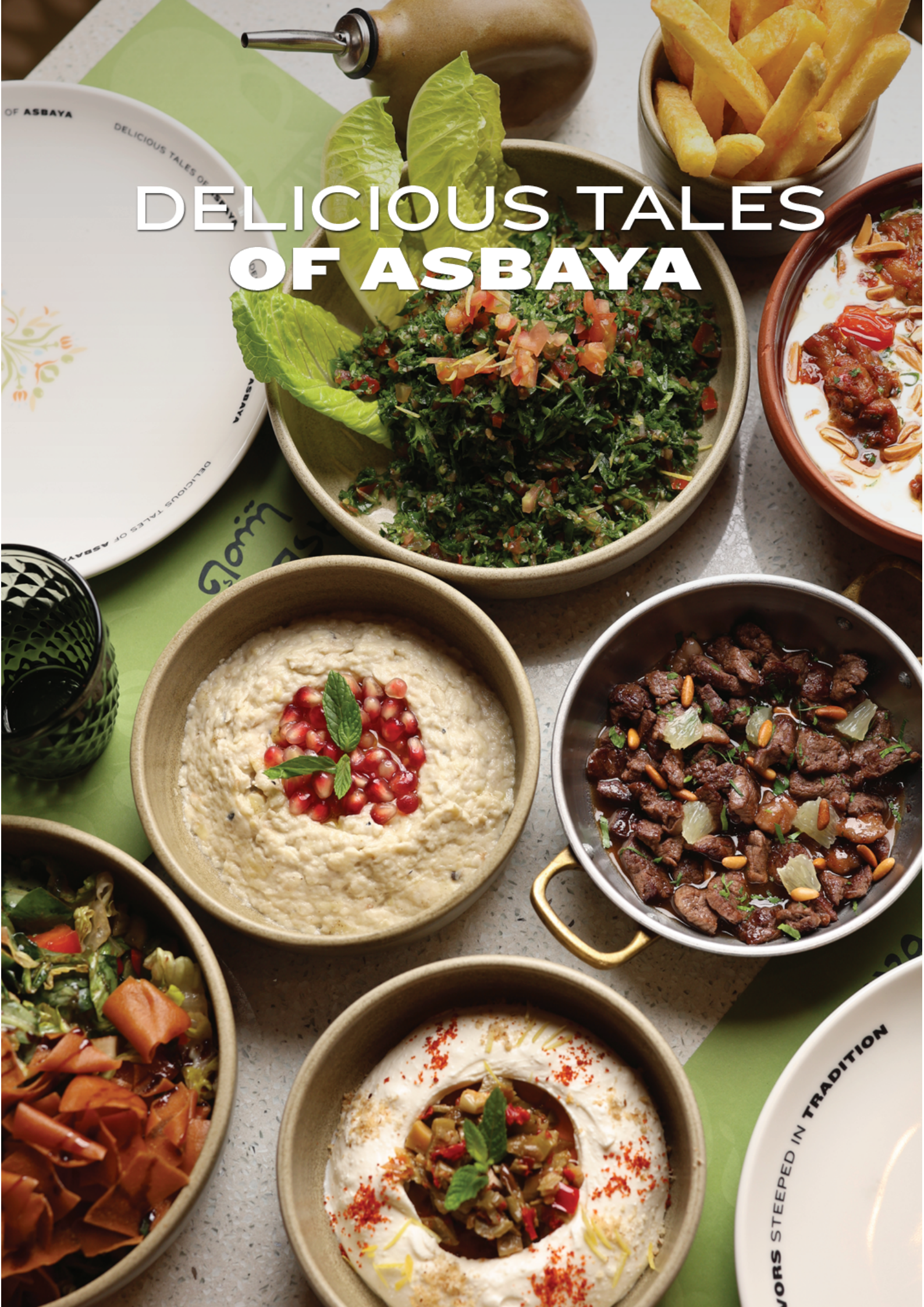


I come from a village in the heart of the South, where time moves at its own pace, where every path leads to a story.

Our olive trees have stood for centuries, stretching toward the sky, their roots as deep as our traditions. The high arches, the delicate engravings, the blend of Roman and Chehabi architecture - They are not just beautiful; they are part of who we are.

And the tales?
Oh, they are endless, woven into every stone, every breeze, every drop of olive oil.
Let me share them with you.
Let me tell you about..

Hasbaya...


DELICIOUS TALES
OF ASBAYA

SALADS السلطات

Tabbouleh تبولة — $8.00
Parsley, tomato, mint, onion, lemon juice, extra virgin olive oil and burghol

Fattoush Balade فتـوش بلـدي — $8.00
With marinated pita bread chips and pomegranate molasses

Grilled Halloumi Salad سلطة حلوم مشوي — $12.00
Grilled Halloumi, mixed greens, cherry tomatoes, cucumber, walnuts and special sauce

COLD MEZZE المقابلات الباردة

Hummus with Tahini حمـص بطحينة — $7.00
Two-textured hummus with tahini

Mutabbal متبـل — $7.00
Broiled mashed eggplant with pomegranate seeds

Shanklish from Asbaya شنـكليش من حاصبيـا — $9.00
Shanklish cheese with mint, parsley, onion, and tomato in a jar, served with olive oil on the side

Vine Leaves in Oil ورق عنب بزيت زيتـون شغل حاصبيـا — $8.50
Rolled vine leaves, stuffed with a mix of tomato, parsley, mint, onion, lemon, and rice

Goat Labneh with makdous لبنة مـاعز مع مكدوس — $10.50
Goat Labneh cream with makdous in oil, chili, and walnuts

Muhammara محمّرة — $10.00
Red capsicum, chili paste, walnuts, almonds, bread crumbs, thineh, extra virgin olive oil

Hindbeh from Asbaya هندبـة حاصباويـة — $9.00
Sauteed onion and garlic, candied dandelion, crispy onions, and lemon zest



RAW MEZZE نيّة

Kebbe Nayye Balade كبة نيّة بلدية — $17.50

Teibleh Nayye Balade تيبلة نيّة بلدية — $17.50

Frakeh فراكـه — $17.50

Tableyyet Nayye طبلية نيّة — $28.00

Prices are inclusive of VAT

HOT MEZZE المقابلات الساخنة

Hummus with Meat حمص مع لحمة — $14.50
Hummus with tahini, beef tenderloin cubes, and pine nuts

Makanek مقانق — $14.50
Makanek with pomegranate molasses and verjuice

Soujouk سجق — $14.50
Soujouk with bell pepper, onions, chili, and tomato remoulade

Kibbeh Akras كبة قراص — $13.50
Kibbeh stuffed with ground meat and pine nuts, served with a special yogurt mixture (5 pieces)

Sambousik Meat سمبوسك باللحمة — $10.00
Semolina dough stuffed with lamb meat (5 pieces)

Sambousik Cheese سمبوسك بالجبنة — $10.00
Semolina dough stuffed with a mix of cheese (5 pieces)

Mixed Puff Pastry معجنات مشكلة — $9.50
Cheese rolls, sambousik meat, and sambousik cheese

Rakakat Jebneh Grilled or Fried رقاقات مقلية — $10.00
Cheese rolls stuffed with akkawi and mozzarella cheese (5 pieces)

Ras Asfour with Lemon راس عصفور بالحامض — $17.00
Diced tenderloin in a lemon and pine nut emulsion

Fig Birds (Seasonal) عصافير — $28.00
Fig bird, extra virgin olive oil, butter, potato, and pomegranate molasses

Batata Harra بطاطا حرّة — $7.00
Fried potato with coriander, chili, and garlic

Fries بطاطا مقلية بلدية — $7.00
Hand cut potato fries

Shawarma Rolls رقاقات شاورما — $14.50
Fried beef shawarma rolls with mozzarella cheese (5 pieces)

Grilled Halloumi حلوم مشوي — $13.00
Pan grilled halloumi served on a bed of sliced tomatoes, grated walnuts and Olive Oil



FATTEH فتّة

Fattet Hummus فتّة حمص — $10.50
Boiled Chickpeas topped with yogurt, toasted pita bread, and pine nuts

Fattet Batenjen فتّة باتنجان — $10.50
Boiled chickpeas topped with marinated eggplant in our homemade sauce, yogurt, toasted pita bread, and mint

Fattet Kharouf فتّة خروف — $17.50
Boiled chickpeas topped with lamb chunks, yogurt, toasted pita bread, and coriander sauce

Prices are inclusive of VAT

MASHAWEH مشاوي

PLATTER

Arayes Platter عرايس صحن — $15.00
Lamb kebab served with homemade yogurt on the side

Shish Taouk شيش طاووق — $16.00
Marinated chicken breast with garlic and yogurt, served with garlic bread

Kafta Halabi كفتة حلبيّة — $17.00
Lamb meat served with roasted tomato and onion

Grilled Baby Veal Meat لحمة مشويّة — $29.00
Marinated lamb meat, served with roasted tomato and onion

Kafta Entableh كفتة عنتبلي — $18.50
Lamb meat with cinnamon and sweet pepper, served with roasted tomato and onion

Mixed Grill Platter مشاوي مشكله صحن — $27.00
1 taouk, 1 lahme, 2 kebab, served with roasted tomato and onion

Grilled Baby Boneless Chicken فروج مشوي مسحّب — $22.00
Charcoal grilled chicken served with garlic paste, chili Mediterranean sauce, aioli sauce, tartar aioli sauce, pickles, and grilled potato

Half Grilled Baby Boneless Chicken نصف فروج مشوي مسحّب — $15.00
Charcoal grilled chicken served with garlic paste, chili Mediterranean sauce, aioli sauce, tartar aioli sauce, pickles, and grilled potato

Lebanese Burger البرغر اللبناني — $10.00
Charcoal-grilled lamb beef patty served with tomato, coleslow, french fries and ketchup

SANDWICHES ساندويشات

ALL SANDWICHES ARE SERVED WITH FRIES, HUMMUS AND SALAD

Shish Taouk — $10.00
Marinated chicken cubes with garlic sauce and pickles, served in your choice of Lebanese or Markouk bread.

Grilled Baby Veal Meat — $10.00
Grilled lamb meat with biwaz, hummus, roasted tomato and onion, served in your choice of Lebanese or Markouk bread.

Grilled Kabab — $15.00
Grilled lamb meat with biwaz, hummus, roasted tomato and onion, served in your choice of Lebanese or Markouk bread.

Chicken Sandwich — $10.00
Marinated chicken with garlic sauce and pickles, served in Franji bread.

Beef Rosto — $10.00
Rosto, tomato, lettuce, pickles, mayo, mustard, served in Franji bread.

Beef Rosto and Cheese — $11.00
Rosto, mozzarella cheese, tomato, lettuce, pickles, mayo, mustard, served in Franji bread.

Soujouk Sandwich — $10.00
Soujouk, pickles, tomato, lettuce and mayo, served in Franji bread.

Makanek Sandwich — $10.00
Makanek, pickles, tomato, lettuce and mayo, served in Franji bread.

Sandwich Batata — $8.50
French fries sandwich with coleslow and ketchup, served in Franji bread.

Goat Labneh & Makdous — $9.00
Labneh, makdous, olives, mint, lemon zest and walnuts, served in Markouk bread.

Prices are inclusive of VAT

DESSERTS الحلو

Pistachio Asbaya حاصبيا Pistachio Pistachio dough filled with fresh ashta and drizzled with sugar syrup		$13.50
Ice Cream (3 Scoops) بوظة عربية - 3 سكوب Flavors: Vanilla, Chocolate, Strawberry, Miskeh		$10.00
Biscuit Raha	بسكويت وراحة	$5.50
Ashta w Asal	قشطة و عسل	$12.50
Katayef Ashta	قطايف قشطة	$5.50





NARGUILEH أرغيله

Mouassal (Ask for Flavors)	$11.00
Extra Rass	$3.00
ASBAYA SPECIAL (Fruity Mix)	$12.00
Ajame عجمي	$12.00





Prices are inclusive of VAT

BEVERAGES المشروب

HOT DRINKS مشروبات ساخنة

Espresso (Ristretto / Lungo) إسبريسو — $3.50
Freshly brewed arabica coffee

Double Espresso إسبريسو دوبل — $4.50
Two shots of espresso

Café Macchiato كافيه ماكياتو — $4.00
Espresso topped with a dollop of milk foam

Café Latte كافيه لاتيه — $5.50
Espresso with steamed milk
(add flavor: vanilla / roasted hazelnut)

Cappuccino كابتشينو — $4.50
Espresso with steamed milk and foam

White Coffee قهوة بيضا — $3.50
Warm water with orange blossom water

Hot Chocolate كاكاو — $4.50
Creamy milk chocolate drink

Lebanese Coffee قهوة لبنانية — $3.00
Traditional arabic coffee

Tea Selection شاي — $3.50
Assorted teas: black, green, herbal

SMOOTHIES سموذي

Beirut Breeze نسمة بيروت — $14.50
Tropical purée, passion purée, lychee syrup, orange juice

Jannet el Chouf جنة الشوف — $13.50
Apple purée, fresh mint, honey, and lemonade

Berry Cedar توت الأرز — $14.50
Blueberry purée, blackberry purée, and honey

FRESH JUICES عصير طازج

Orange Juice عصير برتقال — $4.50
Freshly squeezed orange juice

Carrot Juice عصير جزر — $4.50
Fresh carrots

Apple Juice عصير تفاح — $4.50
Fresh green apples

Minted Lemonade ليموناضة مع نعنع — $5.50
Lemon juice, fresh mint, whole or crushed ice

BEVERAGES مشروبات باردة

Sparkling Water	مياه غازية	$2.50 / $9.50
Energy Drink	مشروب الطاقة	$7.50
Mineral Water Large	ميّ معدنية كبيرة	$3.00
Mineral Water Small	ميّ معدنية صغيرة	$1.50
Iced Tea	شاي مثلج	$6.00
Soda	صودا	$6.00
Soft Drink	مشروبات غازية	$3.50

COOLERS مشروبات منعشة

Layali Hasbaya ليالي حاصبيا — $16.50
Tropical purée, agave syrup, lemon juice, sparkling water, crushed ice

Spiced Mango Date منجا وتمر اكسترا — $15.50
Mango purée, date syrup, cinnamon, lemon juice, soda water, ice

Lavender Rose Lemonade — $15.50
ليموناضة مع لافندر وورد
Lavender syrup, rose water, lemon juice, soda water, crushed ice

Coconut Matcha ماتشا مع جوز الهند — $15.50
Coconut milk, matcha powder, ice

Hasbaya Sunset غروب حاصبيا — $13.50
Pomegranate juice, orange juice, grenadine, fresh mint, crushed ice

Jabalna Tonic جبلنا تونيك — $13.50
Tonic water, grapefruit juice, thyme syrup, lemon zest, ice

Chocolate Milkshake — $12.00

Strawberry Milkshake — $12.00

BEER بيرة

Almaza Beer	بيرة المازة	$5.00
Almaza Light	بيرة المازة لايت	$5.00

SPIRITS مشروبات روحية

		BOTTLE
Prosecco	بروسيكو	
Astoria Lounge		$66.50
Astoria Rose		$95.50
Astoria Sushi		$66.50
Astoria Trevisio		$94.50

Prices are inclusive of VAT

WHISKEY وسكي

	GLASS	BOTTLE
Whiskey Regular	$9.50	$70.00
Whiskey Premium	$12.50	$80.00



WINE نبيد

RED WINE

	GLASS	BOTTLE
Ksara كسارة Reserve du Couvent	$7.00	$26.00
Ixsir إكسير Altitude Red		$36.00
Kefraya كفريا Chateau Kefraya		$40.00
Karam كرم Maison		$40.00

WHITE WINE

	GLASS	BOTTLE
Ksara كسارة Blancs De Blancs	$7.00	$26.00
Kefraya كفريا Blancs De Blancs		$26.00
Ixsir إكسير Altitude		$36.00
Karam كرم Cloud Nine		$40.00

ROSÉ WINE

	GLASS	BOTTLE
Ksara كسارة Sunset	$6.00	$25.00
Kefraya كفريا Myst		$25.00
Karam كرم Arc - en - Ciel		$35.00
Ixsir إكسير Altitude		$46.00

ARAK عرق

ARAK Glass	$5.00
ARAK 1/4 Bottle	$11.00
ARAK 1/2 Bottle	$15.50
ARAK Bottle	$24.50

LIQUEUR

	SHOT	GLASS	BOTTLE
Baileys	$4.50	$11.00	$99.00
Jagermeister	$4.00		

Prices are inclusive of VAT

TEQUILA

	SHOT	GLASS	BOTTLE
1800 Anejo Tequila	$14.50	$20.00	
1800 Reposado Tequila	$13.00	$19.00	
1800 Silver Tequila	$10.50	$18.00	
Don Julio Anejo	$9.00	$18.00	$428.00
Don Julio Bianco	$13.50	$26.00	$302.00
Don Julio Reposado	$16.50	$31.50	$389.50
Jose Cuervo Gold Tequila	$3.50	$10.00	
Jose Cuervo Silver Tequila	$3.50	$9.00	

GIN جين

Gordon's Gin Glass	$9.00
Hendrick's Gin Glass	$15.50
Tanqueray Gin Glass	$12.50

VODKA

Belverde Glass	$22.00
Grey Goose Glass	$18.00
Ketel One Glass	$15.50

Prices are inclusive of VAT