



20°C partly rainy

SUNDAY BRUNCH

February 25th

SERVED FROM 11.00 AM TO 4:00 PM

FROM *the* KITCHEN

TOMATO-ORZO-BASIL SOUP 10.000

SMOKED SALMON BAGEL 22.000

open-faced plain bagel with cream cheese & scottish smoked salmon

WILD ALASKAN

SOCKEYE SMOKED SALMON 18.000

lemon & pain de campagne

FRESH LOBSTER & AVOCADO TACOS

warm flour tortilla, crunchy slaw-lime 50.000



MARKET SALAD 10.000

seasonal greens, avocado, mustard champagne vinaigrette + add your pick from the crates crate price

BLACK & BLUE SALAD 34.000

seared Australian grass-fed beef fillet, medium rare, arugula, parmigiano reggiano, lemon & olive oil dressing

AVOCADO TOAST

with chia seeds, chili flakes on whole wheat, open-faced 15.000

+ gravlax, dry cured Scottish salmon 22.000

+ Scottish smoked salmon 25.000

* gluten-free breads available:

five-grain + 3.000 buckwheat + 5.000

MUSHROOMS ON TOAST 20.000

sauteed mushrooms piled on crusty sourdough, citrus burst & thyme

BOK CHOY-BROCCOLI BOWL 17.000

stir-fried greens & mushrooms

THE SWEETGREEN 17.000

baby spinach, mesclun, wild arugula, kale, apples & cranberries, grapes, chevre, misograitte

BLACK-COD DONBURI 75.000

over black forbidden rice, iceberg salad & ginger carrot dressing

IBERICO HAM ON A SLATE

40gr - 41.000, 70gr - 59.000

BEEF BULGOGI ON A SOFT BUN 38.000

marinated beef tenderloin in ginger-soy, korean style + ADD fried egg 4.000

BANGERS & EGGS 24.000

sunny-side up farm eggs & home made beef sausage

BACON & EGGS 21.000

sunny-side up farm eggs & organic smoked bacon

CRISPY SUNNY SIDE UP EGGS 15.000

grilled asparagus & shaved parmigiano reggiano

FROM *the* CRATES

crate price + plating fee

DAILY SELECTION OF OYSTERS

ON THE HALF SHELL

+ 500 shucking fee per piece



YOUR CHOICE OF SASHIMI + 5.000

served with wasabi & soy sauce

YOUR CHOICE OF SMOKED FISH + 5.000

served with lemon, pain de campagne

SIDE

ASIAN RICE BOWL 13.000

FORBIDDEN RICE BOWL 13.000

SWEET

CAKE 10.000

PUDDING priced daily

DRINKS

WATER

small 4.500

SAN PELLEGRINO

small 7.500

WINE OF THE DAY

priced daily

SAKE OF THE DAY

glass 15.000 bottle 90.000

PROSECCO

glass 15.000 bottle 74.000

BEER 961 Lager 10.000

hitachino hand-crafted Japanese 16.500

POMEGRANATE JUICE 13.000

LEMONGRASS ZINGER 13.000

with apples & ginger

ESPRESSO / TEA 6.000

CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

moukhallassiya street, saifi village, beirut / 01 993 606 / theshop@meatthefish.com / #meatthefish