



25°C partly rainy

SUNDAY BRUNCH

November 19th

SERVED FROM 11.00 AM TO 4:00 PM

FROM *the* KITCHEN

ORGANIC SCRAMBLED EGGS 35.000
with Scottish smoked salmon & toast

CRISPY SUNNY SIDE UP EGGS 15.000
grilled asparagus & shaved parmigiano reggiano

GRILLED CUMBERLAND SAUSAGE ON A SOFT ROLL 21.000

BOWL OF CHILI 20.000
ground beef chuck, edamame, fresh corn, adzuki beans, grated cheddar & sour cream

WILD ALASKAN SOCKEYE SMOKED SALMON 18.000
lemon & pain de campagne

SMOKED SALMON BAGEL 22.000
open-faced plain bagel, with cream cheese & Scottish smoked salmon

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

BRESAOLA ON A SLATE 33.000
with manchego wedges, arugula & granny smith apple

BOK CHOY-BROCCOLI BOWL 17.000
stir-fried greens & mushrooms

BEEF BULGOGI ON A SOFT BUN 38.000
marinated beef tenderloin in ginger-soy, Korean style + ADD fried egg 4.000

BEEF CARNITAS TACOS 28.000
grass-fed Australian beef tenderloin, sriracha sauce, on a flour tortilla



BLACK & BLUE SALAD 34.000
seared Australian grass-fed beef fillet, medium rare, arugula, parmigiano reggiano, lemon & olive oil dressing

MARKET SALAD 10.000
seasonal greens, avocado, mustard champagne vinaigrette
+ add your pick from the crates crate price

THE SWEETGREEN 17.000
baby spinach, mesclun, wild arugula, kale, apples & cranberries, grapes, chevre, misograitte

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 12.000

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

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