MEROU
SEAFOOD

FISH · SHRIMP · OYSTERS · CRAB · CLAMS · LOBSTERS

SALADS

Thyme Salad (v) 8.000
Rocca, thyme, tomato, olives, onions, sumac

Tabbouleh (v) 8.000

Fattouch (v) 9.000

Eggplant & Shrimp Salad 16.000
Chargrilled peeled eggplant topped with grilled shrimp and a sumac vinaigrette

The Real Greek Salad (n) 16.000
Greek Feta cheese, tomatoes, cucumber, bell pepper, olives, oregano, lemon juice & extra virgin olive oil from Greece

Seafood Salad 21.000
Mixed fresh seafood, shrimp, calamari, mussels over a bed of wild rocca, watercress, cherry tomatoes & lemon oil dressing

Spicy Shrimp Salad (s) 23.000
Grilled shrimp, avocado, tobiko & crunchy beetroot sprinkles, spicy sesame dressing over a bed of red & white cabbage

Spicy Salmon Salad (s) 25.000
Fresh Scottish salmon, avocado, tobiko & crunchy beetroot sprinkles, spicy sesame dressing over a bed of red & white cabbage

Octopus Salad 29.000
Fresh grilled octopus over watercress, cherry tomatoes, boiled potato cubes, green beans and lemon ginger vinaigrette

Fresh Crab Salad 29.000
Fresh blue crab meat served over watercress, cherry tomatoes, boiled potato cubes with fresh lemon juice & virgin olive oil

HOT DISHES

French Fries (v) 6.000

Spicy Potatoes (v & s) 7.500
Sautéed with garlic, coriander and cayenne pepper

Traditional Fried Bizri 14.000

Fish Kebbe & Tajin 14.500
Three fried fish kebbe filled with shrimp, seasoned with signature spices & saffron, on a bed of tajin, sprinkled with sliced almonds, coriander & pomegranate

Local Shrimp & Baby Calamari 19.000
Sautéed local shrimp and baby calamari in buttery onion lamelles

Frog Legs Provençal 19.000
Battered frog legs, sautéed in a buttery lemon sauce with garlic & coriander

Mussels Dolma (n) 24.000
Stuffed mussels with aromatic rice, herbs & spices

Squid With Ink 25.000
Fresh squid cooked in its ink

Lobster Bruschetta 33.000
Sliced Lobster mixed in a signature citrus sauce, avocado cubes. Served in a buttered "sammoun" bread

COLD DISHES

Hummus (v) 7.000

Moutabbal (v) 7.000

Grilled Eggplant (v) 8.000
As simple as can be, drizzled with our signature lemon oil dressing & sea salt

Fish Tajin 12.000
Caramelized onions mixed with tahini, citrus, almonds & chunks of sea bass

Harra Traboulsieh (s) 15.000
Red & green bell peppers, hot pepper, tomato, coriander & sea bass fish chunks in a tahini base

RAW BAR

Salmon Sashimi 21.000
Served with soy sauce & wasabi on the side

Salmon Beetroot Sashimi 23.000
Beetroot-marinated salmon drizzled with olive oil, lemon zest & crispy beetroot crisps

White Fish Sashimi 24.000
Served with soy sauce & chopped green hot peppers

Salmon Ceviche * (s) 25.000
With avocado, strawberries, lemon & lime juice, red onions & hot pepper flakes

Yellowtail Ceviche (s) 29.000
With lemon & lime juice, red pepper, red onions & cilantro

Bottarga Plate 29.000
Thinly sliced Egyptian 'batrakh' served with garlic, wild thyme & virgin olive oil

Tuna Tartare (n) 35.000
With wasabi ice cream, avocado and mango bites

Raw Fish Kebbeh (n) 32.000
Minced hamachi with bulgur, mint & extra virgin olive oil

OCTOPUS

Octopus Rolls 12.000
Mom's crispy-crackly spring rolls filled with octopus served with a side sweet chili sauce | 3 pcs

Truffled Octopus & Hummus * 19.000
Sautéed octopus with truffle oil served over creamy hummus, topped with sliced almonds

Octopus Provençal 25.000
Chopped octopus sautéed in a buttery lemon sauce with garlic & coriander

Grilled Octopus Leg, The Original * 25.000
Served with watercress and a lemon mustard sauce on the side

Pulpo A la Gallega (n) 29.000
Typical Spanish dish from Galicia, Spain. Cooked octopus over baby potatoes, smoked paprika, & extra virgin olive oil

The Octopus Experience (n) 89.000
2 KG Octopus Sliced table side, served with baby potato, drizzled with fresh lemon juice, virgin olive oil, oregano & sea salt. Served with sumac sauce, lemon mustard & spicy tahini on the side

SCALLOPS

Grilled Scallops 29.000
Served on the shell drizzled with lemon juice, chives & virgin olive oil | 4 pcs

Scallops Ceviche 29.000
Served with fresh mango, smoked peppercorns, red peppers, coriander, fresh lemon juice & aji amarillo

Local Scallops (Seasonal) market price
Served with lemon oil | per piece

SHRIMP

Shrimp Rolls 12.000
Mom's crispy-crackly spring rolls filled with veggies and shrimp served with a side of sweet chili sauce | 3 pcs

Breaded Crispy Shrimp 15.500
With our specialty spicy cocktail or tartar sauce

Shrimp Provençal 17.000
Shrimp sautéed in a buttery lemon sauce with garlic and coriander

Thinly Sliced Local Shrimp 19.000
With fresh lemon juice, extra virgin olive oil, sea salt & chives

Shrimp Garlic Bread (n) 21.000
On a thin pizza dough

Grilled Shrimp 21.000
Midsized jumbo shrimp, chargrilled to perfection served with lemon wedges & signature spicy cocktail or tartare sauce

CALAMARI

Breaded Crispy Calamari 19.000
Deep fried baby calamari served with tartar sauce

Calamari Provençal 19.000
Sliced baby calamari sautéed in a buttery lemon sauce with garlic & coriander

Chargrilled Calamari 23.000
Served with a lemon mustard sauce on the side

OYSTERS

Fine de Claire #2 4.500
Irish Giga 5.000
Gillardeau #2 8.000
Castlemain Oysters, Special Irish #2 8.000
Kumamoto, Japan 8.000

SEAFOOD MAINS

Siyyadieh 19.000
Savory rice dish cooked with fish & garnished with caramelized onions

Moules Marinière & Fries (Seasonal) 29.000
Fresh Dutch mussels with white wine, garlic & coriander. Served with soft baguette. Comes with fries too!

Salmon Udon Noodles (n) 33.000
With sea urchin sauce, topped with salmon eggs

Mixed Seafood Linguini 29.000
with fresh shrimp, clams, calamari, mussels white wine, olive oil & coriander
Add 1/2 lobster +33.000

Tina's Lobster Bisque (n) 33.000
Smooth & creamy lobster soup simmering with aromatics; served with brussels sprouts & a side of toasted cheese sandwich

Paella 48.000
Saffron rice, shrimp, calamari, mussels, grouper fish, chorizo & green peas | Serves 2

(v) vegan **(n)** new item * star item **(seasonal)** seasonal item **(s)** mildly spicy

ALL PRICES ARE IN LEBANESE POUND & VAT INCLUSIVE

COMBO MEALS

All combos are served with a side salad
& grilled potato cubes or French fries

Fish & Chips 18.000
Served with a side salad, homemade potato chips & tartar sauce

Seabream 'Ajeij' 18.500
Whole 'Ajej' fish , fried or grilled served with a side of tarator

Seabass 'Brak' 21.500
Whole 'Brak' fish, fried or grilled served with a side of tarator

Selection of Fried Fish 'Jaroufi' 19.000
Served with a side of tarator

Grouper Fillet 'Lokkoz Fillet' 24.000
Grilled fresh Lokkoz fillet served with a side of tarator

Grilled Salmon Fillet 25.000
Grilled fresh salmon fillet served with a side of lemon mustard sauce

Fluka 21.000
4 Mixed seafood half sandwiches; Bizri, Calamari, Shrimp, Fish

SANDWICHES

Bizri	6.000
Shawarma Bizri	7.500
Grilled Fish	7.500
Fried Fish	7.500
Calamari	8.000
Shrimp	8.000
Spicy Fish	8.500
Squid with ink	10.000
Octopus	10.000
Octopus Provençal	10.000
Raw Fish	10.000

CATCH OF THE DAY

Pick your fish or seafood | per kg
Fried, chargrilled, oven baked, rock salted, smoked. Fish is served with lemon wedges, fried bread & tarator

- **Mackerel** 'Abou Sin'
- **Sea Bream** 'Ajeij'
- **Small Merlin** 'Armout'
- **Sardines** 'Bizri'
- **Baby Red Mullet** 'Bizrit Sultan'
- **Sea Bass** 'Brak'
- **Red Snapper** 'Farridi'
- **Bogue** 'Ghobbos'
- **Pandora Bream** 'Jarbidi'
- **Yellowtail , Hamashi** 'Jarou'
- **Mixed Fish** 'Jaroufi'
- **Grouper** 'Lokkoz'
- **Small Baracuda** 'Mallifa'
- **Baracuda** 'Sferneh'
- **Red Mullet** 'Sultan'
- **Fresh salmon**
- **Fresh tuna**
- **Crab**
- **Calamari**
- **Squid** 'Sabbidij'
- **Shrimp**
- **Lobster**
- **Mussels**
- **Oysters**
- **Bottarga** 'Batrakh'
- **Frog legs**
- **King crab legs**

Pick more sauces | 3.000
Tarator, Lemon oil, Lemon Mustard, Spicy Lemon Aioli, Harra Traboulsieh, Tajin, Cocktail Sauce, Tartar Sauce

EXOTIC SEAFOOD PLATTER

Selection of Shellfish & Shrimp 105.000
8 oysters Fine de Claire #2, 10 small sized clams 'Palourdes', 8 medium sized clams 'Praires', 8 sea snails 'Bulots', 8 Mussels, 8 Pink Atlantic shrimp. Served with a side of butter & fresh bread
Add 1/2 lobster ..... +33.000

Or customize your own seafood platter | Ask your waiter

SET MENU
DON'T WANT TO THINK! FEED ME!

Minimum 2 people | 37.500 per person

• Breaded Calamari • Shrimp Provençal • Octopus Rolls • Bizri • Hummus • Moutabbal • Tabboule or Fattouch • French fries or Spicy potato cubes • Grilled fish 550 grs. • Fried fish 300 grs.

DESSERT

Halawi Rolls 6.000
Thin Crunchy pastry rolls filled with Halawi, slightly coated with chocolate ganache | 4 pcs

Tamrieh 6.000
Mouthwatering recipe. Golden crispy fried parcels filled with semolina & orange blossom water, dusted with powdered sugar

Debes bi Tahini 7.000
Sesame paste ' tahini ' mixed with carob molasses 'debes kharroub'

Mhajrieh (n) 9.000
A hybrid between Mhalabieh & Jazrieh. A delicate milk flan lightly flavored with orange flower water, topped with sweetened carrots & almonds

Ashta bil Ashta 15.000
Ashta , ashta ice cream , pistachios & honey

Sorbet 2.500
Ask your waiter for available flavors | 1 scoop

BEVERAGES

ALCOHOLIC BEVERAGES

ARAK	Glass	1/4	1/2	Bottle
• Arak Merou	7.500	25.000	45.000	65.000
• Brun	10.000	40.000	55.000	90.000

BEER	
• Almaza	6.000
• Almaza Light	6.500
• Sol Beer	7.000
• El Mir	9.000
• Heineken	9.000

VODKA	Glass	Bottle
• Regular	10.000	90.000
• Premium	16.000	125.000

WHISKEY	Glass	1/2	Bottle
• Regular	12.000	50.000	99.000
• Premium	15.000	79.000	125.000

WINES

WHITE	Glass	Bottle
Domaine des Tourelles, Lebanon	9.000	43.000
Astoria, Pinot Grigio, Italy	14.000	69.000
Ixsir Altitudes, Lebanon		59.000
Astoria, Chardonnay, Italy		73.000
Gavi Selezzioni, Piemonte 2017, Italy		105.000
Chablis, France		105.000

ROSÉ		
Domaine des Tourelles, Lebanon	9.000	43.000
Aix Rosé 2017, Coteaux D'Aix en Provence	14.000	75.000
Ixsir Altitudes Rosé, Lebanon		59.000

RED		
Domaine des Tourelles, Lebanon	9.000	43.000
Astoria, Pinot Noir, Italy	14.000	69.000

PROSECCO	
Astoria mini Prosecco (20cl)	25.000
Astoria Prosecco	65.000

COLD BEVERAGES

Small Water	2.000
Big Water	4.000
Soft Drink	3.500
Iced Tea	3.500
Rim Sparkling Water	4.000
Perrier	6.000
Lemonade	6.000

HOT BEVERAGES

Lebanese Coffee	4.000
White Coffee	4.000
Espresso	4.000
Espresso Decaf	4.500
Tea	4.000
Nescafe	5.000

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FRESH FROM THE SEA TO YOUR TABLE
OUR PRODUCTS ARE BOTH LOCAL & IMPORTED

MEROUSEAFOOD

DELIVERY 78 977 783 | 76 064 999
ARMENIA STREET, MAR MIKHAEL, BEIRUT