

FABRK FOOD MENU

APPETIZERS

BRUSCHETTA Fresh tomato mix with basil and olive oil	11,000 LBP
EDAMAME Topped with sea salt	12,500 LBP
NACHOS Served with three dips, crudo salsa, guacamole and sour cream	16,500 LBP
OPEN FACE SALMON Smoked salmon with cream cheese spread on brown bread	25,000 LBP
CHICKEN TENDERS Fried breaded chicken filet with oat, served with honey mustard dip	15,500 LBP
CRISPY SHRIMP ROLLS Crispy fried shrimps on a bed of sushi rice rolls with avocado	19,500 LBP
SPINACH CREAM DIP Sautéed spinach and mushroom served in double cream with toasted baguette	16,000 LBP
TRUFFLE FRENCH FRIES Crispy fried potato topped with truffle cream and parmesan cheese	10,500 LBP
SHRIMPS SATAY Grilled marinated shrimps on skewer with sweet chili dip	18,000 LBP
CHEESE BALLS Fried crumbed blue and cream cheese flavored with chives and truffle oil	10,500 LBP
QUESADILLAS Marinated chicken breast served with melted cheese in toasted tortilla bread	17,500 LBP
SHRIMPS DUMPLING Freshly steamed shrimps dumpling with cilantro soya sauce	18,000 LBP

MAIN COURSE

CHICKEN BASIL Grilled chicken breast with fresh vegetable and pesto cream sauce.	26,500 LBP
STEAK AND FRIES Traditional grilled steak and fries, with mushroom or pepper sauce	38,000 LBP
GRILLED SALMON Herb crust salmon steak, served with fresh vegetable and young potato, dill cream sauce	40,000 LBP
CHICKEN ESCALOPE Fried crumbed chicken breast served with fries and tartar sauce	22,500 LBP

DESSERT

FONDANT	14,000 LBP
CRÈME BRULÉE	10,000 LBP
PAIN PERDU	12,000 LBP

GRILLED CALAMARI Seared marinated calamari with ginger coriander sauce	22,000 LBP
FABRK DYNAMITE SHRIMPS Fried battered butterfly shrimps sprinkled with honey japanese mayo sauce	22,500 LBP
ANGUS BEEF MINI BURGERS With three toppings, caramelized onion, mushroom and cheese, eggplant confit	23,500 LBP
SALMON CEVICHE Marinated fresh salmon and avocado with lemon juice, olive oil and cilantro	25,000 LBP
CAMEMBERT FONDUE FABRK special fondue recipe with camembert and emmental.	40,000 LBP
CHEESE & CHARCUTERIE Selection of smoked cheese, camembert & goat cheese with parma ham, spicy salami & smoked ham	42,000 LBP

SPECIALTIES

SALADS

KALE SALAD Chopped fresh kale topped with vegetable confit, orange balsamic dressing with honey	16,000 LBP
GOAT CHEESE SALAD With fig compote, mesclun salad, truffle oil dressing	19,500 LBP
SHRIMP QUINOA SALAD Baby spinach topped with steamed quinoa, marinated shrimps and pesto dressing	24,500 LBP

SUSHI BY



8 PCS PLATE Special shake maki (salmon and avocado) Crunchy maki (crab mix)	19,000 LBP
16 PCS PLATE Shogun maki shrimp, crab mix and ebiko outside Crunchy california maki crab, cucumber and avocado Karai shake maki salmon and togarashi Special ebi maki shrimp and avocado	35,000 LBP
SPICY CRUNCHY SALMON SALAD Salmon with crispy and spicy sauce	22,000 LBP
CRAB SALAD Cucumber, ebiko, crab stick, crispy and nori	14,500 LBP
SPICY CRUNCHY TUNA SALAD Tuna with crispy and spicy sauce	22,000 LBP
SALMON SASHIMI 3 PCS	10,000 LBP
TUNA SASHIMI 3 PCS	10,000 LBP

DRINK MENU

FABRK

COCKTAILS

- LIGHT SIGHT** _____ 17,000
Tanqueray gin, fresh pineapple, fresh basil, fresh lemon juice, simple syrup
- APHRODITE** _____ 17,000
Smirnoff black, fresh ginger, fresh basil, fresh lemon juice, simple syrup
- THE HUGO** _____ 22,000
Sake, bianco vermouth, elderflower liqueur and proseco
- GREEN TEEN** _____ 17,000
Tanqueray gin, fresh cucumber, fresh mint, fresh lemon juice, simple syrup
- FABRK PASSION** _____ 18,000
Smirnoff black, fresh orange juice, fresh lime juice, homemade passion fruit syrup
- FROM THE GARDEN** _____ 18,000
Tanqueray gin, fresh sage, pink grapefruit, fresh lemon juice, simple syrup
- LOST IN WORDS** _____ 18,000
Bulleit bourbon, fresh orange juice, orgeat, fresh lemon juice, homemade passion fruit syrup
- PAPA DON'T PEACH** _____ 22,000
Captain morgan spiced, coconut rum, fresh lime juice, homemade peach puree, bitters and sherry
- MEXICAN ROOT** _____ 18,000
Gold tequila infused pepper, triple sec, fresh lemon juice, homemade passion fruit syrup
- ZOMBIE** _____ 18,000
Captain Morgan dark, Captain Morgan white, cherry Brandy, apricot Brandy, pink grapefruit, Grand Absenthe, grenadine, fresh lemon juice, homemade cinnamon syrup
- MANGA FOREST** _____ 19,000
Rum, coconut rum, fresh mango, fresh lime, brown sugar
- SMOKEY SEA** _____ 20,000
Tequila gold, Mezcal, fresh ginger, fresh apple, fresh lime juice, fresh lemon juice, simple syrup
- GOLDEN MATCH** _____ 28,000
J.W. Gold Reserve, Xante, fresh mint, fresh lemon juice, simple syrup
- CLASSIC WAVE** _____ 28,000
Zacapa 23, Singleton 12, homemade vanilla syrup, orange bitter, aromatic bitter
- JOHNNIE GINGER** _____ 20,000
J.W. BBlack Label, fresh lime juice, honey syrup, ginger ale
- SECRET HINTS** _____ 19,000
Tequila white, pomegranate molasses, fresh strawberry, colored pepper

WINE

LOCAL WINE	GLASS	BOTTLE
MASSAYA RED	12,000	60,000
MASSAYA WHITE	12,000	60,000
MASSAYA ROSE	12,000	60,000
IXSIR GRANDE RESERVE RED		90,000
IXSIR GRANDE RESERVE WHITE		85,000
IXSIR GRANDE RESERVE ROSE		85,000

IMPORTED WINE

WHITE		
RIESLING RESERVE WILLM		95,000
COTES DU RHONE BLANC		100,000
GAVI DI GAVI		150,000
ROSE		
SANCERRE ROSE		155,000
RED		
CH. TERREFORT-QUANCARD		100,000
COTE DU RHONE ROUGE		100,000
OUTRIDER		110,000

CHAMPAGNE

MOËT ET CHANDON ICE IMPERIAL 250,000



JOHNNIE WALKER
Keep Walking



Massaya

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