

## TAPAS

*At first, light,  
Then intense,  
Filling, flavorful,  
And rich with texture,  
Fresh ingredients  
Bursting with color*

**Cornflakes Chicken** ..... 13<sup>00</sup>  
Cornflake-crust chicken strips with  
tomato sauce.

**Snail Garlic Butter** ..... 15<sup>00</sup>  
With garlic and parsley butter.

**Shrimps Surf and Turf** ..... 16<sup>00</sup>  
Sautéed shrimps and chorizo with fresh herbs  
and crostini.

**Bottarga Toast** ..... 17<sup>00</sup>  
Bottarga toast, smoked herring eggs, parsley,  
and onions.

**Red Tuna Mango** ..... 18<sup>00</sup>  
Raw marinated red tuna, salty corn, sesame and  
soya sauce.

## VEGETARIAN

**Olive-Eggplant and Pomegranate** ..... 13<sup>00</sup>  
Eggplant caviar and black olive salad with  
pomegranate molasses.

**Artichoke and Wasabi** ..... 13<sup>00</sup>  
Whole artichoke served with wasabi vinaigrette.

**Cheese Croquettes** ..... 14<sup>00</sup>  
Fried feta and mozzarella croquettes served with  
a spicy tomato dip.

**Vegetables and Dips** ..... 12<sup>00</sup>  
Fresh carrot, cucumber, radishes, crostini served  
with olive, sundried tomato and aioli dip.

## BRUSCHETTAS

**Brie and Ham** ..... 16<sup>00</sup>  
Ciabatta bread, brie, Speck, truffle cream,  
and parmesan.

**Garlic Shrimp and Chorizo** ..... 16<sup>50</sup>  
Ciabatta bread, mozzarella, garlic shrimp,  
and toasted chorizo.

**Mushroom** ..... 14<sup>50</sup>  
Ciabatta bread, tomato sauce, raw and cooked  
mushroom, persillade, and mozzarella

**Buffala and Bresaola** ..... 16<sup>50</sup>  
Ciabatta bread, mozzarella, buffala, bresaola,  
and pesto.

## STARTERS

*A delicate start,  
Authentic creations,  
Carefully crafted,  
Coming together  
In delicious and  
Satisfying bites*

### **Oven Baked Goat Cheese and Honey** ..... 25<sup>000</sup>

Baked aged goat cheese and honey, served with a side salad.

### **Salmon Tartare and Avocado** ..... 26<sup>000</sup>

Raw salmon, tortillas, avocado, green onions, coriander, and lime.

### **Gratinated Onion Soup** ..... 16<sup>000</sup>

Gratinated with Emmental, and bread..

### **Beef Carpaccio and Crispy Bread** ..... 23<sup>000</sup>

Beef carpaccio served on thin crispy bread with truffle oil, and wild rocca.

### **Sautéed Mushrooms and Toasted Bread** ..... 22<sup>000</sup>

Shiitakes, king oyster, pleurottes, white mushrooms, garlic, butter, and parsley.

### **Burrata and Tomato** ..... 28<sup>000</sup>

Pesto, extra virgin olive oil.

### **Mushroom and Shrimps Vol-O-Vent** ..... 24<sup>000</sup>

Puff pastry, truffled bechamel, cep, white mushroom; raw and cooked, and sautéed shrimps.

## SALADS

*A taste of wild,  
Crisp and fresh,  
Earthy aromas,  
Explosion of colors,  
Every bite a hint  
Of more to come*

### **Shrimps, Citrus and Avocado Salad** ..... 25<sup>000</sup>

Grilled shrimps, avocado, pink grapefruit, onion, and coriander, with calamansi citrus dressing.

### **Goat Cheese And Red Fruit Salad** ..... 24<sup>000</sup>

Oak leave lettuce, rocca, wild rocca, blackberry, raspberry, Strawberry, fresh goat cheese, crostini, chive, basil, with balsamic dressing.

### **Falafel and Grilled Vegetable Salad** ..... 18<sup>000</sup>

Romain lettuce, rocca, grilled zucchini, corn, eggplant, onion, mint, lemon confit, sesame, fried mini falafel, with pomegranate dressing.

### **Eggplant Salad** ..... 22<sup>000</sup>

Fried warm eggplant, grilled halloumi cheese, and pine nuts, with pomegranate dressing.

### **Smoked Salmon Salad** ..... 25<sup>000</sup>

Iceberg lettuce, radicchio, young potato, quail eggs, red onion, dill, crostini, with lemon mustard dressing

### **Authentic Niçoise Salad** ..... 24<sup>000</sup>

Tuna, hard-boiled egg, tomatoes, olives, onions, and green beans, with mustard vinaigrette.

### **Endive and Blue Cheese Salad** ..... 25<sup>000</sup>

Gorgonzola blue cheese, pecan nuts, green apples, chives, with mustard dressing.

## PIZZA

*A crafted base,  
Created by hand,  
Crisp and satisfying,  
Celebratory layers,  
To share,  
Or not to share*

<b>Margherita</b> .....	19 <sup>00</sup>
Mozzarella, basil, and Parmesan.	
<b>Tartufo and Brie</b> .....	26 <sup>00</sup>
Creamy truffle with fresh rocca.	
<b>Four Cheese</b> .....	21 <sup>00</sup>
Tomato sauce, mozzarella, Parmesan, Gorgonzola, and Emmental.	
<b>Mushroom</b> .....	19 <sup>00</sup>
Mozzarella, Parmesan, tomato sauce, sautéed mushroom, raw mushroom, garlic butter, and parsley.	
<b>Ham and Mozzarella</b> .....	24 <sup>00</sup>
Parmesan, olives, and mushrooms.	
<b>Diavola</b> .....	23 <sup>00</sup>
Mozzarella, Parmesan, and spicy salami.	
<b>Bresaola</b> .....	28 <sup>00</sup>
Mozzarella, Parmesan, and rocca.	
<b>Goat Cheese and Fig</b> .....	24 <sup>00</sup>
With rocca and walnuts.	
<b>Vegetarian</b> .....	22 <sup>00</sup>
Mozzarella and grilled vegetables.	
<b>Mediterranean Calzone</b> .....	24 <sup>00</sup>
Tomato sauce, mozzarella, eggplant, mushroom raw and cooked, persillade.	

## PASTA AND RISOTTO

*Twirling and turning,  
Simple flavors  
Mixed in abundance,  
Into a warm, intense,  
Satisfying experience*

<b>Black Truffle and Pistachio Ravioli</b> .....	25 <sup>00</sup>
Ravioli stuffed with truffle in a creamy sauce.	
<b>Carbonara and Cep Spaghetti</b> .....	23 <sup>00</sup>
Cream, porc pancetta, black pepper, and chives.	
<b>Truffle Mac and Cheese</b> .....	24 <sup>00</sup>
Macaroni pasta, pork ham, cream, and chive.	
<b>Calamarata and Calamari</b> .....	26 <sup>00</sup>
Calamarata pasta, tomato sauce, persillade, parsley, and crispy pork pancetta.	
<b>Parmesan Wheel Spaghetti</b> .....	36 <sup>00</sup>
<i>(For Two)</i> Spaghetti with Parmesan and pepper served in a cheese wheel.	
<b>Shrimps Linguini</b> .....	28 <sup>00</sup>
Linguini cooked in crustacean juice, with parsley, garlic, ginger and saffron.	
<b>Mushroom and Cep Risotto</b> .....	24 <sup>00</sup>
Fluffy risotto, shiitakes, pleurottes, white mushrooms, Parmesan, and parsley.	
<b>Paella Risotto</b> .....	32 <sup>00</sup>
With mussels, fish, shrimps, calamari, and chorizo.	
<b>Penne All'Arrabbiata and Parmesan</b> ..	21 <sup>00</sup>
Penne with tomato sauce, chili pepper, and freshly grated Parmesan.	

## PLANCHA AND CHARCOAL GRILL

*Burning charcoal  
Or red-hot plancha,  
Sizzling, succulent cuts  
Smoky and generous,  
Tender and thick,  
Intense and delicate*

### MEAT AND POULTRY

**Lamb Chops** ..... 38<sup>000</sup>  
Fresh thyme, garlic confit and your choice of green pepper, mushroom, or beef sauce.

**Lamb Merguez and Fries** ..... 28<sup>000</sup>  
Aioli sauce, pitta bread, and vegetables.

**Beef Filet** ..... 45<sup>000</sup>  
Tomato confit, wild rocca, garlic butter, crispy onions, your choice of green pepper, mushroom, or beef sauce.

**Chicken Sesame Club and Spiced Fries** ..... 22<sup>000</sup>  
Soy Sesame sauce, onions, tomato, served in pain de campagne.

**Grilled Free Range Chicken** ..... 31<sup>000</sup>  
Grilled lemons, garlic confit, your choice of green pepper, mushroom, or beef sauce.

**Black Angus Burger and Fries** ..... 28<sup>000</sup>  
Black angus burger with aged cheddar.

### FISH, SHELLFISH AND CRUSTACEAN

**Salt Baked Sea Bass and Tomato Salsa** ..... 38<sup>000</sup>  
Baked sea bass in a salt crust, served with fresh tomato salsa.

**Grilled Salmon and Greens** ..... 38<sup>000</sup>  
Green vegetables, coriander, peanuts, with hoisin sesame sauce.

**Gambas, Wild Rocca and Ginger** ..... 35<sup>000</sup>  
Soy sesame mayo.

**Mussels 750g and Fries (Seasonal)** ..... 44<sup>000</sup>  
Wild mussels cooked on the spot, cream, white wine, and parsley.

### ON THE SIDE

**Fries Bowl** ..... 5<sup>000</sup>  
**Broccoli and Shishito Bowl** ..... 7<sup>000</sup>  
**Mashed Potatoes** ..... 6<sup>000</sup>  
**Grilled Vegetable Bowl** ..... 8<sup>000</sup>  
**Eggplant and Mozzarella Gratin** ..... 8<sup>000</sup>  
**Mac and Cheese** ..... 7<sup>000</sup>

### A FEAST TO SHARE

**Côte de bœuf MB3 850g (for 2 and +)** ..... 165<sup>000</sup>  
Served with fries, mushroom sauce, pepper sauce and smoked beef sauce.

**Whole roasted chicken 1.5 kg (for 2 and +)** ..... 56<sup>000</sup>  
Served with sauteed baby potatoes and mushrooms.

**Whole rack of pork ribs (for 2 and +)** ..... 56<sup>000</sup>  
16 hrs slow cooked rack of pork rib, glazed with hickory bbq sauce.

**Chicken Wings** ..... 18<sup>000</sup>  
Glazed with hickory bbq sauce.

**Grilled octopus (for 2)** ..... 46<sup>000</sup>  
Garlic butter and aioli sauce .

## DESSERTS

Classic or distinct,  
Every piece, scoop, and bite  
Infused with bursts  
Of freshness, flavor, and craft,  
Tempting, then velvety  
Sensational, then blissful

**Pain Perdu** ..... 16<sup>000</sup>  
Caramelized french toast, served with caramel ice cream.

**Molten Chocolate Cake** ..... 16<sup>000</sup>  
Warm chocolate core, served with homemade vanilla ice cream, and nuts.

**Exotic Fruit Salad** ..... 16<sup>000</sup>  
Fruit salad with lemon sorbet.

**Mister Sud** ..... 14<sup>000</sup>  
Hazelnut parfait, ice cream wrapped in a succes biscuit, toasted hazelnuts, topped with hot chocolate sauce.

**Ice Cream and Sorbets** ..... 5<sup>000</sup>  
Vanilla, caramel, chocolate, mango, coconut, passion fruit, strawberry, lemon, and mastic.

**XL Chocolate Éclair** ..... 16<sup>000</sup>  
Our intense chocolate éclair.

**Tiramisu** ..... 16<sup>000</sup>  
The traditional tiramisu.

**Passion Fruit and Lime Vacherin** ..... 14<sup>000</sup>  
Passion fruit ice cream, coconut ice cream, whipped cream, lime zest, meringue.

For two 22<sup>000</sup>

**Crème Brûlée** ..... 16<sup>000</sup>  
Authentic vanilla crème brûlée

## BEVERAGES

**Sohat** ..... 6<sup>000</sup>

**Badoit** ..... 9<sup>000</sup>

**San Pellegrino** ..... 9<sup>000</sup>

**Perrier** ..... 6<sup>000</sup>

**Soft Drinks** ..... 5<sup>500</sup>

**Fresh Orange Juice** ..... 10<sup>000</sup>

**Lemonade** ..... 8<sup>000</sup>

## BEER

**Budweiser** ..... 9<sup>500</sup>

**Stella Artois** ..... 9<sup>500</sup>

**Corona** ..... 9<sup>500</sup>

**Almaza** ..... 8<sup>000</sup>

**Almaza Light** ..... 9<sup>000</sup>

## DIGESTIFS

**Espresso Martini** ..... 16<sup>000</sup>

**Limoncello** ..... 8<sup>000</sup>

**Grappa** ..... 8<sup>000</sup>

**Fernet-Branca** ..... 12<sup>000</sup>

**Brandy Alexander** ..... 17<sup>000</sup>

## HOT DRINKS

**Espresso / Decaffeinated** ..... 5<sup>000</sup>

**Double Espresso** ..... 7<sup>000</sup>

**Tea (Palais Des Thés)** ..... 8<sup>000</sup>

**Infusion** ..... 8<sup>000</sup>

**White Coffee** ..... 5<sup>000</sup>

**Cappuccino** ..... 7<sup>000</sup>

**Hot Chocolate** ..... 8<sup>000</sup>

## WINE

### WHITE WINE

#### Imported

Baron d'Arignac Vin de Pays .....	48 <sup>000</sup>
Domaine du cheval Blanc 2017, Bordeaux .....	55 <sup>000</sup>
Sauvignon Blanc 2017, Languedoc, Calvet .....	50 <sup>000</sup>
Chardonnay 2017, Languedoc, Calvet .....	55 <sup>000</sup>
Mâcon-Villages 2017, Bourgogne, Joseph Drouhin .....	66 <sup>000</sup>
Chablis 2016, Bourgogne, Joseph Drouhin .....	140 <sup>000</sup>
Pinot Grigio 2016, Veneto, Zonin .....	56 <sup>000</sup>
Soave 2017, Veneto, Zonin .....	50 <sup>000</sup>
Chardonnay Vino Varietale 2017, Zonin .....	58 <sup>000</sup>
Gavi Selezioni 2017, Piemonte, Marchesi Di Barolo .....	95 <sup>000</sup>
Sauvignon Blanc Ferngreen 2014, Nouvelle Zélande .....	75 <sup>000</sup>
Sangre de torro 2017, Miguel Torres, Catalonia .....	62 <sup>000</sup>

#### Local

Blanc de Blancs, Château Kefraya .....	50 <sup>000</sup>
Château Kefraya 2016 .....	70 <sup>000</sup>
Altitudes Blanc, Ixsir .....	60 <sup>000</sup>
Grande Reserve, Ixsir .....	80 <sup>000</sup>
Blanc de Blancs, Château Ksara .....	50 <sup>000</sup>
Chardonnay, Château Ksara .....	85 <sup>000</sup>
Château Marsyas Blanc, Marsyas .....	70 <sup>000</sup>

### RED WINE

#### Imported

Baron d'Arignac Vin de Pays .....	48 <sup>000</sup>
Chateau Haut Mouleyres 2016, Bordeaux .....	58 <sup>000</sup>
Chateau Thibault 2016, Bordeaux .....	50 <sup>000</sup>
Chateau Dubois Clavierie 2016, Bordeaux .....	55 <sup>000</sup>
Bordeaux Classic 2016, Bordeaux, Calvet .....	55 <sup>000</sup>
Chateau Sainte Marotine 2016, Bordeaux .....	52 <sup>000</sup>
Ségla 2013, Margaux .....	245 <sup>000</sup>
Chianti 2017, Toscane, Piccini .....	65 <sup>000</sup>
Rosso Toscana 2015, Toscane, Piccini .....	65 <sup>000</sup>
Sangre de Toro 2017, Miguel Torres, Catalonia .....	66 <sup>000</sup>

#### Local

Les Coteaux, Château Kefraya .....	50 <sup>000</sup>
Château Kefraya 2013 .....	90 <sup>000</sup>
Cômte de M 2011, Château Kefraya .....	145 <sup>000</sup>
Altitudes Rouge, Ixsir .....	60 <sup>000</sup>
Grandes Reserve, Ixsir .....	80 <sup>000</sup>
Cuvée du Troisième Millenaire, Château Ksara .....	90 <sup>000</sup>
Les Émirs, Clos St Thomas .....	60 <sup>000</sup>
Pinot Noir, Clos St Thomas .....	90 <sup>000</sup>
Château Marsyas Rouge, Marsyas .....	105 <sup>000</sup>
Bargylus .....	115 <sup>000</sup>

### ROSÉ WINE

#### Imported

Baron d'Arignac Vin de Pays .....	48 <sup>000</sup>
Calvet Limited Release 2016, Bordeaux .....	55 <sup>000</sup>
Moncigale Vin de Pays Mediterannee 2017 .....	50 <sup>000</sup>

#### Local

Myst, Château Kefraya .....	50 <sup>000</sup>
Château Kefraya 2016 .....	70 <sup>000</sup>
Altitudes Rosé, Ixsir .....	60 <sup>000</sup>
Sunset, Château Ksara .....	50 <sup>000</sup>

### CHAMPAGNE

#### Bruts

Laurent-Perrier .....	250 <sup>000</sup>
Moët and Chandon .....	250 <sup>000</sup>
Dom Perignon .....	750 <sup>000</sup>

#### Rosé

Laurent-Perrier .....	450 <sup>000</sup>
Moët and Chandon .....	400 <sup>000</sup>
Dom Perignon .....	1625 <sup>000</sup>

#### Sparkling

Prosecco, Piccini (La Flûte: 22 000) .....	66 <sup>000</sup>
Martini Sparkling Rosé .....	85 <sup>000</sup>

### APERITIF

Martini (Blanc, Rouge et Rosé) .....	14 <sup>000</sup>
Americano .....	17 <sup>000</sup>
Bloody Maria .....	18 <sup>000</sup>
Bellini .....	18 <sup>000</sup>
Aperol Spritz .....	17 <sup>000</sup>
Lillet (Blanc, Rouge et Rosé) .....	14 <sup>000</sup>

### WINE BY GLASS / CARAFE (0.5L)

#### White

Baron d'Arignac Vin de Pays .....	10 <sup>000</sup> / 28 <sup>000</sup>
Chardonnay 2017, Languedoc, Calvet .....	12 <sup>000</sup> / 32 <sup>000</sup>
Gavi Selezioni 2017, Piemonte, Marchesi Di Barolo .....	20 <sup>000</sup> / 65 <sup>000</sup>
Blanc de Blancs, Château Kefraya .....	12 <sup>000</sup> / 35 <sup>000</sup>

#### Red

Baron d'Arignac Vin de Pays .....	10 <sup>000</sup> / 28 <sup>000</sup>
Bordeaux Classic 2016, Bordeaux, Calvet .....	12 <sup>000</sup> / 32 <sup>000</sup>
Les Coteaux, Château Kefraya .....	12 <sup>000</sup> / 35 <sup>000</sup>

#### Rosé

Baron d'Arignac Vin de Pays .....	10 <sup>000</sup> / 28 <sup>000</sup>
Calvet Limited Release 2016, Bordeaux .....	12 <sup>000</sup> / 32 <sup>000</sup>
Myst, Château Kefraya .....	12 <sup>000</sup> / 35 <sup>000</sup>

## COCKTAILS

### SUD SPECIALITIES

<b>Gin Bees</b> .....	17 <sup>000</sup>
Gin, fresh lemon juice, fresh rosemary, ginger, and honey syrup.	
<b>Medi Punch</b> .....	17 <sup>000</sup>
Vodka, absinthe, celery bitters, fresh pineapple, green apple, and thyme.	
<b>Tiki Piki</b> .....	17 <sup>000</sup>
Bacardi Carta Negra rum, Bacardi Carta Blanca rum, Triple Sec, fresh pineapple juice, and passion fruit syrup.	
<b>Cristal Negroni</b> .....	17 <sup>000</sup>
Martini Bianco, Maraschino cherry liquor, Bombay gin.	
<b>Parfait</b> .....	16 <sup>000</sup>
Parfait d'Amour liquor, butterscotch liquor, vodka 42 below, cranberry juice, raspberry.	
<b>Mezcal Apple Thyme</b> .....	18 <sup>000</sup>
Illegal Mezcal Anejo, Pepe Lopez Gold Tequila, fresh lemon juice, green apple, and thyme.	

### GIN TONICS

<b>Floral Grapefruit</b> .....	16 <sup>000</sup>
Gin, St Germain Elderflower, fresh grapefruit juice, and juniper berries.	
<b>Jardin Fruité</b> .....	17 <sup>000</sup>
Gin infused with dried fruits, lemon zest.	
<b>Green Apple Coriander</b> .....	16 <sup>000</sup>
Gin, lemon juice, green apple, coriander.	
<b>Orange Blossom</b> .....	16 <sup>000</sup>
Gin, orange blossom, and fine lemon zest.	
<b>Lychee</b> .....	17 <sup>000</sup>
Gin, KwaiFeh Lychee Liqueur, and fresh lychee.	
<b>Lemongrass</b> .....	17 <sup>000</sup>
Gin, lemon juice, grapefruit.	

### SPRITZ

<b>Aperol Spritz</b> .....	17 <sup>000</sup>
Aperol, prosecco, soda water, orange zest.	
<b>Lychee Spritz</b> .....	18 <sup>000</sup>
Kwaifeh liquor, lychee syrup, prosecco.	
<b>Passion Spritz</b> .....	19 <sup>000</sup>
Passoa liquor, passion fruit puree, prosecco.	
<b>Floral Peach Spritz</b> .....	19 <sup>000</sup>
Saint Germain liquor, peach syrup, prosecco.	
<b>Pimms Spritz</b> .....	18 <sup>000</sup>
Pimm's, lavender bitter, prosecco, orange, strawberry.	
<b>Basil Spritz</b> .....	18 <sup>000</sup>
Cointreau, vodka 42 below, lemon juice, prosecco.	

### CLASSIC COCKTAILS

#### VODKA

<b>Moscow Mule</b> .....	16 <sup>000</sup>
Vodka, ginger, soda water, and citrus.	
<b>Espresso Martini</b> .....	16 <sup>000</sup>
Espresso vodka, vanilla, Kahlua, and espresso.	

#### GIN

<b>Gin Basil</b> .....	16 <sup>000</sup>
Gin, fresh basil, and sour mix.	
<b>Barrel Aged Negroni</b> .....	17 <sup>000</sup>
Gin, Campari, Cocchi red, and bitters.	
<b>Gin Fizz</b> .....	16 <sup>000</sup>
Gin, violet, soda water, and citrus.	

#### TEQUILA

<b>Margarita</b> .....	16 <sup>000</sup>
Tequila Gold and Tequila White, Triple Sec, and citrus.	
<b>Smoked Bloody Maria</b> .....	16 <sup>000</sup>
Tequila White, spicy mix, and tomato juice.	
<b>Passion Fruit</b> .....	17 <sup>000</sup>
Tequila Gold and Tequila White, Triple Sec, and fresh passion fruit purée.	

#### RUM

<b>Caipirinha</b> .....	17 <sup>000</sup>
Cachaça, lime.	
<b>Cuba Libre</b> .....	16 <sup>000</sup>
Bacardi Carta Blanca rum, lime.	
<b>Mojito</b> .....	16 <sup>000</sup>
Bacardi Carta Blanca rum, mint, soda water, and sour mix.	

#### WHISKEY

<b>Old Fashioned</b> .....	16 <sup>000</sup>
Bulleit Bourbon whiskey, sugar, and bitters.	
<b>Barrel Aged Manhattan</b> .....	20 <sup>000</sup>
Bulleit Rye whiskey, Grand Marnier, and Cocchi red.	
<b>Sazerac</b> .....	17 <sup>000</sup>
Bulleit Rye whiskey, Hennessy cognac VS, and Peychaud's Bitters.	
<b>Boulevardier</b> .....	17 <sup>000</sup>
Bulleit Bourbon whiskey, Campari, and Cocchi red.	

#### PITCHERS

<b>Sangria white</b> .....	58 <sup>000</sup>
<b>Sangria Rose</b> .....	58 <sup>000</sup>
<b>Sangria Red</b> .....	58 <sup>000</sup>
<b>Sangria Prosecco</b> .....	72 <sup>000</sup>
<b>Gin Basil</b> .....	60 <sup>000</sup>
<b>Margarita</b> .....	60 <sup>000</sup>