



Drinks & Bites



Shores *and Spirits*

The Mediterranean is not just a place.
It's a sensory universe.

"Shores & Spirits" invites guests
to experience a cocktail voyage through
the ancient coastal regions.

Each chapter represents a shoreline,
not just geographically but emotionally:
the ingredients, aromas and sensations
of each region.

EACH CHAPTER IS BUILT AROUND

Local products & spirits
Textures & sensory cues
Mood & atmosphere

Signature Cocktails

Chapter 01 THE LEVANTINE SHORE

Byblos — 14

Mother of eight (MO8) gin, Arak XO, pink grapefruit,
pistachio, rose.

South Of Byblos 0% — 14

Opius Albedo & Amaro, pink grapefruit,
pistachio, rose.



Chapter 02 GREECE & CYCLADIC ISLES

Yia Mas — 14

Feta washed Zubrowka, Skinos mastiha, honey,
Greek yoghurt, lime.

Chapter 03 THE PERSIAN CRESCENT

Bazaar — 14

Cardamon infused Beluga Vodka, sour cherry,
orgeat, black tea.



Chapter 04 THE SICILIAN GAZE

Lost In Sicily — 16

Gin mare capri, Italicus, Amaro Montenegro,
blood orange, rosemary, basil.

Not Lost, Just Wandering 0% — 14

Opius Amaro, Botaniets 0%, basil cordial,
blood orange, rosemary.



Chapter 05 NORTH AFRICA

Sirocco — 12

Bayou white rum, mint cordial, Raz El Hanout,
Fever Tree soda water.

Twists & Takes

Pomod'oro	16
Mary White vodka infused with red chili, yellow cherry tomatoes, caper brine, basil	
<i>Bloody Mary with Sicilian liquid gold</i>	
Nomad's Gold	16
Maker's Mark infused with persian lime & saffron, date syrup, lime	
<i>Whiskey sour, luxe Middle Eastern twist</i>	
M O 75	14
Mother of eight (MO8) gin, sumac cordial, Latourba 'unique' blanc de blancs	
<i>French 75 with sumac & Latourba</i>	
House Negroni	16
Gin mare, Carpano bitter, Antica Formula, kalamata olive brine	
<i>Negroni infused with Greek olives</i>	
Sesame Old Fashioned	17/22
Highland Park 12-Year-Old or The Macallan Double Cask 12-Year-Old (+5)	
<i>Old fashioned, sesame-kissed perfection</i>	
Cedar Julep	12
Ana Beirut whisky, Florio Semisecco Superiore 2014, Adriatico bianco, mint cordial	
<i>Marsala boosted twist on the mint julep</i>	
Tahini Martini	15
Altere wodka, salted black tahini syrup, Mr. Black, Halva	
<i>Espresso Martini, silkier & richer flavour</i>	
Passport To Negroni 0%	15
Opius Rubedo, Aperiniets 0%, Roots Divino Vermouth 0%, Kalamata olive brine	
<i>No booze, no borders</i>	

G&T

Perfect
serve

Gin Mare	14
Fever Tree Mediterranean	
Gin Mare Capri	16
Fever Tree Indian Tonic	
Bobby's Gin	13
Fever Tree Indian Tonic	
Bathtub Gin, The Three Brothers	15
Fever Tree Indian Tonic	
Roku Gin	14
Fever Tree Indian Tonic	

Spritz

Aperol Spritz	10.8
Aperol, Bottega Brut Spumante 2024, Fever Tree soda water	
Venetian Spritz	10.8
Cynar, Bottega Brut Spumante 2024, Fever Tree soda water	
Limoncello Spritz	11.8
Paolina Limoncello, Bottega Brut Spumante 2024, Fever Tree soda water	
Italicus Spritz	13
Italicus, Bottega Brut Spumante 2024, Fever Tree soda water	
Pink Spritz 0%	10.8
Aperiniets 0%, Fever Tree pink grapefruit	

Softs

SODAS

Coca Cola	4
Coca Cola Zero	4
Homemade Sicilian Lemonade	5
Homemade Ice-Tea	5

JUICE

Orange	5
Grapefruit	5
Apple	5

KOMBUCHA

Kombucha Club Santé X Mea	6
<i>Lavendel, rose</i>	

Kombucha Club Santé X Mea	6
<i>Hibiscus, sumac, coriander</i>	

WATER

Bru Stil 20cl	3.5
Bru Sparkling 20cl	3.5
Perrier 33cl	4.5
Bru Stil 75cl	7.5
Bru Sparkling 75cl	7.5

PREMIUM MIXERS

Fever Tree	4.5
<i>Premium tonic</i>	
<i>Mediterranean tonic</i>	
<i>Club soda</i>	
<i>Sparkling pink grapefruit</i>	
<i>Ginger ale</i>	
<i>Ginger beer</i>	

Beer

BEER ON DRAFT (Belgian only)

Stella Artois 5.2% 20cl/50cl	4.2/8.2
Tripel Karmeliet 8.4% 25cl	5.2
Bolleke 5.2% 25cl	4.8
Spéciale Belge X Mea 7.2% 25cl	5

BEERS BY THE BOTTLE (Belgian only)

Brussels Beer Project 33cl	
<i>Jungle Joy 5.9%</i>	5.5
<i>Juice Junky Neipa 5.4%</i>	5.8

Kriek 37.5cl	
<i>Mariage Parfait 8%</i>	27

Petrus 33cl	
<i>Blond 6.5%</i>	4.4
<i>Dubbel 6.5%</i>	4.4
<i>Tripel 8%</i>	4.8
<i>Roodbruin 7.3%</i>	4.5
<i>Red 8.5%</i>	4.7
<i>Aged Pale 7.3%</i>	5.9

Other 33cl	
Tout Bien Pils 5.2%	4.1
Al Blondy, Spéciale Belge 7%	5
Duvel Blond 8.5%	5.5

Alco-free

Stella Artois 0% 25cl	4
BBP Delta Zero 0% 33cl	4.9

Aperitif

VERMOUTH

Carpano <i>Italy</i>	
Botanic Bitter 25%	9
Bianco Vermouth 15%	8
Rosso Vermouth 16%	8
Antica Formula 16.5%	8

OTHER

Cynar 17% <i>Italy</i>	8
Aperol 11% <i>Italy</i>	8
Amaro Montenegro 23% <i>Montenegro</i>	8

ALCO-FREE

Opius <i>Belgium</i>	
Nigredo 0%	11
Albedo 0%	11
Amaro 0%	11
Rubedo 0%	11

Aperiniets 0% <i>Belgium</i>	8
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ARAK & RAKI

Arak <i>Lebanon</i>	
Touma, Chateau Héritage 50%	9
Mtallat, The Three Brothers 50%	8
XO, Karam Winery 53%	10

Raki <i>Greece</i>	
Yeni Raki 45%	7

<i>Bel</i> Belgium	<i>Isl</i> Iceland
<i>Lbn</i> Lebanon	<i>IrI</i> Ireland
<i>Rus</i> Russia	<i>Fra</i> France
<i>Pol</i> Poland	<i>Aus</i> Australia
<i>Esp</i> Spain	<i>Grc</i> Greece
<i>Nld</i> Netherlands	<i>Ita</i> Italy
<i>Jpn</i> Japan	<i>Per</i> Peru
<i>Eng</i> England	<i>Mex</i> Mexico

Spirits

50ml | mixer +4

VODKA

Mary White 40% <i>Bel</i>	11
Altere, Domaine Wardy 40% <i>Lbn</i>	8
Beluga 40% <i>Rus</i>	14
Zubrowka Biala 37.5% <i>Pol</i>	7

GIN

Gin Mare Mediterranean 42.7% <i>Esp</i>	12
Gin Mare Capri 42.7% <i>Esp</i>	14
Copperhead Classic 40% <i>Bel</i>	14
Bobby's 42% <i>Nld</i>	10
Martin Miller's 40% <i>Eng/Isl</i>	9
Roku Japanese Craft 43% <i>Jpn</i>	11
Bathtub 40% <i>Lbn</i>	13
Mother Of Eight (MO8) 44% <i>Lbn</i>	9
Botaniets 0% <i>Bel</i>	10

BOURBON & RYE

Maker's Mark 45%	11
Woodford Reserve Bourbon 43.2%	13
Woodford Reserve Rye 45.2%	14

SINGLE MALT

Bowmore 12 40%	15
Bowmore 15 43%	19
Laphroaig 10-Year-Old 40%	12

The Macallan	
Double Cask 12-Year-Old 40%	18
Double Cask 15-Year-Old 43%	29
Rare Cask	65

Highland Park	
12-Year-Old 40%	13
15-Year-Old 44%	21
18-Year-Old 43%	26

IRISH

Bushmills Original 40%	8
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JAPANESE

Toki 43%	11
Hibiki 43%	27

LEBANON

Whisky Ana Beirut, Ch. Oumsiyat 40%	9
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RUM

Flor De Caña Blanco	11
Bayou White Rum	9
Bayou Reserve Rum	10
Brugal 1888	17

COGNAC & BRANDY

Premium Brandy,	12
Dom. Héritage 40% <i>Lbn</i>	
Jessignac 15y, Karam Winery 44% <i>Lbn</i>	16
Vecchia Romagna <i>Ita</i>	
Tre Botti 40.8%	11
18-Year-Old 43.8%	18

PISCO & TEQUILA

Pisco Huamani Acholado 42% <i>Per</i>	9
Tequila Partida Blanco 38% <i>Mex</i>	10
Tequila Partida Reposado 40% <i>Mex</i>	12
Tequila Partida Anejo 42% <i>Mex</i>	14
Mezcal San Cosme 42% <i>Mex</i>	11

LIQUEURS

Five Farms Irish Cream 17% <i>IrI</i>	9
Adriatico <i>Ita</i>	
Roasted Almonds 28%	9
White 16%	9
Zero 0%	9
Paolina <i>Lbn</i>	
Limoncello 30%	7
Mandarina 30%	7
Mastiha 28%	7

Skinos, Mastiha 30% <i>Grc</i>	8
D.O.M. Benedictine 40% <i>Fra</i>	9
Fernet Branca 39% <i>Ita</i>	8
Fernet Branca Menta 28% <i>Ita</i>	8
Hierbas Isla Blanca 25% <i>Esp - Ibiza</i>	7
Elixir d'Anvers 37% <i>Bel</i>	8
Chartreuse Verte 55% <i>Fra</i>	12
Chartreuse Jaune 43% <i>Fra</i>	12
Cointreau 40% <i>Fra</i>	9

Hot Drinks

COFFEE

Espresso	3.5
Double Espresso	4.2
Lungo	3.9
Americano	3.9
Cappuccino	4.2
Flat White	4.5
Latte Macchiato	4.5

TEA

Earl Grey	4.2
Rooibos	4.2
English breakfast blend	4.2
Chamomille	4.2
Jasmine	4.2
Forest fruit	4.2
Mint	4.5
Ginger	4.5

OTHER

Matcha Latte	6
Hot Chocolate	6

EXTRA

Substitute Oat milk	+ 0.5
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Wine

SPARKLING

Bottega Brut Spumante 2024 9/45
Glera / Pinot Nero / Chardonnay
Veneto, Italy

Latourba, 'Unique' Blancs De Blancs 14/66
Chardonnay
Bekaa Valley, Lebanon

Abelé, Champagne Brut 16/85
Chardonnay / Pinot Noir & Meunier
Champagne, France

WHITE

Quatro Rayas, Damo Del Lago 2024 7.5/37.5
Verdejo
Rueda, Spain
'Verdejo as it should be, lively, fresh balanced and aromatic.'

Lyrarakis, 'Dafni Psarades' 2024 8.5/42.5
Dafni
Crete, Greece
'Dafni translates to bay leaf in Greek. Scents of green herbs with fresh acidity. House favourite.'

Castellucimiano, 'Miano' 2023 9.5/48.5
Catarratto
Sicily, Italy
'Indigenous grape from Sicily. Elegant and mineral, with tones of white blossoms and white pear.'

Chateau Musar 'Jeune' Blanc 2023 11.5/58.5
Chardonnay, Vermentino, Viognier
Bekaa Valley, Lebanon
'The most iconic winery from Lebanon. Harvested from their younger vines. Fresh and aromatic with surprising acidity.'

Vincent Girardin, Cuvée St.Vincent 2022 16/80
Chardonnay
Bourgogne, France
'White Burgundy as it was intended; rich, nutty & a surprising acidity.'

ROSÉ

Lyrarakis, 'Kedros' Single Vineyard 2023 7.5/37.5
Liatiko
Crete, Greece
'Provence style rosé from the sun-spoiled Liatiko grapes from Crete.'

Grannes Serres, 'Wine Wizard' Orange N/V 10/55
Viognier, Grenache
'Natural as it's best. Grapes are fermented spontaneously, but meticulous winemaking creates this extremely balanced and well made orange style wine. Solera aging gives depth & complexity.'

RED

Quatro Rayas, Damo Del Lago 2024 7.5/37.5
Tempranillo
Rueda, Spain
'No nonse tempranillo. Ripe & rich, with surprising souplesse.'

Nikos Douloufakis, 'Dafnes' 2021 8.5/42.5
Liatiko
Crete, Greece
'The king of red grapes from Crete, spicy, bold and actually surprising with seafood. Best served chilled.'

Castellucimiano, 2022 9.5/48.5
Nero d'Avola
Sicily, Italy
'Rich & juicy, with the right amount of elegance. Nero d'Avola in his best form.'

Chateau Musar 'Jeune' Rouge 2023 11.5/58.5
Cinsault, syrah, cabernet sauvignon
Bekaa Valley, Lebanon
'Younger fines from the iconic Château Musar. Cinsault dominated supplemented by ripe Syrah & Cabernet Sauvignon grapes.'

Pascale Rion, Bourgogne Rouge Côte d'Or 16/80
Pinot Noir
Bourgogne, France
'Refined Pinot Noir from Burgundy. Well structured with just the right amount of acidity.'

SWEET

Adyar Vin Doux Naturel 2016 10
Grenache, Syrah, Merweh
Bekaa Valley, Lebanon

Marsala Florio Vergine 2015 9
Grillo
Sicily, Italy

Marsala Florio Semisecco Superiore 2014 10
Grillo
Sicily, Italy



Bites

Shareable, crave-able,
bold in character

Jerusalem Bagel 6
Warm, airy sesame bagel served with date molasses, za'atar & olive oil.

Pita Bread 4
Freshly baked, blistered to perfection.

Marinated mixed olives 4
Brined with lemon, sage & red chili—tart, herbal, and just the right amount of heat.

Labaneh 7
Thick, tangy labaneh topped with chickpeas, pine nuts, sumac & a drizzle of olive oil.

Moroccan cigar 12
Slow-cooked chicken confit wrapped around in crisp pastry.
Served with shifka aioli.

Taramosalata 8
Our take on the classic fish roe dip, topped with tiny shrimps & a dusting of harissa powder

Crispy Cauliflower 9
Golden florets with a side of Mouhammara—our signature red pepper and walnut dip.

Green Tahini Catch 10
Crisp-on-the-outside, tender-within fish falafel. Made with fresh fish, served with green tahini.

Spicy Experience 7
For the heat-seekers: shifka peppers, red chili butter, fried chili, and horseradish chrain. Hot, layered, and addictive.

Pickles 4
A colorful, house-fermented mix of fresh vegetables.

Levantine Caesar 18
Crispy little gem with a parmesan cream, in coffee marinated gambas grilled with za'atar-sumac , citrusvinaigrette & a perfectly cooked egg.

MEA Burger 18
Juicy house patty, Belgian cheese, sumac- marinated onions, house mayo & pickles

We are happy to advise you on any allergies or special diet. Prices in euro. Taxes included. Card payments only, no cash



