



SALADS/APPETIZERS

CAESAR SALAD 20

Crisp romaine lettuce topped with crunchy croutons, and classic Caesar dressing.

TABBOULEH SALAD 22

A refreshing blend of bulgur wheat, parsley, diced tomatoes, and a zesty lemon dressing.

CYPRUS SALAD 23

Peppery arugula tossed with mixed berries, toasted nuts, parve cheese, and our house-made signature dressing.

CRISPY EGGPLANT SALAD 24

Golden-fried eggplant glazed with sweet chili sauce, garnished with fresh cilantro and aromatic herbs.

CLASSIC GARDEN SALAD 19

A vibrant mix of crisp cucumbers, ripe tomatoes, bell peppers, and fresh greens, finished with a light dressing.

BEEF CARPACCIO 26

Thin slices of beef topped with arugula, truffle oil, and a Dijon mustard vinaigrette

MEZE PLATTER 32

Hummus, baba ganoush with vegetables, baba ganoush with tahini, roasted red pepper and olives

BEEF TARTARE 34

Hand-cut beef tossed with truffle oil, marinated onions, and pickled wild mushrooms.

CEVICHE 26

Citrus-marinated yellowtail, finished with vibrant flavors and a refreshing zest.

CHICKEN LIVER PATE 28

Chicken liver pâté with cranberry sauce and beet gel served on brioche with orange slices.

BRAISED BEEF TONGUE 32

Tender beef tongue simmered in a rich jus, topped with mustard and a crispy olive crumble.

SEARED SWEETBREAD 32

Delicately seared sweetbread paired with smooth house-made hummus.

CRISPY JERUSALEM ARTICHOKE 19

Golden crispy Jerusalem artichokes served with creamy aioli.

LAMB KEBAB 25

Juicy chopped lamb kebab in a wrap

GRILLED LAMB TACO 29

Soft corn tortilla filled with tender, flavorful lamb and crispy toppings.

LAMB RIBS 28

Grilled lamb ribs infused with fragrant herbs, fresh cilantro, and fresh onions

HANDMADE DUMPLINGS 28

Traditional lamb or beef dumplings, served in rich tomato sauce

SEARED SURPRISE STEAK 34

A tender cut of steak, seared to perfection and paired with velvety house-made hummus.

SIDES

MASHED POTATOES 13

FRIED POTATOES WITH MUSHROOM 15

CALIFLOWER PUREE 13

TRUFFLE FRIES 13

Crispy fries, tossed in truffle oil

STEAMED RICE 13

VEGETABLE SAUTEED 13

SAUTEED SPINACH 13

MAIN

LAMB SHANK 85

Tender, slow-braised lamb shank simmered in its own juices with wine reduction, served with creamy mashed potatoes.

BRAISED BEEF RIBS 89

Fall-off-the-bone beef ribs in a deep red wine sauce, served with polenta, celery root foam, and grilled mushrooms

SEARED DUCK BREAST 89

Perfectly seared, slow-cooked duck breast finished with pumpkin purée and cranberry demi-glace.

BEEF WELLINGTON 95

Tender beef wrapped in golden puff pastry with spinach and mushroom duxelles, finished with a rich demi-glace sauce

CHILEAN SEA BASS 78

Oven-roasted Chilean sea bass with silky cauliflower purée, white asparagus, and cashew emulsion sauce

BAKED BRANZINO 46

Delicately baked branzino topped with tomato concassé and served with blanched vegetables

SALMON FILLET 45

Pan-seared salmon fillet served with creamy mashed potatoes and a smooth pumpkin purée

BABY CHICKEN 38

Juicy grilled baby chicken, served with rice, onions, and bold red sauce.

PRIME BEEF BURGER 47

In-house ground beef burger served with lettuce, tomato, red onion, pickles, and fries

CHICKEN FILLET 43

Juicy grilled chicken fillet served with creamy mashed potatoes and a delicate mushroom velouté

FETTUCCINE BOLOGNESE 38

Traditional pasta dish with rich, slow-simmered meat ragù

FETTUCCINE WITH VEGETABLES 32

Fresh fettuccine tossed with white asparagus, mushrooms, cherry tomatoes, zucchini, and crispy snow peas

SOUP

FRENCH ONION 22

SOUP OF DAY

STEAKS

LAMB CHOPS 95

Juicy, herb-crusted lamb rack, grilled to perfection and served with creamy mashed potatoes

RIB EYE BONE-IN STEAK 24OZ 110

Classic bone-in ribeye, richly marbled and flame-grilled for a tender, juicy bite.

TOMAHAWK STEAK 32OZ 175

Massive bone-in ribeye with bold, smoky char and deep, beefy flavor

RIBEYE STEAK 16OZ (BONELESS) 95

Boneless ribeye, expertly grilled for full flavor, and melts in your mouth with tenderness

HANGER STEAK 10OZ 74

Lean and flavorful cut, prized for its tenderness and robust flavor, served with chimichurri sauce.

SKIRT STEAK 10OZ 75

Thin, well-marbled steak seared to perfection, delivering bold flavor and a satisfying bite.

A 20% SERVICE CHARGE WILL BE ADDED TO
YOUR BILL

