



ÉL
BOUTIQUE
HOTEL

THE MENU





SUMMER DIPS

Truffled Hummus • 6
Hummus, Black Truffle

Beetroot Sesame • 5
Beetroot, Tahini, Sesame

Hummus Guacamole • 5
Chickpeas, Avocado, Tahini

RAW BAR

Tomato Tartar • 5
Bulgur, Spices, Black Quinoa, Pesto

Smoked Salmon • 17
Greens, Crispy Quinoa, Miso

Marinated Salmon • 16
Greens, Crispy Quinoa, Miso, Sesame

Salmon Tartare Surprise
• 15
XXX - XXX - XXX

MAIN

Truffle Rigatone • 14
Creamy Truffle Sauce, Parmesan

Tuscan Chicken Tagliatelle • 13
Marinated Chicken, Cream, Spinach Tagliatelle

Wild Mushroom Risotto • 13
Add/ Shrimps • 8
Parmesan

Katsu Chicken • 14
Kani dressing, Japanese Slaw, Veggies

Wild Atlantic Grilled Salmon • 27
Black Rice & Quinoa, Edamame, Broccoli, Cauliflower

Marinated Farmed Chicken • 17

Grain-Fed Argentinian Beef • 25

Sides: Fries / Chips / Veggies
Sauce: Wild Mushroom / Café de paris / Truffle

SLIDERS

EL MINIBURGER • 12
TRUFFLE MINIBURGER • 17
KATSU SHRIMP • 17
KATSU CHICKEN • 11

FLATBREAD

BLACK TRUFFLE • 17
SMOKED SALMON • 17
FIVE CHEESE • 15
WRONG MARGHERITA • 11
PIZZA LIBAN • 12
HALLOUMI PESTO • 12

MORE TO SHARE

Edamame • 7
Seasalt or Provencal

Avocado tartine • 7
Add/ Smoked salmon • 8
Greens, Crispy Quinoa, Miso

Watermelon & Feta • 7
Honey Vinaigrette, Greens

Baked Halloumi • 7
Pesto, Arugula, Cherry Tomato

Truffle chips • 9
Potato Chips, Creamy Truffle, Parmesan

Goat Saganaki • 7
Honey, Thyme, Sesame

Wild Mushroom Shawarma Rolls • 8
Marinated Mushroom, Tahini, Biwaz

Shawarma Rolls • 8
Marinated Beef, Wasabi Tahini

Chicken Sumac Rolls • 7
Marinated chicken, Spicy tahini, Pomegranate Molasses

Chicken quesadillas • 8
Marinated Chicken, Bell Pepper, Cheddar Cheese, Guacamole

Chicken rock • 8
Crispy Chicken, Korean BBQ

Crispy Calamari • 10
Wasabi Tartare

Katsu Shrimp • 11
Kani Dressing, Japanese slaw

Spicy Rock Shrimp • 12
Crispy Shrimp, Spicy Mayo
Put in Tacos

Truffle Rock Shrimp • 13
Crispy Shrimp, Creamy Truffle, Parmesan

SKINNY TACOS

LETTUCE WRAPPED

BANGKOK CHICKEN • 10

TOKYO BEEF • 13

MARUKAMI SALMON • 22

MUSHROOM SHAWARMA • 12

NOT ON A DIET ASK FOR FLOUR TORTILLA

SALADS

Tabbouleh 20 • 6
Parsley, Mint, Onion, Avocado, Quinoa, Couscous, Pumpkin seeds,
Tomato, Pomegranate Molasses

Kale-nou-goat • 9
Kale, Goat Cheese, Pumpkin Seeds, Beetroot, Parmesan,
Almonds, Dates, Balsamic Vinaigrette

Oishi crab • 11
Oishi Crab, Noodles, Cucumber, Carrots,
Red Cabbage, Panko, Avocado, Kani Vinaigrette

Honolulu Bowl • 18
Raw Salmon or Marinated Grilled Chicken
Black Quinoa, Mango, Edamame, Red Cabbage, Avocado, Wakami

Bangkok Chicken • 11
Marinated Chicken, Lettuce, Cucumber, Carrots,
Red Cabbage, Panko, Quinoa, Mango, Kani Vinaigrette

Summery Beetroot • 7
Carrots, Pumpkin Seeds, Parsley, Simple Apple Vinaigrette

ALL PRICES ARE USD, VAT INCLUSIVE



SWEET SUMMER

Pain perdu • 9
Caramel sauce, Vanilla Icecream

Crème brûlée • 6
Crème Anglaise, Caramelized Sugar

Fondant au Chocolat • 11
Vanilla Icecream, Crumble

Granola boal • 7
Yogurt, oats, seasonal fruit, nuts

Crepe • 6
Suzette, Chocolate or Caramel

Power fruit bowl • 7
Peach, Banana, figs, orange juice

Refreshing fruit bowl • 7
Watermelon, melon, mango

ICE CREAM & SORBET • scoop 1
Vanilla, Chocolate, Ashta, Nougat
Lemon, Orange, Strawberry

HOT DRINKS

Lebanese coffee • 1,5

Espresso • 2

Cappuccino • 2,5

Cafe Latte • 2,5

Nescafe • 1,5

Cafe Blanc • 1,5

Canarino • 1,5

Tea • 1,5

COLD DRINKS

Sohat 15 • 1,5

Sohat 05 • 1

Perrier 05 • 2

San Pellegrino 1L • 4

Red Bull • 2,5

Soft Drinks • 2

Ice Tea • 2

Soda • 2

Tonic • 2

JUICES

Orange • 3

Lemonade • 3

Minted Lemonade • 3

Mulberry Syrup • 3

Rose Syrup • 3

Bitter Orange Syrup • 3

BEERS

Almaza • 2,5

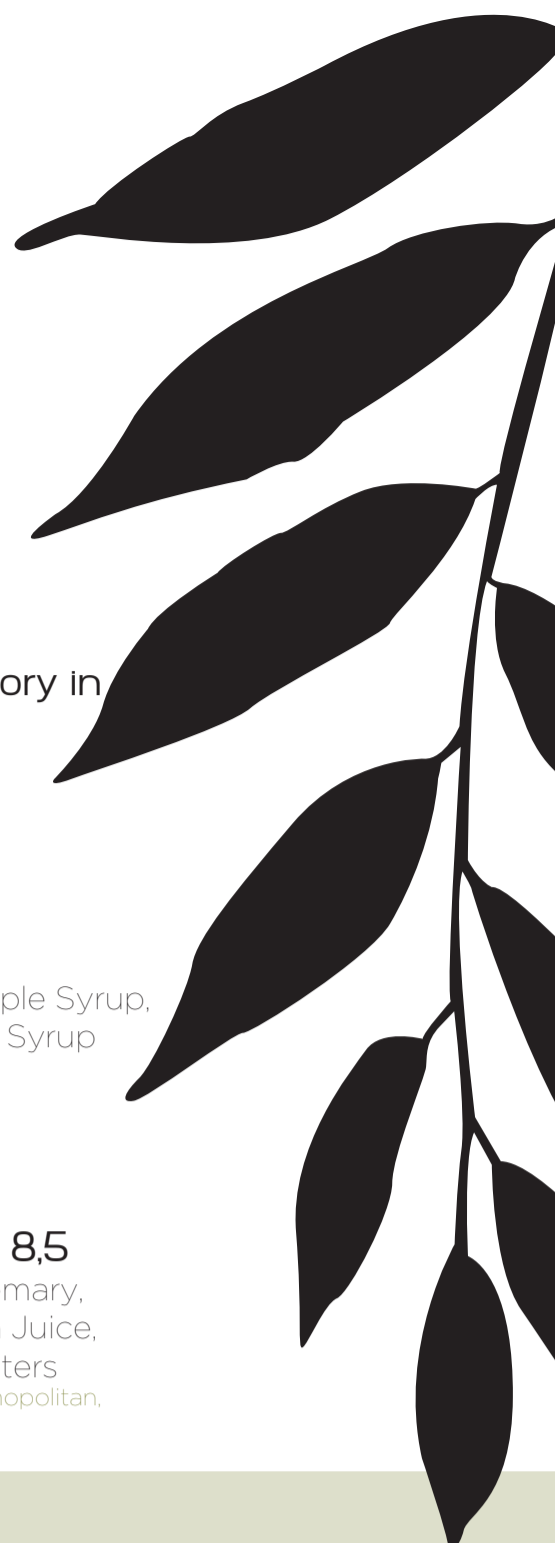
Heineken • 4

Laziza • 2,5



ĒL qōne ars meaning "ĒL creator of Earth
 ēl might refer to a generic god, or to a highest god, ĒL
 When viewed as applying to the king of Tyre specifically

All our cocktails are created divinely, to transport you to a journey back in history in
 one of the oldest phoenician cities in the world



Tyrian Purple • 6

Arak, Red Berries, Lime
 Fizz

Inspired by the Phoenician era, the use of local arak & Pomegreante Juice,
 adds freshness resulting in Tyrian Purple Drink

Misor • 7

Tequila Blanco, Aperol, Lemon Juice,
 Orange Juice, Creme de Cassis,
 Fresh Ginger & Thyme

We bring you tequila, you make the decisions

Astarte • 7,5

Prosecco, House Strawberry Syrup,
 Vanilla Syrup, Lemon Juice, Orange Bitter

One Sip will make fall in love, named after the Goddess of Love

Dione • 8,5

Tanquery Gin , Lemon, Grapefruit, Ginger,
 Rosemary, Fizz

Feel young again
 Dione Goddess of Youth

Ashtarout • 8,5

Ketel one Vodka, Tomato Juice, Lemon, Cucumber,
 Mint Rosemary Olive & Salted Rim
 Twisted Bloodymary with Phoenician Harvest

Yam • 8,5

Tanqueray Gin, Lemon Juice, Pinapple Syrup,
 Fresh Rosemary, House Herbal Syrup

Feel the freshness of the sea
 Yam God of the Seas

Cosmo-Phoenician • 8,5

Ketel One Vodka infused Rosemary,
 Fresh Pomegreate Juice, Lemon Juice,
 Peach, Home Made Plum Bitters

There is no bad time for our twisted Cosmopolitan,
 using fresh Phoenician Harvest

ĒL • 9

Tanquery Sevilla , Spiced Rum, Passion Fruit,
 Homemade exotic, Amaretto

Drink like the God of Gods !

EL Fenicio • 8,5

Tequila Blanco, Tequila Gold, Zaatar,
 Passion Fuit Lemon Juice Cointreau.

A trio from the Atlantic to the Mediterranean.

Baal • 8,5

JW Black Label Whisky, Peach,
 Lemon Juice, Amaretto, Cinamon Stick

Rule the universe

NON-
 ALCOHOLIC

Tyros • 5

Peach, Basil, Exotic
 One sip will give you Tyrian superpower

Phenikia • 5,5

Orange, Pineapple & Red Berries
 The lost civilization

Elissa • 6

Passion Fruit, Coconut & Fizz
 Taste the passion of the Queen

CLASSICS

Cocktails • 6,5

Fruity cocktails • 7,5

virgin cocktails • 4,5

T&T

Tanqueray & Tonic

Herbal • 9

Tanqueray Rangpur Lime
 Zaatar, Rosemary, Mint, back Pepper, Lemon Zest

Grape Fruit • 9

Grape Fruit Splash, Pink pepercorn, Mint

Red Berries • 9,5

Red Berries, Elderflower

Garden • 9

Tanqueray Sevilla,
 Orange, Orange Bitter, Cucumber, Orange blossom

Peachy Basil • 9

Peach, Archers Peach, Basil

Coffee & Cigar • 9

Orange Zest, Coffee, Cinamon

WHITE WINE

LEBANON

By the Glass • 3

Le Blanc de l'observatoire, Ksara • 20
Blanc de Blanc, Ksara • 26
Merwah, Ksara • 26
Blanc de Blanc, Khoury • 26
Altitude, Ixsir • 40
Grande Reserve, Ixsir • 55
EL, Ixsir • 70
Marsyas • 75
Bargylus • 75

VIN DU MONDE

Pavillon Blanc, 2009 Margaux, France • 250
Puligny-Montrachet, 2015, Bourgogne, France • 200
Chassagne-Montrachet, 2015, Bourgogne, France • 200
Cape Spring, Chenin Blanc, South Africa • 75

SPARKLING WINE

Prosecco by the Glass • 6
Astoria Prosecco Brut POP • 14
Astoria Lounge Prosecco Brut • 44
Astoria Tiamo Prosecco Brut • 55
Astoria Prosecco Rosé • 60
Chandon Brut • 40
Chandon Garden • 55
Chandon Riche demi-sec • 55
Chandon Rose demi-sec • 60
Non Alcoholic • 25

SANGRIA

White • 4,5
Peach, Apple, Orange, Archers Peach

Rosé • 4,5
Red Fruits, Mint, Lychee Liqueur

Red • 5
Orange, Seasonal Fruits

CHANDON GARDEN

Oranged Flavor Sparkling Wine
on Ice

Garden • 13
Orange

Peachy Basil • 13,5
Peach, Basil

Citrus • 13,5
GrapeFruit, Orange Lemon



ROSÉ WINE

LEBANON

By the Glass • 3

Rosé de Ksara • 20
Sunset, Kara • 26
Altitude, Ixsir • 40
Grande Reserve, Ixsir • 55
B-Qa, Marsyas • 40

FRANCE

Cote-du-Rhone Parallèle 45 • 100
By Ott, Provence • 115
Exhib, Cote de Thau • 100

RED WINE

LEBANON

By the Glass • 3

Prieure, Ksara • 25
Reserve du couvent, Ksara • 28
Chateau Ksara, 2012 • 40
Couvent de M Chateau, Marje • 55
Le Compte de M, Kefraya • 55
Altitude, Ixsir • 45
Grande Reserve, Ixsir • 60
EL, Ixsir • 75
Marsyas • 100
Bargylus • 100

FRANCE

Cote-du-Rhone Parallèle 45 • 115
Chateau Grand-Pontet, Grand Cru, St. Emilion • 140
Segla, Margaux • 200
Domain de Chevalier, Grand Cru, 2003, Bordeaux • 450
Brouilly, Joseph Drouhin, Beaujolais • 115

Chateau Chasse-Spleen,
Moulis en Medoc, 2000 • 280

Calon Segur, Grand Cru Classe, St-Estephe,
2012, Medoc • 500
Chateau Talbot, Grand Cru Classe, St-Julien • 500

CHAMPAGNE

Moët & Chandon, Brut POP • 65
Moët & Chandon, Brut • 160
Moët & Chandon, Rose • 200
Moët & Chandon, Ice • 220
Veuve-clicquot • 185
Don Perignon Brut • 900
Don Perignon Rose Vintage • 1,500

COGNAC

Hennessy VS • 12 / 145
Hennessy VSOP • 15 / 175
Hennessy XO • 25 / 600
Remi Martin VSOP • 22 / 250

VODKA

Ketel One • 8,5 / 100
Belvedere • 13 / 155 / 200
Ciroc • 14 / 165

GIN

Tanqueray • 8,5 / 100
Tanqueray Sevilla • 8,5 / 100
Tanqueray Rangpur Lime • 8,5 / 100
Tanqueray Ten • 13 / 155

TEQUILA

Jose Cuervo Silver • 3 / 6,5 / 75
Jose Cuervo Gold • 3 / 6,5 / 75
Don Julio Blanco • 11 / 22 / 260
Don Julio Reposado • 12 / 25 / 290
Don Julio Anejo • 15 / 30 / 350
Don Julio 1942 • 45 / 95 / 1,100
Patron Café • 8 / 17 / 200

RUM

Captain Morgan Spiced • 8,5 / 100
Zacapa 23 Y • 11 / 260
Zacapa XO • 70 / 800

WHISKY

BLENDED

JW BLACK LABEL • 8,5 / 100
JW DBL BLACK • 11 / 130
JW GOLD LABEL • 13 / 150
JW 18 • 22 / 260
JW XR • 33 / 375
JW BLUE LABEL • 65 / 750
OLD PAR • 11 / 130
BUCHANANS • 8,5 / 100
HAIG CLUB • 10 / 115
J&B 15 • 11 / 130

SINGLE MALT

JW Green Label • 14 / 160
Glenmorangie 10 • 12,5 / 150
Talisker 10 • 14 / 160
Singelton 12 • 12,5 / 150
Singelton 15 • 20 / 230
Cragganmore 12 • 20 / 230
Lagavulin 8 • 17 / 200
Lagavulin • 23 / 275
Glenfiddich 12 • 14 / 160
Glenfiddich 15 • 20 / 230
Glenfiddich 18 • 40 / 460
Glenfiddich IPA • 44 / 500
Glenfiddich XX • 50 / 585
Macallan 12 • 20 / 230
Macallan 15 • 44 / 500
Macallan 18 • 80 / 925
Laphroaig 10 • 11 / 130
Dalmore 12 • 14 / 160
Dalmore 15 • 23 / 275
Aberfeldy 12 • 14 / 160
Aberfeldy 16 • 25 / 290
Aberfeldy 21 • 70 / 840
Royal Brackla 12 • 14 / 160
Royal Brackla 16 • 25 / 290
Royal Brackla 21 • 70 / 840
The Deveron 12 • 14 / 160
The Deveron 18 • 36 / 425
Craigellachie 13 • 14 / 160
Craigellachie 17 • 22 / 260

AMERICAN WHISKY

Bulleit • 85 / 100
Bulleit Rye • 95 / 110
Jim Beam White • 75 / 90
Jack Daniels • 10 / 115
Gentleman Jack • 11 / 120
Jack Daniels Single Barrel • 12,5 / 150
Jack Daniels Honey • 10 / 115

IRISH WHYSKEY

Jamson • 8,5 / 100
Kilbeggan • 7 / 85