

THE  
TERRACE  
RESTAURANT | BAR LOUNGE

# BREAKFAST

SERVED DAILY FROM 9 AM TO 11:30 PM

## BAY LODGE BREAKFAST

**For One:** 27.000 | **For Two:** 44.000

Two farm eggs any style  
Croissant  
Slices of smoked turkey  
Slices of cheese  
Fresh cucumbers, tomatoes and mint  
Labneh  
Mixed thyme & olive oil  
Lebanese olives  
Marmalade, honey and butter  
Toast and Lebanese bread  
Coffee or tea  
Glass of fresh juice

## ENGLISH BREAKFAST 20.000

Two farm eggs any style  
Choice of sausage, bacon, ham or mushrooms  
Sautéed fava beans  
Choice of French fries or hash browns  
Toast and Lebanese bread  
Coffee or tea  
Glass of fresh juice

## OMLETTE 16.000

### Choice of fillings:

Onions, green pepper, tomatoes, cheese  
Green salad  
French fries or hash browns  
Toast and Lebanese bread

## LEBANESE BREAKFAST 12.000

Choice of fowl medammas or balila  
Fresh cucumbers, tomatoes, onions & mint  
Lebanese bread

## AMERICAN BREAKFAST DELIGHT 12.000

3 Fluffy pancakes  
Maple syrup  
Fresh strawberries

## CROISSANT 4.000 | 6.000

Plain  
Cheese, thyme or chocolate

# TIDBITS

<b>EDAMAME</b>	11.000
<b>MARINATED OLIVES</b>	8.000
<b>GRILLED HALLOUMI SKEWERS</b> Grilled halloumi and cherry tomatoes on skewers served with pesto and infused fig	14.000
<b>DYNAMITE SHRIMPS</b> A cup of battered shrimps with an exquisite dynamite dressing	20.000
<b>SMOKED SALMON</b> Fresh Norwegian smoked salmon served with lemon slices, pickled onions, capers, toast bread and butter	23.000
<b>MINI SLIDERS</b> 3 Mini beef burgers: mushroom Swiss, BBQ bacon and Mexican	21.000
<b>JACK DANIEL'S CHICKEN WINGS</b> 8 Chicken wings dipped in our special Jack Daniel's barbecue sauce	15.000
<b>TRUFFLE FRIES</b> Truffle fries tossed with parmeggiano	13.000

# STARTERS

<b>HONEY GOAT CHEESE DELICACY</b> 19.000 Roasted goat cheese infused with honey, served with fig jam and pesto rosso	<b>SPINACH &amp; ARTICHOKE DIP</b> 15.000 Served with tortilla nachos
<b>CAPRESE TART</b> 16.000 Fresh sizzled mozzarella with curves of eggplant and wild greens enveloped over puff pastry base, drizzled with pesto sauce	<b>CHICKEN TACOS</b> 17.000 Crisp fried corn tortillas filled with seasoned chicken, cheese, vegetables, and guacamole
<b>SIMMERED JUMBO SHRIMPS</b> 25.000 Served with our own homemade delectable guacamole	<b>VEGETABLE SPRING ROLLS</b> 14.000 Served with soy sauce
<b>CHEESE BALLS</b> 12.500 Fried mozzarella cheese balls, served with a chilled tomato sauce	<b>STEAMED SHRIMP DUMPLINGS</b> 14.000 Served with soy sauce
<b>CHEDDAR &amp; JALAPEÑO POPPERS</b> 13.500 Served with our homemade sour cream dip	<b>BAY LODGE SAMPLER</b> 31.000 Spring rolls, crab claws, chicken tacos, cheese balls and rosemary wedges, served with soy sauce, tartare & pesto sauce
<b>CRAB CLAWS</b> 13.000 Served with our homemade tartare dip	<b>BAKED POTATO</b> 8.000 Served with butter and sour cream
	<b>ROSEMARY WEDGES</b> 8.500
	<b>FRENCH FRIES</b> 7.500

---

## SALADS

---

### **BABY SPINACH SALAD** 18.000

Baby spinach mixed with beetroot, apple, pomegranate, served with a honey balsamic dressing & topped with roasted pine nuts

### **QUINOA SALAD** 22.000

Red and white quinoa enhanced with feta cheese, edamame, spring onions & dried cranberries served with a raspberry vinaigrette dressing

### **ROCCA & MUSHROOM** 17.000

Wild rocket & fresh mushrooms topped with shaved parmigiano, served with lemon mustard or balsamic vinaigrette dressing

### **CRAB LOVERS** 18.000

Shaved crab mixed in a special asian dressing served on a bed of crisp iceberg, topped with succulent capers

### **SHRIMP SALAD** 22.000

Marinated pan fried shrimps served on a bed of wild rocket, garnished with avocado slices and grilled pineapple, served with a delicate soy mustard dressing

### **CHICKEN CAESAR** 18.000

The classic caesar salad with aged parmesan, flavored croutons, candied tomato, served with char-grilled chicken

### **ASIAN STEAK SALAD** 23.000

Our finest Angus steak slices tossed with glass noodles and fresh vegetables, served with a ginger sesame dressing

### **BAY LODGE SALAD** 34.000

Delicious duo shrimp and Norwegian smoked salmon served with luscious pineapple salsa

---

## SANDWICHES & BURGERS

---

### **CHICKEN OR BEEF**

#### **QUESADILLAS** 28.000

Tortilla bread filled with your choice of marinated chicken or beef, melted cheddar and mozzarella cheese and our special Mexican vegetable mix served with homemade guacamole

#### **TURKEY CLUB** 20.000

Sliced turkey with lettuce, pickles, fresh tomato, fried egg and melted cheddar cheese on a juicy mustard mayo spread

#### **PHILLY STEAK** 22.000

Grilled tender beef slices, fresh mushrooms, onions, lettuce and steak sauce topped with melted mozzarella cheese

#### **CHICKEN PESTO** 23.000

Char-grilled chicken breast, rocket, sundried tomato and pesto sauce with melted Swiss cheese

### **GRILLED**

#### **CHICKEN BURGER** 23.000

Grilled chicken breast, shredded lettuce, pickles and aioli dip

### **BAY LODGE'S**

#### **GOURMET BURGER** 33.000

220gm of our homemade angus beef burger, lettuce, tomato, caramelized onion and a light Dijon dressing served with a basket of French fries

### **SMOKED SALMON**

#### **TARTINE** 24.000

Smoked salmon, cream cheese spread, endives, capers, dill and a glazed balsamic drizzle on ciabatta bread

*ALL SANDWICHES AND BURGER ARE SERVED WITH SIDE SALAD AND FRENCH FRIES*

## — PASTA & RISOTTO —

<b>PENNE ARRABIATA</b>	20.000
<b>SPAGHETTI PESTO</b> Our house pesto sauce infused with fresh basil, pine nuts and parmigiano	22.000
<b>TAGLIATELLE ALFREDO</b> With slices of char-grilled chicken, mushrooms and aged parmigiano	24.000
<b>FOUR CHEESE FUSILLI</b> With roquefort, parmesan, mozzarella and cheddar	24.000
<b>RISOTTO PORCINI</b> Delectable slow roasted risotto with porcini mushrooms	27.000
<b>LINGUINI TRUFFLE</b> Linguini tossed in an exquisite creamy truffle sauce, garnished with fresh asparagus	30.000

## — MAIN COURSES —

<b>CHICKEN ROSEMARY</b> Char-grilled rosemary infused chicken breast served with grilled potatoes and a side salad	33.500
<b>HONEY GLAZED SALMON FILET</b> Grilled salmon filet glazed with our own honey, ginger, soy dressing served on a bed of sautéed spinach with a side of wild rice	44.000
<b>ASIAN PINEAPPLE CHICKEN</b> Asian glazed chicken served with vegetable fired noodles, infused with a soy pineapple emulsion	38.000
<b>KING PRAWNS</b> Grilled black tiger shrimps served with steamed rice and a Thai coconut curry sauce	42.000
<b>OVEN BAKED SEA BASS</b> Baked sea bass in fennel sauce, served with glazed asparagus, grilled cherry tomatoes over artichoke bottoms	44.000
<b>ANGUS BEEF TENDERLOIN</b> Grilled to your liking, served with glazed vegetables, French fries and a sauce of your choice (pepper, mushroom)	55.000
<b>ANGUS TOMAHAWK (FOR 2)</b> Grilled to your liking, served with glazed vegetables, French fries and your choice of dip	107.000

## LEBANESE CORNER

<b>HUMMUS</b>	8.000
<b>MOUTABBAL</b>	8.000
<b>FATTOUCH</b>	9.000
<b>TABBOULEH</b>	9.000
<b>LABNEH BEL TOUM</b>	7.000
<b>RAKAKAT JEBNEH</b>	8.500
<b>KEBBEH KRAS</b>	8.500
<b>FRIED MAKDOUS WITH GOAT CHEESE</b>	12.000
<b>BASTERMA BIL LABNEH</b> Basterma stuffed with labneh, served with rocca, tomato and roasted garlic	10.500
<b>SMOKED BASIL HUMMUS</b> Basil infused hummus mixed with smoked almonds	11.500

## MASHAWI PLATTERS

<b>LAHME   2 SKEWERS</b> Served with hummus, French fries and grilled vegetables	27.000
<b>CHICKEN TAOUK   2 SKEWERS</b> Served with garlic, French fries and grilled vegetables	23.000
<b>KAFTA   4 SKEWERS</b> Served with hummus, French fries and grilled vegetables	20.000
<b>GRILLED LAMB CUTLETS</b> Served on a bed of marinated grilled vegetables and a side of French fries	40.000
<b>MIXED GRILL</b> Mix of beef, taouk and kafta skewers, served with garlic, hummus, French fries and grilled vegetables	32.000

## MOCKTAILS

### **TOMILLO LEMONADE** 14.000

Lemonade with orange blossom, thyme, and apple juice

### **WILD MAI TAI** 15.000

Our special Virgin Mai Tai mix with passion fruit

### **BAY LODGE MIRTILLO** 16.000

Blueberry, vanilla, orange, yoghurt smoothie

### **GOOSEBERRY ALE** 14.000

Kiwi, fresh ginger and lime topped with ginger ale

### **JUGO MIX** 13.000

Beets, carrot and ginger superfood mix

### **BOCO SHAKE** 14.000

Chocolate and coconut smoothie

### **OREO SHAKE** 14.000

Vanilla, chocolate and Oreo smoothie

### **FRAGOLA ARANCIA** 14.000

Strawberry, orange & vanilla smoothie

## SIGNATURE COCKTAILS

### **PASSION PROSECCO** 22.000

Prosecco, Galiano, strawberry, passion fruit

### **BLUEBERRY HILL** 20.000

Vodka, blueberry, rose water, lemon and mint

### **COCO BREEZE** 19.000

Rum, coconut, passion fruit and lime

### **ROSEMARY CANELLA** 20.000

Jameson whiskey, rosemary, ginger and honey

### **TOQUITO** 19.000

Beer, tequilla, mint, lime, tabasco, salt and pepper

### **LITCHI GAGA** 20.000

Gin, lychee, apple, ginger and lemon

### **MARTINI CAFE** 19.000

Your choice of whiskey, vodka or rum with espresso, vanilla ice cream and hazelnut

### **BAY LODGE SANGRIA** 18.000

PITCHER 70.000

White wine infused with peach and mango

### **MEDITTERANIO** 20.000

Mastika, basil, slices of lemon, topped with 7-up

## INTERNATIONAL COCKTAILS

### **PEACH BELLINI** 20.000

### **MARGARITA** 17.000

### **DAIQUIRI** 17.000

### **MOJITO** 17.000

### **MARTINI DRY OR DIRTY** 17.000 | 18.000

### **OLD FASHIONED** 18.000

### **GIN BASIL** 18.000

### **BLOODY MARY** 17.000

### **NEGRONI** 17.000

### **PINA COLADA** The Bay Lodge Way 18.000

### **BLACK RUSSIAN** 17.000

### **WHITE RUSSIAN** 18.000

## DESSERTS

**SORBET SCOOP** 9.000  
Lemon, mango or strawberry

**ICE-CREAM TRIO** 12.000  
Choice of chocolate, vanilla & pistachio

**CHOCOLATE FONDANT** 14.000  
Served with vanilla ice cream

**ACHTA BI GHAZEL EL BANET** 14.000  
Scoop of ashta ice cream, ghazel el banet with pistachio toppings

**PISTACHERIA** 15.000  
Pistachio dough stuffed with achta, drizzled with sugar syrup

**BLUEBERRY CHEESECAKE** 15.000

**FRESH FRUIT SALAD** 11.000  
Seasonal fresh fruits topped with our homemade syrup

**PAIN PERDU** 14.000  
Toasted soft brioche soaked in hot milk seasoned with caramel, served with vanilla ice-cream

**OUSSMALIYEH NUT BUTTER & FIG** 17.000  
Crunchy oussmaliyeh topped with a creamy paste of nut butter and infused fig jam

## HOT BEVERAGES

CAFÉ BLANC	5.000	NESCAFE DECAF	7.000
TURKISH COFFEE	6.000	NESCAFE GOLD	7.000
ESPRESSO	6.000	CARAMEL MACCHIATO	9.000
DOUBLE ESPRESSO	8.000	CAFÉ MOCHA	9.000
AMERICAN COFFEE	6.000	HOT CHOCOLATE	7.000
CAFÉ LATTE	7.000	HOT MILK	6.000
CAPPUCCINO	7.000	SELECTION OF TEA	7.000
NESCAFE	6.000		

## COLD BEVERAGES

SOFT DRINK	5.000	LEMONADE	9.000
ICE TEA (Peach or Lemon)	6.000	MINTED LEMONADE	9.000
ICE TEA CINNAMON MINT	10.000	MILK SHAKE (Chocolate, Vanilla or Strawberry)	10.000
ICED AMERICANO	6.000	STILL WATER	
ICED LATTE	8.000	Large	6.000
FRAPPUCCINO	11.000	Small	3.000
RED BULL	9.000	SPARKLING WATER	
FRESH FRUIT JUICE (Seasonal)	9.000	Large	11.000
		Small	6.000



# WINES & SPIRITS

## WINE BY GLASS

HOUSE RED	12.000
HOUSE ROSE	12.000
HOUSE WHITE	12.000
BLUE	15.000

PLEASE ASK YOUR WAITER FOR THE  
WINE & CHAMPAGNE LIST

## BEER

LOCAL REGULAR	8.000
LOCAL MEXICAN	9.000
IMPORTED REGULAR	10.000
IMPORTED MEXICAN	11.000

## SPIRITS

	Glass	Bottle
REGULAR	14.000	120.000
PREMIUM	18.000	180.000
ULTRA PREMIUM	25.000	320.000

## ARAK

GLASS	8.000
QUARTER BOTTLE	20.000
HALF BOTTLE	37.000
BOTTLE	55.000

## COGNAC

CAMUS XO	55.000
HENNESSY VSOP	35.000
HENNESSY XO	55.000
REMY MARTIN VSOP	35.000
REMY MARTIN XO	55.000

## DIGESTIF

IRISH CREAM	15.000
LIMONCELLO/AFFANDELLO	15.000
MASTIKA	18.000
DRAMBUIE	18.000
FERNET BRANCA/MENTHE	18.000
JAGERMEISTER	18.000
GOLDSCHLAGER	18.000
GRAND MARNIER	20.000
POIRE WILLIAM	20.000
PATRON ANEJO	20.000
PATRON CAFÉ	18.000
BRANDY	15.000
CRÈME DE MENTHE	15.000

## APERITIF

COINTREAU	18.000
CAMPARI	15.000
DISARONNO	18.000
RICARD	18.000
VERMOUTH, SWEET OR DRY	15.000
SAMBUCCA BLACK	18.000
SAMBUCCA WHITE	15.000

# ARGUILEH

ARGUILEH MOUASSAL	18.000	ARGUILEH AJAMI	20.000
ARGUILEH SPECIAL	20.000	EXTRA HEAD	7.000