

STEAK & FRIES

MONDAY

59

for two people

- ◇ Two glasses of Domaine des Tourelles red wine
- ◇ Two leafy-greens salads with seeds
- ◇ 500 g char-grilled South American tenderloin with East Village sauce
- ◇ Belgian fries served with wine reduction mayo
- ◇ Salted caramel pain perdu served with East Village crafted vanilla ice cream

BRUNCH

Served daily from 9:00 a.m. until 2:00 p.m. in Achrafieh

From 11:30 a.m. until 2:00 p.m. in Badaro

SAVORY

Smoked Salmon & Avocado Benedict — 16.5

Two organic poached eggs, brioche, hollandaise, dill, with seasonal fruits

East Village Goat Cheese & Spinach Scramble (vg) — 15

Three organic eggs, baby Lyonnaise potatoes, sourdough, with seasonal fruits

Simple Eggs Your Way (vg) — 12

Three organic eggs, baby Lyonnaise potatoes, sourdough, seasonal fruits

Avocado Halloumi Toast (vg) — 15

Whole wheat & seeds sourdough, zaatar, balsamic, green salad

Savory Mushroom French Toast (vg) — 13

Swiss cheese, parmesan

Additions

Bacon 4

Mushrooms 4

Organic egg 2.5

Baby Lyonnaise potatoes 5

SWEET

Brioche French Toast (vg) — 10

Warm berries, honey, seasonal fruits

Healthy Morning Bowl (vg) — 10

Greek yogurt, homemade granola, dates, honey, seasonal fruits

Homemade Bread Basket (vg) — 3

White, wholewheat & seeded sourdough, brioche, butter, jam

Fresh Fruits (v) — 6

Kiwi, pineapple, banana

Twenty-four hour fermentation sourdough bread, rosemary butter (vg) 1.5

DIPS & STARTERS

- French Onion & Wild Thyme Dip**, oven-baked, served with homemade pita (vg) 16
- Spinach & Artichoke Dip**, oven-baked, served with homemade pita (vg) 16
- Chunky Lime Guacamole**, served with homemade pita (v) 14.5
- Truffle Goat Cheese Dip**, served with homemade pita (vg) 13.5
- Fried Baby Calamari & Jalapenos**, served with basil Greek yogurt 16.5
- Crispy Black Sesame Chicken Tenders**, served with peanut sauce 11
- Spicy Kimchi Cauliflower Tacos**, soft-shell, with tahini and radishes (v) 7
- Himalayan Salt Edamame** (v) 6

RAW

- Salmon Tiradito**, with yuzu, cilantro, chives & chili 19
- Crispy Spicy Bluefin Tuna**, with chives & furikake 19
- Salmon & Avocado Tartare**, with fresh basil & dill, served with sourdough 24
- Australian Grassfed Steak Tartare**, traditional French hand-cut with an Asian flair 28

SALADS

- Quinoa Vegan Superfood Salad**, arugula, spinach & kale with tomatoes, seeds & raisins, avocado with lemon tahini dressing (v) 16.5
- Goat Cheese Salad**, mixed greens with grape tomatoes & roasted pine nuts with honey vinaigrette (vg) 19.5
- Kale Caesar Salad**, with homemade croutons (vg) 14
- Vegan Kenko Salad**, arugula, red cabbage, pomegranate, edamame & sesame seeds with miso dressing (v) 13

Add: chicken 6 | shrimp 9 | goat cheese 8

CHAR-GRILLED STEAKS

Choice of sauce:

East Village sauce
The Chef's bordelaise
Bourbon pepper sauce

East Village Steak

180 g Australian MB7 Wagyu tenderloin 65

Grassfed Filet Mignon

180 g Australian tenderloin 39

Steak & Fries

250 g South American tenderloin, served with Belgian fries 29

FOR TWO

USDA Prime Angus Ribeye, 500 g 95

Australian MB9 Wagyu Ribeye, 500 g 120

FOR THREE TO FIVE

(must be pre-ordered 24 hours in advance)

USDA Prime Angus Tomahawk, 1.5 kg 180

SIDES

Belgian Fries served with wine reduction mayo (vg) 5.5

add: truffle & parmesan 4

Baby Lyonnaise Potatoes, caramelized onions, served with tzatziki (vg) 5

Warm Asparagus, lightly buttered (vg) 9

Sautéed Mushrooms with garlic & coriander (v) 9

GOURMET SANDWICHES & BURGERS

East Village Burger

180 g US Angus with cheddar, tomato, onion, dill pickles & sauce, served on brioche 20
| Add bacon 4

French Connection Double Smash

180 g Australian beef, American cheese, onion & sauce on a brioche cut in two, served face-down in our chef's bordelaise sauce 18.5 | Add bacon 4

Double Smash Cheeseburger

180 g Australian beef, American cheese, onion, dill pickles, lettuce & sauce served on brioche 14 | Add bacon 4

Spicy KFC (Korean Fried Chicken)

with kimchi cucumbers and Korean coleslaw, served on a brioche 15.5

Steakhouse Burger *

250 g blend of prime aged Wagyu & Angus prime cuts with caramelized onions and aged comté, served on brioche, with Belgian fries 32

**no substitution, no omission, served medium-rare*

WHOLESOME MAINS

Meatball Linguine, 240 g Australian char-grilled meatballs, bone broth tomato sauce, Parmigiano Reggiano 24

Black Rice Truffle Porcini Risotto (vg) 19.5

Fish & Chips, served with light tartare & wine reduction mayo 19.5

Grilled Chicken Fillet & Belgian Fries, served with East Village sauce 17.5

Chicken Tagliatelle, with mushrooms & parmesan 17

ASIAN INSPIRED

Miso Scottish Salmon, roasted & topped with sesame and scallions 29

Sapporo Style Ramen, chicken miso broth, shiitake mushrooms, cured egg, grilled grassfed Australian tenderloin, grilled tomato, edamame, homemade noodles 24

Dilliwala Butter Chicken, served with aromatic jasmine rice 19.5

SOMETHING SWEET

- Salted Caramel Pain Perdu**, East Village crafted vanilla ice cream (vg) 13.5
- Warm Valrhona Soft Cookie**, East Village crafted vanilla ice cream (vg) 15
- Deconstructed Frozen Cheesecake**, served with sour cherry coulis (vg) 12
- East Village Artisanal Ice Cream**, ask your waiter for available flavors (vg) 8

REFRESHMENTS

- Detox apple celery juice 6
- Ginger lemon fizz 4
- East Village lemonade 4
- Homemade flavored iced tea, lemon or peach 4
- Freshly squeezed orange juice 5
- Freshly squeezed grapefruit juice 5
- Virgin Bloody Mary 7

COFFEES, TEAS & INFUSIONS

- Espresso 2.5
- Doppio 4
- Americano 4
- Cappuccino / Freddo cappuccino 4.5
- Latte 4.5
- Drip coffee 4.5
- Freddo espresso 4
- Affogato 6
- Green, Assam or Darjeeling tea 4.5
- Chamomile, mint or ginger infusions 4.5

WHITE

Eva Viognier, Chateau Qanafar 2023, West Bekaa, Lebanon 65
Sauvignon Blanc, Chateau Qanafar, 2023, West Bekaa, Lebanon 35 / by the glass 7.5
Domaine des Tourelles, 2024, Bekaa, Lebanon 27
Chardonnay, Trois Collines, Organic, 2021, Bekaa, Lebanon 29 / by the glass 7
Comtesse de M, Chateau Kefraya, 2022, Bekaa, Lebanon 48
Château Marsyas, 2019, Bekaa, Lebanon 50
Cloud 9, Karam Wines, 2024, Jezzine, South Lebanon 32
Chardonnay Cuvée du Pape, Ksara, 2022, Bekaa, Lebanon 30
Pinot Grigio, Terre di Rai, 2024, Venice, Italy 35 / by the glass 7.5
Gavi Del Comune Di Gavi, Marchesi Di Barolo, 2024, Gavi, Italy 75
Chablis, Domaine des Malandes, 2023, Bourgogne, France 84
Prosecco Terre di Rai, Venezia, Italy 39 / by the glass 9
Cava Aranleon Solo, Spain 49

ROSÉ

Sunset, Rosé, Ksara, 2024, Bekaa, Lebanon 25 / by the glass 6

RED

Syrah du Liban, Domaine Des Tourelles, 2021, Bekaa, Lebanon 65
Château Musar Hochar, 2020, Bekaa, Lebanon 49
Château Qanafar, 2017, West Bekaa, Lebanon 55 / by the glass 12
Domaine des Tourelles, 2023, Bekaa, Lebanon 27 / by the glass 6.5
Domaine de Baal, 2020, Bekaa, Lebanon 65
Atibaia, 2017, Batroun, Lebanon 90
Château Marsyas, 2018, Bekaa, Lebanon 75
Chianti Piccini, Piccini, 2024, Italy 29 / by the glass 7.5
Château La Grande Métairie, Vignobles Buffeteau, 2020, Bordeaux, France 45
Château Picard, Saint Estèphe, 2019, Saint-Estèphe, France 85
Marqués de Riscal Reserva, Herederos Del Marqués de Riscal, 2021, Rioja, Spain 72
Josph Drouin la Forêt Pinot Noir, 2024, Bourgogne, France 90

SAKES

Kicho Karakuchi Junmaï Shu, very dry sake, 720 ml 60
Kamitaka Junmaï Daiginjo, floral sake, 720 ml 95
Hideyoshi Junmaï Shu can, fruit & floral balance 180 ml 15
Hideyoshi LaChamte, sparkling sake, demi-doux, 280 ml 25

COCKTAILS OF THE HOUSE

Gin Basil

Bombay Sapphire gin, basil, lemon, syrup 9

Mother Nature

Bombay Sapphire gin, wild thyme, mint, lemon, syrup 9

Original Bloody Mary

Stoli hot vodka, freshly juiced tomatoes, lemon, Worcestershire sauce, chilli sauce, celery, black pepper 10

Rosemary Vodka

Russian Standard, lemon juice, grapefruit juice and rosemary syrup 9

Espresso Martini

Russian Standard, Illy espresso, coffee liqueur 11

Moscow Mule

Stoli cucumber vodka, fresh ginger juice, lemon, syrup 9

Smokey Spicy Mango

Pensador mezcal, mango puree, lemon, red jalapeno and cilantro 12

Margarita Royal

1800 Silver & Reposado, Cointreau, lemon 11

Passion Fruit Mai Tai

Spiced rum, passion fruit juice, amaretto 12

Aperol Spritz

Aperol, prosecco and orange 13

Seven Spices Old Fashioned

Bourbon, bitter and our homemade syrup made of cloves, green cardamom, star anise, cinnamon, black pepper, nutmeg and coriander seeds 9

Lynchburg County Lemonade

Jack Daniel's, vanilla syrup, lemon juice 11

TEQUILA & WHISKEY

Tamnavulin Double Cask, Single Malt Scotch Whisky 12

Cardhu, Single Malt Scotch Whisky, 12 Years 12

The Chita Distiller's Reserve, Single Grain Japanese Whisky 20

The Balvenie Caribbean Cask, Single Malt Scotch Whisky, 14 Years 28

Hibiki Japanese Harmony (Master's Select), Blended Japanese Whisky 33

Glenfiddich Solera Reserve, Single Malt Scotch Whisky, 15 Years 16

Lagavulin, Islay Single Malt Scotch Whisky, 16 Years 28

Glenfiddich Original, Single Malt Scotch Whisky, 12 Years 12

The Macallan Double Cask, Single Malt Scotch Whisky, 12 Years 18

Laphroaig, Islay Single Malt Scotch Whisky, 10 Years 13

1800 silver 10

1800 reposado 11

1800 anejo 13

Patron silver 16

Casamigos Reposado 16

Casamigos Anejo 17

Reserva de la Familia, Extra Anejo 30

Nino Sin Amor, Espadian, Mezcal 17

BEERS & CIDERS

Lefe Blonde, 330 ml 11

Stella Artois, 330 ml 7

Niigata, Japanese Beer, 330 ml 9

Elmir Pilsner, 330 ml 8

Elmir Ipa, 330 ml 8

Almaza, 330 ml 4.5

Almaza Light, 330 ml 4.5

961 Red Ale, 330 ml 6

961 American IPA, 330 ml 6

961 Witbier, 330 ml 6