



AT THE SOUKS

MENU DU BAR

MEZZÉS / MEZZE

FOIE GRAS & BRIOCHE

Brioche maison
Duck goose liver, homemade brioche
25,000 LL

SALADE D'AVOCAT ÉPICÉ

Crackers au cumin
Spicy avocado salad, cumin crackers
10,000 LL

SALADE DE ROQUETTE

Parmesan, mozzarella, vinaigrette
au balsamique
*Rocket salad, parmesan, mozzarella,
balsamic vinaigrette*
15,000 LL

TARTINE DE SAUMON

Saumon fumé, fromage à la crème,
pain de campagne toasté
*Smoked salmon, cream cheese, toasted
country bread*
24,000 LL

TARTINE COCHONNE

Black pudding Christian Parra,
pata negra, cornichons, pain de
campagne toasté
*Black pudding Christian parra, pata
negra, pickles, toasted country bread*
42,000 LL

TARTINE DE CHÈVRE

Fromage de chèvre au paprika
fumé, salade de poivrons marinés
à l'huile d'olive, pain de campagne
toasté
*Goat cheese with smoked paprika,
salad of olive oil marinated peppers,
toasted country bread*
15,000 LL

TARTARE DE SAUMON

Aneth, huile d'olive, jus de citron
Salmon tartar, dill, olive oil, lemon jus
24,000 LL

POULET MOUSSAKHAN

Sauce labné
Chicken moussakhan, labné sauce
16,000 LL

ROULEAUX AU SOUJOUK

Sour cream
Soujouk rolls, sour cream
14,000 LL

BRIOUAT FROMAGE

Fromage, épinard
Cheese & spinach roll
14,000 LL

QUICHES AU CHÈVRE CABÉCOU

Tomates cerises, persil
Goat cheese "cabécou" quiches, cherry tomatoes, parsley

18,000 LL

KEFTA EN TAJINE

Feuille de brick, fromage, épinards,
sauce tomate épicée
Minced lamb, filo pastry, cheese, spinach, spicy tomato sauce

21,000 LL

BROCHETTES DE POULET

Chicken skewers

18,000 LL

CROQUETTES DE POMMES DE TERRE

Frites, fromage de Brie de Meaux,
jambon Serrano
Fried potato croquettes, brie cheese, Serrano ham

15,000 LL

PANINI MOZZARELLA

Tomates confites & séchées, fromage de chèvre, mozzarella, basilic
Mozzarella & goat cheese panini, dried confits tomatoes, basil

19,000 LL

BEIGNET DE GAMBAS

Sauce épicée
Prawn fritters, spicy salsa

25,000 LL

CARPACCIO DE BOEUF

Filet de boeuf mariné à l'huile de basilic, parmesan, tapenade d'olives noires, toast

Beef filet carpaccio, marinated in basil oil, parmesan, black olives paste, toast

24,000 LL

CARPACCIO DE POULPES

Poulpes marinées à l'huile d'olive, ail, sumac bio, jus de citron
Octopus carpaccio, marinated in olive oil, garlic, organic sumac, lemon jus

20,000 LL

PASTILLA DE PIGEON

Feuilles de brick, amandes, cannelles

Pigeon, filo pastry, almond, cinnamon

21,000 LL

SALADE DE TOMATES

Coriandre, espuma tomate fraise
Tomato salad, coriander, espuma strawberry tomato

12,000 LL

FRITES MAISON

Épicées maison
Homemade spiced fries

9,000 LL

PLAT BAR / BAR PLATES

TARTARE DE BŒUF

Oeuf mollet, pomme fondante,

jus de tomate épicé

Beef tartar, boiled egg, pomme

fondante, spicy tomato juice

38,000 LL

HAMBURGER DE BŒUF

Fromage cheddar, Pommes·Pont

Neuf, sauce Sketch'up

Beef burger, cheddar cheese,

"Pommes·Pont Neuf", sauce Sketch'up

25,000 LL

BRANDADE DE MORUE EN TAJINE

Purée de pommes de terre, persil

Cod fish, mashed potatoes, parsley

25,000 LL

DESSERT

ÉCLAIR CHOCOLAT

Chocolate éclair

11,000 LL

ÉCLAIR AU CAMEL

Caramel éclair

11,000 LL

CARAÏBE

Gâteau au chocolat Valhrona

Valhrona chocolate cake

18,000 LL

TARTE AU CITRON

Lemon tart

12,000 LL

CHOUQUETTE

*Amandes, crème vanille, gelée
mangue passion, chantilly.*

*Almonds, vanilla cream, passion
mango jelly, whipped cream*

12,000 LL

BABA AMARETTO

*Salade de fruit, jus de fruit de la
passion*

Fruit salad, passion fruit juice

10,000 LL

BARQUETTE SABLÉ

*Marmelade d'orange, sabayon au
chocolat*

*"Sablé" biscuit, orange marmalade,
chocolate "sabayon"*

11,000 LL

TARTE AUX FRAISES

Strawberry tart

15,000 LL

TARTE AUX FRUITS

Mixed fruit tart

13,000 LL

SALADE DE FRUIT

*Fruits de saison, gelée fruit de la
passion, sablé Breton*

*Seasonal fruit salad, passion fruit
delight, sablé Breton*

14,000 LL

SÉLECTION DE SORBET ET

GLACE

*Framboise, fraise, labne, chocolat,
vanille, miel, marron,*

pomme-coriandre, cassis

Selection of sorbet and ice cream:

Raspberry, strawberry, labne,

chocolate, vanilla, honey, chestnut,

apple-coriander, blackcurrant

15,000 L

AFTER DINNER COCKTAILS

BRANDY ALEXANDER

Courvoisier vsop, cocoa cream, fresh cream, nutmeg

Sweet, brandy-based cocktail that became popular during the early 20th century. It was supposedly created at the time of the wedding of Mary, Princess Royal and Countess of Harewood and Viscount Lascelles in London in 1922

19,500 LL

WHITE RUSSIAN

Smirnoff Red vodka, Kahlua liquor, fresh cream

The traditional cocktail known as a Black Russian (first appearing in 1949) became a White Russian with addition of cream. Neither drinks are Russian in origin but both are so named due to vodka being the primary ingredient

19,500 LL

CIGARS

Romeo Y Julietta Churchills Long	28,500 LL
Bolivar. Coronas Gigantes	25,500 LL
H.Upmann Magnum 50	24,500 LL
Montecristo Pyramides #2	25,750 LL
Cohiba SigloVI	52,000 LL
Punch Royal Selection #11	17,000 LL
Partagas D4	19,000 LL
Montecristo Edmundo	22,750 LL
Cohiba Robustos	35,000 LL
Ramon Alones Specially Selected	16,750 LL
Bolivar Royal Coronas	16,000 LL
Romeo Y Julietta Churchill short	19,500 LL
Hoyo de Monterey, Petit Robustos	16,000 LL

CLASSIC COCKTAILS

CLASSIC 1950S MARTINI

Tanqueray gin or Smirnoff Black vodka, Noilly Prat, dash of orange bitters, garnished with a lemon twist or green olive

The Martini represents perhaps the most essential of all cocktails. However, the recipe has fluctuated widely over the years **18,000 LL**

THE VESPER

Smirnoff black vodka, Tanqueray gin, Lillet aperitif
007's Vodka Martini, shaken, not stirred **18,000 LL**

MARTINEZ COCKTAIL, ORIGINAL

Old Tom gin, Martini Rosso, angostura bitters, Maraschino liquor

Considered to be « The great grandfather of the martini cocktail ». It first appeared in Jerry Thomas's Bartender's guide in the 1880s **22,500 LL**

MANHATTAN

Canadian Club, Martini Rosso, angostura bitters, garnished with cherry or lemon twist

Probably first concocted in New York City's Manhattan Club, it was originally mentioned in print in 1882. Since 11 September, it is considered the most popular in states **19,500 LL**

MANHATTAN (DRY)

Canadian Club, Noilly Prat, angostura bitters, garnished with cherry or lemon twist **21,000 LL**

MANHATTAN (PERFECT)

Canadian Club, Martini Rosso, Noilly Prat, angostura bitters, garnished with cherry and lemon twist **22,000 LL**

NEGRONI

Tanqueray gin, Martini Rosso, campari, garnished with orange peel

Created in Florence, Italy, in the 1920's, at the Casoni Bar by Gloomy Scarselli **18,000 LL**

DAIQUIRI

Captain Morgan's rum, caster sugar, fresh lime juice. This Cuban classic is named after the town in Orient province. The recipe was created by Jennings Cox and Pagliuchi in the late nineteenth century

18,000 LL

MULE'S

Smirnoff Red vodka, fresh lime juice and Ginger beer.

The drink that launched the vodka revolution in the US, the Moscow Mule was invented in 1946 by John martin of the Heublein Company (distributors of Smirnoff vodka) and jack morgan, owner of the Cock n'bull restaurant **24,000 LL**

JAMAICAN MULE

Morgan's spiced rum mixed with fresh lime juice, sugar, ginger beer and dash of angostura bitter

Drink made by Henry Besant at Sanderson in 2001 **24,000 LL**

CLASSIC COCKTAILS

MARGARITA

*Jose Cuervo Gold tequila, cointreau,
fresh lime juice*

Created by Margarita Sames in
1948 **18,000 LL**

WHISKEY SOUR

*Maker's Mark whiskey mixed with
fresh lemon juice, sugar and egg white.*

Shaken and served either straight
or over ice, garnished with orange
peel and maraschino cherry
22,500 LL

BRAZILIAN MULE

*Sagatiba Pura cachaca mixed with
fresh lime juice, sugar, ginger beer and
dash of angostura bitter* **22,500 LL**

AMARETTO SOUR

*Disaronno amaretto liqueur mixed
with fresh lemon juice, sugar, egg
white, dash of angostura bitters*
18,000 LL

THE FIRST TOM COLLINS'

RECIPE

The recipe for the Tom Collins first appeared in the 1876 edition of Jerry Thomas "The Bartender's guide". Since New York, Thomas would have known about the wide spread hoax and the contents of the 1876 published book were developed during or right after The Great Tom Collins hoax of 1874, the hoax event is the most plausible source of the name for the Tom Collins cocktail

RUSTY NAIL

Johnnie Walker Black whiskey and Drambuie

Originally made popular in 1960's in Hollywood and the High octane celebrity set, the rusty nail adds smoothness and depth to a good scotch **22,500 LL**

JERRY THOMAS

"TOM COLLINS GIN" 1876

Tanqueray gin, fresh lemon, dash of sugar, soda water **19,500 LL**

CLASSIC COCKTAILS

BUCK FIZZ (MIMOSA)

Moët & Chandon champagne, freshly squeezed orange juice, garnished with orange peel.

Created in 1921 by Mc Garry, bartender at the famous Bucks Club in London **34,500 LL**

FRENCH 75

Tanqueray gin shaken with fresh lemon juice, sugar, strained and filled with Moët & Chandon champagne.

French 75 was concocted during World War I by Raoul Lubfery who was part of the American squadron **34,000 LL**

CHAMPAGNE COCKTAIL

Moët & Chandon champagne, sugar, dash of angostura bitters

The champagne cocktail is referred worldwide as the « classic champagne cocktail » with simplicity, elegance and class. The champagne cocktail made its first appearance in Jerry Thomas book « How to mix drinks » **42,000 LL**

THE BELLINI

Moët & Chandon champagne, fresh peach purée

39,000 LL

MOMO'S LONDON

14 years ago, Momo restaurant located in London built its reputation on the best food and drinks. Below is a selection of our best drinks.

MOMO SPECIAL

Created by Simon Mainoo

Smirnoff Red vodka, mint, fresh lemon juice, sugar syrup, soda water

18,000 LL

KISS WITH PASSION

Created by Devi Zion

Absolut vanilla vodka, fresh lemon grass, passion fruit, passion syrup, passion juice, topped with Moet & Chandon champagne

22,500 LL

MOMO SPECIAL ROYAL

Created by Kaled Derouiche

Moet & Chandon champagne, fresh mint, fresh apple, lemon juice, sugar syrup, spray of rose water

22,500 LL

ALL ABOUT PASSION

Created by Kaled Derouiche

Moet & Chandon champagne, Johnnie Walker Black whiskey, fresh pineapple & passion fruit, passion fruit nectar, homemade grenade syrup

33,000 LL

MARCELLO

Created by Gabrielle Esposito

Sagatiba Pura, fresh lime, caster sugar, aperol

21,000 LL

MOMO'S FRIENDS

To create this cocktail list, we asked our favorite bartenders from London, Las Vegas and Paris to design a special drink list for Momo in Beirut.

GREEN BEAST

Pernod absinthe, rose's lime cordial and water Garnish: cucumber.

Created by Charles Vexenat, best bartender for two years (2007/2009)

18,000 LL

WHISKEY SMASH

Maker's Mark whiskey, fresh lemon, fresh mint leaves, gum syrup

Dale de Groff is one of the world premier mixologists, whose innovations have changed the industry. He pioneered a gourmet approach to recreating the great classic cocktails, creating a cocktail renaissance that would soon spread around the world

24,000 LL

AVANT D'ALLER DANSER...

LES CHAMPAGNES

	70 cl	1,5 l	3 l
Moët & Chandon Brut	208,000	502,500	1,480,000
Moët & Chandon Brut Rosé	390,000		
Dom Pérignon	639,000	1,215,000	3,750,000
Dom Pérignon Rosé	1,552,500	4,143,000	11,250,000
Veuve Cliquot	246,000		
Veuve Cliquot Rosé	427,500		
Billecart Salmon Brut	240,000		
Billecart Salmon Rosé	412,500		
Armand de Brignac "Ace of Spade"	1,687,000		
Armand de Brignac "Ace of Spade" Rosé	2,437,000		
Louis Roederer Cristal	1.042,500		
Louis Roederer Cristal Rosé	2,475,000		
Ruinart Brut	255,000		
Krug Grande Cuvée Champagne	783,000		

LES CHAMPAGNES

	12,5 cl
Moët & Chandon Brut	35,000
Moët & Chandon Brut Rosé	58,000

QUELQUES COMPAGNONS À DESSERT

	GLASS	BOTTLE
Château Roumieu 2003	22,000	192,000
Château Guiraud 1 ^{er} Cru Classe 2005		465,000
Château D'Yquem 1 ^{er} Cru <i>Exceptionnel 1998 Demi BTL (37,5 cl)</i>		1,050,000

AVANT D'ALLER DANSER...

VODKA

	70 cl	1,5 l	GLASS
Smirnoff red	150,000		12,000
Smirnoff Black	202,500		18,000
Stolichnaya gold	187,500		15,000
Stolichnaya Elite	675,000		
Ciroc	450,000		30,000
Belvedere	330,000		21,000
Grey Goose	330,000		27,000
Snow Queen	375,000	690,000	28,500
Russian Standard	210,000		20,000
Zubrovka	150,000		12,000
Kauffman	780,000		
Wyborowa Exquisite	435,000		25,000

GIN

Tanqueray	150,000		12,000
Tanqueray Ten	330,000		27,000
Bombay Sapphire	150,000		13,500
Hendricks	225,000		12,000

TEQUILA

Don julio Bianco	465,000		27,750
Don julio Reposado	510,000		30,000
Don julio anejo	570,000		35,250
Patron Silver	420,000		25,500
Patron Reposado	450,000		27,000
Patron Anejo	480,000		30,750
Patron café	225,000		18,000

WHISKIES

	70 cl	1,5 l	GLASS
Johnnie Walker Red label	150,000		13,500
Johnnie Walker Green label	330,000		30,000
Johnnie Walker Black Label	217,500		20,250
Johnnie Walker Blue Label	1,200,000		75,000
Chivas Regal 12 years	240,000		22,500
Glenlivet 18 years	270,000		30,000
Jack Daniels	165,000		15,000
Jack Daniels single barrel	330,000		31,500
Talisker	427,000		31,500
Yamasaki	487,000		45,000
Jameson 12 years	300,000		27,750
Maker's Mark	270,000		25,500

RUMS

Captain Morgan bianco	150,000		12,000
Ron Zacapa Centenario	330,000		37,500
Ron Zacapa XO	1,140,000		112,500
Bacardi Bianco	150,000		12,000
Bacardi 8 anos	195,000		15,000
Havana 3 years	150,000		15,000
Havana 7 years	255,000		26,000
Sagatiba Pura	270,000		22,500

AVANT D'ALLER DANSER...

LES PORTOS

	6 CL	75 CL
Churchill's Crusted Port	15 000 LL	180 000 LL
Taylor's Quinta De Terra Feita 1995	39 000 LL	468 000 LL
Churchill's Vintage 2003		540 000 LL
Taylor's Vintage 1997		770 000 LL

LES COGNACS 5 CL

Henessy VS	20 000 LL
Henessy VSOP	30 000 LL
Henessy XO	41 250 LL
Martell VS	18 000 LL
Martell VSOP	30 000 LL
Martell XO	50 000 LL
Courvoisier VS	18 000 LL
Courvoisier VSOP	30 000 LL
Courvoisier XO	93 000 LL
Rémy Martin Louis XIII	727 000 LL

LES ARMAGNACS 5 CL

Delord Bas Armagnac XO	24 000 LL
Castaréd XO	40 000 LL

LES CALVADOS 5 CL

Château de Breuil Réserve Du Château 8 ans d'âge	20 000 LL
Château de Breuil Réserve aDes Seigneurs XO	35 000 LL
Berneroy VSOP	30 000 LL

NOTRE SÉLECTION DE VINS

LES BLANCS	15cl	75 cl
Cuvée Musar 2011 Lebanon	10,500	52,500
Chablis Jean-Paul et Benoit Droin 2010 France	30,000	113,000
Ksara Blanc de Blancs 2010 Lebanon		55,000
Sancerre Les Tuilières 2008 Loire France		187,500
Gavi di Gavi La Giustiniana Lugarrara 2009		162,000
Anjou Les Bergères domaine FL 2008 Loire France		100,000

LES ROUGES

La Vieille Ferme Beaucastel 2010 Rhône France	17,250	87,000
Domaine de Toulal "Guerrouane-Marroc" 2009	15,000	75,000
Ségla 2005 Margaux		225,000
La Parde de Haut Bailly 2005 Pessac Leognan		292,500
Santenay-La-Comme 1 ^{er} Cru domaine Michelot 2008		232,500
Châteauneuf-du-Pape Beaucastel 2005		558,000

LES ROSÉS

Cuvée Musar 2010 Lebanon	9,000	46,000
Domaine de Toulal "Guerrouane-Marroc" 2009	13,000	77,000
Ksara Sunset Magnum 2010 Lebanon		120,000
Château de Sainte Marguerite 2010 Provence		200,000
Rose de Haut-Bailly 2009 Bordeaux		170,000

WATER, SOFT DRINKS AND BEER

Acqua panna (1)	7,000 LL
Evian (0,75)	10,000 LL
San Pellegrino (0,5)	8,000 LL
Cocal Cola / Coca Cola light	5,000 LL
Sprite / Sprite Light	5,000 LL
Schwepps	5,000 LL
Lemon bitter	5,000 LL
Ginger beer	9,000 LL
Corona	12,000 LL
Heineken	10,000 LL
Almaza	7,500 LL

**OUR RESTAURANTS &
GARDENS ARE OPEN FOR
LUNCH & SUNDAY BRUNCH**