



I come from a village in the heart of the South, where time moves at its own pace, where every path leads to a story.

Our olive trees have stood for centuries, stretching toward the sky, their roots as deep as our traditions. The high arches, the delicate engravings, the blend of Roman and Chehabi architecture - They are not just beautiful; they are part of who we are.

And the tales?

Oh, they are endless, woven into every stone, every breeze, every drop of olive oil.

Let me share them with you.

Let me tell you about..

Hasbaya...

SALADS سلطة

Tabbouleh تبولة	\$8.50
Parsley, tomato, mint, onion, lemon juice, extra virgin olive oil and burghol	
Fattouch Balade فتوش بلدي	\$9.00
With marinated pita bread chips and pomegranate molasses	
Arishe Salad سلطة قريشة	\$7.50
Homemade arishe, baby potato, garlic, onion, radish, cucumber, mache, thyme, served with honey sauce	
Goat Labneh beetroot salad سلطة الشمندر مع لبنه الماعز	\$10.50
Goat labneh, beetroot, rocca, mint, tomato, olives	

COLD MEZZE مقبلات باردة

Hummus with Tahini حمص بطحينة	\$7.00
Two-textured hummus with tahini	
Mutabbal متبل	\$7.00
Broiled mashed eggplant with pomegranate seeds	
Shanklish from Asbaya شنكليش من حاصبيا	\$8.00
Shanklish cheese with mint, parsley, onion, and tomato in a jar, served with olive oil on the side	
Vine Leaves in Oil ورق عنب بزيت زيتون شغل حاصبيا	\$9.50
Rolled vine leaves, stuffed with a mix of tomato, parsley, mint, onion, lemon, and rice	
Goat Labneh with makdous لبنه ماعز مع مكدوس	\$10.50
Goat Labneh cream with makdous in oil, chili, and walnuts	
Moujadara Chmeliyeh مجدرة شمالية	\$8.50
Kidney beans, radish, tomato, chili, crispy onion, and mint leaves	
Loubieh bil Zeit لوبية بزيت	\$9.00
Stewed beans, tomato, onion, garlic	
Mediterranean Marinated Asbaya Hamour هامور متبل حاصبيا	\$12.00
Hamour fish, tahini, onion, garlic, coriander, raisin, lemon, and extra virgin olive oil	
Mohammara محمرة	\$10.00
Red capsicum, chili paste, walnuts, almonds, bread crumbs, thineh, extra virgin olive oil	
Hindbeh Hasbawiyyeh هندبة حاصباوية	\$9.50
Sauteed onion and garlic, candied dandelion, crispy onions, and lemon zest	
Moussakaa Batenjen مسقعة باذنجان	\$10.00
Deep-fried eggplant baked in a chickpea, tomato, onion, and garlic sauce	

RAW MEZZE نيّة

Kebbe Nayye Balade كبة نيّة بلدية	\$17.50
Tableh Nayye Balade تبيلة نيّة بلدية	\$17.50
Frake فراكه	\$17.50
Tableyyet Nayye طبلية نيّة	\$28.00

HOT MEZZE المقبلات الساخنة

Hummus with Meat حمص مع لحمة Hummus with tahini, beef tenderloin cubes, and pine nuts	\$17.50
Makanek مقانق Makanek with pomegranate molasses and verjuice	\$15.00
Soujouk سجع Soujouk with bell pepper, onions, chili, and tomato remoulade	\$15.00
Kibbeh Akras كبة قراص Kibbeh stuffed with ground meat and pine nuts, served with a special yogurt mixture	\$14.00
Sambousik Meat سمبوسك باللحمة Semolina dough stuffed with lamb meat	\$10.00
Sambousik Cheese سمبوسك بالجينة Semolina dough stuffed with a mix of cheese	\$10.00
Mixed Puff Pastry معجنات مشكلة Cheese rolls, sambousik meat, and sambousik cheese	\$9.50
Rakakat Grilled or Fried رقائق مقلية Cheese rolls stuffed with akkawi and mozzarella cheese	\$8.50
Shrimps Beiruti قريدس بيروتي Shrimps, mixed capsicum, onion, tomato, garlic, chili paste, and extra virgin olive oil	\$14.00
Cheikh el Mehche شيخ المحشي Grilled eggplant stuffed with meat and tomato	\$12.00
Ras Asfour with Lemon راس عصفور بالحمض Diced tenderloin in a lemon and pine nut emulsion	\$19.00
Fig Birds عصافير Fig bird, extra virgin olive oil, butter, potato, and pomegranate molasses	\$28.00
Batata Harra بطاطا حرّة Fried potato with coriander, chili, and garlic	\$8.00
Fries بطاطا مقلية بلدية Hand cut potato fries	\$6.50
Shawarma Rolls رقائق شاورما Fried beef shawarma rolls with mozzarella cheese	\$14.50
Batata with Qawarma and Mushrooms بطاطا بقاورما وفطر	\$13.00

OUR HOMEY FATTEH فته بيتوتية

Fattet Hummus فته حمص Boiled Chickpeas topped with yogurt, toasted pita bread, and pine nuts	\$10.00
Fattet Batenjen فته باتنجان Boiled chickpeas topped with marinated eggplant in our homemade sauce, yogurt, toasted pita bread, and mint	\$10.50
Fattet Kharouf فته خروف Boiled chickpeas topped with lamb chunks, yogurt, toasted pita bread, and coriander sauce	\$17.50

MASHAWEH مشاوي

SANDWICH PLATTER

Arayes Platter عرايس صحن Lamb kebab served with homemade yogurt on the side		\$15.00
Shish Taouk شيش طاووق Marinated chicken breast with garlic and yogurt, served with garlic bread	\$8.50	\$16.50
Kafta Halabi كفتة حلبية Lamb meat served with roasted tomato and onion	\$8.50	\$16.50
Grilled Meat لحمة مشوية Marinated lamb meat, served with roasted tomato and onion	\$13.00	\$28.00
Kafta Entableh كفتة عنتبلي Lamb meat with cinnamon and sweet pepper, served with roasted tomato and onion	\$9.50	\$18.50
Mixed Grill Platter مشاوي مشكله صحن 1 taouk, 1 lahme, 2 kebab, served with roasted tomato and onion		\$29.00
Grilled Baby Boneless Chicken فروج مشوي مسحّب Charcoal grilled chicken served with garlic paste, chili Mediterranean sauce, aioli sauce, tartar aioli sauce, pickles, and grilled potato		\$26.50
Half Grilled Baby Boneless Chicken نصف فروج مشوي مسحّب Charcoal grilled chicken served with garlic paste, chili Mediterranean sauce, aioli sauce, tartar aioli sauce, pickles, and grilled potato		\$15.50

SHAWARMA شاورما

Chicken Shawarma شاورما دجاج	\$7.50	\$20.00
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DESSERTS الحلو

Pistachio Asbaya Pistachio حاصبيا Pistachio dough filled with fresh ashta and drizzled with sugar syrup		\$13.50
Rice Pudding رز بالحليب Rice cooked in milk and sugar, infused with rose and orange blossom water		\$7.00
Ice Cream (3 Scoops) بوظة عربية - 3 سكوب Flavors: Vanilla, Chocolate, Strawberry, Miskeh		\$10.00
Biscuit Raha بسكويت وراحة		\$5.50
Chocolate Biscuit بسكويت بالشوكولا		\$8.00
Ashta w Asal قشطة و عسل		\$12.50
Karabiz كرابيج		\$15.00
Katayef Ashta قطايف قشطة		\$5.50

المشروبات BEVERAGES

مشروبات ساخنة HOT DRINKS

Espresso (Ristretto / Lungo) إسبريسو	\$3.50
Freshly brewed arabica coffee	
Double Espresso إسبريسو دولبل	\$4.50
Two shots of espresso	
Café Macchiato كافيه ماكياتو	\$4.00
Espresso topped with a dollop of milk foam	
Café Latte كافيه لاتيه	\$5.50
Espresso with steamed milk (add flavor: vanilla / roasted hazelnut)	
Cappuccino كابتشينو	\$5.50
Espresso with steamed milk and foam	
White Coffee قهوة بيضا	\$3.50
Warm water with orange blossom water	
Hot Chocolate كاكاو	\$5.50
Creamy milk chocolate drink	
Lebanese Coffee قهوة لبنانية	\$3.50
Traditional arabic coffee	
Tea Selection شاي	\$5.50
Assorted teas: black, green, herbal	

سموزي SMOOTHIES

Beirut Breeze نسمة بيروت	\$14.50
Tropical purée, passion purée, lychee syrup, orange juice	
Jannet el Chouf جنة الشوف	\$13.50
Apple purée, fresh mint, honey, and lemonade	
Berry Cedar توت الأزرق	\$14.50
Blueberry purée, blackberry purée, and honey	

عصير طازج FRESH JUICES

Orange Juice عصير برتقال	\$6.50
Freshly squeezed orange juice	
Carrot Juice عصير جزر	\$6.50
Fresh carrots	
Apple Juice عصير تفاح	\$6.50
Fresh green apples	
Minted Lemonade ليموناضة مع نعنع	\$6.50
Lemon juice, fresh mint, whole or crushed ice	

مشروبات باردة BEVERAGES

Sparkling Water مياه غازية	\$5.00
Energy Drink مشروب الطاقة	\$7.50
Mineral Water Large مي معدنية كبيرة	\$5.50
Mineral Water Small مي معدنية صغيرة	\$3.50
Iced Tea شاي مثلج	\$3.50
Soda صودا	\$3.50
Soft Drink مشروبات غازية	\$3.50

مشروبات منعشة COOLERS

Layali Hasbaya ليالي حاصبيا	\$16.50
Tropical purée, agave syrup, lemon juice, sparkling water, crushed ice	
Spiced Mango Date منجا وتمر اكسترا	\$15.50
Mango purée, date syrup, cinnamon, lemon juice, soda water, ice	
Lavender Rose Lemonade	\$15.50
ليموناضة مع لافندر وورد	
Lavender syrup, rose water, lemon juice, soda water, crushed ice	
Coconut Matcha ماتشا مع جوز الهند	\$15.50
Coconut milk, matcha powder, ice	
Hasbaya Sunset غروب حاصبيا	\$13.50
Pomegranate juice, orange juice, grenadine, fresh mint, crushed ice	
Jabalna Tonic جبلنا تونيك	\$13.50
Tonic water, grapefruit juice, thyme syrup, lemon zest, ice	
Chocolate Milkshake	\$12.00
Strawberry Milkshake	\$12.00

بيرة BEER

Almaza Beer بيرة المازة	\$5.50
Almaza Light بيرة المازة لايت	\$5.50

مشروبات روحية SPIRITS

Prosecco بروسيكو	BOTTLE
Astoria Lounge	\$66.50
Astoria Rose	\$95.50
Astoria Sushi	\$66.50
Astoria Trevisio	\$94.50

WHISKEY

وسكي

	GLASS
Chivas 12 Years Glass	\$14.50
Johnnie Walker Red Label جونى ووكر - ريد ليبل	\$8.00
Johnnie Walker Black Label جونى ووكر - بلاك ليبل	\$14.50
Jack Daniels Glass	\$10.00
Jameson	\$13.50
Jim Beam	\$13.50
Old Par	\$18.00

WINE

نبيد

RED WINE

نبيد أحمر

	GLASS	BOTTLE
Ksara كساره Blancs De Blancs	\$8.00	\$33.00
Kefraya كفريا Chateau Kefraya		\$38.50
Karam كرم Cloud Nine		\$38.50
Ixsir إكسبير Altitude		\$49.50

WHITE WINE

نبيد أبيض

	GLASS	BOTTLE
Ksara كساره Reserve du Couvent	\$8.00	\$33.00
Kefraya كفريا Blancs De Blancs		\$38.50
Karam كرم Maison		\$38.50
Ixsir إكسبير Altitude		\$49.50

ROSÉ WINE

نبيد روزي

	GLASS	BOTTLE
Ksara كساره Sunset	\$8.00	\$33.00
Kefraya كفريا Myst		\$38.50
Karam كرم Arc - en - Ciel		\$38.50
Ixsir إكسبير Altitude		\$49.50

LIQUEUR

	SHOT	GLASS	BOTTLE
Baileys	\$4.50	\$9.00	\$99.00
Jagermeister	\$4.00		

TEQUILA

	SHOT	GLASS	BOTTLE
1800 Anejo Tequila	\$14.50	\$20.00	
1800 Reposado Tequila	\$13.00	\$19.00	
1800 Silver Tequila	\$10.50	\$18.00	
Don Julio Anejo	\$ 9.00	\$18.00	\$428.00
Don Julio Bianco	\$13.50	\$26.00	\$302.00
Don Julio Reposado	\$16.50	\$31.50	\$389.50
Jose Cuervo Gold Tequila	\$3.50	\$10.00	
Jose Cuervo Silver Tequila	\$3.50	\$9.00	

Vodka

Belverde Glass	\$22.00
Grey Goose Glass	\$18.00
Ketel One Glass	\$15.50

INTERNATIONAL

COCKTAILS

كوكتيلات عالمية

Bloody Mary بلودي ماري	\$10.00
Cosmopolitan كوزموبوليتان	\$13.50
Cuba Libre كيوبا ليبر	\$13.50
Gin Basil جين بايسل	\$10.00
London Mule لندن ميول	\$14.50
Long Island لونغ آيلاند	\$13.50
Margarita Frozen مارغريتا مثلجة	\$13.50
Margarita Shaken مارغريتا مخفوقة	\$13.50
Mojito موهيتو	\$14.50
Moscow Mule موسكو ميول	\$13.50
Old Fashioned أولد فاشند	\$13.50
Piña Colada بيناكوлада	\$13.50
Whiskey Sour ويسكي ساور	\$12.50

ARAK عرق

Brun بران	
Glass كاس	\$5.00
A Quarter Bottle ربع قنينة	\$14.50
Half Bottle نصف قنينة	\$16.50
Bottle قنينة	\$33.50

Farid فريد	
Glass كاس	\$7.00
A Quarter Bottle ربع قنينة	\$17.00
Bottle قنينة	\$33.00

GIN جين

Gordon's Gin Glass	\$9.00
Hendrick's Gin Glass	\$15.50
Tanqueray Gin Glass	\$12.50

SHISHA ارغيلة

Ask for Flavor نكهات	\$11.00
Top-up	\$3.50
Ajame عجمي	\$13.50
Frozen Hose	\$4.50

