



MEZZES

MEZZE PLATTER

Tabbouleh, fattoush, hummus, baba ghanouj, beef kibbeh (2 pcs) & phyllo cheese rolls (2 pcs) (*rikakat*) - 50

Add fried calamari + 16

SOUP OF THE DAY - 8

SALADS

FALAFEL SALAD

Romain lettuce, pickled turnips, tomatoes, parsley, radishes, tahini-lemon sauce & pomegranate molasses - 17

GRILLED HALLOUMI CAPRESE

Greens, tomatoes, roasted almonds, fresh mint & za'atar - 22

TABBOULEH

Parsley, bulgur, onions, tomatoes & lemon dressing - 22

FATTOUSH

Lettuce, tomatoes, cucumbers, red onions, parsley, pita crisps & garlic-lemon-sumac dressing - 22

ARMENIAN SALAD

Tomatoes, cucumbers, onions, sumac-lemon dressing - 22

RAHEB

Grilled eggplant pulp, tomatoes, onions, parsley & virgin olive oil - 20

SEAFOOD SALAD - 24

DIPS

MUHAMMARA

Roasted red pepper dip with walnuts & pomegranate molasses - 14

GARLIC & MINT LABNEH

Yogurt-based fresh cheese - 11

HUMMUS - 11

BABA GHANOIJ - 14

HUMMUS BE LAHME

Pieces of filet mignon & roasted almonds - 20

DIP TASTING PLATE

Hummus, baba ghanouj & muhammara with oregano pita crisps - 20

COLD MEZZES

WARAK ENAB B'ZEIT

Vegetarian vine leaves (4 pcs) - 14

KIBBEH NAYEH / KAFTA NAYEH / HABRA NAYEH

Lebanese-style beef tartare with fresh mint & onions - 22

HINDBEH

Sautéed dandelion salad with garlic, lemon & caramelized onions - 18

ARNABEET MEKLEH

Fried cauliflower Lebanese-style with tahini-lemon sauce - 18

CHANKLISH CHEESE

Crumbled herbed cheese with tomatoes, onions, cucumbers, olives & oregano pita crisps - 20

LEBANESE MOUSSAKAA

Eggplant, chickpeas & onion stew in tomato sauce - 18

HOT MEZZES

BALILA

Chickpea stew with garlic & cumin - 13

FOUL MEDAMAS

Fava bean stew with garlic & lemon - 12

MEAT STUFFED VINE LEAVES

Served with yogurt - 20

MAKANEK

Lebanese-style mini beef sausages - 22

SOUJOUK

Armenian-style dried beef sausages - 22

BATATA HARRA

Garlic & coriander potatoes - 12

ARTISINAL BITES MOUANAJAT - 4 pcs

BEEF KIBBEH

Beef & bulgur croquettes - 14

VEGETARIAN KIBBEH

Pumpkin & bulgur croquettes with parsley, chickpeas & sumac - 14

SPINACH FATAYER

Spinach & onion turnovers - 14

BEEF SAMBOUSSIK

Minced beef & onion pastries - 14

PHYLLO CHEESE ROLLS (RIKAKAT) - 14

SEAFOOD

SOLÉMER GRILLED SHRIMP OR SAUTÉED IN BUTTER-CORIANDER OR FRIED *

(6 pcs) size 13/15 - 27

(4 pcs) size 6/8 - 36

CAJUN SHRIMP *

(6 pcs) size 13/15 - 32

(4 pcs) size 6/8 - 41

FRIED CALAMARI * - 24

FROG LEGS PROVENÇAL STYLE * - 22

GRILLED OCTOPUS

WITH GARLIC & LEMON * - 33

RAW OYSTERS **SEASONAL**

STEAMED LOBSTER

Served with garlic butter **SEASONAL**

MUSSELS marinière OR in

tomato sauce - 23

SEAFOOD LINGUINI

Calamari, mussels, shrimp & scallops - 34

*** ADD VERMICELLI RICE OR FRIES OR GARLIC-CORIANDER POTATOES & SAUTÉED VEGETABLES + 7**

FISHERMAN'S PLATE

Mussels in tomato sauce, fried calamari, grilled octopus, butter-coriander sautéed shrimp (4 pcs) & Solémer grilled shrimp (4 pcs) - 95

FISH

SMOKED SALMON SMOKED IN-HOUSE

Herbed cheese mousse & oregano pita crisps - 24

SALMON TARTARE

Served with oregano pita crisps - 28

WILD BIZRI OR RED MULLET FISH

***SEASONAL**

Small fried white fish with tahini-lemon dip (*tarator*)

SALMON SASHIMI - 32

FRIED WHITING (1KG)

Served with fried pita bread, lemon slices, tahini-lemon sauce - 32

WHOLE MEDITERRANEAN SEA BASS*
(400-500G)
Fried or grilled - 33

WHOLE GILT-HEAD BREAM
(DORADE ROYALE)* (400-500G)
Fried or grilled - 33

SESAME TUNA TATAKI *
Maple-soy sauce - 37

SOLE MEUNIÈRE FILET * - 28

MIXED CEDAR BOARD *
Cajun salmon filet, cod filet with tomato-
pineapple salsa & Solémer grilled shrimp
(2 pcs) - 38

GRILLED SALMON *
With tartar sauce - 32

SOLÉMER GRILLED SALMON *
With pineapple, tomato & onion salsa - 36

***Served with vermicelli rice OR fries OR garlic-coriander potatoes AND sautéed vegetables**

SOLÉMER'S SPECIALTIES

SAYADIYEH
Breaded fish filet, seven-spice rice, caramelized onions, almonds, sayadiyeh
sauce & julienned vegetables - 29

SAMKE HARRA
Mediterranean Seabass filets, tomato sauce, coriander, pita crisps, almonds &
tahini-lemon sauce - 38

GRILL

Served with vermicelli rice OR fries OR
garlic-coriander potatoes AND sautéed
vegetables.

SHISH TAOUK
Skewers (2) of marinated
chicken breast - 28

SHISH KEFTA
Skewers (2) of seasoned ground beef - 28

SHISH KEBAB
Skewers (2) of seasoned filet mignon - 36

MIXED GRILL
Shish taouk (1), kefta (1) & kebab (1)
skewer - 40

GRILLED LAMB CHOPS - 40

CARNIVORE BOARD - To Share

Shish taouk (8 pcs), kefta (8 pcs), kebab (8 pcs) & grilled lamb chops (4 pcs) - served with batata
harra, garlic dip & marinated pita slices - 165

SIDES

FATTOUSH / TABBOULEH - 12

HOUSE FRIES - 10

BATATA HARRA
Garlic & coriander potatoes - 12

VERMICELLI RICE - 10

SEVEN-SPICE & NUT RICE - 14

TAHINI SAUCE, VEGETABLES, CORIANDER & NUTS - 14

TOMATO SAUCE, VEGETABLES, CORIANDER & NUTS - 14

SAUTÉED VEGETABLES - 10

GRILLED VEGETABLES - 15

FRESH SEASONAL VEGETABLE PLATE SEASONAL - 15

OLIVES, PICKLES, BANANA PEPPERS PLATE - 15

** Our dishes may contain traces of peanuts, wheat or triticale, milk, mustard, tree nuts, eggs, fish, shellfish, sesame, soy, sulphites, or gluten. Please inform your server of any food allergies or intolerances.

Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that while we take food allergies and intolerances seriously, we cannot guarantee the absence of cross-contamination. Our kitchen handles allergens such as peanuts, tree nuts, sesame, dairy, eggs, soy, gluten, and shellfish.**

** Nos mets peuvent contenir des traces d'arachides, de blé ou de triticale, de lait, de moutarde, de noix, d'œufs, de poissons, de mollusques et de crustacés, de sésame, de soya, de sulfites ou de gluten. Veuillez informer votre serveur de toute allergie ou intolérance alimentaire.

La consommation de viandes crues ou partiellement cuites, de fruits de mer ou de crustacés peut augmenter le risque de maladies d'origine alimentaire, surtout si vous souffrez de certaines conditions médicales.

Veillez noter que bien que nous prenions les allergies et les intolérances alimentaires au sérieux, nous ne pouvons pas garantir l'absence de contamination croisée. Notre cuisine manipule des allergènes tels que les arachides, les noix, le sésame, les produits laitiers, les œufs, le soya, le gluten et les fruits de mer. **



DESSERTS

HALAWAT AL JIBIN

Mini cheese-semolina rolls (2) stuffed with homemade ashta cheese, rosewater flavored simple syrup & pistachios - 10

MOUHALABIEH

Milk flan flavored with orange blossom water & topped with pistachios - 8

HOMEMADE BAKLAVAS - 10

ATAYEF BI ASHTA

Mini pancakes (2) stuffed with homemade ashta cheese, rosewater flavored simple syrup & pistachios - 10

TARTUFO - 10

KNAFEH

Semolina dough, melted cheese, rosewater flavored simple syrup & pistachios - 12

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