

Dimona YOU'LL BE BLESSED

MENU

FOOD

BEVERAGE

All prices are in LBP, including VAT



FOOD

BITES

APPETIZERS

SALADS

BURGERS & SANDWICHES

PIZZAS

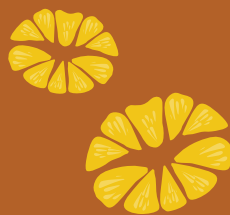
PASTAS

MAIN COURSES

DESSERTS



BITES



Chunky Fries

650,000

Crispy potatoes tossed in special spices served with truffle mayo dip.

Edamame

700,000

Steamed edamame served with a sesame-garlic sauce.

Avocado Dip

1,050,000

Smooth avocado cream topped with fresh pico de gallo, coriander, served with homemade crackers.

Parmesan Spinach Dip

1,050,000

Warm parmesan spinach dip enriched with gouda, flavored with garlic oil and served with parmesan and house made crackers.

Shrimp & Mushrooms

1,650,000

Sautéed shrimps with garlic, cherry tomatoes, mushrooms, white wine, shrimp sauce, coriander.

APPETIZERS



Bruschetta Pomodoro

850,000

Classic tomato bruschetta with pesto, cherry tomatoes, basil, oregano, parmesan, and balsamic reduction.

Chicken Pesto Bruschetta

1,250,000

Grilled chicken, mozzarella, cherry tomatoes, sundried tomato mayo, and balsamic reduction on house made focaccia bread.

Mac & Cheese Croquettes

1,150,000

Golden mac & cheese croquettes with champignon mushrooms, truffle mushroom sauce, roasted cherry tomatoes, sundried tomatoes, and parmesan.

Melanzane

1,400,000

Oven-baked eggplant layered with tomato sauce, parmesan, basil.

Burrata Bruschetta

1,550,000

Burrata, cherry tomato mix, parmesan, balsamic reduction, basil pesto, and basil oil on focaccia bread.

Salmon & Avocado Bruschetta

1,750,000

Whipped feta, avocado, capers, dill, smoked salmon, citrus dressing, pink pepper, lemon powder, and basil oil on house made focaccia bread.

Fried Shrimp & Calamari

1,750,000

Crispy fried shrimps, calamari, served with lemon tartar sauce.

SALADS

A stylized illustration of two lemons, one slightly behind and to the right of the other, both with simple outlines and a few lines indicating segments.

Orange, Beetroot, & Hazelnuts 1,300,000

Beetroot with feta cream, gorgonzola, wild rocca, orange wedges, hazelnut, and black honey balsamic dressing and balsamic reduction.

Goat Cheese 1,500,000

Mixed greens with dried figs, green apple, breaded goat cheese, pomegranate, walnuts, and citrus-honey dressing.

Chicken Caesar 1,650,000

Grilled chicken breast served over iceberg lettuce, sundried tomatoes, parmesan, oregano, and homemade crackers tossed in Caesar sauce dressing.

Shrimp Orzotto 1,800,000

Orzo pasta with shrimps, orange wedges, grilled artichokes, capers, stracciatella, za'atar, and citrus dressing.

Bresaola & Mozzarella di Bufala 1,900,000

Bresaola with wild rocca, buffalo mozzarella, pomegranate seeds, strawberry, shaved parmesan, black balsamic honey dressing and balsamic reduction.

Quinoa, Salmon & Avocado 1,900,000

Salmon gravlax with mixed quinoa, avocado, kale, mango, edamame, cranberries, sesame seeds, soy, and Asian balsamic dressing.

BURGERS & SANDWICHES

Crispy Chicken Caesar Burger 1,550,000

Multicereal bun with crispy breaded chicken, Caesar sauce, avocado, mix lollo greens, Gouda cheese, shaved parmesan, served with a side of fries.

House Beef Burger 1,650,000

Multicereal bun with a 200g beef patty, caramelized onions, iceberg, gouda cheese, japanese mayo served with a side of fries.



Popeye Steak Sandwich 1,750,000

Open pizza dough with spinach, beef tenderloin, mushrooms, feta cheese, cherry tomato served with a side of fries.

Pizzas

Focaccia

850,000

Warm focaccia topped with rosemary, rock salt, and EVOO.

Margherita

1,200,000

Tomato sauce with mozzarella, parmesan, basil, oregano, and basil oil.
add burrata 700,000

Verdure (Vegetarian)

1,300,000

Tomato sauce, mozzarella, vegetable mix, zucchini escabeche, eggplant, feta cheese cream, fresh basil & basil oil.

Four Cheese

1,600,000

Pumpkin sauce, fresh mozzarella, brie cheese, goat cheese, gorgonzola dolce, and, dried figs, shaved parmesan, fresh basil & basil oil.

Ham & Mushroom

1,600,000

Tomato sauce, mozzarella, mushrooms, black olives, cotto ham, arugula, parmesan, and balsamic reduction.

Spicy Salami

1,600,000

Tomato base with mozzarella, spicy salami, oregano, and parmesan.

Italiana

1,800,000

Goat cheese base with pistachio pesto mozzarella, mortadella, stracciatella, parmesan, and crushed pistachios.

Mushrooms & Truffle

1,850,000

Truffle sauce with mozzarella, mushrooms, truffle mayo, and arugula.

Bresaola or Parma

1,850,000

Tomato sauce with mozzarella, Parma ham or bresaola, wild arugula, basil pesto, parmesan, and balsamic reduction.

Salmon

1,950,000

Feta cream, smoked salmon, capers, lemon zest, dill, stracciatella, parmesan, arugula, and a citrus drizzle.

PASTAS

Arrabbiata

1,100,000

Penne pasta tossed in a spicy tomato sauce with cherry tomatoes, confit chili, parmesan, and fresh parsley. [add shrimp 650,000](#)

Cacio & Pepe Cream

1,600,000

Square spaghetti in parmesan cream with black pepper, basil oil, truffle.

Gnocchetti Pesto

1,600,000

Potato gnocchetti in basil pesto cream with sundried tomatoes, stracciatella di burrata, parmesan, and basil oil.

Fettuccine Alfredo

1,650,000

Fettuccine with chicken, mushrooms, cream, parmesan, and basil oil.

Spinach Ravioli

1,650,000

Ravioli stuffed with ricotta and spinach in tomato sauce with cherry tomatoes, wild rocca, basil pesto, and parmesan.

Tagliatelle alla Bolognese

1,700,000

Tagliatelle in slow-cooked Bolognese with cherry tomatoes, butter, parmesan, and basil oil.

Tortelloni Mushroom

1,800,000

Mushroom-filled tortelloni in a cream sauce with sundried tomatoes, parmesan, and basil oil.

MAIN

Courses

Chicken Milanese

1,800,000

Crispy breaded chicken breast served with fries, mixed salad, lemon tartar sauce, and citrus dressing.

Grilled Chicken

1,900,000

Grilled chicken breast with baby potatoes, broccoli, mushroom, and mushroom sauce.

Steak & Fries

2,250,000

Grilled herb-marinated beef tenderloin served with crispy steak fries and your choice of pepper sauce or mushroom sauce.

Grilled Salmon

2,450,000

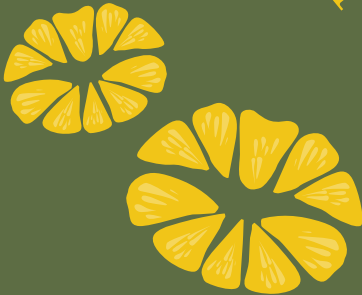
Salmon fillet with caramelized cauliflower purée, asparagus, broccoli, basil oil, chives, and lemon zest, served with a side salad.

Butterfly Seabass

2,550,000

Butterflied seabass with cherry tomatoes, capers, mixed green salad, lemon dressing, and oregano.

DESSERTS



Ice Cream & Sorbet

270,000
per scoop

Chocolate, strawberry, vanilla, pistachio, mango, lemon (per scoop).

Coffee Tiramisù

900,000

Layers of mascarpone mousse, Italian coffee, and savoiardi biscuits, finished with a dusting of rich cocoa.

Lemon Tiramisù

900,000

Mascarpone mousse with lemon custard, pistachio, and homemade Limoncello.

Profiteroles

1,000,000

Choux pastry filled with pistachio cream, topped with chocolate powder.

Bounty Pizza

1,000,000

Brioche pizza dough topped with Nutella, Bounty chocolate, shredded coconut, hazelnuts, and fresh strawberries.

Focaccia Perdu

1,150,000

Caramelized focaccia, served with strawberries, mango salad, vanilla ice cream, and house made salted caramel sauce.

Flourless Chocolate Tart *(Gluten-Free)*

1,150,000

Rich chocolate, candied orange, hazelnuts and almond flour, served with vanilla ice cream and topped with house made salted caramel sauce.

BEVERAGE

HOT DRINKS

COLD DRINKS & BEER

FRAPPÉ

NON-ALCOHOLIC COCKTAILS

ALCOHOLIC HOT COFFEE

CLASSIC COCKTAILS

OUR SIGNATURES

SPIRITS

WINE



HOT

Drinks

Lebanese Coffee	270,000
Espresso	270,000
Espresso Decaf	270,000
White Coffee	270,000
Tea Selection	350,000
Teal Tea	550,000
Espresso Macchiato	300,000
American Coffee	350,000
Americano	350,000
Doppio	370,000
Doppio Decaf	370,000
Hot Chocolate	500,000
Café Latté	500,000
Match Latté	500,000
Cappuccino	450,000
Mocha	500,000
Affogato	500,000



COLD

Drinks

Water Small	200,000
Water Large	350,000
Sparkling Water Small	300,000
Sparkling Water Large	500,000
San Pellegrino Small	350,000
San Pellegrino Large	600,000
Perrier	360,000
Soft Drink	320,000
Tonic	350,000
Iced Tea Selection	360,000
Grapefruit Soda	450,000
Energy Drink	600,000
Ginger Ale	450,000

Fresh Orange Juice	450,000
Fresh Lemonade	500,000

Almaza	550,000
Almaza Light	550,000
Almaza Rosé	550,000
Beirut Beer	500,000
Beirut Beer Light	500,000
Heineken	700,000
<i>Appel</i> Mexican	150,000

FRAPPÉ

Spanish Frappé	550,000
Mochaccino	550,000
Café Frappé	550,000

Alcoholic HOT COFFEE

Creamy Coffee	650,000
Irish Coffee	650,000

Non-Alcoholic COCKTAILS

Passion Stone	800,000
Red Velvet	800,000

COCKTAILS

Classic

Martinez	850,000
Mint Julep	850,000
Dry Martini	850,000
Gin Basil	850,000
Moscow Mule	850,000
London Mule	850,000
Aperol Spritz	850,000
Sazerac	850,000
Bellini	800,000
Americano	850,000
Negroni	850,000
Dirty Martini	850,000
Margarita	850,000
Bloody Mary	850,000
Espresso Martini	850,000
Hugo	850,000
Shake the Amaretto	850,000
Old Fashioned	850,000
Manhattan	850,000

OUR

Signatures



The Berry Smash

850,000

A refreshing blend of ripe berries, basil, and cherry essence. Fruity, aromatic, and perfectly balanced.

Italian Summer

850,000

Limoncello, rosé, and grapefruit soda come together in a crisp, citrus-forward cocktail that captures the spirit of the Mediterranean coast.

Citrus Kiss

900,000

Gin, Aperol, grapefruit, and passion fruit come together in a bright, citrus-forward cocktail with a bittersweet edge and a tropical finish.

Midnight Mirage

850,000

Spiced rum, amaretto, ogreat, ginger, and lime blend into a rich tropical cocktail with just the right touch of warmth and sweetness.

Honeyed Ember

850,000

A bold mix of bourbon, ginger, rosemary, and honey. A drink that's warm, smooth, and lightly spiced.

Mango Basil

900,000

Vodka, mango, and fresh basil blend into a smooth, vibrant cocktail that's fruity, aromatic, and refreshingly clean.

Midnight Tiramisu

900,000

Bourbon whiskey, mascarpone cream, and espresso create a rich, dessert-inspired cocktail that's bold, creamy, and smooth.

Martini with Benefits

900,000

Martini Bianco, elderflower, and prosecco come together in a light, floral, and sparkling cocktail with a crisp celebratory finish.

Spirits

VODKA

Stoli Red	750,000
Stoli Gold	850,000
Ketel One	950,000
Tito's	950,000
Belvedere	1,250,000
Grey Goose	1,200,000
Ciroc	1,250,000
Beluga Noble	2,000,000

GIN

Gordon's	750,000
Tanqueray	950,000
Bombay Sapphire	950,000
Tanqueray No. Ten	1,250,000
Hendrick's	1,250,000
Gin Mare	1,250,000

IRISH WHISKEY

Jameson	750,000
Teeling Small Batch	1,000,000
Bushmills Originals	1,000,000
Bushmills Black	1,100,000

AMERICAN WHISKEY

Jim Beam Bourbon	750,000
Jack Daniel's	850,000
Maker's Mark	1,100,000
Bulleit Bourbon	1,100,000
Bulleit Rye	1,300,000

COGNAC

Remy Martin VSOP	2,600,000
Remy Martin XO	4,100,000



IMPORTED WHITE WINE

	GLASS	BOTTLE
Piccini Bianco Toscana	650,000	2,300,000
Pinot Grigio White		2,600,000
Zonin Soave White Classico		3,600,000
Vina Sol		3,950,000
Gavi Selezione Marchesi Di Barolo		4,950,000
Petit Chablis Bouchard Ainé 2023		5,750,000

IMPORTED RED WINE

Piccini Rosso Toscana	650,000	2,300,000
Chianti		2,600,000
Collezione Oro Chianti Riserva 2020		3,900,000
Frescobaldi Remole Rosso 2023		4,300,000
Sangre De Toro 2021		4,900,000
Cheval Noir Bordeaux		4,600,000
Torre Mora Cauru Etna Rosso 2019		5,600,000

IMPORTED ROSÉ WINE

Piccini Collezione Oro Rosato	650,000	2,300,000
Piccini Costa Toscana Rosato (Bio)		2,900,000
Clou Du Pin Bordeaux 2023		3,300,000

