روبي

ROUBY RESTAURANT

MENU

THE BREAKFAST

Bayd Bel Fokhar

Fresh eggs made with butter and olive oil, garnished with sumac

$6.00

Bayd B Awarma

Fresh eggs made with kawarma

$8.00

Mini Kaak (4pcs)

Kaak stuffed with labneh, pesto halloumi, turkey Swiss cheese, nutella served with vegetables aside

$7.00

Mankoushe Zaatar Tray

Zaatar mankouche served with labneh, olives and vegetables

$5.00

Mankoushe Cheese Tray

Cheese mankouche served with olives and vegetables

$8.00

Foul Mdammas

Foul and chickpeas served with olive oil and parsley

$8.00

Fattet Laban

Chickpeas, yogurt, fried bread and pine nuts

$8.00

THE SALADS

Tabbouleh Bel Hosrom

The original Lebanese tabbouleh mixed with hosrom

$6.00

Fattouch Bel Sumac

Fattouch served with pomegranate molasses and crisp Lebanese bread

$7.00

Rouby Salad

Mix green garnished with fetta cheese, grilled cauliflower, Asparagus, colored cherry tomato and special tahini sauce

$10.00

Fried Sesame Hummus Salad

Mixed greens with tomato and cucumber served with fried sesame hummus

$8.00



COLD MEZZA



Mouhamara Bel Labneh

Mouhamara mix served with labneh, walnuts and pomegranate

$7.50

Labneh Bi Toum

$6.00

Trio Shanklish

Topped with thyme, sumac and paprika. Served with parsley, tomato and onion

$6.00

Hummus Bi Thine

Lebanese hummus served with chickpeas and olive oil caviar decorated with mint

$6.00

Hummus Lahme (with Debes Remen)

Lebanese hummus served with lahmeh rass asfour and sundried tomato

$10.50

Moutabal

Moutabal eggplant served with caviar pomegranate molasses, decorated with fried eggplant and mint

$6.00

Labneh Chamieh Bel Joz

Labneh mixed with olives, walnut, sundried tomato and mint

$6.00



Basterma Bel Labneh

Basterma roll filled with labneh chamieh and garnished with pickles mix

$8.00

Vine Leaves

Warak 3enab served with pomegranate and lemon wedges

$7.00

Tajen

Tahine tajen served with fried bread

$7.00

Tajen Shrimp Sumac

Tahine tajen served with shrimps garnished with radish, parsley and walnut

$10.00

Makdous & Pickles

Selection of pickles with homemade makdous

$4.00

HOT MEZZA



Foul Mdammas
Foul and chickpeas served with olive oil and parsley

$8.00

Fattet Laban
Chickpeas, yogurt, fried bread and pine nuts

$8.00

Makanek Debs El Remen
Home made Makanek served with pomegranate molasses and pine nuts

$10.00

Soujouk
Home made Soujouk served with tomato, onion and bell pepper

$10.00

Kabab Bel Karaz
Kabab balls served with caramelized cherry

$10.00



Batata Harra
Fried potato cubes served with coriander and fried garlic and chilies

$6.00

Batata Bi Toum
Fried Potato cubes served with garlic paste and coriander

$6.00

Trio Dome Kebbeh
Beef pomegranate, shanklish and caramelized cherry onion. Served on a bed of special yogurt

$10.00

Chicken Liver
Chicken liver served with your choice of debs or garlic

$9.00

Maajouaa
Kabab dome filled with pistachio, mushroom, cheese and served on a bed of grilled vegetables

$12.00

Makloube Halloumi
Eggplant covered with osmallieh dough, served with pesto sauce, grilled tomato and halloumi cheese

$10.00

Jweneh Provincial
Fried Chicken wings served with garlic, lemon and coriander

$9.00



Beklawa Bouquet Meat (3 pieces)
Filo paste filled with hashed meat and pomegranate

$10.00

Rakakat Cheese (5 pieces)
$5.50

Kebbeh Krass (5 pieces)
$7.50

Sambousek Lahme (5 pieces)
$7.50

THE GRILL





THE SKEWERS

Kafta (3 skewers)

Grilled vegetables, biwaz, pepper mix and French fries

$15.00

Kabab (3 skewers)

Grilled vegetables, biwaz, pepper mix and French fries

$15.00

Tawouk (2 skewers)

Served with French fries, garlic and hot garlic paste

$15.00

Beef Brochette (2 skewers)

Beef fillet brochette served with grilled vegetables, biwaz, pepper mix and French fries

$20.00

Mixed Grill (4 skewers)

1 Beef Brochettes, 1 Taouk, 2 Kafta, Served with grilled vegetables, bell pepper mix and garlic paste

$23.00

CHARCOAL CHICKEN

Half Boneless Grilled Chicken

Half grilled boneless chicken served with French fries, garlic and hot garlic paste

$14.00

Whole Boneless Grilled Chicken

Whole grilled boneless chicken served with French fries, garlic and hot garlic paste

$24.00

SPECIALTIES

Faweregh

We need description served with lemon oil sauce

$13.00

Lsenet

We need description served with lemon oil sauce

$15.00

Yabrak

Warak 3enab served with rice, meet and lamb rack

$17.00

Fokharet Frike With Baby Gigot

Frike served with baby lamb gigot and special sauce

$27.00



INTERNATIONAL

APPETIZERS

French Fries

$5.50

Curly Fries

Served with special dip

$7.00

Potato Wedges

Served with special dip

$6.50

Garlic Bread

$7.00

Nachos

Cheese nachos topped with cheddar cheese and jalapeños served with 3 dips of guacamole, salsa and sour cream

$11.00

Mozzarella Sticks

Served with creamy thousand island sauce or honey mustard sauce

$7.00

Wings

Chicken wings, dipped with a choice of BBQ or Buffalo sauce and ranch sauce

$9.00

Esmaliye Shrimps

Shrimps rolled with esmalive dough fried and served with our secret sauce

$11.00

Chicken Tenders

Crispy chicken breast served with Baie Rose sauce or honey mustard sauce

$10.00



THE SALADS

Chicken or Shrimp Caesar

Romain lettuce mixed with crispy cheese crouton and Caesar sauce served with grilled chicken breast or shrimp, parmesan cheese and parmesan tuile

$14.00

Tuna Pasta

Tricolored pasta mixed with corn, mushroom, bell pepper, cherrytomato, carrots and tuna served with lemon mayo sauce

$11.00

Caprese

Green rocket mixed with strawberry, cherry tomato, piccolo fresh mozzarella served with almond nuts pesto drizzle and balsamic dressing

$10.00

Crab Noodles

Noodles mixed with carrots, cucumber, ginger and crab sticks served with special Asian sauce

$13.00



SANDWICHES

Chicken Pesto Sandwich

Marinated grilled chicken mixed with pesto, lettuce and cheese served in our fresh baked bread

$12.00

Steak Sandwich

Special steak mixed with caramelized onions, grilled vegetables and cheese served in our fresh baked bread

$15.00

Chicken Club Sandwich

Grilled chicken breast mixed with our special sauce served with smoked turkey, boiled eggs, lettuce, tomato, pickles and slice white bread

$14.00

BURGERS

Crispy Cheesy Burger

Fresh burger bun filled with beef patty, breaded mozzarella cheese, caramelized onion, lettuce, onion and tomato served with bae rose sauce

$18.00

Chicken Breast Burger

Fresh burger bun filled with grilled marinated chicken, pickles, lettuceand tomato served with garlic mayo sauce

$12.00

Lebanese Burger

Fresh burger bun filled with beef patty, coleslaw, onions, tomato and fries

$14.00



MAIN COURSES

Chicken Roll Plate

Chicken roll stuffed with mushroom and cheese served with grilled vegetables, potato wedges and white creamy sauce

$18.00

Tenderloin Plate

Beef tenderloin served with grilled vegetables, potato wedges and white creamy sauce

$25.00

Chicken Fajita Plate

$14.00

Penne Arabiata

$10.00

Pesto Pasta

$14.00

DESSERTS

Knefeh Bel Fekhara
Rice knefe pudding served with light syrup and zaher laymoun

$10.00

Ousmallieh Bel Ashta
Ousmallieh filled with fresh ashta, topped with green pistachio and zaher laymoun

$10.00



Pistachio Mafroukeh
Pistachio mafroukeh with mistika ice cream and ghazal

$12.00

Rouby Pain Perdu
Brioche dough filed with dates paste, served with caramel sauce and mistika ice cream

$12.00

Ice Cream (3 scoops)
Ask for available flavors

$7.50

Fondant Chocolate Halawa
Chocolate fondant filled with halawa and served with mistika ice cream

$11.00

Fondant Chocolate Surprise
Chocolate fondant surprise served with vanilla ice cream

$13.00



Chocolate Volcano Explosion
Fudge chocolate cake served with vanilla ice cream chocolate tower and hot lava sauce

$14.00

Trio Dessert Plate
Crème caramel, Moughli and Mouhalabiye with ghazal

$8.00

Fruit Plate or Watermelon Plate

$12.00

KIDS MENU

Mini Pizza

Marguerita Pizza
(you can add mushroom, olives and corn)

$8.00

Mini Burger

Trio beef sliders served
with French fries and ketchup

$8.50

Penne Pasta

Penne pasta served with red
or white sauce

$7.00

Chicken Tenders

Crispy chicken breast served with French fries and baie rose sauce

$8.00

Crêpe Nutella

Crêpe served with nutella, banana
and hazelnut

$7.00

BEVERAGES

Soft Drinks
$3.00

Ice Tea
$3.50

Large Mineral Water
$3.00

Small Mineral Water
$2.00

Sparkling Water
$3.50

Red Bull
$5.00

Beer

Almaza
$5.00

Corona
$7.00

Mexican Beer
$6.00

Juices

Fresh Orange Juice
$4.50

Lemonade
$4.50

Tout
$4.50

Wared
$4.50

Hot Drinks

Tea Cup
$3.00

Lebanese Coffee
$2.50

White Coffee
$2.50

Hot Chocolate
$4.50

Espresso
$3.00

Nescafe
$4.00

Cappuccino
$4.00

Mochaccino
$4.50

Caffe Latte (Add flavor)
$5.00

Alcoholic Beverages

Local Wine
(Red, White, Rosé)

Glass $6.00

½ Bottle $15.00

Bottle $25.00

Regular Whiskey
(Red Label, J&B)

Glass $6.00

½ Bottle $24.00

Bottle $45.00

Premium Whiskey
(Black, Chivas, Old Parr)

Glass $9.00

½ Bottle $45.00

Bottle $85.00

Arak Brun or Ksara

Glass $3.50

½ Bottle $15.00

Bottle $25.00

Regular Vodka
(Stoli Red or Russian Standard)

Glass $7.00

Bottle $45.00

Premium Vodka
(Grey Goose or Belvedere)

Glass $12.00

Bottle $110.00

International Cocktails

Vodka Cocktails

Espresso Martini $10.00
Vodka, Coffee Liqueur, Fresh Espresso, Sugar Syrup

Cosmopolitan $9.00
Vodka, Triple Sec, Cranberry Juice, Lemon Juice

Moscow Mule $11.00
Vodka, Fresh Ginger Juice, Soda, Lime Juice

Gin Cocktails

Gin Basil Smash $10.00
Gin, Fresh Lemon Juice, Simple Syrup, Fresh Basil Leaves

Lond Mule $11.00
Gin, Fresh Ginger juice, Soda

Singapore Sling $12.00
Gin, Cherry Liqueur,Triple Sec, Bénédictine, Lime Juice, Grenadine, Pineapple Juice

Whiskey Cocktails

Manhattan $11.00
Bourbon Whiskey, Sweet Vermouth, Orange Bitters, Maraschino Cherry

Rusty Nail $11.00
Scotch Whiskey, Drambuie

Godfather $9.00
Whiskey, Amaretto

Rum Cocktails

Mojito $9.00
White Rum, Fresh Lime Juice, Sugar Syrup, Fresh Mint Leaves, Soda Water

Daiquiri $9.00
Gold or White Rum, Fresh Lime Juice, Sugar Syrup

Mai Tai $11.00
Jamaican Dark Rum, Lime Juice, Triple Sec, Orgeat Syrup

Tequila & Mezcal Cocktails

Margarita $9.00
Tequila, Triple Sec, Fresh Lime Juice

Paloma $11.00
Tequila, Fresh Grapefruit Juice, Fresh Lemon Juice, Sugar

Classic Cocktails

Old Fashioned $11.00
Bourbon Whiskey, Sugar Syrup, Angostura Bitters

Negroni $12.00
Gin, Campari, Sweet Vermouth

Aperol Spritz $11.00
Aperol, Prosecco, Soda Water

Mimosa $9.00
Orange Juice, Prosecco

Passion Fruit Martini $9.00
Vanilla Vodka, Passion Fruit Purée/Liqueur, Lime Juice, Sugar Syrup, Prosecco

Nariileh

Mouassal
(teffeh, hamod w naana, laymoun w naanaa, enab)
$9.00