



Le Rida

Grille, Steaks & Mezze Bar

Menu



Kids Menu



Fish & Chips (Seabass Fillet)	\$22.00
Fried Prawns	\$25.00
Chicken Nuggets	\$ 8.00
French Fries	\$ 6.00
Calamari Rings	\$15.00
Pizza (veg)	\$15.00
Seafood Pizza	\$20.00

Lebanese Cuisine



Cold Mezze

- 1. Adas Soup** **\$ 6.00**
Made of Lebanese lentils and served with fresh lemon.
- 2. Mezze Platter** **\$30.00**
Hommous, Motabal, Tabbouleh, Fattoush & Falafel.
- 3. Hummus** **\$10.00**
Chickpeas paste sesame paste fresh lemon juice with extra virgin olive oil.
- 4. Labneh** **\$12.00**
Homemade cheese mixed with garlic, mint & extra virgin olive oil.
- 5. Motabal** **\$10.00**
Roasted eggplant, sesame paste, fresh lemon juice with extra virgin olive oil garnished with pomegranate seed.



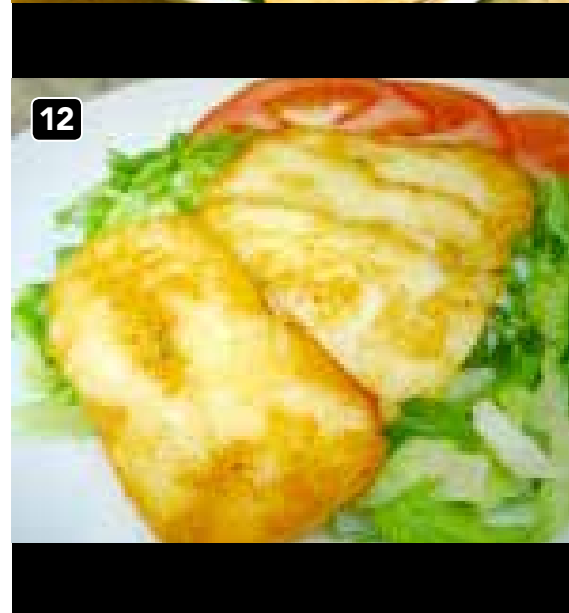
- 6. Tzatziki** \$10.00
Greek yogurt mixed with cucumber & garlic.
- 7. Warek Enab** \$10.00
Grape leaves stuffed with tomatoes, parsley, rice & lemon juice
- 8. Mixed Olives** \$10.00
Mixed olives with feta cheese, mint, thyme & olive oil.

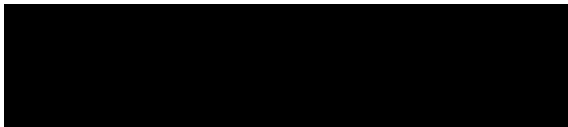
Salad

- 9. Tabouleh** \$10.00
Fresh chopped parsley, bourghul wheat, tomatoes, onions, fresh mint, lemon juice with extra virgin olive oil.
- 10. Fattoush** \$10.00
Romaine lettuce, tomatoes, cucumber, parsley, spring onions, garlic, fresh mint, lemon juice, radish, sumac with extra virgin olive topped with toasted pita bread.
- 11. Greek Salad** \$12.00
Feta cheese, olives, cucumber, onion, green pepper, tomatoes, and topped with extra virgin olive and lemon juice.

Hot Mezza

- 12. Hallumi Grilled** \$12.00
Special grilled cheese
- 13. Lamb Sausage** \$20.00
Lamb sausages sauted with garlic tomatoes, onions pine kernels marinated with special spices.

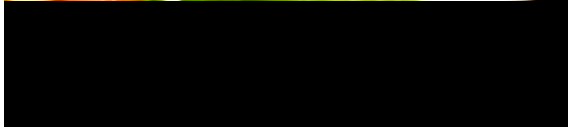




14. Falafel (4 pcs) **\$12.00**
Fritters of chickpeas & broad beans, onions, garlic, special spices & coriander.



15. Sanbusik (4 pcs) **\$14.00**
Pastries stuffed with minced lamb or chicken, tahini & pine kernels grilled in oven.



16. Rakakat Bel Jebneh (6 pcs) **\$10.00**
Fried spring rolls stuffed with fetta cheese, onion, parsley, mint and pine kernels.



17. Kibbey Maklieh (4 pcs) **\$14.00**
Fried round kibbeh balls, ground meat & pine kernels.

18. Fried Chicken wings **\$15.00**

19. Balilah **\$ 8.00**
Freshly boiled chickpeas topped with tahini, extra virgin olive oil, coriander & lemon Juice

20. Batata Sanbosik (4 ps) **\$12.00**
Pastry stuffed with potato, pine nuts & middle eastern spices.



From Charcoal Grill

Lamb

- 21. Mixed Grilled** \$35.00
Charcoal grilled minced lamb, lamb tenderloin cubes, chicken cubes & minced chicken kebab serve with saffron rice.
- 22. Lebanese Kofta Kebab** \$22.00
Minced lamb meat skewered with onions, & parsley served with saffron rice.
- 23. Reyash Ghanam (premium lamb chop)** \$25.00
Charcoal grilled lamb chops serve with saffron rice.
- 24. Shikaf Kebab** \$22.00
Lamb tenderloin cubes marinated with Lebanese spices, served with grilled tomatoes, onion & serve with saffron rice.

Chicken

- 25. Shish Taouk** \$20.00
Chicken morsels skewered with whole mushrooms, marinated with garlic mayonnaise & mustard paste served with saffron rice.
- 26. Shirazy Kebab** \$20.00
Minced chicken skewered with Iranian spices & served with saffron rice.
- 27. Lebanese Chicken Tikka** \$20.00
Fresh boneless chicken leg marinated with yogurt & traditional spices & serve with saffron rice.





Beef

- 28. Beef Shikaf Kebab** **\$22.00**
 Beef cubes tenderloin marinated in Lebanese spices served with grilled tomatoes, onion, & saffron Rice.

Fresh Seafood Specialities

- 29. Mixed Seafood Grilled** **\$38.00**
 Combinations of prawns & fish fillet served with saffron rice.

- 30. Grilled Prawn** **\$25.00**
 Fresh prawn marinated in apple vinegar, mustard & served with saffron rice.

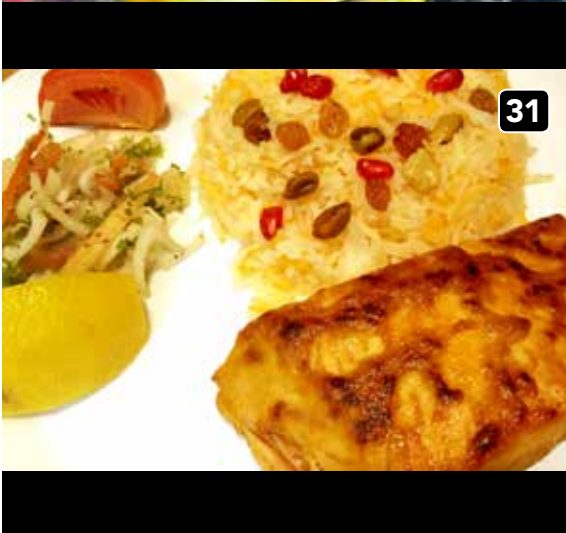
- 31. Salmon Fillet** **\$22.00**
 Charcoal grilled salmon served with saffron rice.

- 32. Fish Fillet** **\$22.00**
 Grilled Seabass fillet marinated with lemon juice, olive oil, ginger, garlic, mustard & served with saffron rice.

Middle Eastern Classic Stew & Traditional Mendi Rice

- 33. Lahem Shorba** **\$22.00**
 Fresh lamb leg cubes in middle eastern stew.

- 34. Dajaj Shorba** **\$20.00**
 Fresh boneless chicken leg cube in Lebanese stew.



- 35. Lamb Mendi** \$22.00
Lamb leg cooked with basmati rice & mendi spices
- 36. Chicken Mendi** \$20.00
Boneless chicken leg cooked with basmati rice & mendi spices.
- 37. Fish Mendi** \$22.00
Fillet of sea bass cooked with basmati rice & mendi spices
- 38. Prawn Mendi** \$25.00
Fresh prawn cooked with basmati rice & mendi spices.



Vegetable

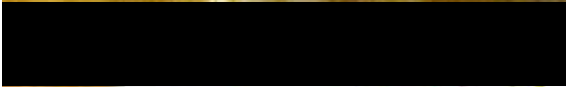
- 39. Mussaka Batinjan** \$15.00
Chickpeas & eggplant sautéed with middle eastern spices.
- 40. Spinach Cheese** \$20.00
Cottage cheese cooked with fresh baby spinach, garlic & middle eastern spices.
- 41. Bamiya** \$15.00
Fresh okra in middle eastern stew.
- 42. Lebanese Paneer Tikka** \$20.00
Cottage cheese charcoal grilled, marinated in middle eastern spices and yogurt.



Accompaniments

- 43. Fresh Pita Bread (4 pcs)** \$ 4.00
- 44. Cheese Bread** \$ 8.00
- 45. Sesame Seed Bread (1 pc)** \$ 4.00





Rice

- 46. Arabic Rice \$ 5.00
- 47. Saffron Rice \$ 5.00
- 48. Plain Rice \$ 4.00

Dessert

- 49. **Baklava** \$ 6.90
Traditional Arabic pastry with mixed dried nuts.
- 50. **Barazek** \$ 6.00
Middle eastern pistachio sesame cookies.
- 51. **Lebanese Kulfi (Homemade Ice Cream)** \$ 8.00
- 52. **Namoorah** \$ 6.00
Lebanese semolina cake.
- 53. **Umm Ali** \$ 8.00
Filo pastry pudding topped with milk & nuts.



French Cuisine

Soup

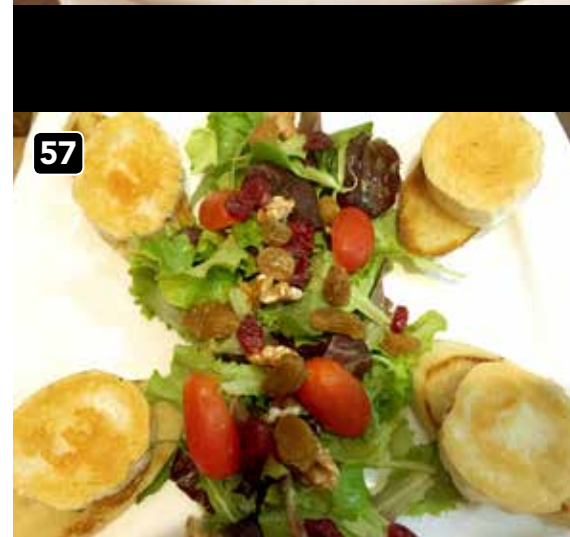
- 54. Soupe A L'Oignon** \$10.00
Homemade traditional French onion soup.
- 55. Crème De Champignons** \$ 8.00
Homemade cream of wild mushroom.

Salad

- 56. Salade De Grosses Crevettes Avec Concasse' De Tomates** \$15.00
Mesclun salad with sauteed garlic prawns & tomato concasse'.
- 57. Salade Maraichere Au Chevre Chaud Avec Raisins Et Noix** \$12.00
Mesclun salad with toasted goat cheese with walnuts & raisins.

Entrees

- 58. Foie Gras** \$20.00
Goose liver in orange sauce.
- 59. Coquilles Saint-Jacques** \$22.00
Scallops in butter lemon sauce.
- 60. Escargots (12 ps)** \$20.00
Baked Escargots with garlic parsley butter.



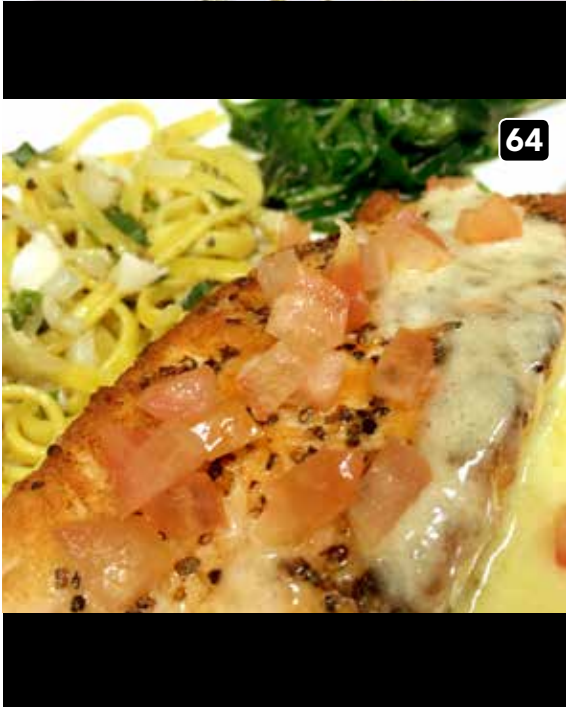


Plats

61. Confit De Canard **\$25.00**
 Duck leg confit in apricot and fig sauce served with potato gratin.

62. Fricasse'e De Volaille Aux Ce'pes **\$20.00**
 Sauteed fillet of chicken breast with ce'pes mushrooms and cream sauce served with pasta.

63. Carre' D'agneau Romarin Avec Haricots Vert **\$32.00**
 French cuts rack of lamb with rosemary sauce and fine french beans served with potato gratin.



64. Saumon Grille Aux Epinards En Sauce Beurre Blanc **\$22.00**
 Grilled salmon in lemon butter sauce served with pasta.

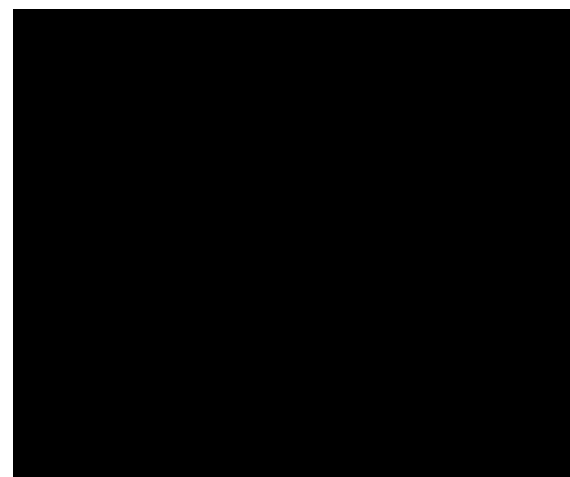
65. Saute 'De Grosses Crevettes A' LA Moutard A' L' Ancienne **\$25.00**
 Sauteed large prawns with whole grain Dijon mustard and cream sauce.

66. Saute De Seabass A La Moutard A L' Ancienne **\$22.00**
 Sauteed seabass fillet with whole grain Dijon mustard and cream sauce.



Side Disbes

- 67. Potato Gratin** \$ 6.00
- 68. Baby Spinach** \$ 8.00
Baby Spinach Sauteed with garlic & Butter.
- 69. French Fine Beans** \$ 6.00
Fine Beans Sauteed with garlic & Butter.



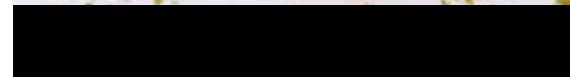
Le Steaks • Recettes De Boeuf A La Francaise

- 70. Black Angus Sirloin Steak** \$28.00
(250 grams) 4-5 Marbling.
- 71. Black Angus Ribeye Steak** \$32.00
(250 grams) 4-5 Marbling.
- 72. Wagyu Sirloin Steak** \$58.00
(250 grams) 6-7 Marbling.
- 73. Wagyu Ribeye Steak** \$58.00
(250 grams) 6-7 Marbling.

All Steaks & Grille will be served with haricot vert (buttered fine french bean), Pommes gratin dauphinois (potato gratin) and bordelaise sauce.

Dessert

- 74. Crème' Brulee'** \$ 8.00



Beverages Menu

DRAUGHT BEERS

	HAPPY HOUR	AFTER 8 P.M.
Erdinger (White) (1/2 pint, Pint, Tower)	\$7.00 \$9.00 \$50.00	\$8.00 \$12.00 \$70.00
Guinness (1/2 pint, Pint)	\$7.00 \$9.00	\$8.00 \$12.00
Tiger (1/2 pint, Pint, Jug, Tower)	\$6.50 \$7.90 \$25.00 \$60.00	\$7.00 \$11.00 \$30.00 \$80.00
Heineken (1/2 pint, Pint, Jug, Tower)	\$6.50 \$7.90 \$25.00 \$60.00	\$7.00 \$11.00 \$30.00 \$80.00

BOTTLED BEERS

	HAPPY HOUR	AFTER 8 P.M.
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BEER

Corona	\$7.00	\$10.00
Ashai	\$7.00	\$10.00
Hoegaarden	\$7.00	\$10.00
Stella	\$7.00	\$10.00
Pure Blonde	\$8.00	\$11.00

CIDER

Strongbow (gold/ honey/ red berries)	\$12.00	\$15.00
Bulmers	\$12.00	\$15.00

SHOOTERS

B-52	\$8.00	\$11.00
Baby Guinness	\$8.00	\$11.00
Jagerbomb	\$8.00	\$11.00
Kamikaze	\$8.00	\$11.00
Tequila Shot	\$8.00	\$11.00

COCKTAIL

	HAPPY HOUR		AFTER 8 P.M.	
	GLASS	JUG	GLASS	JUG
Mojito	\$10.00	\$30.00	\$14.00	\$45.00
Singapore Sling	\$10.00	\$30.00	\$14.00	\$45.00
Screw Driver	\$10.00	\$30.00	\$14.00	\$45.00
Tequila Sunrise	\$10.00	\$30.00	\$14.00	\$45.00
Long Island Tea	\$10.00	\$30.00	\$14.00	\$45.00
Lychee Martini	\$10.00	\$30.00	\$14.00	\$45.00
Tequila Martini	\$10.00	\$30.00	\$14.00	\$45.00

COCKTAIL

HAPPY HOUR

AFTER 8 P.M.

	GLASS	JUG	GLASS	JUG
Vodkatini	\$10.00	\$30.00	\$14.00	\$45.00
Bloody Mary	\$10.00	\$30.00	\$14.00	\$45.00
Margarita (LIME, MANGO, STRAWBERRY)	\$10.00	\$30.00	\$14.00	\$45.00
Russian (WHITE, BLACK)	\$10.00	\$30.00	\$14.00	\$45.00
Brandy Dry	\$10.00	\$30.00	\$14.00	\$45.00
Sangria	\$10.00	\$30.00	\$14.00	\$45.00
Cosmopolitan	\$10.00	\$30.00	\$14.00	\$45.00
Caipiroska	\$10.00	\$30.00	\$14.00	\$45.00
White Sour	\$10.00	\$30.00	\$14.00	\$45.00

PREMIUM SPIRITS

	30 ML	BOTTLE		30 ML	BOTTLE
VODKA					
Grey Goose	\$14	\$190	Johnnie Walker	\$12	\$180
Belvedere	\$10	\$170	Black Label 12 years		
Absolute Blue	\$9	\$140	Chivas Regal 12 years	\$12	\$180
			Jack Daniels	\$12	\$180
GIN			Glenfiddich 12 years	\$14	\$250
Bombay Sapphire	\$10	\$140			
Beefeater24	\$10	\$140	BRANDY		
			Martell VSOP	\$20	\$250
RUM			Remy Martin	\$14	\$200
Bacardi 151	\$12	\$190			
Bacardi Superior	\$10	\$140	LIQUEUR		
Myer's Dark Rum	\$10	\$140	Baileys	\$11	\$160
			Peach Schnapps	\$11	\$160
TEQUILA			Sambuca	\$11	\$160
Jose Cuervo	\$10	\$140	Kahlua	\$11	\$160
Patron Anejo	\$14	\$200	Tia Maria	\$11	\$160
			Malibu	\$11	\$160
WHISKY					
Glenlivet 18 years	\$20	\$350	APERITIF		
Nikka 21 years	\$20	\$290	Campari	\$11	\$160
Macallan 12 years	\$12	\$250	Jagermeister	\$11	\$160
			Martini		
			(Bianco, Dry, Rosso)	\$11	\$160

All prices are subject to 10% service charge.

WINE / CHAMPAGNE

30 ML | BOTTLE

HOUSE POUR WINE (Red / White)

Chilean Merlot / Chardonnay (BY THE GLASS)	\$11.00
Saint Clair Pinot Noir / Sauvignon Blanc (BY THE GLASS)	\$15.00
Chilean Merlot / Chardonnay (BY THE BOTTLE)	\$ 45.00

CHAMPAGNE

Moet & Chandon Imperial Brut	\$120.00
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RED WINE

LEBANESE WINE

Chateaux Musar	\$150.00
Saint Clair Marlborough Pinot Noir (New Zealand)	\$ 65.00
Saint Clair Cabernet Merlot (New Zealand)	\$ 70.00
Poggio Scalette Chianti Classico (Italy)	\$ 70.00
Jip Jip Rocks Shiraz (Australia)	\$ 65.00
Chateau Des Tourelles, Pomerol (France)	\$ 70.00

WHITE WINE

Saint Clair Marlborough Sauvignon Blanc (New Zealand)	\$ 65.00
Casa Silva Sauvignon Blanc (Chile)	\$ 55.00
Jip Jip Rocks Chardonnay (Australia)	\$ 65.00
Sant Elena Pinot Grigio (Italy)	\$ 70.00
Domaine Christian Moreau Chablis (France)	\$ 70.00
Gunderloch Jean Baptsite Riesling Kabinett (Germany)	\$ 70.00

NON-ALCOHOLIC DRINKS

SOFT DRINKS

Coke	\$ 4.00
Sprite	\$ 4.00
Red Bull	\$ 6.00
Diet Coke	\$ 4.00
Ginger Ale	\$ 4.00
Zero Coke	\$ 4.00
Soda Water	\$ 4.00
Tonic Water	\$ 4.00
Ice Lemon Tea	\$ 4.00
Ice Mint Tea	\$ 4.00

JUICES

Apple	\$ 4.00
Cranberry	\$ 4.00
Orange	\$ 4.00
Mango	\$ 4.00
Pink Guava	\$ 4.00
Laban (Yogurt)	\$ 5.00
Fresh Lime Juice	\$ 4.00
Fresh Lime Soda	\$ 5.00
Fresh Lime with Mint	\$ 6.00

MOCKTAIL

Rida Cooler (Sprite + Blue Curcaco)	\$10	\$30
Rida Sunrise (Orange Juice + Grenadine Syrup)	\$10	\$30
Virgin Bloody Mary (Tomato Juice, Tobasco, Salt, Pepper, Lime Juice)	\$10	\$30
Virgin Mohito	\$10	\$30
Rida Thirsty (Mango +Yoghurt + Pistachio)	\$10	\$30
Fruit Punch	\$10	\$30
Shirley Temple	\$10	\$30

MINERAL WATER

Perrier	\$ 4.50
Evian	\$ 4.00

COFFEE

Freshly Brewed Coffee	\$ 5.00
Cappuccino	\$ 6.00
Espresso	\$ 4.00
Double Espresso	\$ 5.00
Mochaccino	\$ 5.00
Macchiato	\$ 5.00
Latte	\$ 6.00
Irish Coffee	\$12.00

TEA

English Tea	\$ 4.00
Fresh Mint Tea	\$ 4.00
Cardamom Tea	\$ 4.00
Green Tea	\$ 4.00
Saffron Tea	\$ 4.00
Cinnamon Tea	\$ 4.00
Lemon Tea	\$ 4.00
Ginger Tea	\$ 4.00

GLASS | JUG

Le Rida

Grille, Steaks & Mezze Bar

Le Rida is a vibrant venue, whereby guests can enjoy a full Lebanese and French experience in the form of a glamorous restaurant and bar.

Our food is fresh, authentic, exotic and our chefs specialize in working with the true, rustic flavours of Lebanon and France.