

# BARON

## Vegetables

<b>carrot</b> yogurt herb dressing, black quinoa, dukka, soft herbs	16,000 <sub>ibp</sub>
<b>date</b> soujouk, pancetta, roasted tomatoes	15,000 <sub>ibp</sub>
<b>cauliflower</b> shawarma spices, tahini-tartare, walnut salsa, rose petals	19,000 <sub>ibp</sub>
<b>eggplant</b> tarator, pomegranate, soft herbs	17,000 <sub>ibp</sub>
<b>potato</b> fingerling, raclette, leeks, cotto ham	21,000 <sub>ibp</sub>
<b>squash</b> spice roasted, za'atar, greek yoghurt, onion, freekeh, sumac, pine nut	17,000 <sub>ibp</sub>
<b>artichoke</b> saffron aioli	15,000 <sub>ibp</sub>
<b>green tomato</b> ortiz tonnato, hosroum, capers, radish, tarragon	15,000 <sub>ibp</sub>
<b>graviera</b> pomegranate, thyme, grilled sourdough	18,000 <sub>ibp</sub>
<b>grapefruit</b> organic halloumi, orange, chili, caramelized pistachio, soft herbs	19,000 <sub>ibp</sub>
<b>asparagus</b> kewpie sauce, fried egg, furikake	21,000 <sub>ibp</sub>
<b>sweet potato</b> gnocchi, guanciale, sage butter	23,000 <sub>ibp</sub>
<b>burrata</b> Strawberry, tomato, pomegranate, oregano, grilled sourdough	33,000 <sub>ibp</sub>

## Crudo

<b>hamachi</b> kohlrabi, salsa verde	31,000 <sub>ibp</sub>
<b>salmon</b> organic, date vinegar, crispy shallot, crisp garlic, basil	33,000 <sub>ibp</sub>

## Seafood

<b>octopus</b> green olive tapenade, sumac, oregano	35,000 <sub>ibp</sub>
<b>salmon</b> organic, seared, aleppo pepper, tostado, avocado, lime	33,000 <sub>ibp</sub>
<b>calamari</b> zhoug	26,000 <sub>ibp</sub>
<b>chilean sea bass</b> soujouk, peppers marmelade, smoked tomato sauce	55,000 <sub>ibp</sub>
<b>red mullet</b> chermoula, couscous, moghrabieh	45,000 <sub>ibp</sub>
<b>clams</b> squid ink spaghetti, prosecco, garlic, parsley, chili	29,000 <sub>ibp</sub>
<b>swordfish</b> oregano, ladolemono, skordalia	54,000 <sub>ibp</sub>
<b>fish market</b> whatever the fisherman brings!	MP

## Meats

<b>quail</b> 'chicken-fried', garlic aioli, pickled kohlrabi	19,000 <sub>ibp</sub>
<b>beef short rib</b> steamed buns, hoisin, chili, pickled cucumber, spiced almonds	23,000 <sub>ibp</sub>
<b>beef tartare</b> baharat spices, bulgur, spiced crackert, 'toum' aioli, mint	29,000 <sub>ibp</sub>
<b>pork ribs</b> sake, miso, tamari	34,000 <sub>ibp</sub>
<b>lamb chops</b> beer-miso, 'octo' dressing	39,000 <sub>ibp</sub>
<b>veal chop</b> chimichurri	65,000 <sub>ibp</sub>
<b>rib eye</b> 'baron' butter, potato allumette	59,000 <sub>ibp</sub>
<b>pork loin</b> yuzu-miso marinade	34,000 <sub>ibp</sub>
<b>tenderloin</b> wagyu MB5,celeriac puree, herb salad	65,000 <sub>ibp</sub>
<b>tomahawk</b> cowboy cote de boeuf, miso butter, mixed-grilled vegetables	185,000 <sub>ibp</sub>
<b>steak haché</b> roast garlic, secret spice	29,000 <sub>ibp</sub>
<b>chicken</b> 1/2 organic, herb dressing, spicy pickled raisins, artichokes	39,000 <sub>ibp</sub>

## Chef's Menu

### LET THE KITCHEN DECIDE!

enjoy a BARON menu thoughtfully curated by our chefs 100,000<sub>ibp/pp</sub>

\*participation of the entire table is required

## Sweets

<b>pudding</b> dates, walnuts, all spice, sesame tahini ice cream	15,000 <sub>ibp</sub>
<b>baklava</b> filo, walnut nougatine, rose petals, mastic nigella seed ice cream	15,000 <sub>ibp</sub>
<b>sorbet &amp; ice cream</b> seasonal	9,000 <sub>ibp</sub>
<b>mille-feuille</b> seasonal fruit, ashta pastry cream	10,000 <sub>ibp/pp</sub>
<b>cream puff</b> seasonal	16,000 <sub>ibp</sub>

THE NEIGHBOURHOOD  
RESTAURANT

# DRINKS

## Sparkling Wine

Veuve Clicquot Brut, Champagne, France pinot noir, pinot meunier, chardonnay	22,000 <sub>bp</sub>
Filanda Rose, Brut Riserva, Lombardy, Italy pinot noir	85,000/17,000 <sub>bp</sub>
Miol Prosecco, Bortolomiol, Veneto, Italy glera	55,000/12,000 <sub>bp</sub>
Moscato D'asti, Bersano, Piedmonte, Italy moscato	75,000/16,000 <sub>bp</sub>
Desiderio Jeio, Brut, Valdobbiadene, Italy organic, glera	115,000/23,000 <sub>bp</sub>
Desiderio Jeio, Rose, Valdobbiadene, Italy organic, merlot, pinot noir	125,000/25,000 <sub>bp</sub>

## Red Wine

Chianti Classico, Granducato, Tuscany, Italy sangiovese	90,000/19,000 <sub>bp</sub>
Trigaiio, Feudi De San Gregorio, Campania, Chile aglanico	67,000/14,000 <sub>bp</sub>
Barbera Del Piemonte, Bersano, Piedmonte, Italy barbera	45,000/10,000 <sub>bp</sub>
Château La Tour Seran, Medoc, France merlot, cabernet sauvignon, cabernet franc, verdot	14,000/29,000 <sub>bp</sub>
Maison Louis Jadot, Burgundy, France pinot noir	47,000/9,000 <sub>bp</sub>
Domaine Montvac, Côtes du Rhône, France grenache, syrah	47,000/9,000 <sub>bp</sub>
Cycles Gladiator, Zinfandel, California, Usa zinfandel	72,000/15,000 <sub>bp</sub>
Alamos, Malbec, Mendoza, Argentina malbec	61,000/13,000 <sub>bp</sub>
Vina Falerina, Carmnere-syrah, Elqui Valley, Chile carmenere, syrah	87,000/18,000 <sub>bp</sub>
Domaine de Bargylus, Latakia, Syria cabernet sauvignon, syrah, merlot	99,000/21,000 <sub>bp</sub>
Domaine de Baal, Bekaa Valley, Lebanon cabernet sauvignon, syrah, merlot	72,000/15,000 <sub>bp</sub>
Ixsir, Altitudes, Batroun, Lebanon cabernet sauvignon, syrah, tempranillo, caladoc	35,000/8,000 <sub>bp</sub>
Masi, Campofiorin, Veneto, Italy corvina, rondinella	165,000/35,000 <sub>bp</sub>
Ksara, Cuvée Du Troisieme Millenaire, Bekaa Valley, Lebanon cabernet sauvignon, petit verdot, syrah	78,000/17,000 <sub>bp</sub>
Ksara, Le Souverain, Bekaa Valley, Lebanon cabernet franc, arinanoa	125,000/26,000 <sub>bp</sub>
Ksara, Château, Bekaa Valley, Lebanon cabernet sauvignon, merlot, petit verdot	39,000/9,000 <sub>bp</sub>
Clos St. Thomas, Pinot Noir, Bekaa Valley, Lebanon pinot noir	65,000/14,000 <sub>bp</sub>

## Single Malts Selection

Oban 14	23,000 <sub>bp</sub>	Laphroaig 10	18,000 <sub>bp</sub>
Glenmorangie	18,000 <sub>bp</sub>	Laphroaig	35,000 <sub>bp</sub>
Auchentoshan	18,000 <sub>bp</sub>	Ardmore	18,000 <sub>bp</sub>
Bowmore 12	18,000 <sub>bp</sub>	Scapa	23,000 <sub>bp</sub>
Glenlivet	18,000 <sub>bp</sub>	Caol Ila	35,000 <sub>bp</sub>
Macallan 12	18,000 <sub>bp</sub>	Nikka Red	23,000 <sub>bp</sub>
Macallan 18	45,000 <sub>bp</sub>	Nikka Black	23,000 <sub>bp</sub>

## White Wine

Marchese Della Torre, Pinot Grigio, Sicily, Italy pinot grigio	41,000/9,000 <sub>bp</sub>
Bersano, Gavi Di Gavi, Piedmonte, Italy cortese	89,000/19,000 <sub>bp</sub>
Domaine Ellevin, Chablis, France chardonnay	67,000/14,000 <sub>bp</sub>
Dr. H. Thanish, Riesling, Mosel, France riesling	87,000/19,000 <sub>bp</sub>
Les Baronnes, Sancerre, France sauvignon blanc, chardonnay	87,000/18,000 <sub>bp</sub>
Vina Falerina, Sauvignon Blanc, Elqui Valley, Chile sauvignon blanc	66,000/14,000 <sub>bp</sub>
Domaine de Bargylus, Latakia, Syria chardonnay, sauvignon blanc	70,000/15,000 <sub>bp</sub>
Domaine de Baal, Bekaa Valley, Lebanon sauvignon blanc, chardonnay	56,000/12,000 <sub>bp</sub>
Ixsir, Altitudes, Batroun, Lebanon viognier, chardonnay, sauvignon blanc, muscat	34,000/8,000 <sub>bp</sub>
Clos St. Thomas, Obeidy, Bekaa Valley, Lebanon obeidy	43,000/10,000 <sub>bp</sub>
Ksara, Cuvée Du Pape, Bekaa Valley, Lebanon chardonnay	45,000/10,000 <sub>bp</sub>

## White Wine

Domaine De Mayol, Vallée De Rhone, France syrah, grenaché, cinsault	37,000/8,000 <sub>bp</sub>
Hecht & Bannier, Côtes De Provence, France cinsault, grenache, syrah	52,000/11,000 <sub>bp</sub>
Les Baronnes, Sancerre, France pinot noir	87,000/18,000 <sub>bp</sub>
Ciro Rosato, Calabria, Italy gaglioppo	65,000/14,000 <sub>bp</sub>
Massaya, Rose, Bekaa Valley, Lebanon cinsault, syrah, cabernet sauvignon	29,000/7,000 <sub>bp</sub>
Ksara, Sunset, Bekaa Valley, Lebanon cabernet franc, syrah	29,000/7,000 <sub>bp</sub>
Ixsir, Altitudes, Bekaa Valley, Lebanon syrah, caladoc	34,000/8,000 <sub>bp</sub>

## Baron Signature Cocktails

Bottled Aged Franco Negroni gin, lillet rouge, campari, lavender bitters	18,000 <sub>bp</sub>
La Palma bacardi white, prosecco, coconut flavours, lime juice	18,000 <sub>bp</sub>
Old Fashioned jim beam choice, orange demarara, bitters	18,000 <sub>bp</sub>
Bloody Mary vodka, sherry bristol, tomato juice, homemade mixed spices	18,000 <sub>bp</sub>
Gin Basil Maison gin, homemade pineapple syrup, fresh basil, yuzu	18,000 <sub>bp</sub>
Penicillin nikka red, homemade honey water, decanter bitters, nikka black spray	25,000 <sub>bp</sub>
Vieux Carré knob creek, courvoisier v.s, punt e mes, benedictine, creole bitters	25,000 <sub>bp</sub>

## Water

Sohat Glass 1l	6,000 <sub>bp</sub>
S.Pellegrino 750ml	8,000 <sub>bp</sub>
Perrier 330ml	4,000 <sub>bp</sub>

## Sodas

Tonic Water	5,000 <sub>bp</sub>
Soda Water	5,000 <sub>bp</sub>
Ginger Ale	5,000 <sub>bp</sub>
Bitter Lemon	5,000 <sub>bp</sub>
Pepsi, Diet Pepsi, 7up, Diet 7up	4,000 <sub>bp</sub>

## Beers

Almaza	7,000 <sub>bp</sub>
Stella	9,000 <sub>bp</sub>
Saporo	12,000 <sub>bp</sub>

## Coffees

Espresso	5,000 <sub>bp</sub>
Double Espresso	8,000 <sub>bp</sub>
Cappuccino	8,000 <sub>bp</sub>
Café Latte	9,000 <sub>bp</sub>
Tea Selection	8,000 <sub>bp</sub>