

BARON

Vegetables

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

Crudo

hamachi kohlrabi, salsa verde	31,000 _{ibp}
salmon organic, date vinegar, crispy shallot, crisp garlic, basil	33,000 _{ibp}

Seafood

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

Meats

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

Chef's Menu

LET THE KITCHEN DECIDE!

enjoy a BARON menu thoughtfully curated by our chefs 100,000_{ibp/pp}

*participation of the entire table is required

Sweets

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

THE NEIGHBOURHOOD
RESTAURANT

DRINKS

Sparkling Wine

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

Red Wine

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

Single Malts Selection

Oban 14	23,000 _{bp}	Laphroaig 10	18,000 _{bp}
Glenmorangie	18,000 _{bp}	Laphroaig	35,000 _{bp}
Auchentoshan	18,000 _{bp}	Ardmore	18,000 _{bp}
Bowmore 12	18,000 _{bp}	Scapa	23,000 _{bp}
Glenlivet	18,000 _{bp}	Caol Ila	35,000 _{bp}
Macallan 12	18,000 _{bp}	Nikka Red	23,000 _{bp}
Macallan 18	45,000 _{bp}	Nikka Black	23,000 _{bp}

White Wine

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

White Wine

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

Baron Signature Cocktails

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

Water

Sohat Glass 1l	6,000 _{bp}
S.Pellegrino 750ml	8,000 _{bp}
Perrier 330ml	4,000 _{bp}

Sodas

Tonic Water	5,000 _{bp}
Soda Water	5,000 _{bp}
Ginger Ale	5,000 _{bp}
Bitter Lemon	5,000 _{bp}
Pepsi, Diet Pepsi, 7up, Diet 7up	4,000 _{bp}

Beers

Almaza	7,000 _{bp}
Stella	9,000 _{bp}
Saporo	12,000 _{bp}

Coffees

Espresso	5,000 _{bp}
Double Espresso	8,000 _{bp}
Cappuccino	8,000 _{bp}
Café Latte	9,000 _{bp}
Tea Selection	8,000 _{bp}