



MENU

FOOD AND BEVERAGE

APPETIZERS

STUFFED MUSHROOMS

\$9

Roasted Fresh Mushrooms Stuffed with Philadelphia Cheese, Spinach, Parmesan Cheese and Truffle Oil

STEAK CROSTINI

\$11

Crispy Garlic Bread topped with Caramelized Onions, Brisket Beef, Cheese and Sour Cream

NACHOS

\$12

Nachos Chips topped with Mixed Cheese, Green Onions, Jalapeños served with Salsa Sauce and Sour Cream

MOZZARELLA CROSTINI

\$10

Crispy Garlic Bread topped with Melted Fresh Mozzarella, Cherry Tomatoes, Garlic Confit and Balsamic Dressing

VEGETABLE SPRING ROLLS (4PCS)

\$6

Spring Rolls stuffed with Fresh Vegetables served with Sweet and Sour Dip



STUFFED MUSHROOMS

CHICKEN TENDERS (4 PCS)

\$8

Crispy Chicken Strips served with Sweet Tartar Dip

DYNAMITE SHRIMPS

\$15

Crispy Fried Shrimps with Dynamite Orange Sauce

BRISKET NACHOS

\$15

Nachos Chips topped with Slow Cooked Brisket Beef, Mixed Cheese, Green Onions served with Salsa Sauce and Sour Cream

MOZZARELLA STICKS (6 PCS)

\$6

Served with Cocktail Sauce

FRENCH FRIES

\$6

POTATO WEDGES

\$7

BONE MARROW SERVED WITH BREAD

\$15



BRISKET NACHOS

DYNAMITE SHRIMPS

 **BEST
SELLER** 

SALAD

CHICKEN

\$12

Romain Lettuce, Croutons, Almond, Dried Grapes, Green Apple, Grilled Chicken, Shaved Parmesan Cheese served with Caesar Dressing

GOAT CHEESE

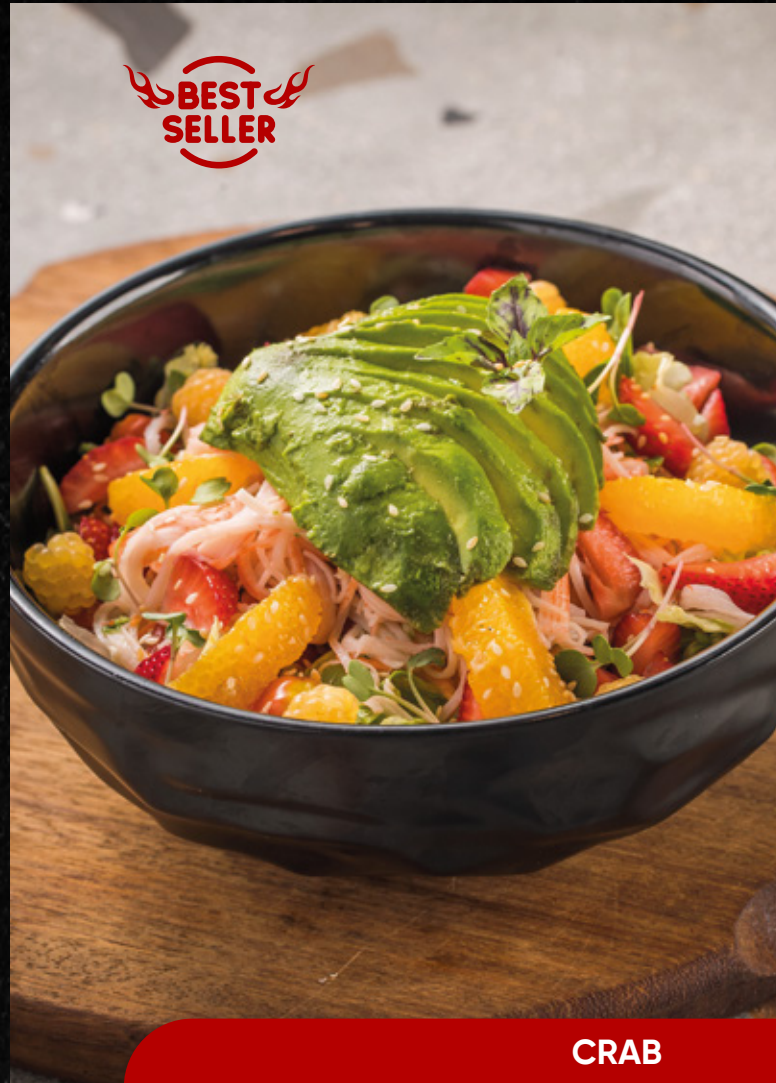
\$16

Fried Goat Cheese, Mesclun Salad, Sundried Tomatoes, Fig, Walnuts, Dried Apricot served with Honey Mustard Dressing

EXOTIC KALE

\$13

Kale, Iceberg, Grilled Halloumi, Radish, Carrots, Cherry Tomato, Avocado, Strawberry, Apple, Dried Blueberries, Walnuts served with Exotic Dressing



CRAB



SHRIMP

ROCCA SALAD

\$9

Rocca, Mushroom, Walnuts, Parmesan Cheese, Balsamic Sauce

QUINOA

\$14

Quinoa, Iceberg, Feta Cheese, Cucumber, Cherry Tomato, Pomegranate, Sweet Bell Pepper, Carrots, Red Onions, Walnuts, served with Sour Dressing

SHRIMP

\$18

Fried Shrimps, Mesclun Salad, Sesame Seeds, Green Onions served with Dynamite Orange Dressing

CRAB

\$14

Crab, Carrots, Cucumber, Bakle, Yellow Bell Pepper, Green Onions, Avocado Flower, Strawberry, Sesame Seeds, Bread Crumbs

GOAT CHEESE



BEST
SELLER

BURGERS

**All Burgers are served with French Fries aside*

BRISKET

Burger Bun, Shredded Brisket Beef (slow cooked for 8 hours in "charcoal oven"), Barbecue sauce, Cabbage

\$15

CHICKEN BURGER

Burger Bun, Grilled Chicken Breast, Guacamole, Romain Lettuce, Rocca, Dill Pickles, Special Sauce

\$13

CLASSIC BURGER

Burger Bun, 180g Grilled Beef Patty, Iceberg, Grilled Tomatoes and Onions, Cocktail Sauce served with Season Salad on the side

\$15

VENOM BURGER

Mushroom Sauce & Cheese

\$20

SWISS MUSHROOM

Burger Bun, 180g Grilled Beef Patty, Cocktail Sauce, Iceberg, Mushroom Sauce with Melted Swiss Cheese

\$17

SMASHED BURGER

3 Patty 150g, Smoked Chuck Roll 50g, Cheddar Cheese, Onion, Special sauce

\$22

WAGYU BURGER

Burger Bun, 200g Patty Wagyu Meat, Mayo Herb Sauce

\$28

SPECIAL STEAK SANDWICH

Pain Compagne, Smoked Chuck Roll 70g Steak F1 150g, Swiss Cheese, Baby Rocca Caramelized Onion, Special Steak Sauce

\$25

MAIN DISHES

CHICKEN MUSTARD	\$19	BEEF TENDERLOIN BLACK ANGUS	\$42
Grilled Chicken Breast, Potato Wedges, Sautéed Vegetables, Creamy Mustard Sauce		220g	
CHICKEN ALFREDO	\$19	BEEF TENDERLOIN AUSTRALIAN F1 WAGYU 4-5.	\$51
Grilled Chicken Breast, Sautéed Vegetables, Potato Wedges, Alfredo Creamy Sauce		220g	
CHICKEN ROLL	\$23	BEEF TENDERLOIN WAGYU MB 8-9	\$97
Chicken Breast stuffed with Smoked Turkey, Swiss Cheese (breaded and fried), Potato Wedges, Sautéed Vegetables, Creamy Mushroom Sauce		210g	
WHOLE BROASTED CHICKEN	\$19	TOMAHAWK BLACK ANGUS	\$95
HALF BROASTED CHICKEN	\$12	1.1kg	
		TOMAHAWK AMERICAN PRIME	\$120
		1.2kg	
		TOMAHAWK WAGYU MB4-5	\$165
		1.2kg	
		TOMAHAWK WAGYU MB7+	\$200
		1.3kg	
RIB EYE BLACK ANGUS	\$47	TOMAHAWK WAGYU MB8-9	\$250
350g		1.3kg	
RIB EYE AUSTRALIAN MB5	\$64		
350g			
RIB EYE WAGYU MB 8-9	\$95	COTE DE BOEUF MB3	\$65
350g		450g	
RIB EYE WAGYU HOKKAIDO A5	\$295	COTE DE BOEUF WAGYU 9+	\$120
350g		650g	
SIRLOIN WAGYU MB 8-9	\$75	AGED RIB EYE 8-9	\$130
390g		AGED RIB EYE MB3	\$70
STRIPLOIN WAGYU (4-5)	\$65		
350g			
GRILLED SALMON	\$35		
On the Side Mached Potatos with Vegetables Saute & Mango Sauce			
LE MAGRET DE CANARD	\$40		
350g			
Smashed Potato, Magret sauce			

BEEF TENDERLOIN AUSTRALIAN MB4



TOMAHAWK BLACK ANGUS



OUR SPECIALITIES

CARNEO BEEF Cheek 200g	\$20
CARNEO SPECIAL FOR TWO 250g Lamb - 250g Cow	\$50
CARNEO MAWZET GHANAM 200g	\$25
CARNEO SHORT RIBS MB 6 7 350g	\$60
CARNEO SHORT RIBS BLACK ANGUS 230g	\$40
CARNEO RA2BE GHANAM 1.5kg	\$50
CARNEO BRISKET AUSTRALIAN BEEF 200g	\$25



CARNEO SPECIAL FOR TWO



CARNEO BEEF

CARNEO PLATE OF DREAM 250g of Brisket, Cheek, Short ribs, Ghanam	\$100
CARNEO LAMB 200gr	\$23
CARNEO SHOULDER 2.250kg	\$100
CARNEO SMALL SHOULDER 1.700g	\$75
CARNEO RAS NIFA 600g	\$20
CARNEO LSEN BAKAR 170g	\$10
CARNEO FWEREGH Served with Garlic, Oil and Lemon Sauce	\$35

CARNEO SHOULDER



**BEST
SELLER**

DESSERT

PAIN PERDU

Brioche Bread, Caramel, Vanilla Ice Cream

\$8

CARNEO CREPE

Crepe, Chocolate Caramel, Banana, Strawberry

\$7

CHOCOLATE PANCAKE

Pancake, Chocolate Sauce, Strawberry

\$6

BAKLAWA ICE CREAM

\$9

GHAZEL EL BANET

\$10

PROFITEROLE

\$8

FONDANT AU CHOCOLAT

\$13

APPLE CHEESE CAKE

with Cinnamon and Crunchy Fakes

\$13

SHISHA

MOASSAL

\$10

DRINKS

COLD BEVERAGES

SOFT DRINK

\$2

ICE TEA

\$3

SPARKLING WATER

\$3

BIG SPARKLING WATER

\$6

MINERAL WATER (SMALL)

\$2

MINERAL WATER (BIG)

\$4

HOT BEVERAGES

NESCAFE

\$2

TURKISH COFFEE

\$1.5

ESPRESSO

\$1.2

WHITE COFFEE

\$2

CAPPUCINO

\$3.5

FUSION TEA

\$2

CAFFE LATTE

\$4

HOT CHOCOLATE

\$3.45

FRAPPUCCINO

\$4

ALCOHOLIC DRINKS

BEER

GLASS

HALF BOTTLE

BOTTLE

ALMAZA

\$5

MEXICAN BEER

\$6

ALMAZA LIGHT

\$5

WHISKY

GLASS

HALF BOTTLE

BOTTLE

REGULAR

\$6

\$30

\$45

PREMIUM

\$11

\$48

\$70

VODKA

GLASS

HALF BOTTLE

BOTTLE

REGULAR

\$6

\$30

\$45

PREMIUM

\$11

\$48

\$70



ALCOHOLIC DRINKS

WINE	GLASS	HALF BOTTLE	BOTTLE
LOCAL RED	\$3.5	\$15	\$18
LOCAL ROSE	\$3.5	\$15	\$18
LOCAL WHITE	\$3.5	\$15	\$18
KSARA CHATEAU 2006			\$100
KSARA CHATEAU 2014			\$50
KSARA CHATEAU 2019			\$30
KSARA CHATEAU 2019 375 ML			\$18
IXIR ALTITUDE RED			\$35
IXIR ALTITUDE WHITE			\$35
IXIR ALTITUDE ROSE			\$35
DOMAINE ST GABRIEL RED L'ALPHABET			\$110
DOMAINE ST GABRIEL RED L'ARCHANGE			\$90
DOMAINE ST GABRIEL RED L'ARTISAN			\$35
DOMAINE ST GABRIEL ROSE			\$35
DOMAINE ST GABRIEL WHITE			\$35
DOMAINE ST GABRIEL WHITE OAK			\$55
KAY PASSION FRUITS WHITE			\$28
CHATEAU CAP L'OUSTEAU HAUT MEDOC 2019			\$75
CHATEAU NEUF DU PAPE LES CEDRES 2020			\$180



ALCOHOLIC DRINKS

WINE

GLASS

HALF BOTTLE

BOTTLE

LA FORET BOURGOGNE ROUGE

\$84

LA CORONNE SAINT EMILION

\$96

CHATEAU TOUR DE PEZ

\$165

CHABLIS JOSEPH DROUHIN

\$84

CHABLIS 1^{ER} CRU JOSEPH DROUHIN

\$150

BY OTT ROSE

\$72

CHATEAU DE SELLE ROSE

\$ 129

REMOLE RED

\$ 96

GAVI DI GAVI MARCHESI DE BAROLO

\$ 75

PROSECCO

GLASS

HALF BOTTLE

BOTTLE

PROSECCO WHITE 20CL

\$12

PROSECCO ROSE 20CL

\$12

PICCINI PROSECCO EXTRA
DRY VENETIAN DRESS

\$ 36

PICCINI PROSECCO EXTRA
DRY ROSE

\$ 38

PROSECCO MARTINI BRUT

\$ 50

PROSECCO MARTINI ROSE

\$ 80

PROSECCO ASTORIA BRUT

\$ 30

PROSECCO ASTORIA ROSE

\$ 50

PROSECCO MIONETTO (BRUT & ROSE)

\$ 12

CHAMPAGNE

GLASS

HALF BOTTLE

BOTTLE

MOET & CHANDON BRUT

\$ 180

MOET & CHANDON ROSE

\$ 250

VEUVE CLIQUOT BRUT

\$ 170

ALCOHOLIC DRINKS

ARAK

	GLASS	HALF BOTTLE	BOTTLE
REGULAR	\$2.5	\$11	\$15.5
PREMIUM	\$5.5	\$20	\$46

GIN

	GLASS	HALF BOTTLE	BOTTLE
GIN			\$32

JAMAICA

	GLASS	HALF BOTTLE	BOTTLE
NO ALCOHOL	\$3		
WITH ALCOHOL	\$4		

COCKTAILS

ALCOHOLIC COCKTAILS

CARNEO SPECIALTY Orange Juice, Lemon Juice, Lychee Syrup, Passion Puree, Blue Curacao and Vodka	\$10	ESPRESSO MARTINI Vodka, Espresso, Coffee liqueur, Simple Syrup	\$9
NEGRONI Gin, Martini, Campari	\$8	OLD FASHIONED Whiskey, Brown Sugar, Bitters	\$8
APEROL SPRITZ Aperol, Prosecco, Soda	\$10	WHISKEY SOUR Whiskey, Lemon Juice, Simple Syrup	\$8
CAMPARI SPRITZ Campari, Prosecco, Soda	\$10	SANGRIA Red Wine, Tropicale Flavor	\$8
MOJITO Rhum, Simple Syrup, Lemon Juice	\$8	GIN BASIL Gin, Lemon Juice, Simple Syrup	\$8
MARGARITA Tequila, Lemon Juice, Triple Sec	\$8		
LIMONCELLO Limoncello, Apple Juice, Triple Sec	\$10		
PASSION FRUIT MARTINI Vodka, Passion Fruit Puree, Vanilla, Pineapple Juice	\$8		

COCKTAILS

SMOOTHIE COCKTAILS

DRAGON FRUIT	\$6
MANGO	\$6
PEACH	\$6
PASSION FRUIT	\$6
MIXED BERRIES YOGURT	\$6
YOGURT BASE	\$7
COOKIE CREAM	\$7



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