

SOBAR



BREAKFAST MENU

AVAILABLE 8:00 AM – 12:00 PM

BREAKFAST SPECIALITIES

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| BREAD BASKET | 45 LE |
| BREAKFAST OF CHAMPIONS Homemade mashed potatoes with melted cheese topped with a fried egg and onions | 125 LE |
| HEALTHY OPTION Egg white omelet, grilled vegetables, 2 slices of brown toast, seasonal fresh fruit, low-fat yogurt with granola, and almond flakes | 135 LE |
| FOUL MEDAMES Brown beans cooked with olive oil, tomatoes and lemon Served with two falafel pieces and white cheese with tomatoes | 125 LE |
| OMELET SECTION Three eggs (served any style with your choice of filling from cheddar cheese, onions, mushrooms, tomatoes, and bell pepper) served with two pieces of hash brown potatoes and brown toast | 125 LE |
| SO BAR SPECIAL three eggs (served any style) with beef bacon, beef sausages and sauteed mushrooms | 160 LE |
| EGGS BENEDICT Two poached eggs with guacamole, arugula leaves and smoked salmon in brown croissant | 200 LE |
| CHEESE PLATTER gouda, cheddar, Emmental, and blue cheese | 150 LE |
| SANDWICHES | |
| CHEESE QUESADILLA Cheddar cheese, tomatoes, green bell pepper and black olives served with French fries | 80 LE |
| CHICKEN QUESADILLA chicken strips, cheddar cheese, tomatoes, green bell pepper, and black olives served with French fries | 200 LE |

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| TOMATO MOZARELLA mozzarella cheese, tomatoes, and pesto sauce in a plain croissant | 130 LE |
| SMOKED SALMON served in brown toast with onions, capers, and lemon juice | 250 LE |
| TUNA SANDWICH served in ciabatta bread | 130 LE |
| TURKEY AND CHEESE SANDWICH smoked turkey and Emmental cheese served in ciabatta bread | 125 LE |
| FALAFEL WRAP deep fried falafel wrapped in Syrian bread served with iceberg lettuce, tomatoes, and onions with tahina sauce | 115 LE |

SWEETS

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| GRANOLA PARFAIT granola, mixed nuts, yogurt, honey and berries | 150 LE |
| BUTTERMILK PANCAKES served with maple syrup and powdered sugar | 80 LE |
| SEASONAL FRUIT PLATTER | 95 LE |
| WAFFLE Toppings: powdered sugar, honey, chocolate sauce, strawberry, berries, or Nutella | 100 LE |
| EXTRAS | |
| Banana caramel | 35 LE |
| Blueberry | 35 LE |
| Mixed berries | 35 LE |
| Ice cream per scoop | 50 LE |



SOBAR



SOUP

SEAFOOD CREAM SOUP 160 LE
Mixed fish, shrimp, mussels and calamari with cream

MINISTRONE SOUP 115 LE
Fresh vegetables soup

SALADS

BEETROOT GOAT CHEESE SALAD 200 LE
Roasted beetroot, goat cheese, walnuts, and balsamic
grenadine dressing

BURRATA SALAD 230 LE
Burrata cheese, rucola, pistachio, tomato, and pesto

PESTO SALAD 160 LE
Cherry tomato, basil, parmesan cheese, pesto sauce,
and toasties

FUNGI SALAD 170 LE
Fresh mushrooms, rucola, parmesan shavings,
and lemon olive oil dressing

RICCOTA CHEESE SALAD 185 LE
Ricotta cheese, caramelized hazelnuts, mixed greens,
and sour pomegranate balsamic molasses

GREEK SALAD 195 LE
Greek feta cheese, tomatoes, cucumber, onion,
black olives, peppers, and mesclun

GOOD EATS

SALMON QUINOA SALAD 290 LE
Smoked salmon, white quinoa, greens, sauteed vegetables,
caprice, and special lemon dressing

CHICKEN COUSCOUS SALAD 230 LE
Grilled chicken, couscous, mushroom, grilled vegetables,
and greens

BLACK & WHITE QUINOA SALAD 250 LE
Grilled vegetables, lettuce, black quinoa, white quinoa,
and lemon vinaigrette dressing
served with Shrimps or Chicken

SHRIMP SALAD 245 LE
Baby shrimp, green leaves, cucumber, tomato,
and olives marinated in lemon balsamic dressing

CAESAR SALAD
Lettuce, crispy croutons with shaved parmesan; served with
Chicken 195 LE
Shrimps 250 LE
Smoked salmon 285 LE

SALMON AVOCADO SALAD 280 LE
Salmon, avocado, tomato, onions, and olive oil

APPETIZERS

NACHOS 315 LE
Tortilla chip, tomatoes, pepper, onions, jalapeño,
red beans, guacamole, and sour cream

BRUSCHETTA 135 LE
Tomatoes, basil, garlic, and balsamic on a toasted French
baguette

CHICKEN TENDERS 225 LE
Chicken fingers served with fries and honey mustard sauce

FRIED CALAMARI 240 LE
Marinated with lemon, garlic, and spices served
with French fries

YOUR CHOICE OF FRIES
French fries 110 LE
Sweet potato, Greek feta fries or potato wedges 115 LE



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SANDWICHES

BEEF BURGER 225 LE
Sesame bun topped with cheese, beef bacon, fried eggs, onions, and tomatoes served with coleslaw and French fries

CHICKEN QUESADILLAS 250 LE
Chicken strips, onions, and jalapeños served with guacamole and sour cream

SHAWERMA CORNER

CHICKEN SHAWERMA SANDWICH 230 LE
Marinated chicken shawarma in Syrian bread served with French fries and tomeya

FRIES CHICKEN SHAWERMA SANDWICH 250 LE
Marinated chicken shawarma and fries in Syrian bread served with French fries and tomeya

SATAYS

Chicken with teriyaki sauce 280 LE

Beef with peanut sauce 400 LE

Shrimp with sweet chili sauce 400 LE

Minced meat with tehina 230 LE

Calamari with garlic mayo 285 LE

All satays served with grilled tomatoes and vegetables

MAIN COURSE

VEAL ESCALOPE 360 LE
Pan fried breaded veal escalope served with spaghetti red sauce

BEEF RIB-EYE 550 LE
Grilled beef rib-eye served with baked potatoes and sautéed vegetables with café de Paris sauce

DIANA STEAK 450 LE
Grilled beef steak served with mashed potatoes and sautéed vegetables in brown sauce

CHICKEN PARMIGIANA 275 LE
Pan fried breaded chicken topped with parmesan cheese served with spaghetti red sauce

GRILLED SHISH TAWOOK 320 LE
Marinated chicken thigh on skewers, tahina sauce served with cinnamon rice and grilled vegetables

ROASTED CHICKEN 330 LE
Half roasted chicken, potato wedges, and grilled vegetables

SEAFOOD PLATTER 530 LE
Shrimps, calamari, and fish fillet served with saffron rice served fried or grilled

MIX GRILL 520 LE
Grilled beef fillet, chicken, kofta, and lamb chops served with cinnamon rice

SALMON TERIYAKI 430 LE
Norwegian fresh salmon fillet glazed with teriyaki sauce served with sautéed spinach

GRILLED SEABASS 450 LE
Grilled seabass fillet served with rucola salad

ASIAN CORNER

SWEET AND SOUR CHICKEN 245 LE
Chicken breast served with sweet and sour sauce, mixed bell peppers, and basmati rice



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CHICKEN EGG NOODLES 250 LE
Stir fried vegetables, onions, mixed bell peppers, ginger, garlic, soy sauce, sweet chili, oyster sauce with chicken strips

BEEF EGG NOODLES 290 LE
Stir fried vegetables, onions, mixed bell peppers, ginger, garlic, soy sauce, sweet chili, oyster sauce with beef strips

PASTA CORNER

PENNE PESTO 170 LE
Penne pasta with garlic, olive oil, pesto sauce served with parmesan cheese

SPAGHETTI BOLOGNESE 200 LE
Minced meat sauce, tomatoes, and basil topped with parmesan cheese

FARFALLE SMOKED CHICKEN 240 LE
Farfalle pasta, smoked chicken, zucchini mixed peppers, mushrooms, onions, and cream sauce

SEAFOOD SPAGHETTI 280 LE
Spaghetti, shrimps, calamari, fish fillet, mussels and tomato sauce

PENNE ALL'ARRABIATA 160 LE
Tomatoes, garlic, olive oil, black olives, and chili

FARFALLE SALMON 280 LE
Farfalle with cream sauce, garlic and smoked salmon

RISOTTO CORNER

MUSHROOM RISOTTO 195 LE
Italian rice, fresh mushroom, parmesan cheese, basil, olive oil, onions, and fresh cream

SEAFOOD RISOTTO 280 LE
Italian rice, shrimps, calamari, fish fillet, mussels, parmesan cheese, and fresh cream

DESSERTS

OM ALI 130 LE
Oven baked puff pastry with milk and nuts

SMORES – SIGNATURE DESSERT 150 LE
Marshmallow, Nutella, lotus biscuits

CARROT CAKE 150 LE

MOLTEN CAKE 150 LE

ICE CREAM SCOOP 50 LE

HOT BEVERAGES

TEA & HERBALS 45 LE
KINDLY ASK YOUR WAITER FOR TEA OPTIONS

ESPRESSO 45 LE

ESPRESSO MACCHIATO 50 LE

DOUBLE ESPRESSO/MACCHIATO 75 LE

LATTÉ 65 LE

CAPPUCCINO 65 LE

HOT CHOCOLATE 70 LE

TURKISH COFFEE 50 LE

DOUBLE TURKISH COFFEE 75 LE

AMERICAN COFFEE 65 LE

NESCAFÉ 65 LE



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COLD BEVERAGES

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| SMALL STILL WATER | 30 LE |
| LARGE STILL WATER | 45 LE |
| NESTLÉ SPARKLING WATER | 45 LE |
| SOFT DRINK | 45 LE |
| TONIC WATER | 45 LE |
| RED BULL | 80 LE |

JUICES

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| FRESH JUICE Mango – Kiwi – Strawberry | 95 LE |
| FRESH LEMON JUICE | 55 LE |
| FRESH ORANGE JUICE | 65 LE |
| CANNED JUICE Pineapple – Apple – Guava – Tomato | 55 LE |

DRAFT BEER

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| HEINEKEN 0.25 L | 80 LE |
| HEINEKEN 0.5 L | 120 LE |
| HEINEKEN PITCHER 1 L | 180 LE |
| HEINEKEN PITCHER 1.5 L | 260 LE |

BOTTLED BEER

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| HEINEKEN | 110 LE |
| DESPERADOS | 110 LE |
| STELLA | 90 LE |
| SAKARA GOLD | 100 LE |
| MEISTER MAX | 125 LE |

COCKTAILS

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| MOJITO rum, mint, lime, sugar, soda water | 190 LE |
| BLOODY MARY vodka, spices, tabasco, Worcestershire, tomato, lemon juice | 190 LE |
| TEQUILA SUNRISE Tequila, orange juice, grenadine | 190 LE |
| PINA COLADA Rum, cream, coconut milk, pineapple juice | 190 LE |
| PLANTER'S PUNCH Rum, lemon juice, pineapple, sugar | 190 LE |

LONG DRINKS

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| GIN TONIC | 175 LE |
| VODKA RED BULL | 175 LE |
| CUBA LIBRA | 175 LE |
| WHISKY COLA | 175 LE |
| VODKA ORANGE | 175 LE |

MOCKTAILS

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| VIRGIN MOJITO | 100 LE |
| VIRGIN MARY | 100 LE |
| VIEGIN SUNRISE | 100 LE |
| VIRGIN COLADA | 100 LE |



SOBAR

WINE

CAPE BAY

white – red

GLASS

265 LE

BOTTLE

990 LE

GRAND MARQUIS

white – red

230 LE

875 LE

OMAR KHAYYAM

white – red – rose

200 LE

760 LE

BEAUSOLEIL

white – red – rose

180 LE

630 LE

CHATEAU DE GRANDVILLE

white – red

1000 LE

SPARKLING WINE

WHITE

BOTTLE

1000 LE

ROSÉ

1000 LE

ALCOHOL

ID VODKA

BOTTLE

900 LE

BUTLERS' GIN

900 LE

CUBANA WHITE RUM

900 LE

AULD STAG WHISKY

900 LE

MALVADO TEQUILA

900 LE

VODKA

MONT BLANC

SHOTS

450 LE

ABSOLUT BLUE

350 LE

BELVEDERE

450 LE

SMIRANOFF RED

350 LE

ID

140 LE

GIN

BOMBAY SAPPHIRE

450 LE

HENDRICKS

450 LE

BUTLER'S

140 LE

RUM

BACARDI LIGHT

450 LE

BACARDI GOLD

450 LE

CUBANA WHITE

140 LE

LIQUOR

SKINOS MISIHA LIQUEUR

260 LE

JAGERMIESTER

350 LE

GRANDE ABSENTE

350 LE

WHISKY

BLACK LABEL

600 LE

JACK DANIELS

450 LE

SEXTON

450 LE

CHIVAS REGAL 12

600 LE

JIM BEAM

450 LE

AULD STAG

140 LE

TEQUILA

SIERRA SILVER

450 LE

1800 Añejo

400 LE

LA CHICHA GOLD

350 LE

MALVADO TEQUILA

140 LE

