

## SALADS

### GARDEN 14.00LL

Assorted lettuces, purslane, baby spinach, cherry and dried tomatoes, grilled almonds, balsamic glaze. Pesto vinaigrette.

### LENTILS MIX 16.00LL

Red lentils, brunoise of carrots, onions and tomatoes. Balsamic vinaigrette.

### GOAT CHEESE AND GRAPES 17.00LL

Grapes wrapped with goat cheese, cherry tomatoes and pine nuts on a bed of assorted lettuces. Honey vinaigrette.

### GRAPEFRUIT AND CRAB 19.00LL

Assorted lettuces, grapefruit, avocado, fresh mushrooms, crab, chive. Grapefruit vinaigrette.

### APPLE BLUE CHEESE 20.00LL

Endives, green apples and iceberg lettuce topped with blue cheese and walnuts. Blue cheese dressing.

### QUINOA GOJI BERRIES 20.00LL

Red and white quinoa mixed with fresh herbs, grenadine grains, almond sticks, orange chunks, goji berries and shelled edamame. Special asian sauce.

### CURLY CHICKEN CAESAR 22.00LL

Marinated chicken, curly lettuce, parmesan cheese and homemade croutons. Caesar dressing.

### STEAK SALAD 24.00LL

Grilled tenderloin beef, rocket, assorted lettuces, parmesan cheese and homemade croutons. Balsamic vinaigrette.

### CAPRESE 26.00LL

Mozzarella, cherry tomatoes and basil. Pesto sauce.

## STARTERS

ONION SOUP 15.00LL

GAZPACHO 9.00LL

EDAMAME 8.00LL

SPINACH DIP 12.00LL

ESCARGOTS

DE BOURGOGNE 18.00LL

Six stuffed escargots "à la provençale".

TRICOLORE CAKE 19.00LL

Grilled eggplants, halloumi, sundried tomatoes and pesto sauce.

ROCKET BRESAOLA 19.00LL

Bresaola, parmesan cheese, fresh mushrooms on a bed of rocket.

BLAZED SHRIMP 25.00LL

AVOCADO

Shrimp blazed with cognac served with avocado and tomato tartare.

## TARTARES

SALMON TARTARE

28.00LL

CLASSIC STEAK TARTARE

26.00LL

SPICY FRESH HERBS STEAK TARTARE

28.00LL

TRUFFLE SALT STEAK TARTARE

30.00LL

## LUNCH FORMULA

MONDAY TO FRIDAY EXCLUDING HOLIDAYS.  
FROM 12 00 TO 16 00

### CHICKEN BUTTERFLY ON THE ROCK 26.00LL

Served with your choice of sauce, homemade green salad, french fries or grilled vegetables, espresso.

### RUMP STEAK ON THE ROCK 200G 29.00LL

Served with your choice of sauce, homemade green salad, french fries or grilled vegetables, espresso.

### BEEF TENDERLOIN ON THE ROCK 200G 38.00LL

Served with your choice of sauce, homemade green salad, french fries or grilled vegetables, espresso.

Sauces pepper, mushroom, honey mustard

## GRILLING ALTERNATIVE

You can ask your waiter to grill your cuts for you instead of doing it yourself. Recommended **only** for rare and medium rare cooking.

(Not available during rush hours)



# ROCKS

Our Rocks are served with your choice of sauce and 2 side dishes

## Tenderloins

### BRAZILIAN

Our choice of Brazilian beef  
200 gr 42.000LL  
250 gr 48.000LL

### AUSTRALIAN

Premium black angus beef  
200 gr 55.000LL  
250 gr 65.000LL

### ARGENTINIAN

Premium black angus beef  
200 gr 63.000LL  
250 gr 73.000LL

### AMERICAN

USDA prime  
225 gr 72.000LL



### NEW ZEALAND VEAL

Baby veal filet  
200 gr 44.000LL

## Rump Steak

### BUTCHER'S SELECTION

Served sliced  
200 gr 32.000LL  
300 gr 37.000LL  
400gr 42.000LL

## Signatures

### ARGENTINIAN ENTRECÔTE

Premium black angus beef  
300 gr 70.000LL

### CÔTE DE BOEUF

For two

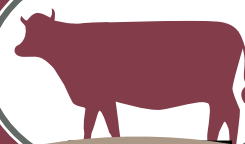
USDA prime  
900 -1,000 gr 190.000LL

## Wagyu

### AUSTRALIAN WAGYU MB6+

Served sliced  
200 gr 118.000LL  
250 gr 143.000LL

## Beef



## Premium

## SIDE DISHES

Two side dishes are included

FRENCH FRIES  
BAKED ROSEMARY WEDGES  
HOMEMADE DAUPHINOIS  
CARROT PURÉE  
MUSHROOM PROVENÇALE  
SPINACH AND CREAM  
GRILLED VEGETABLES

EXTRA SIDE DISHES 6.000LL

## SAUCES

The first refill is free of charge

PEPPER / MUSHROOM / MUSTARD  
FENNEL / TARTARE / PORTO  
BARBECUE / HONEY MUSTARD  
BLUE CHEESE  
BÉARNAISE MINUTE + 3.000LL

EXTRA SAUCE 3.000LL

## RIBS

Blackrock Ribs go through a unique seven steps process for you to indulge the most tender ribs ever



### SMOKED BBQ RIBS

Half rack 34.000LL  
Full rack 48.000LL



Served with french fries & corn on the cob.

## BURGER

Caramelized onions, tomatoes, greens, pickles, aged cheddar cheese, homemade sauce.



BLACK ANGUS BEEF 200 GR  
36.000LL



Served with french fries & corn on the cob.

## FISH



GRILLED SEA BASS 39.000LL

Served with its mini ratatouille and carrot purée.

FRESH SALMON SKILLET 45.000LL

On a bed of potatoes and vegetables julienne, served with your choice of sauce and side dish.

BLACK TIGER SHRIMP 55.000LL

served on the rock with your choice of sauce and two side dishes.

## POULTRY



LIGHT ROASTED CHICKEN 36.000LL

Half chicken roasted in homemade dough served with baked potatoes and corn on the cob.

CHICKEN SKILLET 30.000LL

On a bed of sizzling potatoes and artichokes, served with your choice of sauce one side dish.

CHICKEN BUTTERFLY 28.000LL

Grilled marinated chicken breast served on the rock with your choice of sauce and two side dishes.

## DESSERTS

STRAWBERRY ROYALE  
12.000LL

APPLE STRUDEL  
14.000LL

PAIN PERDU FOR TWO  
(20 MINUTES)  
22.000LL

LAZY CAKE  
12.000LL



CHOCOLATE FONDANT  
14.000LL

BLACKROCK CHOCOLATE FONDUE  
FOR TWO  
18.000LL

CHOCOLAT MOU  
14.000LL



SUNDAE CARAMEL  
14.000LL

ICE CREAM AND SORBET  
PER SCOOP  
5.500LL

## BEVERAGES

### COFFEE

Nespresso	4.500
Double Nespresso	7.000
Nespresso Decaffeinated	4.500
Double Nespresso Decaffeinated	7.000
Tea Selection	6.000
White Coffee	5.000



### WATER

Acqua Panna 0.5l	6.000
Sohat Glass Bottle	7.000
San Pellegrino 1l	9.000
Perrier 0.2l	6.000

### SODAS & JUICES

Tonic Water	5.000
Soda Water	5.000
Pepsi & Diet	5.000
7up & Diet	5.000
Red Bull	8.000
Juices	6.000
Fresh Orange Juice	8.000
Fresh Lemonade	8.000

### BEER

Local	8.000
Imported	10.000
Draft 25 cl	7.000
Draft 50 cl	10.000



Bon appetit!



## BLACKROCK VENUES

### STEAKHOUSE

Dbayeh  
Blueberry Square  
04. 523 101  
79. 169 699

### LODGE

Faqra  
Kfardebian  
70. 009 199

### GARDEN

Broumana  
Main Road  
70. 619 666