all that fresh

KALE QUINOA CELEBRATION
Kale leaves, quinoa, marinated grilled chicken, garnished with dried cranberries, roasted almonds and sunflower seeds. Served with vinegar dressing
• half 11,000 • full 22,000

SMOKED SALMON EDAMAME
Smoked salmon, quail eggs, dill, avocado with fresh mixed lettuce, baby potatoes, spring onions, fennel and edamame beans. Served with lemon oil dressing • half 12,750 • full 25,500

CHICKEN QUINOA
Quinoa, grilled chicken, cherry tomatoes, cucumber, carrots, rocket leaves, with roasted almonds. Served with Tartine dressing
• half 10,250 • full 20,500

SUMMER SHRIMP AVOCADO
Juicy shrimp, avocado with mixed lettuce, sundried tomatoes, kumquat and artichoke. Served with Tartine cider vinegar dressing
• half 12,750 • full 25,500

MOUNTAIN GOAT CHEESE VEGGIE
Fresh beetroot, grilled eggplant, mixed lettuce, rocket leaves with goat cheese, fennel, thyme, sprinkled pine nuts. Served with lemon oil dressing
• 21,000

ORANGE CHICKEN ASPARAGUS
Grilled asparagus, grilled chicken, rocket leaves, sundried tomatoes, sesame and orange wedges. Served with Asian dressing • 21,000

FARMHOUSE VEGGIE
Rocket leaves, fennel, chive, parsley, sweet potatoes, beetroot, avocado and crumbly goat cheese. Served with lemon oil dressing • half 10,500 • full 21,000

ASIAN KALE TUNA
Seared tuna, black noodles, kale, cabbage, carrots, cucumber, cashew and sesame. Served with peanut butter soy sauce • half 13,750 • full 27,500

CAESAR BACON PORK
Grilled bacon, grilled chicken breast, baby romaine lettuce, roasted red bell pepper, homemade croutons, parmesan, basil and quail egg. Served with Tartine Caesar dressing • half 9,500 • full 19,000

COUSCOUS FRESHNESS VEGAN
Steamed coucous flavored with herbs and blended with grilled carrots, zucchini & asparagus, avocado, cherry tomatoes, bell pepper and topped with chia seeds. Served with Tartine dressing • half 9,250 • full 18,500

FREEKEH LENTIL EDAMAME VEGAN
Lentil, smoked wheat, grilled carrots & zucchini, edamame, avocado, broccoli, peas, cherry tomatoes and flax seeds. Served with vinegar dressing
• half 10,000 • full 20,000

SALMON SASHIMI QUINOA
A protein-powered choice of raw salmon, lentil, quinoa, baby spinach, cucumber, avocado, edamame, panko and sesame. Served with Tartine mild chili sauce • half 12,750 • full 25,500

count me in

QUICHE OF THE DAY
Asparagus • Lorraine • Italian • Goat Cheese • 17,500
VEGGIE PORK VEGGIE VEGGIE
Quiche for 8 available for pre-order 48hrs in advance • 70,000

KALE AVOCADO ROLLS VEGAN
Kale, rocket leaves, carrots, avocado, cucumber, bell pepper, herbs and rice noodles wrapped in rice paper rolls. Served with soy rice vinegar sauce • 15,000

MANGO AVOCADO ROLLS VEGAN
A vibrant mix of quinoa, avocado, mango, carrots, mint, nori and sesame, wrapped in rice paper and served with soy rice vinegar sauce • 16,000

AVOCADO EDAMAME DIP VEGAN
A full-on flavorful mix of avocado, beans, goji berries, flax seeds, edamame and chia seeds. Served with house-baked crostini • 12,500

HUMMUS TRUFFLE DIP VEGAN
A blend of beans, truffle, cashew, tahini, baby spinach and rose petals. Served with house-baked crostini
• 16,500

POMMES FRITES • 7,500 VEGAN

new **BAKED POTATOES** • 7,000 VEGAN

Our items are freshly prepared daily and delivered **chilled**, except for the marked ones
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the tartine scene

CHICKEN AVOCADO
Lean grilled chicken breast, avocado spread, grilled bell pepper, cherry tomatoes, lettuce, spring onions and aioli sauce, in "Pain Tartine Pavot"
• half 7,000 • full 14,000

SALMON TARTINE
Smoked salmon, French butter, capers, chives, lemon wedges and a sprinkling of dill, in "Pain Tartine Multicéréales" • half 8,750 • full 17,500

RUSTIC STEAK
Juicy beef tenderloin, grilled zucchini, mushrooms, fresh tomatoes, colored bell pepper, onion with melted cheese and mayo pesto sauce. Served in "Pain Tartine Multicéréales" • 21,500

CHICKEN PROVOLONE
Marinated grilled chicken breast, Italian provolone cheese, fresh lettuce, tomatoes, avocado spread. Served in "Pain Tartine Multicéréales" • 15,000

soup time

All our soups are served with house-baked crostini bread.

new **PUMPKIN SOUP** VEGAN
A perfect blend of pumpkin, carrots, sweet potatoes and coconut cream, sprinkled with pumpkin seeds • 12,000

BRIE ONION SOUP
A French-style soup including brie, reduced with wine • 12,000

FARMER'S GREEN SOUP VEGAN
A blend of locally grown vegetables and coconut cream • 12,000

ROMA TOMATO SOUP VEGAN
A Mediterranean soup made with Roma tomatoes, carrots and basil • 10,000

Availability depends on the season.

HALLOUMI BASIL
Halloumi cheese, olive oil, basil, tomatoes and cucumber, in "Pain Tartine aux Olives" • half 5,000 • full 10,000

HAM & CHEESE PORK
French butter, ham*, Swiss cheese, lettuce, tomatoes and pickles, in "Pain Tartine aux Sésames"• half 7,750 • full 15,500
*Turkey is available upon request.

TURKEY & CHEESE
Turkey, Edam cheese, tomatoes, pickles, lettuce and mustard sauce, in "Pain Tartine Multicéréales"• half 7,750 • full 15,500

TARTINE CLUB PORK
Freshly baked "Faluche au Fromage", tender grilled chicken, bacon, turkey, boiled eggs, tomatoes, mayo, fresh rocket leaves, pickles. Served with pommes frites • 23,500

MOZZARELLA EGGPLANT
Freshly baked "Faluche Nature" filled with grilled eggplant, mozzarella, baby spinach, fresh garden tomatoes, basil, olive tapenade • 13,500

Customize your tartine with any available type of bread.

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artisan pizza

MAJESTIC MARGHERITA VEGGIE
Tartine's pizza sauce, basil, mozzarella and parmesan, on a crispy artisan bread crust • half 10,000 • full 20,000

TRUFFLE MUSHROOM VEGGIE
White creamy truffle and ricotta cheese spread, fresh mushrooms, parmesan and baby spinach, on a crispy artisan bread crust • 24,000

SPICY ALFRESCO PORK
Ricotta cheese, cherry tomatoes, fresh mushrooms, black olives, wild thyme & spicy Italian Salsiccia sausage, on a crispy artisan bread crust • half 10,500 • full 21,000

TRADITIONAL PORK
Tartine's pizza sauce, ham*, fresh mushrooms, black olives, wild thyme, mozzarella and parmesan, on a crispy artisan bread crust • half 10,500 • full 21,000
*Turkey is available upon request.

SIMPLY VEGGIE VEGGIE
Grilled eggplant, zucchini, fresh mushrooms, black olives, fresh basil, mozzarella with Tartine's pizza sauce, on a crispy artisan bread crust
• half 10,000 • full 20,000

Half sized pizzas are delivered chilled.

pasta

POLLO E FUNGHI
A creamy white sauce with a hint of pesto, grilled chicken breast, sautéed mushrooms, grilled asparagus, sundried tomatoes & chives on mafaldine pasta, sprinkled with parmesan • 25,500

BIANCA AL TARTUFO VEGGIE
Mafaldine pasta served in a creamy white truffle sauce with sautéed mushrooms, sprinkled with parmesan • 26,500

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project sweet stuff

CHOCOLATE HAZELNUT TART
6,500 / piece • 52,000 / large tart for 10 pers.

STRAWBERRY TART
6,500 / piece • 64,000 / large tart for 10 pers.

CHOCOLATE ORANGE TART
6,500 / piece • 52,000 / large tart for 10 pers.

DATE CAKE
6,500 / piece • 48,000 / cake for 10 pers.

ORANGE CAKE
7,500 / piece • 62,000 / cake for 10 pers.

BRIOCHE TROPÉZIENNE
6,500 / piece • 48,000 / large tart for 10 pers.

MELLOW CHOCOLATE CAKE
6,500 / piece • 46,000 / cake for 10 pers.

TRIO D'ÉCLAIRS • 54,000 / cake for 10 pers.

ÉCLAIR • 6,000 / piece
strawberry • chocolate • caramel • rosewater

BANANA CHOCOLATE TART • 6,500 / piece

PARIS-BREST PRALINÉ • 7,500 / piece

MACARON • 2,000 / piece
chocolate • raspberry • vanilla • pistachio • chocolate orange

BABA AU RHUM • 6,000 / cup

CHOCOLATE MOUSSE IN A CUP • 6,000

CHOCOLATE COOKIES IN A CUP • 6,000

BROWNIES IN A CUP • 5,000

FORÊT NOIRE IN A CUP • 6,000

DATE BITES • 5,000 / cup VEGAN

SUPER COOKIE
chocolate • oat & cranberry • 3,000

ENERGY BAR VEGAN
Cereals & healthy seeds • 3,500

MEGANUT BAR VEGAN
Peanut butter & healthy seeds • 3,500

Customers should allow 24hrs for the orders on large cakes & tarts

All prices are in Lebanese pounds and include V.A.T.

we deliver to

KASLIK, DBAYEH, HAZMIEH,
BEIRUT & SURROUNDINGS

01 200 221

FOR YOUR CATERING REQUESTS,
PLEASE CONTACT US ON: 81 042 042

bartartine bar_tartine bartartine

daily booster

MORNING SUNSHINE
A delicious blend of cereals with fresh blueberry, strawberry, banana and organic golden honey with soy milk yogurt • 13,500

MANGO RISE VEGAN
A delicious blend of coconut milk and fresh mango with fresh strawberry, banana and blueberry topped with cashew, almonds, cereals and chia seeds. Served with organic maple syrup • 15,000

our brioches

BRIOCHE BUN
sugar • chocolate • 3,500

BRIOCHE FEUILLETÉE • 7,000
Cinnamon, raisins and almond paste

our coffee & drinks

ESPRESSO • 5,000
DOPPIO • 7,000
INSTANT COFFEE • 5,000
AMERICANO • 7,000
AMERICAN COFFEE • 6,500
ESPRESSO MACCHIATO • 4,500
FRENCH PRESS • 7,000
CAFFÈ LATTE • 7,500
Add caramel, vanilla, hazelnut, cinnamon • 1,000
CAPPUCCINO • 7,000
Add caramel, vanilla, hazelnut, cinnamon • 1,000
VANILLA HAZELNUT CAPPUCCINO • 8,500
MOCHA • 8,500
White chocolate • hazelnut • caramel

HOT CHOCOLATE • 8,000
ICED LATTE • 7,500
Add caramel, vanilla, hazelnut, cinnamon • 1,000
ICED BLACK COFFEE • 6,500
MOCHA FRAPPÉ/ICED • 8,500
White chocolate • hazelnut • caramel
ICED TEA • 3,500
WATER • 1,500
PERRIER • 5,500
SOFT DRINK • 2,500
FRESH LEMONADE • 5,000
FRESH GRAPEFRUIT • 5,000
FRESH ORANGE • 5,000

our croissants & viennoiseries

PLAIN CROISSANT • 4,000
THYME CROISSANT • 4,000
CHEESE CROISSANT • 4,000
CHOCOLATE CROISSANT • 4,000
ALMOND CROISSANT • 6,000
CHOCOLATE ALMOND CROISSANT • 6,000
NUTELLA CROISSANT • 5,000
HAM & CHEESE CROISSANT • 9,500
PLAIN MUFFIN • 5,000
CHOCOLATE MUFFIN • 6,000
BLUEBERRY MUFFIN • 6,000
PAIN SUISSE • 5,000
RAISIN ROLL • 5,000
MINI CROISSANT
plain • thyme • cheese • chocolate • raisin roll • 1,500

our gift vouchers

Sharing happiness with friends and family
DINE IN • 75,000
BRUNCH FOR TWO • 59,000

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our bread

PAIN DE MIE NATURE
NATURAL COUNTRY LOAF • 4,500
PAIN DE MIE COMPLET
WHOLE WHEAT COUNTRY LOAF • 7,000
PAIN DE MIE MULTICÉRÉALES
MULTIGRAIN COUNTRY LOAF • 7,000
PAIN AU LAIT
MILK BREAD • 4,000 / 6 pieces
PAIN AU LAIT ROND
ROUND MILK BREAD
plain • sesame • olive • thyme • 4,000 / 6 pieces
chocolate • 4,500 / 6 pieces
PAIN VIENNOIS
VIENNA BREAD • 1,750
PAIN DE CAMPAGNE
COUNTRY BREAD • 4,500
PAIN DE CAMPAGNE AUX NOIX
COUNTRY WALNUT BREAD • 8,000
FALUCHE
ROUND PANINI
plain • 1,000 thyme • 2,000 cheese • 3,000
MICHE DE MEULE
plain • 5,000 olive • 5,500
BAGUETTE DE TRADITION NATURE
PLAIN TRADITIONAL BAGUETTE • 3,500
BAGUETTE PARISIENNE
FRENCH BAGUETTE • 2,000
BAGUETTE DE TRADITION AU PAVOT
POPPY SEEDS TRADITIONAL BAGUETTE • 3,500
BAGUETTE DE TRADITION AUX SÉSAMES
SESAME TRADITIONAL BAGUETTE • 3,500
BAGUETTE DE TRADITION AU MÉLANGE DE CÉRÉALES
CEREAL MIX TRADITIONAL BAGUETTE • 3,500

BAGUETTE DE TRADITION AU LIN
FLAX SEEDS TRADITIONAL BAGUETTE • 3,500
BAGUETTE AU BLÉ COMPLET
WHOLE WHEAT TRADITIONAL BAGUETTE • 3,500
BÂTARD PARISIEN
FRENCH FAT BAGUETTE • 3,500
PAIN TARTINE
plain • cereal mix • olive • thyme • sesame • poppy seeds • whole wheat • 2,250
PAIN DE TRADITION AU FROMAGE
TRADITIONAL BREAD WITH CHEESE • 4,500
PAIN DE TRADITION AUX OLIVES
TRADITIONAL BREAD WITH OLIVES • 5,500
WHOLE WHEAT BURGER BUN • 7,000/4 pcs
FOUGASSE AUX OLIVES
FOUGASSE BREAD WITH OLIVES • 3,500
FOUGASSE AU THYM
FOUGASSE BREAD WITH THYME • 3,500
FICELLE APÉRO THYM, TOMATES CONFITES ET FROMAGE
BREAD WITH THYME, DRIED TOMATOES & CHEESE • 6,500
FICELLE APÉRO CHORIZO ET FROMAGE
BREAD WITH CHORIZO & CHEESE PORK • 9,500
PAIN COMPLET
WHOLE WHEAT BREAD • 5,000
PAIN MULTI-CÉRÉALES
MULTIGRAIN BREAD • 5,000
PAIN DE SEIGLE
RYE BREAD • 5,500
PAIN AU LEVAIN
SOURDOUGH BREAD • 3,500
CROSTINI • 2,500

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fresh flavors

READY TO ENJOY

bartartine
to bread & friendship