



ES
TD

ES
TD

mer:baey

STRAIGHT FROM BEYROUTH

20
20

20
20

ES
TD

THE FINEST CULINARY SELECTION FROM
THE ICONIC AND INFINITELY DELECTABLE
LEBANESE CUISINE.

SIGNATURE PLATTERS PREPARED WITH
THE UPMOST ATTENTION TO DETAILS;
MADE TO PLEASE YOUR EVERY SENSE AND
SATISFY YOUR HUNGER FOR EVERYTHING
BEIRUT HAS TO OFFER.

A UNIQUE CULTURAL
HISTORY HAS PAVED THE WAY FOR
LEBANESE FOOD TO BE CATEGORISED
AS ONE MOST POPULAR
OF MIDDLE EASTERN CUISINES

20
20



FOOD

MENU

ES
TD

20
20

BREAKFAST

MANAKISH ZAATAR
90

MANAKISH CHEESE
200

DOUBLE CHEESE AND ZAATAR
230

LAHEM BAAJIN
250

MANAKICH LABNEH WITH AWARMA
280

MANAKICH EGGS WITH AWARMA
280

MANAKISH SOJOUK WITH CHEESE
250

FOUL MOUDAMAS
170

LABNEH
170

LABNEH WITH AWARMA
400

GRILLED HALLOUMI
320

KUNAFI BEL JEBNEH
330

FALAFEL
110

FETA CHEESE WITH TOMATO
120

VEGETABLE PLATTER
140

EGGS FOKHARA

EGGS WITH SOUJOUK
270

SCRAMBLED EGGS
180

EGGS WITH AWARMA
270

SUNNY SIDE UP
120

EGGS WITH VEGETABLES
185

ES
TD

20
20

SALADS

TABBOULEH

FRESH PARSLEY, TOMATO, ONION AND BURGHUL WHEAT TOPPED
WITH LEMON, OLIVE OIL AND SPICES

220

FATTOUSH

MIX OF, TOMATO, CUCUMBER, LETTUCE, RADISH, MINT LEAVES
AND ROCKET, SERVED WITH CRISPY FRIED BREAD
AND OUR SPECIAL SUMAC DRESSING

220

ROCKET HALOUMI SALAD

Rocket mixed with tomato and onion topped with grilled haloumi
and pomegranate served with lemon oil dressing

220

FATTEH

FATTEH HUMMUS BEL LABAN

TOASTED PITA IN WARM CHICKPEAS, AND YOGHURT SAUCE

300

FATTEH BEL LAHEM

BEEF TENDERLOIN WITH CHICKPEAS, AND YOGHURT SAUCE

480

FATTEH CHAWARMA CHICKEN

CHICKEN CHAWARMA WITH CHICKPEAS, AND YOGHURT SAUCE

400

FATTEH EGGPLANT

FRIED EGGPLANT, PITA AND YOGHURT SAUCE

330

ES
TD

20
20

RAW MEAT

KIBBEH NAYYEH

MINCED RAW MEAT MIXED WITH FINE BURGHUL WHEAT
AND SPICES SERVED WITH MINT LEAVES, OLIVE OIL, ONIONS AND GARLIC PASTE
450

TEBLEH NAYYEH

MINCED RAW MEAT WITH SPICES,
SERVED WITH MINT LEAVES OLIVE OIL, ONIONS AND GARLIC PASTE
450

OURFALI NAYYEH

SPICY MINCED RAW MEAT MIXED WITH FINE BURGHUL WEAT,
MINT LEAVES AND CHILI PASTE, SERVED WITH OLIVE OIL, ONIONS AND GARLIC PASTE
450

LAWHA NAYYEH

MIXED PLATTER OF KIBBEH NAYYEH, TEBLEH NAYYEH AND OURFALI NAYYEH,
SERVED WITH MINT LEAVES, OLIVE OIL, ONIONS AND GARLIC PASTE
1300

ES
TD

20
20

COLD APPETIZERS

HUMMUS

MASHED CHICKPEAS MIXED WITH TAHINI PASTE
AND LEMON JUICE, TOPPED WITH OLIVE OIL
140

HUMMUS BEL TOUM WEL KEZBARA

MASHED CHICKPEAS MIXED WITH TAHINI PASTE,
GARLIC, CORIANDER, TOPPED WITH SAUTEED WHOLE GARLIC AND LEMON ZEST
160

HUMMUS MER.BEY

MASHED CHICKPEAS MIXED WITH TAHINI PASTE,
CHOPPED TURNIP, SPRING ONIONS, CHILI PEPPERS, GARLIC, PICKLES AND ITALIAN
PARSLEY, TOPPED WITH OLIVE OIL
160

HUMMUS HONEY

MASHED CHICKPEAS MIXED WITH TAHINI PASTE,
SWEET POTATO, TOPPED WITH HONEY AND SWEET POTATO CHIPS
180

BABA GHANOUJ

MINCED EGGPLANT MIXED WITH TAHINI PASTE
AND LEMON JUICE, TOPPED WITH OLIVE OIL
140

RAHEB

DICED EGGPLANT, MIXED CAPSICUM, PARSLEY, ONIONS AND MINT
140

LABNEH BEL TOUM

STRAINED YOGHURT WITH GARLIC
185

WARAK ENAB BEL ZEIT

GRAPE LEAVES, RICE, TOMATO, PARSLEY
170

MUHAMARA

ROASTED VEGETABLES WITH NUTS AND BREAD CRUMBS
200

YOGHURT WITH CUCUMBER

120

ES
TD

20
20

HOT APPETIZERS

PAGE 01

HUMMUS RAS ASFOUR

HUMMUS PASTE SERVED WITH SAUTEED TENDERLOIN BEEF,
TOPPED WITH FRESH LEMON AND BUTTER

420

HUMMUS CHAWARMA CHICKEN

HUMMUS PASTE TOPPED WITH CHAWARMA CHICKEN

420

HUMMUS CHAWARMA LAHEM

HUMMUS PASTE TOPPED WITH CHAWARMA BEEF

420

SOUJOUK

SPICY SAUSAGE FILLED WITH MARINATED LAMB MEAT
WITH HOMEMADE MIX SPICES AND GRENADINE MOLASSES

400

CHEESE ROLLS

DEEP-FRIED PASTRY STUFFED WITH HOMEMADE CHEESE (5 PIECES)

160

KEBBE KRAS

DEEP-FRIED GROUND BEEF AND BURGHUL WHEAT,
STUFFED WITH MINCED MEAT, CHOPPED ONIONS,
PINE SEEDS AND POMEGRANATE MOLASSES (5 PIECES)

320

KEBBE FETA CHEESE

DEEP-FRIED GROUND BEEF AND BURGHUL WHEAT,
STUFFED WITH MINCED MEAT, CHOPPED ONIONS,
PINE SEEDS AND FETA CHEESE (5 PIECES)

320

SAMBOUSEK MEAT

DEEP-FRIED HOMEMADE DOUGH, STUFFED
WITH MINCED LAMB MEAT AND SPICES (5 PIECES)

260

SPINACH FATAYER

DEEP-FRIED HOMEMADE DOUGH, STUFFED
WITH BABY SPINACH ONIONS AND SPICES (5 PIECES)

150

ES
TD

20
20

HOT APPETIZERS

PAGE 02

SPINACH FATAYER WITH RICOTTA CHEESE

DEEP-FRIED HOMEMADE DOUGH, STUFFED WITH BABY SPINACH ONIONS AND RICOTTA CHEESE (5 PIECES)

160

CHICKEN ROLL

DEEP FRIED CHICKEN ROLL WITH HOMEADE SPICES, BELL PEPPER AND CHEESE SERVED WITH MAYO SAUCE AND SWEET & CHILI SAUCE

200

MIX MOUAJANET

ASSORTMENT OF CHEESE ROLLS, KEBBE KRAS, SAMBOUSEK AND SPINACH FATAYER (2 PIECES EACH)

330

CHICKEN LIVER

SAUTEED CHICKEN LIVER MARINATED WITH POMEGRANATE MOLASSES

260

FALAFEL

DEEP-FRIED MINCED FAVA BEANS AND CHICKPEAS, SERVED WITH TAHINI SAUCE AND CONDIMENTS (6 PIECES)

110

BATATA HARRA

FRIED POTATO CUBES TOPPED WITH CHILI POWDER, GARLIC AND CORIANDER

170

FRENCH FRIES

110

CHICH BARAK

DUMPLINGS FILLED WITH SEASONED LAMB, ONIONS AND PINE NUTS, SERVED IN WARM YOGHURT WITH BASMATI RICE

440

KEBBE LABANEYEH

DEEP FRIED KEBBE WITH COOKED YOGHURT SERVED WITH BASMATI RICE

440

FALAFEL CHEESE

130

WHITE RICE

110

ES
TD

20
20

PLATTERS

BEEF SHAWARMA

MARINATED BEEF WRAPPED WITH TARATOR SAUCE
CONDIMENTS AND FRENCH FRIES

460

CHICKEN SHAWARMA

MARINATED BONELESS CHICKEN WRAPPED WITH GARLIC SAUCE,
CONDIMENTS AND FRENCH FRIES

420

LAHEM MECHWI

RILLED BEEF TENDERLOIN CUBES SERVED WITH, TOMATOES,
ONIONS, PARSLEY AND PICKLES (2 SKEWERS)

550

CHICH TAWOUK

GRILLED MARINATED CHICKEN BREAST CUBES
SERVED WITH GARLIC SAUCE, AND PICKLES (2 SKEWERS)

380

KAFTA

GRILLED MINCED LAMB SKEWER SERVED WITH,
TOMATOES, ONIONS AND PICKLES (3 SKEWERS)

380

KAFTA KHECHKHACH

3 STICKS OF KAFTA ON A BED OF SPICY TOMATO SAUCE

400

KAFTA HALABI

3 STICKS OF KAFTA MIXED WITH PISTACHIO

450

ARAYIS KAFTA

GRILLED MINCED LAMB SPREAD ON PITA BREAD,
SERVED WITH, ONIONS AND PICKLES

350

GRILLED HALF CHICKEN

MARINATED BONELESS CHICKEN SERVED WITH FRENCH FRIES AND GARLIC

440

MIXED GRILL

1 SKEWER LAHEM MECHWI, 1 SKEWER CHICH TAWOUK AND 2 SKEWERS KAFTA

620

TABLEYET MER.BEY 1.5 KG

4 SKEWERS LAHEM MECHWI, 4 SKEWERS MARINATED CHICH TAWOUK
AND 6 SKEWERS MINCED KAFTA SERVED WITH,
GARLIC SAUCE, TOMATOES, ONIONS, AND PICKLES

2400

ES
TD

20
20

DESSERTS

RICE PUDDING

150

MOHALABIEH

150

KUNAFI BEL JEBEN

330

KACHTA ICE CREAM

190

AISH AL SARAYA

190

GHAZEL MERBEY

250

LAZY CAKE

150

ES
TD

20
20



ES
TD

BEVERAGES

MENU

20
20

SOFT DRINKS

COLA

60

DIET COLA

60

FANTA

60

SPRITE

60

DIET SPRITE

60

BIREL

90

RED BULL

120

WATER

TONIC WATER

80

SODA WATER

80

MINERAL WATER (SMALL)

50

MINERAL WATER (BIG)

80

SPARKLING WATER

70

FRESH JUICES

LABAN AYRAN

90

HOMEMADE LEMONADE

90

HOMEMADE MINT LEMONADE

95

ORANGE JUICE

160

STRAWBERRY JUICE

160

ES
TD

20
20

HOT DRINKS

APPLE CIDER
190

HOT CHOCOLATE
190

HOT CHOCOLATE CARAMEL
190

LEMON GINGER
190

COFFEE

ESPRESSO
95

DOUBLE ESPRESSO
120

TURKISH COFFEE
85

MACCHIATO
95

DOUBLE MACCHIATO
115

CAPPUCCINO
150

LATTE
150

FLAT WHITE
150

CARAMEL MACCHIATO
150

MOCHA
150

ES
TD

20
20

COFFEE FRAPPE

FRAPPE LOTUS
190

FRAPPE CARAMEL
190

FRAPPE NUTELLA
190

FRAPPE LATTE
190

TEA AND HERBS

BREAKFAST TEA
70

BREAKFAST MINT TEA
80

GREEN TEA
70

ANISE
70

CHAMOMILE
70

RED TEA
70

MINT TEA
80

TEA WITH MILK
90

CHICHA

CHICHA
300

EXTRA HEAD
150

EXTRA LAY
50

ES
TD

20
20

DETOX DRINK

NUTRITION DRINK

BEETROOT, CELERY, CARROT AND GREEN APPLE
250

MOCKTAILS

GOLDEN KIWI

KIWI, ORANGE, PINEAPPLE
170

FELORDA

MANGO, STRAWBERRY, GUAVA
170

BERRY POST

BLUEBERRY, STRAWBERRY, COCONUT MILK
170

POWER

Avocado, Banana, Honey, Nuts
220

MANGO PASSION

MANGO, PASSION FRUIT
170

MOJITO RED BULL

170

PIÑA COLADA

PINEAPPLE JUICE, COCONUT, WHIPPED CREAM MILK
170

KIWI LEMONADE

KIWI, LEMONADE JUICE, MINT
170

ES
TD

20
20