

ES
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20
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ES TD *mer:baey* 20 20
STRAIGHT FROM BEYROUTH

LEBANESE FINE DINING

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.

20
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A UNIQUE CULTURAL
HISTORY HAS PAVED THE WAY FOR
LEBANESE FOOD TO BE CATEGORISED
AS ONE MOST POPULAR
OF MIDDLE EASTERN CUISINES

LEBANESE FINE DINING



ES
TD

FOOD MENU

20
20

LEBANESE FINE DINING

BREAKFAST

MANAKISH ZAATAR

114

MANAKISH CHEESE

248

DOUBLE CHEESE AND ZAATAR

259

LAHEM BAAJIN

330

MANAKICH LABNEH WITH AWARMA

448

MANAKICH EGGS WITH AWARMA

389

MANAKISH SOJOUK WITH CHEESE

330

MANAKISH HALF CHEESE HALF THYME

236

FOUL MOUDAMAS

224

LABNEH

236

ES
TD

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BREAKFAST

LABNEH WITH AWARMA

471

GRILLED HALLOUMI

389

KUNAFI BEL JEBNEH

412

FALAFEL

142

FETA CHEESE WITH TOMATO

142

VEGETABLE PLATTER

165

GRILLED VEGETABLES PLATTER

130

ES
TD

20
20

EGGS FOKHARA

EGGS WITH SOUJOUK

342

SCRAMBLED EGGS

212

EGGS WITH AWARMA

342

SUNNY SIDE UP

154

EGGS WITH VEGETABLES

219

OMELETTE PLAIN

195

SCRAMBLED EGGS WITH CHEESE

236

ES
TD

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20

EGGS FOKHARA

EGGS WITH SOUJOUK

342

SCRAMBLED EGGS

212

EGGS WITH AWARMA

342

SUNNY SIDE UP

154

EGGS WITH VEGETABLES

219

OMELETTE PLAIN

195

SCRAMBLED EGGS WITH CHEESE

236

ES
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SALAD

FATTOUSH

Mix of tomato, cucumber, lettuce, radish, mint leaves and rocket, served with crispy fried bread and our special sumac dressing

271 EGP

ROCKET HALLOUMI SALAD

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

271 EGP

TABBOULEH

Fresh parsley, tomato, onion and burghul wheat topped with lemon, olive oil and spices

271 EGP

FATTEH

FATTEH HUMMUS BEL LABAN

Toasted pita in warm chickpeas, and yoghurt sauce

365 EGP

FATTEH BEL LAHEM

Beef tenderloin with chickpeas, and yoghurt sauce

577 EGP

FATTEH CHAWARMA CHICKEN

Chicken chawarma with chickpeas, and yoghurt sauce

495 EGP

FATTEH EGGPLANT

Fried eggplant, pita, and yoghurt sauce

412 EGP

RAW MEAT

KIBBEH NAYYEH

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

565

TEBLEH NAYYEH

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

565

OURFALI NAYYEH

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

565

LAWHA NAYYEH

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

1625

COLD APPETIZERS

HUMMUS

Mashed chickpeas mixed with tahini paste and lemon juice,
topped with olive oil

172

HUMMUS BEL TOUM WEL KEZBARA

Mashed chickpeas mixed with tahini paste, garlic, coriander,
topped with olive oil

195

HUMMUS MER.BEY

Mashed chickpeas mixed with tahini paste, chopped turnip,
pickles and topped with olive oil

195

HUMMUS HONEY

Mashed chickpeas mixed with tahini paste, sweet potato,
topped with honey and sweet potato chips

224

BABA GHANOIJ

Minced eggplant mixed with tahini paste and lemon juice,
topped with olive oil

172

RAHEB

Diced eggplant, mixed capsicum, olive oil,
pomegranate molasses and mint

172

LABNEH BEL TOUM

Strained yoghurt with garlic

224

COLD APPETIZERS

WARAK ENAB BEL ZEIT

Grape leaves, rice, tomato, freshly parsley

212

MUHAMARA

Roasted vegetables with nuts and bread crumbs

248

YOGHURT WITH CUCUMBER

154

HOT APPETIZERS

HUMMUS RAS ASFOUR

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

518

HUMMUS CHAWARMA CHICKEN

HUMMUS PASTE TOPPED WITH CHAWARMA CHICKEN

495

HUMMUS CHAWARMA LAHEM

HUMMUS PASTE TOPPED WITH CHAWARMA BEEF

518

SOUJOUK

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

495

CHEESE ROLLS

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

212

KEBBE KRAS

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

389

KEBBE FETA CHEESE

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

389

HOT APPETIZERS

SAMBOUSEK MEAT

Deep-fried homemade dough, stuffed with minced lamb meat and spices (5 pieces)

330

SPINACH FATAYER

Deep-fried homemade dough, stuffed with baby spinach onions and spices (5 pieces)

189

SPINACH FATAYER WITH RICOTTA CHEESE

Deep-fried homemade dough, stuffed with baby spinach onions and ricotta cheese (5 pieces)

207

CHICKEN ROLL

Deep fried chicken roll with homemade spices, bell pepper and cheese served with mayo sauce and sweet & chili sauce

271

MIX MOUAJANET

Assortment of cheese rolls, kebbe kras, sambousek and spinach fatayer (2 pieces each)

412

CHICKEN LIVER

Sautéed chicken liver marinated with pomegranate molasses

330

FALAFEL

Deep-fried minced fava beans and chickpeas, served with tahini sauce and condiments (6 pieces)

142

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HOT APPETIZERS

BATATA HARRA

Fried potato cubes topped with chili powder, garlic and coriander

224

FRENCH FRIES

142

CHICH BARAK

Dumplings filled with seasoned lamb, onions and pine nuts, served in warm yoghurt with basmati rice

565

KEBBE LABANEYEH

Deep fried kebbe with cooked yoghurt served with basmati rice

565

FALAFEL CHEESE

165

WHITE RICE

130

PLATTERS

BEEF SHAWARMA

Marinated beef wrapped with tarator sauce, condiments, pickles, and french fries

565

CHICKEN SHAWARMA

Marinated boneless chicken wrapped with garlic sauce, condiments, pickles, and french fries

518

LAHEM MECHWI

Grilled beef tenderloin cubes served with tomatoes, onions, freshly parsley, Lebanese potato wedges, and pickles (2 skewers)

648

CHICH TAWOUK

Grilled marinated chicken breast cubes served with garlic sauce, Lebanese potato wedges, and pickles (2 skewers)

495

KAFTA

Grilled minced lamb skewer served with tomatoes, onions, pickles (3 skewers), and Lebanese potato wedges

495

KAFTA KHECHKHACH

3 sticks of kafta on a bed of spicy tomato sauce served with white rice

518

KAFTA HALABI

3 sticks of kafta mixed with pistachio, grilled green chili pepper, and onion

554

PLATTERS

ARAYIS KAFTA

Grilled minced lamb spread on pita bread, served with onions, pickles, and Lebanese potato wedges

448

GRILLED HALF CHICKEN

Marinated boneless chicken served with french fries and garlic

541

MIXED GRILL

1 skewer lahem mechwi, 1 skewer chich tawouk, and 2 skewers kafta, garlic sauce, pickles, grilled green chili pepper & onion, and Lebanese potato wedges

754

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, pickles, and Lebanese potato wedges

2825

ES
TD

20
20

DESSERTS

RICE PUDDING

189

MOHALABIEH

189

KUNAFI BEL JEBEN

412

KACHTA ICE CREAM

236

AISH AL SARAYA

236

MISTIKA ICE CREAM

236

ES
TD20
20



ES
TD

BEVERAGES

20
20

LEBANESE FINE DINING

SOFT DRINKS

COLA

78

COLA ZERO

78

FANTA

78

SPRITE

78

DIET SPRITE

78

BIREL

106

RED BULL

142

ES
TD

20
20

WATER

TONIC WATER

95

SODA WATER

95

MINERAL WATER (SMALL)

61

MINERAL WATER (BIG)

94

SPARKLING WATER

75

SPARKLING DRINK

97

ES
TD

20
20

FRESH JUICES

LABAN AYRAN

106

HOMEMADE LEMONADE

106

HOMEMADE MINT LEMONADE

113

ORANGE JUICE

118

MANGO JUICE

118

STRAWBERRY JUICE

118

ES
TD

20
20

NON -ALCOHOLIC COCKTAILS

STRAWBERRY BASIL LEMONADE

basil leaves, strawberry, lemonade

212

MANGO TANGO

mango, orange and red bull

212

MANGO BERRY

orange, sprite, pineapple, mango and strawberry

212

THE PASSION FRUIT

passion fruit puree, lemon juice, simple syrup, fresh mint & soda

212

THE BREEZE

blue curacao, orange juice, red bull & orange wheel

212

VIRGIN MOJITO

lemon cubes, mint leaves, simple syrup topped with soda

212

VIRGIN PINA COLADA

pineapple cubes, pineapple juice, coconut milk & coconut syrup

212

ADD FLAVOR

60

THE COCKTAILS

A FLORAL GIN BASIL

Gin, fresh basil, sour mix, rose water and orange blossom

389

THE MANIC TRIP

Tequila, triple sec, raspberry puree, jalapeños water and lemon juice

389

THE GOUNA MULE

Gin, elder flower, sour mix, cranberry, fresh ginger and ginger ale

389

BULL FROG

Vodka, gin, rum, tequila, blue curacao, lemon juice, red bull & lemon dry

389

CLASSIC MARGARITA

Tequila, cointreau, lemon juice, simple syrup, salted rim & lemon wheel

389

THE COCKTAILS

BLUE DEVIL

Raspberry syrup, rum
Blue Curacao, sweet and sour mix

389

MER.BEY

Muddle, mint leaf, fresh cucumber, elder flower,
fresh lime juice, mint syrup, gin

389

RASPBERRY MINT

Raspberry syrup, fresh mint, simple syrup,
gin, vodka & lime juice

389

LONG ISLAND ICED TEA

Vodka, gin, rum, tequila, sweet & sour
triple sec, cola & lemon wheel

389

FRENCH MARTINI

Vodka, raspberry, pineapple juice & lemon dry

389

ES
TD

20
20

WINE

RED WINE

NALA (SOUTH AFRICAN RED WINE)

(BTL) 1295

BYBLOS RED WINE

(BTL) 1119 // (GLASS) 259

JARDIN DE NIL RED

(BTL) 1060

BEAU SOLEIL CABERNET

(BTL) 883 // (GLASS) 236

XO RED

(BTL) 765.05 // (GLASS) 212

ES
TD

20
20

WINE

WHITE WINE

NALA (SOUTH AFRICAN WHITE WINE)
(BTL) 1295

BYBLOS WHITE WINE
(BTL) 1119 // (GLASS) 259

BARON WHITE
(BTL) 1531

JARDIN DE NIL WHITE
(BTL) 1060

BEAU SOLEIL WHITE
(BTL) 942 // (GLASS) 259

XO WHITE
(BTL) 766 // (GLASS) 212

ROSE WINE

BARON ROSE
(BTL) 1531

BEAU SOLEIL ROSE
(BTL) 942 // (GLASS) 259

XO ROSE
(BTL) 766 // (GLASS) 212

SPARKLING

BARON SIGNATURE
(BTL) 1531

BEER

HEINEKEN

154

STELLA

154

SAKARA

154

ARAK

ARAK 500ML

707

ARAK GLASS

177

TEQUILA

COFFEE PATRON

(BTL) 7121 //(SHOT) 312

ES
TD

20
20

LIQUEUR

BAILEY'S
(GLASS) 234

COINTREAU
(GLASS) 234

TIA MARIA
(GLASS) 236

MALIBU
(GLASS) 221

ES
TD

20
20

TOBACCO

SHISHA

320

EXTRA HEAD

150

ES
TD

20
20



GOURMET

Espresso

Solo 80 | Doppio 100

Macchiato

Solo 90 | Doppio 110

Cartado

110

Cappuccino

135

Caffe Latte

135

Caramel Macchiato

140

Flate White

140

Caffe Mocha

140

Black coffee

120

Hot Chocolate

135

Chai Latte

135

White Mocha

140

EXTRAS

FLAVOR-ESPRESSO

40

MILK WHIPPED CREAM

40

ES
TD

20
20



CLASSIC

American Coffee
130

Breakfast Tea
65

Flavored Tea
75

Hot Cider
110

Turkish Coffee
Solo70 | Doppio90

French coffee
110

ICED DRINKS

Ice Latte
140

Iced Black Coffee
140

Ice Mocha
140

Ice White Mocha
140

Ice Cappuccino
140

ES
TD

20
20



ICED FRAPPE

White Mocha
140

Coffee Caramel
140

Mocha
140

Matcha
140
Oreo
140

Choco
140

Caramel
140

Lotus
140

Coffee Lotus
140

MixBerry
140

Dolce delice
150

ES
TD

20
20



SMOOTHIE

Mango
130

Strawberry
130

Kawi
130

Blue Berry
130

SPECIALITY COFFEE

French Press
130

SIGNATURE COFFEE

Matcha latte
150

Pistachio Latte
150

Lotus Latte
150

Spanish Latte
150

Caramel Macchiato
150

ES
TD

20
20



DESSERTS

Cheesecake Plain
150

Cheesecake Blueberry
150

Molten Chocolate
150

Brownies Salted Caramel
150

Tramsiu
150

San Sbastin Cheese Cake
150

Honey Cake
150

Chocolate Fudge
150

Oreo Cake
150

Red Velvet Cake
150

Carrot Cake
150

Coffee Bean Cake
190

Lemon Rasberry
190

Madavan
190

ES
TD

20
20



DESSERTS

Mango Mousse
190

Snickers
190

Royale
190

Strawberry Almond
190

Strawberry Mint
190

ES
TD

20
20