



ES
TD

ES
TD

mer:baey

STRAIGHT FROM BEYROUTH

20
20

20
20

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



ES
TD

FOOD

MENU

20
20

BREAKFAST

MANAKISH ZAATAR

96

MANAKISH CHEESE

210

DOUBLE CHEESE AND ZAATAR

220

LAHEM BAAJIN

280

MANAKICH LABNEH WITH AWARMA

330

MANAKICH EGGS WITH AWARMA

330

MANAKISH SOJOUK WITH CHEESE

280

MANAKISH HALF CHEESE HALF THYME

200

FOUL MOUDAMAS

190

LABNEH

170

LABNEH WITH AWARMA

400

GRILLED HALLOUMI

330

KUNAFI BEL JEBNEH

350

FALAFEL

120

FETA CHEESE WITH TOMATO

120

VEGETABLE PLATTER

140

GRILLED VEGETABLES PLATTER

110

EGGS FOKHARA

EGGS WITH SOUJOUK

290

SCRAMBLED EGGS

180

EGGS WITH AWARMA

290

SUNNY SIDE UP

120

EGGS WITH VEGETABLES

185

OMELETTE PLAIN

165

SCRAMBLED EGGS WITH CHEESE

200

ES
TD

20
20

SALADS

TABBOULEH

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

230

FATTOUSH

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

230

ROCKET HALOUMI SALAD

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

230

FATTEH

FATTEH HUMMUS BEL LABAN

TOASTED PITA IN WARM CHICKPEAS, AND YOGHURT SAUCE

310

FATTEH BEL LAHEM

BEEF TENDERLOIN WITH CHICKPEAS, AND YOGHURT SAUCE

490

FATTEH CHAWARMA CHICKEN

CHICKEN CHAWARMA WITH CHICKPEAS, AND YOGHURT SAUCE

420

FATTEH EGGPLANT

FRIED EGGPLANT, PITA AND YOGHURT SAUCE

350

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
480

TEBLEH NAYYEH

MINCED RAW MEAT WITH SPICES,
SERVED WITH MINT LEAVES OLIVE OIL, ONIONS AND GARLIC PASTE
480

OURFALI NAYYEH

SPICY MINCED RAW MEAT MIXED WITH FINE BURGHUL WEAT,
MINT LEAVES AND CHILI PASTE, SERVED WITH OLIVE OIL, ONIONS AND GARLIC PASTE
480

LAWHA NAYYEH

MIXED PLATTER OF KIBBEH NAYYEH, TEBLEH NAYYEH AND OURFALI NAYYEH,
SERVED WITH MINT LEAVES, OLIVE OIL, ONIONS AND GARLIC PASTE
1380

ES
TD

20
20

COLD APPETIZERS

HUMMUS

MASHED CHICKPEAS MIXED WITH TAHINI PASTE
AND LEMON JUICE, TOPPED WITH OLIVE OIL
145

HUMMUS BEL TOUM WEL KEZBARA

MASHED CHICKPEAS MIXED WITH TAHINI PASTE,
GARLIC, CORIANDER, TOPPED WITH SAUTEED WHOLE GARLIC AND LEMON ZEST
165

HUMMUS MER.BEY

MASHED CHICKPEAS MIXED WITH TAHINI PASTE,
CHOPPED TURNIP, SPRING ONIONS, CHILI PEPPERS, GARLIC, PICKLES AND ITALIAN
PARSLEY, TOPPED WITH OLIVE OIL
165

HUMMUS HONEY

MASHED CHICKPEAS MIXED WITH TAHINI PASTE,
SWEET POTATO, TOPPED WITH HONEY AND SWEET POTATO CHIPS
190

BABA GHANOUJ

MINCED EGGPLANT MIXED WITH TAHINI PASTE
AND LEMON JUICE, TOPPED WITH OLIVE OIL
145

RAHEB

DICED EGGPLANT, MIXED CAPSICUM, PARSLEY, ONIONS AND MINT
145

LABNEH BEL TOUM

STRAINED YOGHURT WITH GARLIC
190

WARAK ENAB BEL ZEIT

GRAPE LEAVES, RICE, TOMATO, PARSLEY
180

MUHAMARA

ROASTED VEGETABLES WITH NUTS AND BREAD CRUMBS
210

YOGHURT WITH CUCUMBER

130

ES
TD

20
20

HOT APPETIZERS

PAGE 01

HUMMUS RAS ASFOUR

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

440

HUMMUS CHAWARMA CHICKEN

HUMMUS PASTE TOPPED WITH CHAWARMA CHICKEN

420

HUMMUS CHAWARMA LAHEM

HUMMUS PASTE TOPPED WITH CHAWARMA BEEF

440

SOUJOUK

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

420

CHEESE ROLLS

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

180

KEBBE KRAS

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

330

KEBBE FETA CHEESE

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

330

SAMBOUSEK MEAT

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

280

SPINACH FATAYER

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

160

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)
175

CHICKEN ROLL

DEEP FRIED CHICKEN ROLL WITH HOMEMADE SPICES, BELL PEPPER
AND CHEESE SERVED WITH MAYO SAUCE AND SWEET & CHILI SAUCE
230

MIX MOUAJANET

ASSORTMENT OF CHEESE ROLLS, KEBBE KRAS,
SAMBOUSEK AND SPINACH FATAYER (2 PIECES EACH)
350

CHICKEN LIVER

SAUTEED CHICKEN LIVER MARINATED WITH POMEGRANATE MOLASSES
280

FALAFEL

DEEP-FRIED MINCED FAVA BEANS AND CHICKPEAS, SERVED WITH
TAHINI SAUCE AND CONDIMENTS (6 PIECES)
120

BATATA HARRA

FRIED POTATO CUBES TOPPED WITH CHILI POWDER, GARLIC AND CORIANDER
190

FRENCH FRIES

120

CHICH BARAK

DUMPLINGS FILLED WITH SEASONED LAMB, ONIONS AND PINE NUTS,
SERVED IN WARM YOGHURT WITH BASMATI RICE
480

KEBBE LABANEYEH

DEEP FRIED KEBBE WITH COOKED YOGHURT SERVED WITH BASMATI RICE
480

FALAFEL CHEESE

140

WHITE RICE

110

SOUPS

LENTIL SOUP

200

MUSHROOM SOUP

200

ES
TD

20
20

PLATTERS

BEEF SHAWARMA

MARINATED BEEF WRAPPED WITH TARATOR SAUCE
CONDIMENTS AND FRENCH FRIES

480

CHICKEN SHAWARMA

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

440

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)

420

KAFTA

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

420

KAFTA KHECHKHACH

3 STICKS OF KAFTA ON A BED OF SPICY TOMATO SAUCE
SERVED WITH WHITE RICE

440

KAFTA HALABI

3 STICKS OF KAFTA MIXED WITH PISTACHIO

470

ARAYIS KAFTA

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

380

GRILLED HALF CHICKEN

MARINATED BONELESS CHICKEN SERVED WITH FRENCH FRIES AND GARLIC

460

MIXED GRILL

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

640

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

160

MOHALABIEH

160

KOUNAFA BEL JEBEN

350

KACHTA ICE CREAM

200

AISH AL SARAYA

200

GHAZEL MERBEY

260

LAZY CAKE

170

KOUNAFA PISTACHIO

350

KOUNAFA NUTELLA

350

KOUNAFA CHEESE CAKE

350

OM ALI

250

ES
TD

20
20



ES
TD

BEVERAGES

MENU

20
20

SOFT DRINKS

COLA

65

DIET COLA

65

FANTA

65

SPRITE

65

DIET SPRITE

65

BIREL

90

RED BULL

120

WATER

TONIC WATER

80

SODA WATER

80

MINERAL WATER (SMALL)

55

MINERAL WATER (BIG)

85

SPARKLING WATER

80

ES
TD20
20

FRESH JUICES

LABAN AYRAN

150

HOMEMADE LEMONADE

150

HOMEMADE MINT LEMONADE

150

ORANGE JUICE

170

STRAWBERRY JUICE

160

PINEAPPLE

200

ES
TD

20
20

HOT DRINKS

APPLE CIDER

190

HOT CHOCOLATE

190

HOT CHOCOLATE STRAWBERRY

190

HOT CHOCOLATE CARAMEL

190

LEMON GINGER

190

Sahlab

200

Herbs

190

COFFEE

ESPRESSO

95

DOUBLE ESPRESSO

120

TURKISH COFFEE

85

MACCHIATO

105

DOUBLE MACCHIATO

125

CAPPUCCINO

150

LATTE

150

FLAT WHITE

150

CARAMEL MACCHIATO

150

MOCHA

150

FRENCH COFFEE

95

WHITE COFFEE

90

AMERICAN COFFEE

120

DOUBLE TURKISH COFFEE

110

SPANISH LATTEE

180

ES
TD20
20

COFFEE FRAPPE

FRAPPE LOTUS

190

FRAPPE CARAMEL

190

FRAPPE NUTELLA

190

FRAPPE LATTE

190

ICE LATTE

170

ICE SPANISH LATTE

200

TEA AND HERBS

BREAKFAST TEA

80

BREAKFAST MINT TEA

80

GREEN TEA

80

ANISE

80

CHAMOMILE

80

RED TEA

80

MINT TEA

80

TEA WITH MILK

90

GREEN TEA WITH MILK

90

CHICHA

CHICHA

320

EXTRA HEAD

150

EXTRA LAY

50

SALLOUM

130

ES
TD

20
20

DETOX DRINK

NUTRITION DRINK

BEETROOT, CELERY, CARROT AND GREEN APPLE
250

MOCKTAILS

GOLDEN KIWI

KIWI, ORANGE, PINEAPPLE
180

FELORDA

MANGO, STRAWBERRY, GUAVA
180

BERRY POST

BLUEBERRY, STRAWBERRY, COCONUT MILK
180

POWER

Avocado, Banana, Honey, Nuts
230

MOJITO

130

WATERMELON WITH MINT

150

STRAWBERRY

170

MANGO

170

GUAVA

150

AVOCADO

230

TAIGER

210

ICE TEA PEACH

180

POMEGRANATE PURE

230

MANGO PASSION

MANGO, PASSION FRUIT
180

MOJITO RED BULL

180

PIÑA COLADA

PINEAPPLE JUICE, COCONUT, WHIPPED CREAM MILK
180

KIWI LEMONADE

KIWI, LEMONADE JUICE, MINT
180

ES
TD

20
20

MILK SHAKES

MILK SHAKE VANILLA

210

MILK SHAKE AVOCADO

240

MILK SHAKE CHOCOLATE

210

MILK SHAKE STRAWBERRY

210

MILK SHAKE BLUEBERRY

210

MILK SHAKE LOTUS

240

MILK SHAKE NUTELLA

240

ES
TD

20
20