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mer.bey

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STRAIGHT FROM BEYROUTH

LEBANESE FINE DINING

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.

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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

131126

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FOOD MENU

LEBANESE FINE DINING

BREAKFAST

MANAKISH ZAATAR
136

MANAKISH CHEESE
296

DOUBLE CHEESE AND ZAATAR
311

LAHEM BAAJIN
429

MANAKICH LABNEH WITH AWARMA
581

MANAKICH EGGS WITH AWARMA
504

MANAKISH SOJOUK WITH CHEESE
396

MANAKISH HALF CHEESE HALF THYME
282

FOUL MOUDAMAS
269

LABNEH
282

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ALL PRICES ARE IN EGYPTIAN POUNDS SUBJECT TO 14% VAT & 12% SERVICE CHARGE

BREAKFAST

LABNEH WITH AWARMA
612

GRILLED HALLOUMI
466

KUNAFA BEL JEBNEH
494

FALAFEL
169

FETA CHEESE WITH TOMATO
169

VEGETABLE PLATTER
180

GRILLED VEGETABLES PLATTER
200

ES TD

20 20

EGGS FOKHARA

EGGS WITH SOUJOUK
409

SCRAMBLED EGGS
254

EGGS WITH AWARMA
409

SUNNY SIDE UP
184

EGGS WITH VEGETABLES
262

OMELETTE PLAIN
234

SCRAMBLED EGGS WITH CHEESE
282

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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
325

ROCKET HALLOUMI SALAD
Rocket mixed with tomato and onion topped with grilled haloumi and pomegranate served with lemon oil dressing
325

TABBOULEH
Fresh parsley, tomato, onion and burghul wheat topped with lemon, olive oil and spices
325

ES TD

20 20

FATTEH

FATTEH HUMMUS BEL LABAN
Toasted pita in warm chickpeas, and yoghurt sauce
438

FATTEH BEL LAHEM
Beef tenderloin with chickpeas, and yoghurt sauce
830

FATTEH CHAWARMA CHICKEN
Chicken chawarma with chickpeas, and yoghurt sauce
593

FATTEH EGGPLANT
Fried eggplant, pita, and yoghurt sauce
494

RAW MEAT

KIBBEH NAYYEH

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

678

TEBLEH NAYYEH

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

678

OURFALI NAYYEH

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

678

LAWHA NAYYEH

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

1949

ES TD

20 20

COLD APPETIZERS

HUMMUS
Mashed chickpeas mixed with tahini paste and lemon juice, topped with olive oil
205

HUMMUS BEL TOUM WEL KEZBARA
Mashed chickpeas mixed with tahini paste, garlic, coriander, topped with olive oil
234

HUMMUS MER.BEY
Mashed chickpeas mixed with tahini paste, chopped turnip, pickles and topped with olive oil
234

HUMMUS HONEY
Mashed chickpeas mixed with tahini paste, sweet potato, topped with honey and sweet potato chips
269

BABA GHANOUJ
Minced eggplant mixed with tahini paste and lemon juice, topped with olive oil
205

RAHEB
Diced eggplant, mixed capsicum, olive oil, pomegranate molasses and mint
205

LABNEH BEL TOUM
Strained yoghurt with garlic
269

COLD APPETIZERS

WARAK ENAB BEL ZEIT
Grape leaves, rice, tomato, freshly parsley
254

MUHAMARA
Roasted vegetables with nuts and bread crumbs
296

YOGHURT WITH CUCUMBER
184

ES
TD

20
20

HOT APPETIZERS

HUMMUS RAS ASFOUR
HUMMUS PASTE SERVED WITH SAUTÉED TENDERLOIN BEEF,
TOPPED WITH FRESH LEMON AND BUTTER
685

HUMMUS CHAWARMA CHICKEN
HUMMUS PASTE TOPPED WITH CHAWARMA CHICKEN
593

HUMMUS CHAWARMA LAHEM
HUMMUS PASTE TOPPED WITH CHAWARMA BEEF
800

SOUJOUK
SPICY SAUSAGE FILLED WITH MARINATED LAMB MEAT WITH
HOMEMADE MIX SPICES AND GRENADINE MOLASSES
593

CHEESE ROLLS
DEEP-FRIED PASTRY STUFFED WITH HOMEMADE CHEESE (5 PIECES)
254

KEBBE KRAS
DEEP-FRIED GROUND BEEF AND BURGHUL WHEAT,
STUFFED WITH MINCED MEAT, CHOPPED ONIONS,
PINE SEEDS AND POMEGRANATE MOLASSES (5 PIECES)
466

KEBBE FETA CHEESE
DEEP-FRIED GROUND BEEF AND BURGHUL WHEAT, STUFFED
WITH MINCED MEAT, CHOPPED ONIONS,
PINE SEEDS AND FETA CHEESE (5 PIECES)
466

ES
TD

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20

HOT APPETIZERS

SAMBOUSEK MEAT
Deep-fried homemade dough, stuffed with minced lamb meat and spices (5 pieces)
396

SPINACH FATAYER
Deep-fried homemade dough, stuffed with baby spinach onions and spices (5 pieces)
226

SPINACH FATAYER WITH RICOTTA CHEESE
Deep-fried homemade dough, stuffed with baby spinach onions and ricotta cheese (5 pieces)
248

CHICKEN ROLL
Deep fried chicken roll with homemade spices, bell pepper and cheese served with mayo sauce and sweet & chili sauce
325

MIX MOUAJANET
Assortment of cheese rolls, kebbe kras, sambousek and spinach fatayer (2 pieces each)
494

CHICKEN LIVER
Sautéed chicken liver marinated with pomegranate molasses
396

FALAFEL
Deep-fried minced fava beans and chickpeas, served with tahini sauce and condiments (6 pieces)
169

HOT APPETIZERS

BATATA HARRA
Fried potato cubes topped with chili powder, garlic and coriander
296

FRENCH FRIES
169

CHICH BARAK
Dumplings filled with seasoned lamb, onions and pine nuts, served in warm yoghurt with basmati rice
678

KEBBE LABANEYEH
Deep fried kebbe with cooked yoghurt served with basmati rice
678

FALAFEL CHEESE
198

WHITE RICE
155

ES TD

20 20

PLATTERS

BEEF SHAWARMA
Marinated beef wrapped with tarator sauce, condiments, pickles, and french fries
850

CHICKEN SHAWARMA
Marinated boneless chicken wrapped with garlic sauce, condiments, pickles, and french fries
622

LAHEM MECHWI
Grilled beef tenderloin cubes served with tomatoes, onions, freshly parsley, Lebanese potato wedges, and pickles (2 skewers)
980

CHICH TAWOUK
Grilled marinated chicken breast cubes served with garlic sauce, Lebanese potato wedges, and pickles (2 skewers)
593

KAFTA
Grilled minced lamb skewer served with tomatoes, onions, pickles (3 skewers), and Lebanese potato wedges
642

KAFTA KHECHKHACH
3 sticks of kafta on a bed of spicy tomato sauce served with white rice
673

KAFTA HALABI
3 sticks of kafta mixed with pistachio, grilled green chili pepper, and onion
719

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PLATTERS

ARAYIS KAFTA
Grilled minced lamb spread on pita bread,
served with onions pickles
581

GRILLED HALF CHICKEN
Marinated boneless chicken served with french fries and garlic
649

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
1085

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
3750

ES
TD

20
20

DESSERTS

RICE PUDDING
226

MOHALABIEH
226

KUNAFA BEL JEBEN
494

KACHTA ICE CREAM
282

AISH AL SARAYA
282

MISTIKA ICE CREAM
236

ES
TD

20
20

ES
TD

20
20

BEVERAGES

LEBANESE FINE DINING

SOFT DRINKS

COLA
93

COLA ZERO
93

FANTA
93

SPRITE
93

DIET SPRITE
93

BIREL
127

RED BULL
170

ES TD

20 20

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WATER

TONIC WATER
114

SODA WATER
114

MINERAL WATER (SMALL)
73

MINERAL WATER (BIG)
112

SPARKLING WATER
90

SPARKLING DRINK
116

ES TD

20 20

FRESH JUICES

LABAN AYRAN
127

HOMEMADE LEMONADE
127

HOMEMADE MINT LEMONADE
135

ORANGE JUICE
141

MANGO JUICE
141

STRAWBERRY JUICE
141

ES
TD

20
20

NON-ALCOHOLIC COCKTAILS

STRAWBERRY BASIL LEMONADE
basil leaves, strawberry, lemonade
254

MANGO TANGO
mango, orange and red bull
254

MANGO BERRY
orange, sprite, pineapple, mango and strawberry
254

ES
TD

20
20

THE PASSION FRUIT
passion fruit puree, lemon juice, simple syrup, fresh mint & soda
254

THE BREEZE
blue curacao, orange juice, red bull & orange wheel
254

VIRGIN MOJITO
lemon cubes, mint leaves, simple syrup topped with soda
254

VIRGIN PINA COLADA
pineapple cubes, pineapple juice, coconut milk & coconut syrup
254

ADD FLAVOR
72

THE COCKTAILS

A FLORAL GIN BASIL
Gin, fresh basil, sour mix, rose water and orange blossom
466

THE MANIC TRIP
Tequila, triple sec, raspberry puree, jalapeños water and lemon juice
466

THE GOUNA MULE
Gin, elder flower, sour mix, cranberry, fresh ginger and ginger ale
466

BULL FROG
Vodka, gin, rum, tequila, blue curacao, lemon juice, red bull & lemon dry
466

CLASSIC MARGARITA
Tequila, cointreau, lemon juice, simple syrup, salted rim & lemon wheel
466

ES TD

20 20

THE COCKTAILS

BLUE DEVIL
Raspberry syrup, rum
Blue Curacao, sweet and sour mix
466

MER.BEY
Muddle, mint leaf, fresh cucumber, elder flower,
fresh lime juice, mint syrup, gin
466

RASPBERRY MINT
Raspberry syrup, fresh mint, simple syrup,
gin, vodka & lime juice
466

ES
TD

20
20

LONG ISLAND ICED TEA
Vodka, gin, rum, tequila, sweet & sour
triple sec, cola & lemon wheel
466

FRENCH MARTINI
Vodka, raspberry, pineapple juice & lemon dry
466

WINE

RED WINE

NALA (SOUTH AFRICAN RED WINE)
(BTL) 1554

BYBLOS RED WINE
(BTL) 1335// (GLASS) 310

JARDIN DE NIL RED
(BTL) 1272

BEAU SOLEIL CABERNET
(BTL) 1060// (GLASS) 284

XO RED
(BTL) 918// (GLASS) 255

ES TD

20 20

WINE

WHITE WINE

NALA (SOUTH AFRICAN WHITE WINE)
(BTL) 1510

BYBLOS WHITE WINE
(BTL) 1342// (GLASS) 310

BARON WHITE
(BTL) 1837

JARDIN DE NIL WHITE
(BTL) 1272

BEAU SOLEIL WHITE
(BTL) 1036.2// (GLASS) 311

XO WHITE
(BTL) 920// (GLASS) 255

ES TD

20 20

ROSE WINE

BARON ROSE
(BTL) 1837

BEAU SOLEIL ROSE
(BTL) 1130// (GLASS) 310

XO ROSE
(BTL) 919// (GLASS) 255

SPARKELING

BARON SIGNATURE
(BTL) 1837

BEER

HEINEKEN
184

STELLA
184

SAKARA
184

ARAK

ARAK 500ML
848
ARAK GLASS
212

ES
TD

20
20

ALL PRICES ARE IN EGYPTIAN POUNDS SUBJECT TO 14% VAT & 12% SERVICE CHARGE

LIQUEUR

COINTREAU
(GLASS) 280

TIA MARIA
(GLASS) 284

MALIBU
(GLASS) 266

ES
TD

20
20

TOBACCO

SHISHA
384

EXTRA HEAD
180

ES
TD

20
20

Segafredo CAFFÈ

GOURMET

Espresso
Solo 100 | Doppio 140
Macchiato
Solo 120 | Doppio 150
Cartado
160
Cappuccino
180
Caffe Latte
180
Caramel Macchiato
185
Flate White
185
Caffe Mocha
185
Black coffee
160
Hot Chocolate
180
Chai Latte
180
White Mocha
185

EXTRAS

FLAVOR-ESPRESSO
55
MILK WHIPPED CREAM
55

ES TD

20 20

ALL PRICES ARE IN EGYPTIAN POUNDS SUBJECT TO 14% VAT & 12% SERVICE CHARGE

Segafredo® CAFFÈ

ES TD

20 20

CLASSIC

American Coffee
170
Breakfast Tea
90
Flavored Tea
120
Hot Cider
150
Turkish Coffee
Solo 100 | Doppio 120
French coffee
150

ICED DRINKS

Ice Carmel Macchiato
190
Ice Spanish Latte
190
Ice Matcha
190
Ice Cappuccino
190
Ice Latté
190
Ice Mocha
190
Ice Black Coffee
190
Ice Tea (Peach - Lemon - Strawberry)
190

Segafredo CAFFÈ

ICED FRAPPE

White Mocha Frappé
190
Coffe Caramel Frappé
190
Mocha Frappé
190
Matcha Frappé
190
Oreo Frappé
190
Choco Frappé
190
Caramel Frappé
190
Pistachio Frappe
200
Lotus Frappé
200
Coffee Lotus Frappé
200
MixBerry Frappé
200
Dolce delice Frappé
200

ES TD

20 20

Segafredo CAFFÈ

ES TD

20 20

SMOOTHIE

Mango
170
Strawberry
170
Kawi
170
Blue Berry
170

SPECIALITY COFFEE

Frensh Press
160

SIGNATURE COFFEE

Matcha latte
195
Pistachio Latte
195
Lotus Latte
195
Spanish Latte
195
Caramel Macchiato
195

Segafredo CAFFÈ

DESSERTS

Strawberry Fantasy
230
Mango Fantasy
230
Golden apple
230
Charlotte
230
Chocolate Raspberry
230
Black Forest
230
Coffee Bean Cake
230
Lemon Raspberry
230
Madavan
230
Mango Fantasy
230
Snickers
230
Royale
230
Strawberry Almond
230
Strawberry Mint
230

ES TD

20 20