



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
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

MISTIKA ICE CREAM

190

ES
TD

20
20



ESTD

BEVERAGES

MENU

2020

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

100

STRAWBERRY JUICE

100

ES
TD

20
20

NON-ALCOHOLIC COCKTAILS

STRAWBERRY BASIL LEMONADE

BASIL LEAVES, STRAWBERRY, LEMONADE

180

MANGO TANGO

MANGO, ORANGE AND RED BULL

180

MANGO BERRY

ORANGE, PINEAPPLE, MANGO AND STRAWBERRY

180

THE PASSION FRUIT

PASSION FRUIT PUREE, LEMON JUICE, SIMPLE SYRUP, FRESH MINT & SODA

180

THE BREEZE

BLUE CURACAO, ORANGE JUICE, RED BULL & ORANGE WHEEL

180

VIRGIN MOJITO

LEMON CUBES, MINT LEAVES, SIMPLE SYRUP TOPED WITH SODA

180

VIRGIN PINA COLADA

PINEAPPLE CUBES, PINEAPPLE JUICE, COCONUT MILK & COCONUT SYRUP

180

ADD FLAVOR

50

ES
TD

20
20

THE COCKTAILS

PAGE 01

A FLORAL GIN BASIL

GIN, FRESH BASIL, SOUR MIX,
ROSE WATER AND ORANGE BLOSSOM

330

THE MANIC TRIP

TEQUILA, TRIPLE SEC, RASPBERRY PUREE,
JALAPEÑOS WATER AND LEMON JUICE

330

THE GOUNA MULE

GIN, ELDER FLOWER, SOUR MIX, CRANBERRY, FRESH GINGER
AND CUCUMBER BITTERS, GINGER ALE

330

BULL FROG

VODKA, GIN, RUM, TEQUILA, BLUE CURACAO,
LEMON JUICE, RED BULL & LEMON DRY

330

CLASSIC MARGARITA

TEQUILA, COINTREAU, LEMON JUICE, SIMPLE SYRUP,
SALTED RIM & LEMON WHEEL

330

ES
TD

20
20

THE COCKTAILS

PAGE 02

BLUE DEVIL

RASPBERRY SYRUP, RUM
BLUE CURACAO, SWEET AND SOUR MIX
330

MER.BEY

MUDDLE, MINT LEAF, FRESH CUCUMBER, ELDER FLOWER,
FRESH LIME JUICE, MINT SYRUP, GIN
330

RASPBERRY MINT

RASPBERRY SYRUP, FRESH MINT, SIMPLE SYRUP,
GIN, VODKA & LIME JUICE
330

LONG ISLAND ICED TEA

VODKA, GIN, RUM, TEQUILA, SWEET & SOUR
TRIPLE SEC, COLA & LEMON WHEEL
330

FRENCH MARTINI

VODKA, RASPBERRY, PINEAPPLE JUICE & LEMON DRY
330

ES
TD

20
20

WINE

RED WINE

NALA (SOUTH AFRICAN RED WINE)

(BTL) 1100

BYBLOS RED WINE

(BTL) 950 // (GLASS) 220

JARDIN DE NIL RED

(BTL) 900

BEAU SOLEIL CABERNET

(BTL) 750 // (GLASS) 200

XO RED

(BTL) 650 // (GLASS) 180

WHITE WINE

NALA (SOUTH AFRICAN WHITE WINE)

(BTL) 1100

BYBLOS WHITE WINE

(BTL) 950 // (GLASS) 220

BARON WHITE

(BTL) 1300

JARDIN DE NIL WHITE

(BTL) 900

BEAU SOLEIL WHITE

(BTL) 800 // (GLASS) 220

XO WHITE

(BTL) 650 // (GLASS) 180

ROSE WINE

BARON ROSE

(BTL) 1300

BEAU SOLEIL ROSE

(BTL) 800 // (GLASS) 220

XO ROSE

(BTL) 650 // (GLASS) 180

SPARKELING

BARON SIGNATURE

(BTL) 1300

ES
TD

20
20

BEER

HEINEKEN

130

STELLA

130

SAKARA

130

ARAK

ARAK BOTTLE

950

ARAK 500 ML

600

ARAK GLASS

150

APERITIF

CAMPARI GLASS

200

MARTINI BIANCO

200

MARTINI DRY

200

MARTINI ROSSO

200

CHAMPAGNE

MOET ET CHANDON

12000

ES
TD

20
20

WHISKEY

BLACK LABEL

(BTL) 7700 // (GLASS) 308

DOUBLE BLACK LABEL

(BTL) 7750 // (GLASS) 341

JIM BEAM

(BTL) 4500 // (GLASS) 190

ES
TD

20
20

VODKA

GREY GOOSE

(BTL) 7700 // (GLASS) 319

STOLICHNAYA

(BTL) 4400 // (GLASS) 198

ABSOLUTE

(BTL) 4400 // (GLASS) 198

SMIRNOFF RED

(BTL) 4400 // (GLASS) 198

TEQUILA

SAUZA

(BTL) 5500 // (SHOT) 250

COFFEE PATRON

(BTL) 6050 // (SHOT) 264

SIERRA GOLD

(BTL) 4400 // (SHOT) 198

SIERRA SILVER

(BTL) 4000 // (SHOT) 180

RUM

HAVANA CLUB

(BTL) 5000 // (SHOT) 220

GIN

BOMBAY SAPPHIRE

(BTL) 5280 // (GLASS) 220

GORDON'S

(BTL) 4950 // (GLASS) 198

ES
TD

20
20

LIQUEUR

BAILEY'S
(GLASS) 198

COINTREAU
(GLASS) 198

KAHLUA
(GLASS) 198

TIA MARIA
(GLASS) 200

SAMBUCA
(GLASS) 187

MALIBU
(GLASS) 187

COGNAC

HENNESSEY VSOP
(BTL) 13,000 // (GLASS) 480

ES
TD

20
20

STARBUCKS

Tea

55

Tea Flavors

77

Turkish Coffee

55

White Coffee

33

Espresso

Solo 71.50 | Doppio 93.50 | Triple 104.50

MACCHIATO

Solo 75 | Doppio 104.5 | Triple 115.50

Hot Drinks

Latte

Tall 132 | Grande 154

Cappuccino

Tall 132 | Grande 154

Mocha

Tall 137.50 | Grande 159.50

Americano

Tall 110 | Grande 132

White Mocha

Tall 170.50 | Grande 192.50

Caramel Macchiato

Tall 137.50 | Grande 159.50

Flate White

132

Hot Chocolate

Tall 170.50 | Grande 192.50

Spanish Latte

Tall 170.50 | Grande 192.50

ES
TD

20
20

STARBUCKS

Iced Drinks

Latte

Tall 132 | Grande 154

Mocha

Tall 137.50 | Grande 159.50

Americano

Tall 132 | Grande 154

White Mocha

Tall 170.50 | Grande 187

Caramel Macchiato

Tall 137.50 | Grande 159.50

Chocolate

Tall 170.50 | Grande 187

Frappuccino

Coffee Frappuccino

Tall 148.50 | Grande 170.50

Double Caramel

Tall 170.50 | Grande 192.50

Mocha

Tall 170.50 | Grande 192.50

White Mocha

Tall 170.50 | Grande 192.50

ES
TD

20
20

STARBUCKS

Frappuccino Cream (without coffee)

Vanilla

Tall 170.50 | Grande 192.50

Chocolate

Tall 170.50 | Grande 192.50

Caramel

Tall 170.50 | Grande 192.50

Blueberry

Tall 170.50 | Grande 192.50

Strawberry

Tall 170.50 | Grande 192.50

ES
TD

20
20

Smoothie

Mojito

93.50

Pina Colada

93.50

STARBUCKS

Desserts

Cheesecake Plain
132

Cheesecake Caramel
121

Cheesecake Blueberry
132

Brownies Chocolate
104.50

Molten Chocolate Cake
143

Tiramisu
132

Mini Cookies
135

ES
TD

20
20

STARBUCKS

Extras

ESPRESSO SHOT & WHIPPED CREAM & CARAMEL
DRIZZLE & WHITE MOCHA & CHOCOLATE MOCHA
55

MILK
44

TALL ALMOND MILK
77

TALL COCONUT MILK
77

GRAND COCONUT MILK
93.50

GRAND ALMOND MILK
93.50

CHOCOLATE CHIPS
44

LOTUS SAUCE
44

NUTTELLA SAUCE
44

ES
TD

20
20