

# Beiru

## **Vegetarian(V) and vegan (Vn) COLD STARTERS**

1. **HOMMUS (V)(Vn) حمص (ask for gluten free bread) 8.95**  
Chickpea puree with sesame seed paste (tahini), lemon juice, and topped with pickles and olives, olive oil and one Lebanese Bread
2. **Warak INAB B'ZEIT (V) (Vn) ورق عنب بالزيت 8.95**  
Vine leaves filled with rice, tomato, parsley, Mint, and onion, cooked in lemon juice and olive oil
3. **Tzatziki (ask for gluten free bread) 5.95**  
Yoghurt, cucumber, mint garlic, and olive oil dip with pickles and olives, one Lebanese bread
4. **MOUTABAL BABA 8.95**  
**GHANOUIJ (V)(Vn) متبل (ask for gluten free bread)**  
Grilled aubergine puree mixed with sesame seed paste, lemon juice, garlic and topped with pickles and olives, olive oil and one Lebanese Bread
5. **Fattoush salad (V)(Vn) فتوش 8.95**  
Lettuce, tomato, cucumber, mint, spring onion, radish, peppers, parsley, sumac, topped with toasted bread and pomegranate sauce
6. **TABBOULEH salad (V)(Vn) تبولة (Dairy free)(ask for gluten free option) 8.95**  
Parsley salad with tomato, cracked wheat, lemon juice, and olive oil dressing

## **Meaty HOT STARTERS**

7. **Hummus with lamb حمص 9.95**  
**باللحمة (ask for gluten free bread)**  
Chickpea puree with sesame seed paste (tahini), lemon juice, and topped with lamb minced and served with pickles and olives, one Lebanese Bread
8. **KRAYDES قريديس (GF)(DF) (Prawns) 9.45**  
Prawns cooked in olive oil with onion, garlic, chilli, and parsley
10. **Lamb Kibbeh كبة مقلية 9.95**  
Three Delicious pieces of deep-fried cracked wheat and lamb minced croquettes stuffed with lamb minced and walnuts served with yoghurt and cucumber dip
11. **LAMB ROLLS رقائق لحمة 8.45**  
5 pieces Deep fried Pastry filled with minced lamb and onions

### **Sojouk (GF,DF) سجق**

Home-made special Lebanese spicy lamb sausages sautéed in lemon and tomatoes. 8.95

Please let your server know if you have any certain allergen or Diet

# Beiru

## *Vegetarian (V) & Vegan (VN) Hot Starters*

- |   |      |   |       |
|---|------|---|-------|
| 12. <b>FALAFEL (V)(Vn)</b> فلافل<br>5 pieces Deep-fried bean, chickpeas, and fine herb croquettes, served with sesame seed sauce and one Lebanese bread | 8.75 | 15. <b>BATATA HARRA (V)(Vn)</b> بطاطا حرة<br>Cubes of Potatoes sautéed with garlic Coriander, pepper, served with chilli sauce. | 8.95  |
| 13. <b>CHEESE ROLLS (V)</b> رقائق جبنة<br>5 pieces Deep fried pastry filled with cheese   | 8.75 | 16. <b>HALLOUMI CHEESE (V)</b> حلومي مقلي<br>5 pieces of Halloumi Cheese fried in Butter  | 8.95  |
| 14. <b>MOUSSAKA (V)(Vn)</b> مسقعة<br>Fried aubergines baked with tomato, onion, olive oil and garlic and bread  | 8.95 |   |       |
| 19. <b>FOUL MOUDAMAS (V)(Vn)</b> فول مدمس<br>Boiled broad beans seasoned with garlic, lemon juice, sesame paste sauce and olive oil and bread           |      |   | 7.95  |
| 20. <b>. Starter Platter for Two (Meaty)</b><br>Hummus, Baba Ghanouj, lamb kibbeh, lamb Rolls, halloumi, Fattoush salad and bread                       |      |   | 21.95 |
| 21. <b>Starter Platter for Two (Vegetarian)</b><br>Hummus, Baba Ghanouj, falafel, cheese rolls, vine leaves, halloumi, Fattoush salad and bread         |      |   | 21.95 |

Please let your server know if you have any certain allergen or Diet



# Beiru

## Main Courses

### Sides

22. **Extra Bread (VN) خبز** £1.25  
(ask for gluten free option)
23. **Extra sauce** 60p  
Chilli Sauce/Garlic Sauce/Tahini Sauce
24. **French fries بطاطس مقلية** £3.65  
Fried potato chips
25. **Rice (GF)(DF)(VN)رز** £3.65
26. **Kabis (GF)(DF) (v)(VN) مخلل** £4.45  
Mediterranean pickles and olives

### Charcoal Grill

27. **Shish Tawouk شيش طاووق (DF)(please ask for gluten free)** £18.45  
Charcoal-grilled skewers of marinated chicken cubes, served with rice and tomato and vegetables sauce
28. **Lahem Meshwi لحم مشوي (DF)(please ask for gluten free)** £20.95  
Charcoal-grilled skewers of marinated Lamb cubes, served with rice and tomato and vegetables sauce
29. **Lamb Kafta Khush-Khash كفتة خشخاش (DF)(please ask for gluten free)** £18.45  
Charcoal grilled skewers of seasoned minced lamb with onion and parsley served with rice and with delicious tomato and vegetables sauce
30. **Chicken kafta (DF)(please ask for gluten free)** £16.95  
Charcoal grilled skewers of seasoned minced chicken breast served with rice and with tomato and vegetables sauce
32. **Mixed Grill مشاوي مشكلة (DF)(please ask for gluten free)** £23.95  
charcoal grilled skewers of seasoned lamb cubes, minced lamb, Minced chicken, and chicken cubes served with rice and chilli garlic sauce
33. **Vegetable Mixed Grills (V) (please ask for a vegan option if you prefer) مشاوي خضروات** £15.95  
Charcoal grilled vegetables and Halloumi cheese served with rice a

Please let your server know if you have any certain allergen or Diet

## Stews

33. **Sojouk** سجق (DF) (please ask for gluten free) £17.95  
Home-made special Lebanese spicy lamb sausages sautéed in lemon and tomatoes
35. **Moussaka Stew** (V)(Vn) مسقعة (please ask for gluten free) £15.95  
Fried aubergines baked with tomatoes, potato onion, chickpeas garlic and peppers, served with vermicelli rice

## Seafood Main Courses

36. **King Prawns** روبيان (please ask for gluten free) £18.95  
Fresh King Prawns cooked with tomatoes, lemon cubes, red peppers green peppers, and onions served with flavoured rice
37. **Seabass Grilled** (Sayadyieh) صيادية عالفحم (Dairy free) (please ask for gluten free) £18.95  
Whole charcoal-grilled boneless seabass served on a bed of flavoured rice topped with fried onions, walnuts and sesame paste sauce.

## Set Meals (please ask for GF and DF option)

38. **Selection for two people (Maximum Two people)** اختيار لشخصين £67.95  
A three-course meal starting with Hummus, Moutabal, Fattoush Salad, falafel, batata harra, Moussaka, sojouk , pickles and olives, followed by a plate of mixed grills and then Mix Baklawa for dessert.
39. **Selection for Four People (Maximum four people)** اختيار لاربعة اشخاص £124.95  
A three-Course Meal starting hummus, Moutabal, Fattoush Salad, Moussaka, falafel, Sojouk , batata harra, lamb rolls, pickles & olives, followed by two mixed grills and Mix Baklawa for dessert.
40. **Vegetarian selection for two people** £62.95  
A three-course meal starting with Hummus, Moutabal, Fattoush Salad, falafel, batata harra, vine leaves, Moussaka, pickles and olives, followed by Vegetable and halloumi mixed grills and Mix Baklawa for dessert.

Please let your server know if you have any certain allergen or Diet



# Beiru

Beirut Wraps سندويش (ask for gluten-free alternative if you have gluten allergy)\_

## Meaty Wraps

41. **Chicken Wrap with chips** سندويش شيش طاووق £11.95  
Charcoal grilled cubes of marinated chicken drizzled with garlic sauce, served inside Lebanese bread with salad and French fries and garlic sauce
42. **Kafta chicken Wrap with chips** £11.95  
Charcoal Grilled skewer of spiced chicken mince drizzled with garlic sauce served inside a wrap of bread with salad and French fries and garlic sauce
43. **Lamb Kafta Wrap with chips** سندويشة كفتة £11.95  
Charcoal Grilled skewer of spiced lamb mince drizzled with tahini sauce served inside a wrap of bread with salad and French fries and tahini sauce

## Vegetarian (V) and Vegan Wraps (Vn)

44. **Falafel Wrap with chips (V)(Vn)** سندويشة فلافل £11.95  
Delicious fresh to order falafel drizzled with tahini sauce, served inside Lebanese bread with salad and French fries and tihini sauce
45. **Halloumi Wrap with chips (V)** سندويشة حلومي £11.95  
Fried halloumi cheese drizzled with garlic sauce, served inside Lebanese bread with salad and French fries and garlic sauce
46. **Mix Falafel and Halloumi wrap with chips (V)** £11.95  
Fresh to order falafel and Halloumi cheese served inside Lebanese bread with salad and French fries and garlic sauce

Please let your server know if you have any certain allergen or Diet