



BEIRUT



LUNCH MENU

Our much-loved lunch platters, served every day from
12:00PM to 2:30 PM

Lamb Platter £19.95

Grilled kafta minced lamb, lamb quesadilla, lamb kibbeh, lamb rolls served with hummus, salad and bread

Chicken Platter £19.95

Grilled chicken cubes, chicken kafta
Served with hummus, salad and bread

Seafood Platter £19.95

Grilled seabass fillet, king prawns, rice.
Served with hummus, salad and bread

Vegan Platter ^{(V)(VN)} £19.95

Hummus, stuffed vine leaves, tabbouleh salad, falafel and baba ghanouj.
Served with bread

Cheese Platter ^{(V)(VN)} £19.95

Cheese Rolls, Halloumi, Cheese Quesadilla with Hummus, Salad and Bread

WRAPS Meal Deal £14.95

Pick your perfect lunch combo. Choose a freshly made wrap, add your favourite side, and finish with a cold drink. Quick, filling, and full of Beirut flavour.

Pick your wrap:

- Shish Tawouk Wrap
- Lamb Kafta Wrap
- Chicken Kafta Wrap
- Falafel Wrap
- Halloumi Wrap
- Mix Falafel & Halloumi Wrap

Choose your side:

- Hummus
- Baba Ghanouj
- Mix Salad
- Chips
- Rice

Select your drink:

Coca Cola, Diet Coke/Coke Zero, Fanta, Sprite
Glass of Juice (Mango, Apple, Orange, Cranberry, Pineapple)

Craving something sweet? Ask about our Beirut desserts.



COLD STARTERS

HOMMUS (V)(Vn) £9,95

Chickpea purée with sesame seed paste (tahini), lemon juice, topped with pickles, olives, olive oil and served with one Lebanese bread. (Ask for gluten-free bread)

FATTOUSH SALAD (V)(Vn) £9,95

Lettuce, tomato, cucumber, mint, spring onion, peppers and pwith sumac. Topped with toasted bread and pomegranate sauce.

TZATZIKI (V) £5,95

Yoghurt, cucumber, mint, garlic, and olive oil dip served with pickles, olives and one Lebanese bread. (Ask for gluten-free bread)

MOUTABAL BABA GHANOUJ (V)(Vn) £9,95

Grilled aubergine purée mixed with tahini, lemon juice, garlic. Topped with pickles, olives, olive oil and served with one Lebanese bread. (Ask for gluten-free bread)

WARAK INAB B'ZEIT (V)(Vn) £9,95

Vine leaves filled with rice, tomato, parsley, mint and onion, cooked in lemon juice and olive oil.

TABBOULEH SALAD (V)(Vn) £10,95

Parsley salad with tomato, cracked wheat, lemon juice and olive oil dressing. (Dairy free – ask for gluten-free option)

HOT STARTERS

HOMMUS WITH LAMB £11,95

Chickpea purée with tahini, lemon juice, topped with minced lamb and served with pickles, olives and one Lebanese bread. (Ask for gluten-free bread)

KRAYDES (GF)(DF) £10,95

Prawns cooked in olive oil with onion, garlic, peppers and parsley.

FALAFEL (V)(Vn) £10,95

5 pieces of deep-fried bean, chickpea, and fine herb croquettes, served with sesame seed sauce and one Lebanese bread

CHEESE ROLLS (V) £9,95

5 pieces of deep-fried pastry filled with cheese

MOUSSAKA (V)(Vn) £9,95

Fried aubergine, red and green peppers baked with tomato, onion, olive oil, garlic and bread.

KIBBEH LAMB £10,95

Three deep-fried cracked wheat and lamb croquettes stuffed with minced lamb and walnuts. Served with yoghurt and cucumber dip.

LAMB ROLLS £9,95

Five deep-fried pastry rolls filled with minced lamb and onions.

BATATA HARRA (V)(Vn) £9,95

Cubes of potatoes sautéed with garlic, peppers, and served with chilli sauce

HALLOUMI CHEESE (V) £10,95

5 pieces of halloumi cheese fried in butter

FOUL MOUDAMAS (V)(Vn) £9,95

Boiled broad beans seasoned with garlic, lemon juice, sesame paste sauce, and olive oil, served with bread

MEATY STARTER PLATTER FOR TWO £29.95

Hummus, Babab Ghanouj, Lamb Kibbeh, Lamb Rolls, Halloumi, Fattoush Salad and Bread

VEGETARIAN STARTER PLATTER FOR TWO £29.95

Hummus, Baba Ghanoujs, falafel, Cheese rools, Vine leaves, Halloumi, Fattoush Salad and Bread



MAIN COURSES

Charcoal Grill

SHISH TAWOUK £20.95

Charcoal-grilled skewers of marinated chicken cubes, served with rice and garlic sauce. (Ask gluten free)

LAMB KAFTA KHUSH-KHASH (DF)

£20.95

Charcoal grilled skewers of seasoned minced lamb with onion and parsley served with rice and with delicious tomato and vegetables sauce. (Ask gluten free)

CHICKEN KAFTA (DF) £18.95

Charcoal grilled skewers of seasoned minced chicken breast served with rice and with tomato and vegetables sauce. (Ask gluten free)

MIXED GRILL £26.95

(Ask for gluten-free bread)

Charcoal grilled skewers of seasoned lamb cubes, minced lamb, Minced chicken, and chicken cubes served with rice and chilli and garlic sauce.

KING PRAWNS £22.95

(Ask for gluten-free bread)

Fresh King Prawns cooked with tomatoes, lemon cubes, red peppers green peppers, and onions served with flavoured rice.

DAOUD BASHA £20.95

(Ask for gluten-free bread) (DF)

Middle Eastern meatball stew made simmered in a flavourful tomatoe sauce

LAHEM MESHWI (DF) £23.95

Charcoal-grilled skewers of marinated Lamb cubes, served with rice and Tihini (sesame) sauce. (Ask gluten free)

LAMB CHOPS (DF) £23.95

Charcoal Grilled Marinated Lamb chops served with rice and Tihini Sauce. (Ask gluten free)

CHEESY KAFTA (DF) £26.95

Two skewers of seasoned lamb minced stuffed with mix of halloumi and mozzarella cheese charcoal grilled and served with french fries. (Ask gluten free)

VEGETABLE MIXED GRILL £19.95

Charcoal grilled vegetables and Halloumi cheese served with rice and garlic sauce.
(Vegan Option Available)

Sea Food

SEABASS GRILLED £22.95

(Ask for gluten-free bread)

Whole charcoal-grilled boneless seabass served on a bed of flavoured rice topped with fried onions, walnuts and sesame paste sauce.

Stews

MOUSSAKA STEW £18.95

(Ask for gluten-free bread)(V)(VN)

Fried aubergines baked with tomatoes, potato, onion, chickpeas, garlic and peppers served with vermicell rice.

Sides

Extra Bread £2.25

Extra Saunce £0.80

French Fries £4.95

Kabis £4.95

Rice £4.95

SET MENU

SELECTION FOR TWO PEOPLE رايخا رايخا (Maximum 2 people) £77.95

A three-course meal starting with Hummus, Moutabal, Fattoush Salad, falafel, batata harra, Moussaka, pickles and olives, followed by a plate of mixed grills. Mix Baklawa for dessert.

SELECTION FOR FOUR PEOPLE رايخا رايخا (Maximum 4 people) £142.95

A three-Course Meal starting hummus, Moutabal, Fattoush Salad, Moussaka, falafel, batata harra, lamb rolls, pickles & olives, followed by two mixed grills. Mix Baklawa for dessert.

VEGETARIAN SELECTION (V) (Maximum 2 people) £69.95

A three-Course Meal starting hummus, Moutabal, Fattoush Salad, Moussaka, falafel, batata harra, lamb rolls, pickles & olives, followed by two mixed grills. Mix Baklawa for dessert.



DESSERTS

LEBANESE SUNDAE £10.95

Traditional Lebanese cinamon pastry topped with honeycomb icecream, bananas, homemade salted caramel and repeat.

TRADITIONAL BAKLAWA £10.95

A delicious selection of miniature traditional Lebanese pastries gilled with mix nuts and syrup served with icecream.

BISCOFF CHEESECAKE £9.95

With rum and raisin icecream

STICKY TOFFEE PUDDING (GF)(VN) £9.95

ICE CREAM

Craft your own!

Please ask for our
available flavors

Scoops:

- 1 Scoop 2.25
- 2 Scoop 4.25
- 3 Scoop 5.25

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