BEIRUT

COLD STARTERS

HUMMUS V VN AGFO
حمص مع كبيس

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

£10.45

MOUTABAL BABA GHANOUJ V VN AGFO
بابا غنوج متبل

Grilled aubergine purée mixed with tahini, lemon juice and garlic. Topped with olive oil and served with pickles, olives and one Lebanese bread.

£10.45

LABNEH ROYALE V AGFO
لبنة

Silken double-strained yoghurt labneh, finished with early harvest olive oil, za'atar dust, pomegranate jewels and warm artisanal flatbread. Smooth, rich and elegantly balanced with a refined Levantine finish.

£9.95

FATTOUSH SALAD V VN
سلطة فتوش

Lettuce, tomato, cucumber, mint, peppers and summac, with signature Lebanese dressing. Topped with toasted bread and pomegranate sauce.

£10.45

TABBOULEH SALAD V VN DF AGFO
تبولة

Parsley salad with tomato, cracked wheat, lemon juice and olive oil dressing.

£10.95

SIDES

ZA'ATAR BREAD £3.95
خبز زعتر

Delicious flatbread topped with za'atar seasoning, sesame seeds and a touch of olive oil, full of Middle Eastern flavour.

ZA'ATAR FRIES £5.95
بطاطس زعتر

Golden fries tossed with aromatic za'atar, finished with fresh parsley and a touch of summac, served with our garlic tomato sauce.

CHILLI FRIES £5.95
بطاطس بالحد

Golden fries tossed in our signature chilli seasoning. Simple, spicy, served with our signature chilli sauce.

FRENCH FRIES £4.25
بطاطس مقلية

Served with tomato ketchup.

BREAD £1.95
خبز

RICE WITH VERMICELLI £3.25
رز بالشعيرية

PICKLES AND OLIVES £3.25

ALL OUR FOOD IS HALAL

V Vegetarian VN Vegan DF Dairy free GF Gluten free AGFO Ask for gluten-free option

HOT STARTERS

FALAFEL V VN
فلافل

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

£10.95

MOUSSAKA V VN
مسقعة

Fried aubergine, sweet red and green peppers baked with tomato sauce, potato, onion, olive oil, mint and garlic, served with one Lebanese bread.

£10.45

HALLOUMI CHEESE V
جبن حلوم

5 pieces of halloumi cheese fried in butter.

£10.95

CHICKEN WINGS GRILLED
جوانح

Charcoal grilled chicken wings marinated in aromatic spices, flame kissed for a smoky finish and served tender and juicy.

£10.95

VINE LEAVES V VN
ورق عنب بالزيت

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

£10.45

CHEESE ROLLS V
رقائق جبنة

5 pieces of deep-fried pastry filled with cheese.

£9.95

BAMYEIH BEZEIT V VN DF
بامية بالزيت

Tender okra slowly simmered in a rich tomato sauce with onions, garlic and aromatic Lebanese spices.

£9.95

FOUL MOUDAMAS V VN
فول مدمس

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

£9.95

LAMB ROLLS
رقاقات لحمة

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

£10.95

SIGNATURE PLATTER FOR TWO V
مشكل مقبلات

Hummus, baba ghanouj, falafel, cheese rolls, vine leaves, halloumi, fattoush salad and bread

£31.95

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MAINS

GO SOLO

CHARCOAL GRILL

GRILLED CHICKEN SKEWERS (SHISH) AGFO
شيش طاووق

Chicken cubes marinated with lemon, garlic and spices, with garlic and chilli sauce on the side.

£22.45

CHEESY KAFTA AGFO
كفتة بالجبنة

Two skewers of seasoned minced lamb stuffed with a mix of halloumi and mozzarella cheese, charcoal grilled and served with hummus, french fries and garlic sauce.

£27.95

LAMB KOFTA KHUSH-KHASH DF AGFO
كفتة خش خاش

Minced lamb, parsley, finely chopped onions and warm spices, with Lebanese tomato sauce on the side.

£22.95

LAMB CHOPS DF AGFO
ريش

Charcoal grilled marinated lamb chops served with rice and tihini sauce.

£25.95

CHICKEN KOFTA DF AGFO
كفتة دجاج

Minced chicken, parsley, finely chopped onions and warm spices, with Lebanese tomato sauce on the side.

£19.95

LAHEM MASHWI DF AGFO
لحم مشوي

Charcoal-grilled skewers of marinated lamb cubes, served with rice and tihini sauce.

£25.95

MIXED GRILL DF AGFO
مشاوي مشكلة

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

Any swap in the mixed grill +£4

£29.95

SEA FOOD

KING PRAWNS AGFO
روبيان

Fresh king prawns cooked with tomatoes, lemon juice, red and green peppers, garlic and onions, served with flavoured rice.

£23.95

SEA BASS GRILLED AGFO
صيادية عالفحم

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

£23.95

VEGETARIAN

VEGETABLE MIXED GRILL V
مشاوي خضروات مشكلة

Charcoal grilled vegetables and halloumi cheese served with rice and garlic sauce.
(Vegan option available)

£20.95

MOUSSAKA STEW V VN AGFO
مسقعة

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

£19.95

OKRA STEW V VN DF
بامية

Tender okra slowly simmered in a rich tomato sauce with onions, garlic and aromatic Lebanese spices, served with vermicelli rice.

£19.95

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TO SHARE

MIXED GRILL

MIXED GRILL FOR TWO
مشاوي مشكلة ل شخصين

A generous selection of charcoal-grilled favourites: seasoned lamb kofta, spiced chicken kofta, marinated chicken breast cubes, tender lamb chops and smoky chicken wings. Served hot from the grill for a rich, balanced sharing experience.

Maximum 2 people · Any swap in the mixed grill +£4

£66.95

MIXED GRILL FOR FOUR
مشاوي مشكلة ل اربعة اشخاص

A full feast from the grill designed for sharing: succulent lamb kofta, juicy chicken kofta, flame-grilled lamb chops and charred chicken wings. A bold, satisfying spread showcasing the depth of our charcoal grill.

Maximum 4 people · Any swap in the mixed grill +£4

£142.95

THE BEIRUT EXPERIENCE

THE BEIRUT SIGNATURE EXPERIENCE FOR TWO
تجربة بيروت المميزة الكاملة ل شخصين

A three-course meal starting with hummus, moutabal, fattoush salad, falafel, bamyeih bezeit, stuffed vine leaves, moussaka, pickles and olives, followed by a plate of mixed grills. Mix baklawa for dessert.

Maximum 2 people · Can be customised for three people

£83.95

THE BEIRUT SIGNATURE EXPERIENCE FOR FOUR
تجربة بيروت المميزة الكاملة ل أربعة أشخاص

A three-course meal starting with hummus, moutabal, fattoush salad, stuffed vine leaves, moussaka, falafel, bamyeih bezeit, lamb rolls, pickles and olives, followed by two mixed grills. Mix baklawa for dessert.

Maximum 4 people · Can be customised for five people

£149.95

THE BEIRUT VEGETARIAN EXPERIENCE FOR TWO (V)
تجربة بيروت النباتية الكاملة ل شخصين

A three-course meal starting with hummus, moutabal, fattoush salad, stuffed vine leaves, moussaka, falafel, bamyeih bezeit, cheese rolls, pickles and olives, followed by vegetable and halloumi mixed grills. Mix baklawa for dessert.

Maximum 2 people · Can be customised for three people

£73.95

ALL OUR FOOD IS HALAL

(V) Vegetarian (VN) Vegan (DF) Dairy free (GF) Gluten free (AGFO) Ask for gluten-free option

DESSERTS

STICKY TOFFEE PUDDING VN GF
A warm, moist date sponge smothered in rich, buttery toffee sauce. A true comfort classic.

£9.95

BISCOFF CHEESECAKE
A velvet baked cheesecake on a buttery Biscoff biscuit base, topped with smooth Lotus Biscoff spread and finished with a generous crumble of caramelised biscuits.

£10.45

PISTACHIO ICE CREAM
Fresh pistachio ice cream topped with pistachio cream.

£6.45

HOMEMADE BAKLAWA
بقلاوة

A delicious selection of miniature traditional Lebanese pastries filled with mixed nuts and syrup, served with ice cream.

£10.95

BEIRUT NIGHTS (LAYALI BEIRUT)
ليالي بيروت

A cheesecake-style pistachio dessert layered with coconut cream, finished with roasted pistachios and salted caramel, served with ice cream.

£13.45

HOT BEVERAGES

TRADITIONAL LEBANESE COFFEE £4.95
With cardamom.

ESPRESSO £3.25

DOUBLE ESPRESSO £4.25

WHITE COFFEE £3.95

CAFÉ LATTE £3.95

HOT CHOCOLATE £3.95

FRESH MINT TEA £3.95

TEA £3.25

AMERICANO £3.95

CAPPUCCINO £3.95

ICED COFFEE £4.25

BEIRUT SPECIALS DRINKS

LEBANESE LEMONADE £6.95
Fresh lemon, mint, sugar and fresh water.

AYRAN £6.95
Traditional yoghurt drink with fresh mint.

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DRINKS

WINE

WHITE	175ML	250ML	BOTTLE
PINOT GRIGIO Italy, 11%	£7.45	£10.50	£30.95
SAUVIGNON BLANC New Zealand	£7.95	£10.95	£31.95
KSARA "LE PRIEURÉ" Lebanon	£9.95	£13.95	£39.95
RED			
MERLOT France, 13.5%	£7.50	£10.50	£30.95
MALBEC Argentina, 13.5%	£8.50	£11.45	£32.95
KSARA "LE PRIEURÉ" Château Ksara, Lebanon	£9.95	£13.95	£39.95
ROSÉ			
PINOT ROSÉ New Zealand, 13%	£7.95	£10.50	£30.95

FIZZ

	125ML	BOTTLE
PROSECCO 10.5%	£7.45	£30.95
CAVA ROSÉ 10.5%	£7.95	£31.95
MOËT & CHANDON 12%		£95.00

BEER & CIDER

ALMAZA Lebanese, 4.2% £5.95

PERONI 5.1% £5.95

OLD MOUT Cider, 4% £6.45

SOFT DRINKS

Sparkling · £3.95

Coca-Cola Diet Coke Coke Zero IRN-BRU Diet IRN-BRU Sprite Fanta
Lemonade Tonic Water Soda and Lime

Juices · Glass £5.95

Orange Mango Cranberry Pineapple Apple

WATER still or sparkling £3.25

BIG STILL WATER £6.95

NON-ALCOHOLIC BEER £4.75

SPIRITS

25ml £4.95 · 50ml £9.25

Tanqueray London Gin Edinburgh Gin Hendrick's Gin Vodka Bacardí Spiced Rum
Dark Rum Tequila Limoncello Amaretto Sambuca Jack Daniel's Chivas Regal

Premium · 25ml £6.75 · 50ml £12.25

Belvedere Vodka Brockmans Gin Four Pillars Rare Dry Gin Dalmore 12 Years
Dalwhinnie 15 Years Arak de Ksara (with ice, mint and water)

CREATE YOUR MIX Add any soft drink or juice to your spirit +£2.50

Ask your waiter for other spirits and their prices.

SHUKRAN

شكراً

Thank you for dining with us. We hope to welcome you back to our table very soon.

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All our food is halal. *Please let your server know about any allergies or dietary requirements before ordering.*