



مطعم بيبلوس اللبناني

BYBLOS GRILL

AUTHENTIC LEBANESE CUISINE



SALADS/ COLD MEZZA DISHES



TABBOULEH



HUMMUS



WARA' INAB



MEZZA PLATTER



BEETROOT SALAD



BABAGANOUSH

SALADS

Tabbouleh

fresh chopped Lebanese parsley mixed with burghul (crushed wheat), tomato, onion, lemon juice and extra virgin olive oil

11.90

Fattoush

chopped fresh vegetables, topped with toasted Arabic bread

10.50

Jarjeer

fresh rocca, chopped tomato and onion, lemon juice, olive oil

12.50

Beetroot Salad

fresh beetroot, chickpeas, crunchy salad, feta cheese, baby tomatoes and drizzle with special sauce

13.50



COLD MEZZA DISHES

Hummus

paste of chickpeas, tahini, garlic, lemon juice and extra virgin olive oil

9.50

Hummus Lahmeh

hummus topped with minced lamb, pine nuts, olive oil

15.50

Moutabbal

charcoal grilled eggplant tahini, garlic lemon juice, olive oil

9.90

Babaganoush

charcoal grilled eggplant with fresh herbs, garlic, tomato, mixed pepper, pomegranate sauce, onion, garlic, lemon juice, olive oil

11.50

Garlic Labneh

Lebanese hung yogurt with fresh garlic and olive oil and dried mint

9.50

Wara' Inab

fresh vine leaves stuffed with parsley onion tomato, rice, Arabic herbs, fresh lemon perfectly cooked

11.90

Mezza Platter

combination of, hummus, babaganoush, labneh, moussaka'a, Arabic salad

27.50

HOT MEZZA DISHES



MOUSSAKA



KIBBEH



FALAFEL



HALOUMI CHEESE



ARAYESS KOFTA



CHICKEN LIVER

HOT MEZZA DISHES

Lebanese Moussaka'a

cube eggplant, chickpeas, onion, tomato, garlic, green pepper, topped with fresh cream and mottzarill cheese

17.90

Kibbeh

crushed wheat mixed with minced lamb and Arabic spices then stuffed with pine nuts minced lamb and onion cooked perfectly

16.50

Falafel

Lebanon's most popular vegetarian dish! Fried fritters' mix of chickpeas, Lebanese spices and coriander served with tahini sauce, tomatoes and pickles

12.50

Foul Medamas

brawn beans with chickpeas, cumin, lemon, garlic, topped with chopped tomato parsley and olive oil

12.50

Arayess kofta

Lebanese bread stuffed with minced lamb and promegranate sauce charcoal grilled served with pickles and yogurt

16.50

Chicken Liver

pan fried chicken liver, Lebanese spices, lemon, pomegranate sauce

16.50

Grilled Halloumi Cheese

grilled halloumi served with tomato cucumber and olive

16.50

Jawaneh Dajaj

chicken wings marinated with Lebanese spices cooked with lemon coriander and garlic

14.50

Cheese

served with cucumber, tomato and olive

14.50

Zatar (Thyme)

served with mint leaves, olive, pickles

14.00

Laham Ba' ajin

minced lamb served with yogurt and pickles

14.50



WRAPS AND ROLLS/ FATTEH



FALAFEL WRAP



LAMB SHAWARMA



LAHAM BA'AJIN/ ZATAR



CHICKEN SHAWARMA

WRAPS AND ROLLS

Arayess Kofta

Lebanese bread stuffed with minced lamb and pomegranate sauce served with yogurt

16.90

Halloumi Cheese

grilled halloumi, lettuce, tomato, cucumber, olive, mayonnaise

14.50

Shish Tawouk

marinated chicken breast, lettuce, pickles, tomato, garlic sauce

14.50

Lamb Shawarma

slice Shawarma lamb, parsley, tomato, onions, tahini sauce

15.50

Lamb Kofta

grilled lamb, parsley, onion, tomato, sumak, hummus

15.90

Chicken Shawarma

slice Shawarma chicken, garlic sauce, lettuce, pickles

14.50

Falafel Wrap

Crunchy falafel, parsley, tomato, onion, radish, pickles, tahini sauce

13.50

Laham Ba'ajin

14.50

Zatar

12.50



FATTEH

Hummus Fattah

A Traditional Lebanese dish toasted pita bread covered in warm chickpeas, yogurt sauce, parsley and pine nuts.

15.50

Lamb Fattah

Marinated lamb prepared with toasted pita bread covered with yogurt sauce, parsley and pine nuts.

17.90

Chicken Fattah

Marinated strips of chicken breast prepared with toasted pita bread covered with yogurt sauce, parsley and pine nuts.

16.50

LEBANESE CHARCOAL GRILL MASHAWI



LAMB MANDI



MIXED GRILL



LAMB KOFTA



LAHEM MASHWI



BYBLOS BEEF STEAK



LAMB CHOP

LEBANESE CHARCOAL GRILL MASHAWI

Meat

Lahem Mashwi

charcoal grilled lamb cubes marinated with exotic Lebanese spices served with grilled vegetables and Lebanese rice

25.90

Byblos Beef Steak

tenderloin beef steak marinated with garlic vinegar and 7 Lebanese spices with baked potato and vegetables.

28.50

Lamb Kofta

marinated minced lamb mix with parsley onion and Lebanese 7 spices served with grilled vegetables and Lebanese rice

24.90

Mixed Grill

combination of lamb kofta, lahem mashwi, chicken kofta, shish tawouk

38.90 (2 pax)

75.90 (4 pax)

Lamb Chops

charcoal grilled lamb chops served with harissa, grilled vegetables and rice

29.90

Lamb Mandi

Roasted lamb marinated with saffron and Arabic spices served with mandi rice and homemade mint tomato sauce

27.50



CHICKEN



CHICKEN KABSA



DAJAJ MASHWII



SHISH TAWOUK



CHICKEN KOFTA



CORDON BLEU



GRILLED CHICKEN STEAK

CHICKEN

Meat

Shish Tawouk

marinated chicken cubes, charcoal grilled served with Lebanese garlic sauce and fries

21.50

Dajaj Mashwii

baby spring chicken, charcoal grilled served with garlic sauce, pickles, fries

22.50

Chicken Kofta

marinated minced chicken charcoal grilled served with grilled vegetables and vermicelli rice

22.50

Chicken Kabsa

chicken cooked in oven served with kabsa rice and homemade sauce

23.50

Cordon Bleu

chicken breast stuffed with cheese and chicken ham served with fries and coleslaw salad

28.50

Grilled Chicken Steak

tender chicken steak topped with chefs special sauce served with vegetables and potatoes

24.50



LEBANESE SEAFOOD



GRILLED FISH



GRILLED SALMON



TIGER PRAWN



SAMAK MAKLI

LEBANESE SEAFOOD

Fish

Samak Makli

*whole fish deep fried served with tahini crunchy
Lebanese bread and fries*

28.50

Cheesy Fish Fillet

*dory fish grilled top with cheese served with fries
and special salad*

25.90

Samak Mashwi

*whole fish marinated and baked served with
white rice and minty tomato sauce*

29.50

Seafood Combo

*combination of tiger prawns, scallop, mussel,
fish fillet and calamari*

42.90

Salmon Fillet

*Grilled salmon fillet served with cherry tomato and
baked potato and lemon grass sauce*

27.50

Grilled Tiger Prawn

*Tiger Prawn marinated with Arabic spices. Grilled till
perfection. Served with rice and Salad*

36.90



LEBANESE STEW / PIZZA / PASTA



KIBBEH LABHN



PASTA



PIZZA



TAJIN LAMBSHANK



SPAGHETTI BOLOGNESE



BAMIA LAHEM

LEBANESE STEW

Bazaileh

Green peas, tomato, carrots with sautéed beef, vermicelli rice and salad

19.50

Dawood Basha

Marinated minced lamb with pine nuts cooked in fresh tomato, coriander sauce. Served with vermicelli rice and salad

21.50

Bamia Lahem

Fresh okra cooked in tomato coriander sauce and sautéed beef with hint of garlic served with vermicelli rice and salad

19.50

Kibbeh Labhn

26.50

Tajin Lambshank

27.50



PIZZA

Pepperoni

19.50

Magaretta

18.50

Vegetarian

16.50



SPAGHETTI

Beef Spaghetti Bolognese

18.50

Penne Arrabita

16.50

CREAMY CHEESY PASTA

Seafood

26.90

Chicken

24.90

DRINKS/ DESSERT



HOT TEA



RICE PUDDING



STRAWBERRY JUICE



BAKLAVA



KUNafa



LEMONADE MINT

DRINKS

Fresh Juices

Apple Juice	6.90
Watermelon Juice	6.90
Strawberry Juice	7.90
Mango Juice	7.50
Orange Juice	7.90
Lemonade Mint	7.90

Laban Drinks

Ayran - Made from fresh yogurt	8.50
Strawberry Ayran	7.50
Mango Ayran	7.50
Blueberry Ayran	7.50

Hot and Cold

Lebanese Coffee	5.50
Espresso	5.50
Cappuccino	7.50
Latte	6.50
Mint Tea	4.50
Green Tea	4.50
Black Tea	4.50
Soft Drinks	4.90
Mineral Water	2.50



DESSERT SELECTION

Rice pudding	7.50	Baklava	12.90
Kunafa	12.90	Ice Cream	4.00

