

Our menu has a vast selection of Mediterranean cuisine and several grill and seafood dishes.

The Traditional way to eat our cuisine is to order an array of different dishes to share amongst each other.

For your convenience we have created banquets and platters in which you can experience a wide variety of select dishes- ranging from traditional Lebanese to grills and seafood all in one meal. However feel free to make your own to suit your taste and palate.

Enjoy your meal!
Sahtey

Dips	S / L
1. Labne (Yoghurt) fresh homemade yogurt.	9/16
2. Homous (Chick Pea) A puree of chick peas blended with tahina and lemon juice	11/19
3. Baba Ganouje (Eggplant) grilled eggplant blended with tahina, and lemon juice	13/22
4. Mixed Dips labne, homous and baba ganouje	22/35

All dips served with a drizzle of olive oil

Salads	
5. Jarjir (Rocket) Mixed rocket with herbs and a balsamic, lemon and olive oil dressing	14
6. Tabouli parsley, tomato, shallots, crushed wheat and mint-mixed with lemon juice And olive oil	15
7. Fatoush (Garden Salad) tomatoes, cucumbers, lettuce, radish, parsley, onion, mint, tossed with grilled bread in a lemon and olive oil dressing	19
8. Salad plate lettuce, tomato, cucumber, feta cheese and olives	16
9. Kabeess (Mixed pickles) A plate of Kalamata olives, pickled cucumbers, turnips, radish, whole chillies and marinated eggplant	19

Cheeses	
10. Shankleesh spicy white smoked cheese on a bed of mixed leaf lettuce, diced tomato, shallots and olive oil	14
11. Haloumi grilled and served on a rocket and tomato base	19

Vegetarian	
12. Batengen (Eggplant) lightly fried, marinated in coriander and served on a mixed leaf base	12
13. Batata B-Kizibra (Diced potato) fried with fresh coriander dressing	12
14. Hot chips served with our favourite seasonings tomato and aioli sauce	14
15. Arnabeet (Cauliflower) crisp fried and served with tahina sauce	14
16. Loubyeh (Sautéed green bean) cooked in a pot. Simmered with our favourite spices and a tomato jus	17
17. Warak'areh (Vine leaves) vine leaf rolls filled with rice made with our favourite herbs and spices cooked in a pot.	19
18. Fotayer-B-Giben (Cheese pastry) fried lightly and filled with haloumi, mozzarella and oregano	10/19
19. Falafel (Chick pea croquettes) mixed with herbs and spices, lightly fried served with tahina sauce and mixed pickles	16/28

Meat & Poultry

20. Kibi Mikliyah (Minced Lamb) Minced tender lamb and crushed wheat shells, filled with lamb, pine nuts and onion. Lightly fried	13/24
21. Sambousik (Lamb Pastry) minced lamb, pine nuts and onion wrapped in fine pastry and lightly fried	13/24
22. Kibi Nayeh (marinated lamb) (On availability) raw tender lamb and crushed wheat, served with onion rings, mint, chillies and olive oil	22
23. Kousa B-Lahem (Zucchini) stuffed with rice, minced lamb, herbs and spices, simmered in a pot with Tomato jus	26
24. Makanek (sausages) spicy sausages with a hint of lemon juice	26
25. Kafta (minced lamb) mixed with parsley herbs and onion	30
26. Shish Tawouk skewered chicken breast pieces marinated in our favourite spices	35
27. Shish Kebab skewered lamb marinated in our favourite spices	36

Shawarma

28. Homous Pan fried lamb, pine nuts served on a bed of homous, topped with tomato	22
29. Batengen slices of eggplant topped with sliced lamb, parsley, tomato and pine nuts	26
30. Chicken Sliced chicken served on a sizzling plate with a side of mixed pickles and garlic sauce	30
31. Lamb Sliced lamb served on a sizzling hot plate with a side of mixed pickles and tahina sauce	32
32. Combination Chicken and lamb Shawarma topped with tomatoes and oregano. Served on a sizzling plate with mixed pickles and tahina sauce	36

Seafood

38. Oysters Natural	14/20
Kilpatrick	16/32
39. Salt and Pepper Squid lightly fried and served with lemon wedges on a bed of rocket with an aioli sauce	22
40. Sizzling prawns-prawns simmered in a tomato jus, served in a hot pot	26
41. Chilli or garlic prawns served with a white wine cream sauce and rice	28
42. Barramundi (Fish Fillet) marinated with lemon and cracked pepper. Lightly pan fried and Served on a bed of rice, with a side of rocket	29
43. Samke Harrah (Chilli Fish) Pan fried Fish fillets marinated in chilli and spices. Served with tahini sauce, pine nuts, shallots and tomato	32
44. King prawns Chilli or garlic king prawns, marinated with a lemon butter sauce and grilled	28/48

Platters

(Minimum 2 people)

45. Vegetarian Baba Ganouje, Tabouli, Kabeess, Batengen, Batata B-Kizibra, Arnabeet, Warek'ariyesh, Fotayer-B-Giben, Falafel	34 p/p
46. Meat & Poultry Homous, Tabouli, kabeess, Batata B-Kizibra, Makanek, Kafta, Shish Tawouk, Shish Kebab	39 p/p
47. Combination Homous, Tabouli, Batata B-Kizibra, Combination Shawarma, Oysters, Salt & Pepper Squid, King Garlic Prawns, Served with Garlic and Aioli Sauce	49 p/p

Banquets

(Minimum 4 people)

48. Roche

A light mezza menu, or the banquet suitable for meat lovers

Homous a puree of chickpeas blended with tahini and lemon juice
Baba ganouje grilled eggplant blended with tahini and lemon juice
Tabouli parsley, tomato, wheat, mint, mixed with lemon juice and olive oil
Salad plate lettuce, tomato, cucumber, feta cheese and olives
Batata-b-kizibra potatoes fried with fresh coriander dressing
Makanek grilled spicy sausages with a hint of lemon juice
Shish tawouk gilled skewered chicken fillets, marinated in our favourite spices.
Kafta premium lamb mince, mixed with parsley, herbs and , skewered and grilled.
Shish kebab grilled skewers of marinated lamb served with grilled vegetables.

42 p/p

49. El-Phoenician Banquet

The most popular banquet on our menu. An array of all our favourite traditional and modern dishes.

Labne freshly made, homemade yoghurt dip
Homous a puree of chickpeas blended with tahini and lemon juice
Baba Ganouje grilled eggplant blended with tahini and lemon juice
Tabouli parsley, tomato, shallots, crushed wheat, mint, lemon juice and olive oil
Rocket mixed rocket, with herbs and a balsamic, lemon and olive oil dressing
Salad plate lettuce, tomato, cucumber, feta cheese and olives
Falafel chick pea croquettes mixed with herbs and spices and with tahini sauce
Arnabeet crisp fried cauliflower. Served with tahini sauce
Batata b-kizibra potatoes fried with fresh coriander dressing
Sambousik minced lamb & pine nuts wrapped in a fine pastry and lightly fried
Shish Tawouk gilled skewered chicken fillets, marinated in our favourite spices
Shish Kebab grilled skewers of marinated lamb served with grilled vegetables

49 p/p

50. Byblos Banquet

The ultimate banquet. A complete degustation with 13 dishes of traditional cuisine, grills and delectable seafood

Labne freshly made, homemade yoghurt dip.
Homous a puree of chickpeas blended with tahini and lemon juice
Baba Ganouje grilled eggplant blended with tahini and lemon juice
Tabouli parsley, tomato, shallots, crushed wheat, mint, lemon juice and olive oil
Rocket mixed rocket, with herbs and a balsamic, lemon and olive oil dressing.
Salad plate lettuce, tomato, cucumber, feta cheese and olives
Batata B-Kizibra potatoes fried with fresh coriander dressing
Sambousik minced lamb, pine nuts and wrapped in a fine pastry and lightly fried
Shish tawouk gilled skewered chicken fillets, marinated in our favourite spices.
Shish kebab grilled skewers of marinated lamb served with grilled vegetables.
Oysters natural
Salt and pepper squid with lemon wedges on a bed of rocket with an aioli sauce
King Garlic Prawns marinated and grilled, served with lemon butter and garlic

59 p/p