

LUNCH MENU

Thank you for dining with us.

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.

If you need assistance in creating your own banquet, simply ask your waiter for assistance. Or simply enjoy an entree and a main.

*Enjoy your meal!
Sahteyn*

LUNCH MENU

Dips

Labne (Yoghurt) *homemade yogurt.*

S / L

9/16

Homous (Chick Pea) *A puree of chick peas blended with tahina and lemon juice*

11/19

Baba Ganouje (Eggplant) *grilled eggplant blended with tahina, and lemon juice*

13/22

Mixed Dips *labne, homous and baba ganouje*

22/35

All dips served with a drizzle of olive oil

Salads

Jarjir (Rocket) *Mixed rocket with herbs and a balsamic, lemon and olive oil dressing*

14

Tabouli *fresh parsley, tomato, shallots, crushed wheat and mint-mixed with lemon juice and olive oil*

15

Salad plate *lettuce, tomato, cucumber, feta cheese and olives*

16

Kabeess (Mixed pickles) *A plate of olives, pickled cucumbers, turnips, radish and whole chillies*

19

LUNCH MENU

Vegetarian

Batata B-Kizibra (Diced potato) <i>fried with fresh coriander dressing</i>	12
Hot chips <i>served with our favourite seasonings tomato and aioli sauce</i>	14
Arnabeet (Cauliflower) <i>crisp fried and served with tahina sauce</i>	14
Fotayer-B-Giben (Cheese pastry) <i>fried lightly and filled with haloumi, mozzarella and oregano</i>	10/19
Falafel (Chick pea croquettes) <i>a mixture of chickpeas, herbs and spices; lightly fried served with tahina sauce and mixed pickles</i>	16/28

Traditonal Meat Dishes

Kibi Mikliyah (Minced Lamb) <i>minced tender lamb and crushed wheat, filled with lamb, pine nuts, onion andLightly fried</i>	13/24
Sambousik (Lamb Pastry) <i>minced lamb, pine nuts; onion wrapped in fine pastry and lightly fried</i>	13/24

LUNCH MENU

Shawarma (sliced meat pan fried)

Chicken *marinated in oil, garlic, white pepper, nutmeg and yoghurt. Served on a sizzling plate with a side of mixed pickles and garlic sauce* 30

Lamb *marinated in oil, black pepper, nutmeg, mixed herbs and a touch of wine. Served on a sizzling hot plate with mixed pickles and tahina sauce* 32

Combination *chicken and lamb shawarma topped with tomatoes and oregano. Served on a sizzling plate with mixed pickles and tahina sauce* 36

Traditional Grills

(Served with grilled vegetables & potato coriander)

Makanek (Sausages) *Spicy sausages with a hint of lemon juice* 26

Kafta (Minced Lamb) *Premium lamb mince mixed with parsley, herbs and onion* 30

Shish Tawouk (Chicken Breast) *Skewered chicken marinated with our favourite spices, oil, tomato puree, a hint of garlic and a touch of wine* 35

Shish Kebab (Lamb) *Skewered lamb marinated with our favourite spices, oil, vinegar and a touch of wine* 36

LUNCH MENU

Seafood

Oysters <i>Natural</i>	14/28
<i>Kilpatrick</i>	16/32
Salt and Pepper Squid <i>Lightly fried and served with lemon wedges on a bed of rocket with an aioli sauce</i>	22
Samke Harrah (Chilli Fish) <i>Fish fillets marinated in chilli and spices. Pan fried and served with tahini sauce, pine nuts, shallots and diced tomato</i>	32
King prawns <i>Grilled chilli or garlic king prawns, marinated with a lemon butter sauce and grilled</i>	28/48

Platters

(Minimum 2 people)

Meat & Poultry <i>Homous, Tabouli, Kabeess, Batata B-Kizibra, Makanek, Kafta, Shish Tawouk, Shish Kebab</i>	39 p/p
Combination <i>Homous, Tabouli, Batata B-Kizibra, Combination Shawarma, Oysters, Salt & Pepper Squid, King Garlic Prawns, Served with Garlic and Aioli Sauce</i>	49 p/p

For descriptions, please refer back to the a la carte menu.

LUNCH MENU

Banquets

(Minimum 4 people)

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- grilled premium lamb mince, mixed with parsley and herbs

Shish kebab- grilled skewers of marinated lamb served with grilled vegetables.

LUNCH MENU

El-Phoenician Banquet

The most popular banquet on our menu. An array of all our favourite traditional 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 & m 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

LUNCH MENU

Byblos Banquet

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

Labne -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