Beigrut Restaurant

Bread Basket (Ask for gluten free option)

Selection of Lebanese Bread, Turkish Bread and Crispy Bread

Middle Eastern Mixed Pickles 🏏 🍪

Pickled selection and green olives

Hommous V @



Chickpea and tahini purée blended with fresh lemo garlic and olive oil

Suslo Eggplant V 🍪

Fried eggplant cooked in oil with tomato, onions, garlic, herbs tomato sauce

Baba Ghanouge V 🚳

Grilled eggplant mixed with Tahina garlic and Extra Virgin Olive Oil and Fresh lemon

Dolma V 🚳

Hand Rolled Vine Leaves stuffed with Rice, Parsely and Tomato

Fatoush V 🚭



Rustic Lebanese salad tossed with crispy bread, lettuce, parsley, cucumber, tomato, mint, shallots and radish, dressed with lemon, pomegranate molasses, olive oil and sumac

Entree/Hot mezza

Potato Harra V 🚭



Fried Diced Potato mixed with Garlic and a touch of chilli

Lamb Sambosik

Homemade dough is stuffed with minced meat and deep fried

Lamb Kibbeh

Wheat and Meat mix rolled balls stuffed with Minced lamb and deep fried

Falafel V 🐠

Fried Homemade vegeterian croquettes made from chickpeas and spices

Mix Grill

BBQ a selection of kofta, Beef and Chicken Served with Oriental rice





Vegeterian Main Course

Fried coliflower, Falafel, Egg plant served with rice

Kanafeh or Baklava





Head to beigrut restaurant; expect set menues in signature beirut Restaurant style for both lunch and dinner. There will be traditional entertainment on the weekends incliding live music. set lunch menu for \$30* and a choice of set dinner menu of \$40 and \$50 available every day.

Cuisine

Lebanese cuisine is famed for the numerous hors d'oeuvre dishes known as Mezza Entree. Without overwhelming the customer, Beirut restaurant focuses on a select variety of these items that reflect the fine, delicate tastes of lemon, olive oil, herbs and a hint of sprice and garlic that are always a delight to the senses. The Restaurant also has much success with its 'Char-grilled' meats.

* \$30 lunch menu available only between 12pm - 3pm Monday to Friday

