

# Beiryut Restaurant

LEBANESE CUISINE





























08 9344 7007

75 Wanneroo Road, Tuart Hill WA 6060

info@beiryut.com.au

## À LA CARTE MENU

### MEZZA DIPS

<b>Bread Basket</b>   or 	7.0
Mix of fresh Lebanese Bread, Turkish Bread and Crispy Bread (Gluten free option available)	
<b>Mixed Pickles</b>   	10.0
Pickled Cucumber, Carrots and White Raddish mixed with Olives & Chilli	
<b>Hommous</b>   	12.0
Chickpea puree blended with lemon juice, a pinch of garlic and olive oil	
<b>Baba Ghannouge</b>   	12.0
Grilled eggplant puree mixed with tahina, Lemon juice garlic & olive oil	
<b>Garlic Dip</b>   	12.0
Garlic Puree mixed with lemon juice and vegetable oil	
<b>Labneh</b>  	12.0
Home made labneh mixed with fresh garlic and extra virgin olive oil	
<b>Suslo Eggplant</b>   	12.0
Fried eggplant mixed tomato saute	
<b>Feta Dips</b>  	12.0
Feta cheese mixed with Black olives and Olive Oil	
<b>Yogurt Cucumber</b>  	12.0
Yogurt mixed with fine diced cucumber and dry mint	
<b>Dolma vine leaves</b>   	14.0
Hand rolled vine leaves stuffed with rice, parsley and tomato	
<b>Kebbi nayyeh</b> <i>Only Pre-order one day before</i> 	18.0
Raw ground meat, bulgur, mixed with spices	



Hommos



Baba Ghannouge



Dolma Vine Leaves



Yogurt Cucumber






























Suslo Eggplant



Feta Dips

### ENTRÈS HOT MEZZA

<b>Hommus with Lamb</b>  	19.0
Hommus topped with fine diced lamb and olive oil	
<b>Baba Ghannouge with Lamb</b>  	19.0
Baba Ghannouge mixed with fine diced lamb and olive oil	
<b>Falafel</b>   	16.0
Home-made chickpea with spices croquettes deepfried served with tahini,	
<b>Fried Cauliflower</b>   	16.0
Fried cauliflower served with a tahini sauce	
<b>Fried eggplant</b> 	16.0
Fried eggplant served with a side of yogurt sauce	
<b>Lobiya Renner Beans</b>   	16.0
Cooked Renner beans with fresh tomato, onion, garlic, herbs & tomato saute	
<b>Bamieh Okra</b>   	16.0
Cooked Okra with fresh tomato, onion garlic, herbs & tomato saute	
<b>Potato Harra</b>   	14.0
fried cubed potato mixed with garlic and spicy flakes	
<b>Lamb Sambusik</b>  	16.0
Four pieces of pastry, filled with minced lamb	
<b>Fried Kebbeh</b>  	16.0
Spiced minced lamb stuffed wheat patties	
<b>Chicken Wings</b> 	16.0
Fried Chicken wings mixed with garlic sauce and lemon Juice	
<b>Arayes Meat</b>  	18.0
Grilled pita bread stuffed with minced lamb meat & Served with Tahini Sauce	



Bamieh Okra



Falafel



Fried Cauliflower



Lobiya Renner Beans











Fried Kebbeh



Arayes Meat

### SALADS

<b>Fatoush</b>   	15.0
Mixed Cabbage, Cucumber, Spring Onion, Mixed Capsicum, Parsley, Tomato, dressed with Pomegranate molsses, lemon juice, Olive Oil, Sumac & Topped with Crunchy bread	
<b>Greek Salad</b>  	16.0
Mixed Cabbage, Cucumber, Spring Onion, Mixed Capsicum, Parsley, Tomato, feta cheese, Olives and dressed with lemon juice, Olive Oil	
<b>Tabouleh</b>   	18.0
A refreshing combination of continental Parsley, Tomato, Speing onion, Shallots & Crushed wheat, Dressed with Lemon Juice and Olive Oil	



Fatoush



Greek Salad



Tabouleh

 Vegetarian  
 Vegan  
 Gluten Free

\*\*\* No Split Billing