

# Olà Beirut

BY CHEF OSMAN TAY

FUSION  
LEBANESE  
KITCHEN

## MENU

### TO START

#### COLD MEZZA

##### FATTOUSH (VE/G) 8.50

Tomato, lettuce, watercress, cucumber, radish, green pepper, pomegranate fruit, pomegranate molasses, Fried Pita Bread with sumac powder

##### TABBOULEH (VE) 9.00

Finley chopped parsley, onion, tomato, mint, lemon, olive oil, lettuce

##### MARINATED OLIVES & PICKLES (VE) 5.00

##### MUHAMMARA (V/N/G) 9.00

A mixture of walnuts, breadcrumbs, pomegranate molasses, red capsicum paste, and olive oil served with pita bread aside

##### HUMMUS (VE/S) 6.50

Chickpeas paste, Tahina, Lemon salt, served with pita bread aside

##### MOUTABEL (VE/S) 9.00

Grilled smoked eggplant blended with Tahina sauce, served with pita bread aside

##### LABNEH (D) 6.50

Lebanese creamy thick sour cheese served with olives, served with pita bread aside

##### LABNEH WITH PICKLED EGGPLANT (D/N) 8.50

Served with olives & pita bread aside

##### STUFFED VINE LEAVES (VE) 9.00

Parsley, tomato, onion, rice, slow cooked in Lemon oil

##### MOUNTAIN TOMATO (VE) 7.50

Tomato, garlic paste, sumac powder, olive oil

##### MUJADARA (VE) 9.50

Mashed Braised lentil and rice, served with fried onion and cumin powder

#### HOT MEZZA

##### TIGER PRAWNS SHRIMPS PROVINCAL 14.50

Served with fried potatoes

##### FOUL MOUDAMMAS (VE) 9.50

Slow cooked fava beans Lebanese style, garlic, Lemon juice, olive oil, cumin topped with chickpeas, served with Veg. pickles & pita bread

##### MOUSABAHA (VE) 7.00

Slow cooked chickpeas Lebanese style, garlic, Lemon juice, olive oil, tahina sauce & cumin served with pita bread

##### FATTET HUMMUS (V/N/D/G) 7.00

Crispy bread, Chickpeas, Garlic & Cumin, yogurt, topped with fried nuts and butter

##### FATTET HUMMUS WITH BEEF(G) 11.00

Crispy bread, chickpeas, beef, garlic & cumin, yogurt, topped with fried nuts and butter

##### FATTET HUMMUS WITH AUBERGINE(V/N/D/G) 9.50

Crispy bread, chickpeas, aubergine, garlic & cumin, yogurt, topped with fried nuts and butter

##### FRIED MIXED VEGETABLES 7.00

Aubergine, Cauliflower served with Tahina sauce

##### KIBBEH(G/N) 10.50

Deep fried stuffed meat ball. Crashed Wheat, Beef, Lamb, onion, fried nuts, pomegranate molasses, pomegranate fruits served with Hummus

##### KIBBEH SUJUK (G/N) 10.50

Deep fried stuffed meat ball. Crashed Wheat, beef, lamb, onion, sujuk spices, mozzarella cheese, nuts served with Muhammara & Hummus

##### SUJUK 9.50

Minced beef sausage seasoned with Arabic spicy, chili powder and garlic, pan fried served in a rich tomato sauce

##### FALAFEL 6 PCS (VE/S) 9.00

Fried falafel served with vegies, pickles & tahina, pita bread aside

##### GRILLED HALLOUMI (D,V) 9.00

Halloumi cheese with tomato slices topped with fresh mint leaves

##### SPICY POTATO 6.50

Deep fried potato cubes, sautéed with chili paste, garlic and chopped coriander

##### ZAATAR FRENCH FRIES 4.00

##### LEBANESE PITA BREAD (2PCS) 1.00

Tahina: sesame seed paste

Sumac: zesty spice

Zaatar: Dry thyme, sesame seed, sumac powder, roasted wheat and spices

G Gluten D Dairy N Nuts S Sesame V Vegetarian VE Vegan  
For any other dietary requirement or allergens kindly do consult our team

Complaints book available upon request.  
Prices included VAT at the current legal rate

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### WRAPS AND PLATTERS

**FALAFEL (VE/S/G) 7.30**

falafel, mixed veggies, Tahina, pickleS

**CHICKEN SHISH TAOUK 15.00**

Marinated chicken breast, garlic, coleslaw, pickles and French fries

**CHICKEN SHAWARMA 11.50**

Garlic, pickles and French fries

**BEEF SHAWARMA 13.50**

Tahina, pickles, parsley, onion, tomato & sumac powder served with French fries

**CHICKEN SHAWARMA PLATTER(G) 15.00**

Served with salad and fries and garlic sauce

**BEEF SHAWARMA PLATTER(G) 15.00**

Served with salad and fries and tahini sauce

**BEEF KAFTA WRAP 13.50**

Minced beef mixed with parsley, onion & Arabic spices, served with hummus and pickles  
Served with French fries

**BEEF SUJUK WRAP 14.50**

Minced beef sausage seasoned with Arabic spicy, chili powder, garlic and pickles served with french fries

**ASK OUR  
TEAM FOR  
THE DISH  
OF THE DAY**

### DESSERT

**PISTACHIO HALAWI SERV ED WITH  
BANANAS, ICE CREAM & DATE SYRUP**

5.00

**EXOTIC FRUITS SALAD WITH VANILLA  
ICE CREAM AND CARAMEL SAUCE  
TOPPED WITH LOTUS BISCUITS**

7.00

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### DRINKS

#### WATER

STILL WATER 0,33L 2.00

SPARKLING WATER 0,25L 2.50

SPARKLING WATER LEMON 0,25L 3.00

#### SOFT DRINKS

JALLAB 6.00

Date and rose water served with raisin and nuts

ICE TEA 3.00

YOUR CHOICE OF LEMON OR PEACH

FRESH LEMONADE SIGNATURE 5.00

MINTED LEMONADE 5.50

PINK LEMONADE 7.00

LEMON, GRAPEFRUIT AND POMEGRANATE

#### SMOOTHIES

BANANA BERRY 5.00

STRAWBERRY AND BANANA BLENDED WITH ICE

TROPICAL PASSION 5.50

MANGO PURÉE, PASSION FRUIT AND BANANA BLENDED WITH ICE

HOLIDAY 7.00

PEACH PURÉE, FRESH LEMONADE, GRENADINE BLENDED WITH ICE

#### HOT DRINKS

ESPRESSO 1.50

DOUBLE ESPRESSO 2.00

LEBANESE CAFÉ 3.00

AMERICANO 1.50

CAPPUCCINO 2.50

CAFÉ LATTE' 2.50

ZHORAT 2.00

TEA 1.50

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### ALCOHOLIC DRINKS & SPIRITS

#### BEER

SUPER BOCK DRAFT 20 CL 2.00

SUPER BOCK DRAFT 35 CL 3.50

LEBANESE BEER ALMAZA 33 CL 4.00

#### ARAK

ARAK BRUN Jar 13.00  
Bottle 90.00

#### WINE

RED: HOUSE WINE Glass 4.50  
Bottle 18.00

WHITE: HOUSE WINE Glass 4.50  
Bottle 18.00

ROSE: KSARA SUNSET  
LEBANESE Glass 5.50  
Bottle 25.00

#### VODKA

STOLICHNAYA 5.00

WITH YOUR CHOICE OF JUICE  
OR SOFT DRINKS 7.00

#### GIN

GORDON'S 5.00

#### WHISKY

FAMOUS GROUSE 5.00  
JAMESON 5.00

#### RUM

BACARDI SUPERIOR 5.00

#### TEQUILA

JOSE CUERVO 5.00

\*ADD YOUR MIXER 1.00

### COCKTAILS

#### GIN BASIL

Gin, Fresh Basil Leaves, Lemon juice and simple syrup  
8.00

#### GIN & TONIC

8.00

#### WHISKY SOUR

Whisky and Sour Mix  
8.00

#### AMARETTO SOUR

Amaretto, Sour Mix  
8.00

#### APEROL SPRITZ

Aperol, Prosecco, Soda  
8.00

#### MOSQUE MULE

Vodka, Ginger, Cucumber, Lime juice, topped with ginger ale  
8.00

#### MOJITO

Rum, brown sugar, Fresh lime & mint topped with soda  
8.00