



Beirut By Bite

Information Page

BYOB!

We do not serve any alcohol but you are more than welcome to bring your own booze!

Note that there is a corkage fee of £2.50 Per Person

Please visit us on our website for any updates:

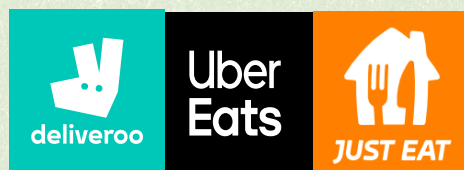


BeirutByBite.co.uk

You can also find us on:



@Beirut.bybite



Allergen guide

VG = Vegetarian

S = Sesame

V = Vegan

G = Gluten

F = Fish

E = Egg

SY = Soy

N = Nuts

D = Dairy

10% service charge is added to your bill

Soups

Lentil Soup VG 5.00

Our signature recipe served with crispy pita & a lemon wedge.

Cold Mezza

Hummus V S 6.00

Blend of chickpeas, tahini & fresh lemon juice tipped with parsley & extra virgin olive oil.

Spicy Hummus (Beiruty) V S 7.00

Spicy hummus mixed with green chilli & parsley, topped with extra virgin olive oil & paprika.

Baba Ghanouj V S 7.00

Grilled, smokey aubergine blended with tahini & topped with extra virgin olive oil.

Vine Leaves V 7.50

Eight pieces of hand rolled vine leaves, filled with rice, parsley & fresh mint served with a lemon wedge.

Salads

Tabbouleh V G 7.50

Chopped parsley, mint, diced tomatoes, onions, crushed wheat, mixed & drizzled with fresh lemon juice & extra virgin olive oil.

Fattoush V G 7.50

Chopped romainelettuce, cucumber, mixed peppers, radishes, tomatoes, onions, served with our traditional fattoush dressing & topped with pomegranate seeds & crispy pita.

Grilled Halloumi Salad VG D 10.00

Grilled halloumi cheese, fresh tomatoes, green peppers, cucumbers, served on a bed of mixed leaves topped with pomegranate seeds.

Chicken Salad 12.00

Grilled chicken breast pieces, flavored to perfection with mixed green Mediterranean salad.

Falafel Salad V 10.00

Fresh falafel balls, served with mixed green Mediterranean salad.

Hot Mezza

Batata Harra v 7.50

Fried cubes of roasted potatoes mixed with peppers, coriander & spices.

Lamb Hummus s N 10.00

Hummus Topped with diced lamb and pine nuts.

Falafel v 7.00

Six pieces of falafel fried to perfection, served with tomatoes, mixed pickles & tahini sauce.

Grilled Chicken Wings 7.00

Six pieces of grilled, marinated chicken wings, served with garlic sauce.

Spinach Pie (Fatayer) v G 7.50

Four pieces of mini-pie filled with chopped spinach, onions, lemon & sumac

Lamb Kibbe G 7.50

4 pieces of perfectly blended bulgur wheat with mashed lamb, filled with minced lamb and onions.

Pumpkin Kibbe v G 7.50

Four pieces of perfectly blended bulgur wheat with mashed pumpkin, filled with sautéed spinach, onion & sumac

Sojok 8.00

Lebanese sausage, cooked with tomatoes & topped with lemon juice.

Chicken Liver 8.00

Pan fried cubes of chicken liver mixed with garlic & coriander, topped with pomegranate molasses

Grilled Halloumi Cheese VG D 8.00

Chargrilled halloumi cheese slices served with cucumber, mint & fresh tomatoes, topped with fresh thyme, drizzled with extra virgin olive oil pomegranate syrup.

Lamb Arrayes G 8.00

Minced lamb meat with onions & parsley mixed with spices and grilled on Lebanese flat bread, served with hummus & mixed pickles

Kellaj VG G D 8.00

Halloumi & za'atar (thyme) grilled on tortilla bread served with cucumber & tomato

Cheese Spring Rolls VG G D 7.50

Six pieces of spring rolls with melted cheese, wrapped in a golden crispy pastry.

Vegetable Spring Rolls VG G 7.50

Six pieces of spring rolls with an oriental mixed vegetable filling, wrapped in a golden crispy pastry

Breakfast

Foul Moudamas v 7.50

Smashed fava beans & chickpeas, garlic and a squeeze of lemon, topped with parsley & extra virgin olive oil.

Msabah Hummus v s 8.00

Warm, runnier variation of hummus, made from whole chickpeas & tahini.

Hummus Fatteh vg G s D 8.00

Boiled chickpeas topped with crispy bread, drizzled with a mixture of yogurt-tahini topped with pomegranate seeds.

Aubergine Fatteh vg G s D 9.00

Boiled chickpeas topped with fried aubergine cubes & drizzled with a mixture of yogurt- tahini topped with pomegranate seeds

Lamb Fatteh D s G 10.00

Boiled chickpeas topped with minced lamb & crispy bread, drizzled with a mixture of yogurt tahini topped with pomegranate seeds.

English Breakfast G E 10.00

Sausage, fried free-range eggs, grilled tomato, mushroom, turkey rashers, baked beans, served with toast bread.

Vegetarian Breakfast vg D G E 10.00

Fried free-range eggs, grilled halloumi, baked beans, mushroom & grilled tomato served with buttermilk pancake & maple syrup.

Stews

Add-on: Lamb Meat £4.00 , Rice £3.00

Moussaka v 7.00

Chickpeas, mixed peppers, onions, fried aubergine, mixed in our house special tomato sauce.

Bemyeh v 7.00

Fresh okra in aromatic spices unite in a savory tomato broth.

Fasolya v 7.00

Fresh butter beans simmered with tomatoes, onions & spices to create a wholesome aromatic stew

Kebbeh Labaniyeh D G 10.00

Minced meat shells in a blend of yogurt, garlic & coriander

Make it a meal

(chips + soft drink or water) £4.00

By Bite Baguette

Fajita G E D S Y 8.00

Chicken, onion, mushrooms, mixed peppers and cheese.

Sujok G E 8.00

Lebanese sausage with tomatoes, pickled & garlic sauce.

Philadelphia G E D S Y 8.00

Shredded lamb with mushrooms, mixed peppers and cheese.

Sides

Regular Chips 4.00

Curly Fries 5.00

Onion Rings G 4.00

White Vermicelli Rice 4.00

Yellow Vegetable Rice 4.00

Kids Meal

All served with chips and juice

Chicken burger G 7.50

Quarter Pounder Cheese

Burger G 7.50

Beirut Wraps

Shish Taouk G 7.50

A skewer of shish taouk, mixed salad, pickles & garlic sauce.

Chicken Shawarma G 7.50

Grilled chicken shawarma with mixed salad, pickled & garlic sauce.

Kafta Kebab G s 7.50

Grilled kofta skewer with hummus, parsley, mixed salad & pickles.

Lamb Shish G 8.00

A skewer of lamb shish with mixed salad, hummus, parsley & pickles.

Halloumi ^{VG} D G 7.00

Grilled halloumi, mixed salad, herbs & extra virgin olive oil.

Falafel & Hummus V G s 7.00

Three pieces of falafel, fresh parsley, mixed salad, pickled, tahini sauce & hummus.

Falafel & Aubergine V G s 8.00

Three pieces of falafel, fresh aubergine, parsley, mixed salad, pickles, tahini sauce & hummus

Falafel & Halloumi ^{VG} G s 8.00

Three pieces of falafel, grilled halloumi, parsley, mixed salad, pickles, tahini sauce & hummus.

Mains

All served with a choice of vermicelli rice, yellow vegetable rice or chips.

Half Chicken

Grilled half chicken marinated in our signature sauce.

10.00

Kafta Kebab

Two skewers of BBQ'd ground lamb mixed with onions, parsley & spices.

14.00

Shish Taouk

Two skewers of boneless cubes of grilled chicken breast.

15.00

Chicken Wings

Twelve pieces of chicken wings marinated in our signature sauce

15.00

Lamb Shish

Two skewers of chargrilled seasoned lamb cubes.

17.00

Whole Chicken

Grilled whole chicken marinated in our signature sauce

17.00

Lamb Chops

Grilled lamb chops seasoned with spices.

19.00

Mixed Grill

One skewer of kofta, shish taouk & shish lamb

20.00

Special Mixed Grill

One skewer of kafta, shish taouk, shish lamb & six pieces of chicken wings

23.00

Chicken Shawarma

Freshly cut pieces of chicken thighs marinated in our authentic Beirut shawarma recipe.

13.00

Burgers

Add chips + soft drink or water £4.00

Grilled Chicken Burger G E

Marinated chicken breast, tomatoes, lettuce & mayo.

8.00

Classic Cheese burger G D E

Grilled beef patty, cheese, tomatoes, lettuce, onions & burger sauce

8.00

Lebanese Beef Burger G E

Authentic Lebanese burger combining a juicy beef patty topped with coleslaw, sliced pickles with ketchup & burger sauce.

10.00

Vegan Falafel Burger V S

Falafel patty, lettuce, tomatoes, mixed pickles & hummus.

8.00

Family Platters

All served with a choice of vermicelli, spicy yellow rice or chips.

Vegetarian Platter VG G D S

30.00

Includes falafel, vine leaves, grilled halloumi, baba ghanouj, hummus, tabbouleh, spinach sambousek and pumpkin kibbeh.

Family Platter for 2-3 G S

45.00

Includes one skewer of kafta kebab, shish taouk, lamb shish, lamb chops, six grilled wings, hummus, tabbouleh & baba ghanouj

Family Platter 4-6 G S 90.00

Includes twelve pieces of chicken wings, two kafta kebab, shish taouk, lamb shish, lamb chops, chicken shawarma, fattoush, hummus, tabbouleh, baba ghanouj, falafel and vine leaves.

Sea Food

All served with a choice of vermicelli, spicy yellow rice or chips.

Grilled Salmon F 18.00

Grilled salmon enhanced with our signature garlic & coriander blend

Grilled Sea Bass F 18.00

Grilled whole sea bass drenched in our irresistible garlic & coriander sauce.

Vegetarian/Vegan Special Platters

All served with bread

Falafel Platter

12.00 V G S

Four pieces of falafel, hummus, tabbouleh & vine leaves.

Halloumi

Platter 12.00

VG S G D

Halloumi cheese, two pieces of falafel, hummus, tabbouleh & vine leaves

Special Platters

All served with bread

Grilled Chicken Wings Platter

G S 14.00

Six pieces of marinated grilled chicken wings, two pieces of falafel, hummus, tabbouleh & vine leaves.

Kafta Kebab Platter G S

14.00

One skewer of kafta kebab, two pieces of falafel, hummus, tabbouleh & vine leaves.

Shish Taouk Platter G S

15.00

Marinated grilled chicken cubes, two pieces of falafel, hummus, tabbouleh & vine leaves.

Chicken Shawarma Platter G

S 13.00

Marinated grilled chicken shawarma, two pieces of falafel, hummus, tabbouleh & vine leaves.

Lamb Shish Platter G S 17.00

Seasoned lamb cubes, two pieces of falafel, hummus, tabbouleh & vine leaves.

Desserts

Carrot Cake	E G D N	5.00	Waffles/Pancakes	5.00
Chocolate Fudge Cake	D E G	5.00	ICE CREAM SCOOP	1.50
Banana Split	D	5.00	NUTELLA	1.00
			MAPLE SYRUP / HONEY	1.00
			BERRIE / BANANA	1.00
			Baklava	N 5.00
			Cheese Kunafa	D 6.00

Cold drinks

Still Water	1.50
Soft Drinks	2.00
Sparkling Water	2.00

Smoothies

Strawberry Delight	5.00
Strawberry, Banana & Peach.	
Blueberry Bliss	5.00
Blueberry, Raspberry, Mango & Papaya.	
Spinach Super Fuel	5.00
Spinach, Kale & Pineapple.	

Fresh Juices

Orange, Carrot or Apple	4.50
Mixed Fruits	5.00

Milkshakes

Strawberry & Cream	D 6.00
Banana	D 5.00
Oreo	D G S Y 5.00
Ferrero Rocher	D N G S Y 6.00
Kinder Bueno	D N G S Y 6.00
Peanut Butter	D N 5.00

Hot Drinks

<i>-Oat/Soy milk £0.50</i>	
<i>-Syrup £0.50</i>	
Espresso	Americano
2.00	2.50
Double Espresso	Hot Chocolate
2.50	3.00
Black Tea	Cappuccino
2.00	3.50
Mint Tea	Latte
2.50	3.50
Macchiato	Flat White
2.50	3.50
	Iced Coffee
	3.50



Love at First bite



020 8969 2227