EAT BEIRUT

Lebanese Kitchen

Laughter

is brightest where

food

is best



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Eat Beirut, a simple Lebanese cuisine concept, serving fresh ingredients in a relaxed atmosphere and welcoming ambiance.

We believe Lebanese cuisine is influenced by Mediterranean countries from Flavours, textures and aromas.

Our aim is to provide a friendly service, healthy and high quality dishes.

So sit back! Let us look after you!
For a Lebanese dining experience treat!

Mezza the Lebanese Way Means Cold or Hot Starters!

cold mezza

Accompanied with Lebanese flatbread



Warak Inab (V) £8.95
Slow cooked vine leaves stuffed with rice, parsley, tomatoes and onions.



Homos (V) (S) £7.65
Chickpeas dip blended with tahini, lemon juice, and olive oil.

Homos Mouhamara (V) (S) (G) £8.50
Our famous homos recipe topped with mouhamara, adding a crunchy texture and a mild spicy kick.



Mouhamara (N) (G) (S) £8.50
Classic Lebanese dip with a unique texture of walnuts, roasted red peppers, pomegranate molasses, and hot red pepper flakes.

Crudités Mix (V) £6.50
No bread so let's get some carrots, cucumbers sticks best for dipping.



Moutabal (V) (S) £7.65
Grilled aubergine nicely seasoned, tahini, lemon juice, olive oil and a hint of garlic.

Homos Beiruty (V) (S) £7.65
Our famous homos recipe mixed with chopped flat parsley leaves, green chillies and a hint of garlic.

Kabis (V) £6.50
Mix of Lebanese Mediterranean pickles. (Turnip, Cucumber & Chillies)



Mousaka (V) £8.75
Chunks of aubergines baked with wine tomatoes, chickpeas, onion and garlic.

Loubya bzeit (V) £7.75
Fresh long green beans cooked in a rich tomato sauce with onions and garlic



Lebanese Garden Salads



Fattoush (V) (G) (S) — £8.95
Mix of garden leaves, tomatoes, radish, cucumber, Lebanese toasted croutons, sumac dressing.

Tabbouleh (V) (G) — £8.50
The beloved Lebanese salad, finely chopped parsley, tomatoes, dry mint, cracked wheat, lemon and olive oil dressing.



Tabouleh Quinoa (V) — £8.50
The beloved Lebanese salad, finely chopped parsley, tomatoes, dry mint, lemon and olive oil dressing, boosted with quinoa.

Spicy Salad (V) (S) — £8.95
Lettuce, tomatoes, radish, cucumber, mixed peppers, spicy lemon dressing.



Eat Beirut Salad (V) (S) — £8.95
Seasonal garden leaves, tomatoes, baked beetroot, roasted pumpkin seeds, Pomegranate seeds, summac dressing

Beirut Boost Salad (V) (S) (D) — £9.50
Seasonal garden leaves, tomatoes, radish, cucumbers, sumac dressing topped with grilled halloumi slices



you can't decide? Let us choose for you

Chef's Choice Set Meal (For 2) £72.00
Homos, Fatoush, Moutabal, Kibbeh, Mix of Lebanese Sambousik, Falafel
Followed by a Mix of Grills. Served with Lebanese Vermicelli Rice,
Followed by Lebanese Baklawa & Fresh Mint Tea.

Chef's Choice Set Meal (For 4) £144.00
Homos, Fatoush, Moutabal, Kibbeh, Falafel, Sambousik Lamb,
Lebanese Sambousik, Spinach Pastry,
Followed by Eat Beirut Mix Grill and Moussaka with Rice
Followed by Lebanese Baklawa & Fresh Mint Tea.

Vegetarian Set Meal available, ask your wai

Soup



Lentil Soup (V) £7.00
Slow cooked Yellow and red lentils, carrots, turmeric, onion, Lebanese spices



Eat Beirut sambousik dumplings

Meat Sambousik (G) (D) £8.25
Pan fried Lebanese dumplings, Filled with Minced lean beef, onions, Lebanese spice.

Cheese Rolls (V) (G) (D) £8.25
Puff filo pastry filled with mixed Lebanese cheese, mozzarella cheese, dried mint & parsley

Spinach Fatayer (V) (G) (D) £8.25
Pan-fried dumplings, filled with spinach, onions, sumac.

Cheese Sambousik (V) (G) (D) £8.25
Pan-fried dumpling, filled with mix of Lebanese cheese, dry mint & parsley.







hot mezza

Accompanied with Lebanese flat bread

Homos Kafta (S) £9.50
Our famous homos recipe topped with grilled kafta meat, pomegranate seeds and olive oil.

Falafel (V) (S) £8.00
Nicely fried balls of fava beans patty mixed with parsley, Lebanese herbs, served with a side of tahini dip.

Kibbeh, Lebanese National Dish (G) £8.50
Pan fried beef croquettes made of cracked wheat, minced lean beef, filled with onions, minced lean lamb, Lebanese spices.

Soujouk £9.50
Pan-fried Lebanese spicy lamb sausage with tomatoes, parsley, garlic.



Egg Soujouk Foukhara (E) £10.75
Oven baked eggs with Lebanese spicy lamb sausages, parsley and Lebanese spices.

Halloumi Grilled (V) (D) (S) £8.50
Grilled halloumi cheese toped with zaatar spice and a drizzle of olive oil.

Jawaneh £8.50
Grilled Marinated chicken wings served with garlic dip sauce.

Batata Harra (V) £8.50
Sautéed cubes of potatoes with coriander, fresh green chillies, garlic.



Pumking Kibbeh (V) (G) £8.50
Pumpkin croquettes made of cracked wheat, pumpkin, filled with spinach, onion, sumac, pomegranate seeds.

Makanek £9.50
Nicely seasoned pan fried lamb sausage with parsley, sumac and pomegranate molasses.



Kibbeh



Batata Harra



Makanek

main dishes

Accompanied with our homemade chef's unique recipe of chilli and garlic sauce



Lahm Meshwi — £19.75
Chargrilled skewers of especially prepared tender lamb cubes marinated in Lebanese herbs

Lamb Kafta Meshwi — £19.75
Chargrilled skewers of minced lean lamb mixed with parsley, onions, Lebanese spices



Shish Tawouk — £19.00
Chargrilled skewers of chicken cubes marinated in tomato paste, garlic, lemon juice, Lebanese spices

Eat Beirut Mixed Grill — £19.00
Chargrilled skewers of lean minced lamb, cubes of marinated lamb and chicken



Kafta Koushkash (G) — £19.00
Our chargrilled kafta meshwi served on a bed of spicy tomato sauce with Lebanese vermicelli rice

Kafta Foukhara (G)(E) — £19.00
Kafta meat balls cooked in rich tomato sauce, parsley, pomegranate seeds topped with a nicely poached egg served with a side of Lebanese vermicelli rice.



Farouj Meshwi — £19.00
Boneless chargrilled baby chicken marinated in tomato paste, garlic, lemon juice, Lebanese spices, served with chilli and garlic sauce.







Mousaka with Rice (V) (G) — £18.75
Shanks of aubergines cooked in tomato sauce, onions, garlic, parsley, Lebanese spices and chickpeas served with vermicelli rice.

Green Beans Stew (V) (G) — £18.75
Fine green beans cooked in tomato sauce, onions, garlic, Lebanese spices and fresh wine tomatoes served with vermicelli rice.

Mediterranean King Prawns 1/2 Kg £38.50 1Kg £69.00

Marinated Mediterranean king prawns in olive oil, Lebanese seven spices, garlic, served with our special garlicky spicy sauce.



Wrap Platters

Served with homos & salad



Shish Tawouk Wrap (G) — £9.85

Grilled chicken cubes wrapped in Lebanese pitta bread, gherkins, tomato, lettuce, garlic sauce

Kafta Meshwi Wrap (G) (S) — £9.85

Grilled minced lean lamb wrapped in Lebanese pitta bread, gherkins, tomato, parsley, onions, tahini sauce & sumac

Halloumi Wrap (V) (G) (D) (S) — £9.85

Grilled halloumi cheese wrapped in Lebanese pitta bread, tomato, fresh mint, rocket, hint of zaatar spice and drizzle of olive oil

Falafel Wrap (V) (G) (S) — £9.85

Falafel wrapped in Lebanese pitta bread, gherkins, tomato, parsley, radish, pickled turnip, tahini sauce

side orders



Thick Cut Fries (V)	£5.50
Vermicelli Rice (G)	£5.50
Mint Yogurt With Cucumber (V) (D)	£6.50





freshly squeezed juices & soft drinks



Coke, Diet Coke, Zero Coke, 7Up £4.85

Soda Water, Tonic/ Slim Line Water £4.85

Still or Sparkling Water £4.85

Fentimans Rose Lemonade £5.25

Fentimans Victorian Lemonade £5.25

Fresh Orange Juice £7.25

Lebanese Fresh Lemonade £7.25

Fresh Carrot Juice with or without Ginger £7.25

Fresh Apple Juice £7.25

dessert



Selection of Lebanese Baklavas £6.50



Milk Rose Water Pudding (D) £7.50

Orange Blossom Rice Pudding (D) £7.50

Dates Orange Blossom Milk Pudding (D) £8.50

Topped with Lebanese sugar floss, served with vanilla ice cream.

hot drinks

Lebanese Fresh Mint Tea £4.50

English Tea £4.50

Earl Grey £4.50

Green Tea £4.50

Espresso S/D £3.00 £4.50

Cappuccino £4.50

Caffé Latte £4.50

Black Americano £4.50

Lebanese Coffee £5.00

For any allergy and intolerances requirements please ask a team member

(S) Sesame, (V) Vegetarian, (N) Nuts, (G) Gluten, (D) Dairy, (E) Egg, Spice

A 12.5% Optional service charge will be added to your bill



