

Beirut Restaurant

LEBANESE CUISINE

SET MENU
\$40 Per Person

Mezza Dips Selection of cold mezza

Bread Basket ✓ (Ask for gluten free option)
Selection of Lebanese Bread, Turkish Bread and Crispy Bread

Middle Eastern Mixed Pickles ✓ GF
Pickled selection and green olives

Hommous ✓ GF
Chickpea and tahini purée blended with fresh lemo garlic and olive oil

Suslo Eggplant ✓ GF
Fried eggplant cooked in oil with tomato, onions, garlic, herbs tomato sauce

Baba Ghanouge ✓ GF
Grilled eggplant mixed with Tahina garlic and Extra Virgin Olive Oil and Fresh lemon

Dolma ✓ GF
Hand Rolled Vine Leaves stuffed with Rice, Parsely and Tomato

Salads

Fatoush ✓ GF
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 ✓ GF
Fried Diced Potato mixed with Garlic and a touch of chilli

Main

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

Or

Vegeterian Main Course ✓ GF
Fried coliflower, Falafel, Egg plant served with rice





Head to beirut restaurant; expect set menus in signature beirut Restaurant style for both lunch and dinner. There will be traditional entertainment on the weekends including 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 spruce 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



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