

MENU

5EA	GF SIGNATURE OYSTERS pomegranate mignonette
19	GF DF SALMON TARTARE mandarin chilli dressing
17	DF KIBBEH NAYYEH w lebanese bread
9	v SMOKED BABA GHANOUSH w lebanese bread
8EA	v THREE CHEESE RAKAKAT urfa chilli mayo
9	VE GF HUMMUS w lebanese bread
12	VE GF VINE LEAVES w labneh and zuni
12	CHARGILLED CHICKEN dill oil slaw, toum
19	v GF ROASTED EGGPLANT lentil, mushroom, zhoug
28	GF BRAISED LAMB SHANK cashew tarator, sweet potato, date
24	GF DF GRILLED OCTOPUS black toum
9	GF DF v FRIES w roasted pancar seasoning lemon pepper aioli
14	VE FATTOUSH pomegranate, preserved lemon
11	VE GF DIRTY RICE
11	VE NECTARINE CAMEL MUHALLABIA pistachio crumb

BAR
BEIRUT

Please notify staff of any allergies. DF dairy free;
GF gluten free; V vegetarian; VE vegan; * on request.
We are unable to guarantee any menu item can be completely free of allergens.
Food prepared in our kitchen may contain or come into contact with wheat,
eggs, peanuts, tree nuts, milk, soybean, sesame, fish, and shellfish.

BEIRUT
SET MENU



GF DF SALMON TARTARE

VE GF HUMMUS & GF SMOKED BABA GHANOUSH
w lebanese bread

v THREE CHEESE RAKAKAT
urfa chilli mayo

GF DF BRAISED LAMB SHANK
cashew tarator, sweet potato, date

VE GF DIRTY RICE

VE FATTOUSH
pomegranate, preserved lemon

VE NECTARINE CARAMEL MUHALLABIA
pistachio crumb

65PP



65pp

VE NECTARINE CARAMEL MUHALLABIA
pistachio crumb

VE FATTOUSH
pomegranate, preserved lemon

VE GF DIRTY RICE

v GF ROASTED EGGPLANT
lentil, mushroom, zhoug

v THREE CHEESE RAKAKAT
urfa chilli mayo

VE GF HUMMUS & GF SMOKED BABA GHANOUSH
w lebanese bread

VE* GF HAZELNUT FALAFEL
tahini creme fraiche

VEGETARIAN
SET MENU

