
























FOOD MENU










Cold Appetizers

Hummus Classic   	5.75
Boiled chickpeas with tahini sauce and Lemon juice	
Hummus Beirut   	6.45
Traditional hummus mixed with radish, pickles, garlic, cumin and parsley	
Hummus Veggie   	6.75
Classic hummus served with assorted crudité vegetables	
Mutabel   	6.00
Grilled eggplants with olive oil, lemon juice and tahini	
Baba Ghanouj   	6.75
Diced eggplants with mixed capsicum, onion, parsley, olive oil and lemon juice	
Eggplant Moussaka   	6.50
Eggplants stew with fresh tomato, coriander, mix peppers and chickpeas	
Werak Enab   	7.75
Stuffed vine leaves with onion, Egyptian rice, parsley, tomato and mint	
Tomato Kibbeh  	5.50
Mixed tomato and spicy bulgur with olive oil and parsley	
Lebanese Platter To Share (for 2 persons)	22.00
Assorted with Hummus, Mutabel and Baba ghanouj dips. Vine leaves and tomato kibbeh. Grilled halloumi, Sambusek, Falafel and Cheese rolls served with Pitta bread and Tahini sauce.	
Additional Person*	7.50




Hot Appetizers

Cheese Rolls 4 pcs 	8.50
Fried Mix of 4 cheeses and coriander in filo pastry	
Sambusek 4 pcs	6.75
Minced beef with onion and oriental spices	
Fried Kibbeh 4 pcs	8.50
Minced beef with bulgur, onion and Lebanese spices	
Galyet Lahem	12.50
Grilled beef strips with pomegranate molasses, lemon juice and 7 spices	
Falafel 4 pcs   	6.50
Traditional Lebanese veggie balls served with a mix of pickles, olive and tahini sauce	
Halloumi Cheese 	7.00
Fried or grilled halloumi cheese	
Chicken Livers	6.00
Sauté chicken livers with grenadine sauce and garlic	
Spicy Lebanese Potatoes  	6.50
Sauté of potato cubes with fresh coriander, garlic and red chili	
Hummus Belahme	11.50
Classic hommus topped with marinated grilled beef	

Salads

Fattoush  	7.75
Lebanese mixed vegetables, romaine lettuce, tomato, cucumber, mint, spring onion, rucola, radish, sumac, croutons and grenadine dressing	
Tabouleh  	6.75
Chopped parsley, white onion, cracked wheat, tomatoes and lemon dressing	
Byblos salad  	6.00
Mixed leaves with cherry tomato, cucumber, grilled halloumi and pomegranate dressing	
Falafel salad   	6.75
Green salad topped up with fried falafel and tahini dressing	

Signature Soup

Aromatic Lentil Soup   	5.50
A blend of red lentils, potatoes, onion, pumpkin and celery. Spiced with cumin and white pepper	

Wraps

Wrap Shishtawouk	9.75
Marinated chicken with spices and garlic dip, accompanied by a garnish of mixed salad	
Wrap Lahem	12.00
Marinated beef cubes with parsley, onions and home-made chili paste, accompanied by a garnish of mixed salad	
Wrap Kafta	11.00
Lamb and beef mince, hummus, lettuce and tomatoes, accompanied by a garnish of mixed salad	
Byblos Signature Wrap	13.50
Spicy minced lamb with spicy potato, lettuce, hummus and pickles	

 MODERATELY SPICY

 SUITABLE FOR VEGETARIANS

 GLUTEN-FREE OPTION

 VEGAN OPTION

*Kindly note that our Kitchen uses nuts, dairy, eggs & gluten.

Whilst every care is taken to not cross contaminate, they may still contain traces.

Please make your server aware of any and all food allergies at the table.

Main Courses

Shish Tawouk	18.50
Chicken breast cubes marinated with Lebanese spices and garlic paste	
Lahem Meshwe	23.00
Marinated beef cubes, grilled tomato, onion and mixed parsley	
Kafta	18.00
Minced lamb & beef meat served with tahini and parsley-sumac onion	
Kebab Istanbul 	18.50
Spicy minced lamb served with tahini sauce and parsley-sumac onion	
Boneless Chicken	19.00
Marinated chicken thighs served with garlic dip and pickles	
Lamb Chops	24.50
Grilled lamb chops served with spicy sauce and sumac onion	
Extra Lamb Chop 1 pc*	3.50
Mixed Grill	27.50
A mixed grill for one person .composed of Kafta, Shishtawouk, Lahem skewers and one lamb chop served with harissa sauce	

Fish Specialities

Fried or Grilled Sea Bass	26.00
Served on a bed of mixed sautee of vegetables with lemon juice and coriander	
King Prawns Provencal 6 pcs	24.50
With onions, tomatoes, garlic and herbs	

*All Main Courses are served with oriental rice or chips or vegetables of the day

Side Dishes

French fries	4.00
Oriental Rice	4.50
Chef's seasoned Veggies	5.00
Homemade Pitta	2.50



DRINKS MENU

Minerals & Soft Drinks

Coke	33cl	2.20
Sprite		2.20
Fanta		2.20
Kinnie		2.20
Ice Tea Peach Lemon		2.20
Juices		2.50
Water Still Sparkling Source	33cl	1.80
Water Still Sparkling Source	75cl	3.50

Beers

Cisk Beer	25cl	2.40
Heineken Beer	25cl	2.40
Budweiser Beer	25cl	2.40
Corona Beer	33.5cl	3.50

Spirits

International Brands	2.5cl	3.00
Liqueurs		3.00
Digestive		3.20
Chivas Regal		3.80
Johnnie Walker Black Label		3.70
Glenfiddich Single Malt		3.90
Arak		3.00
Half carafe		13.00
Full carafe		23.50



Signature Cocktails

Byblos Mojito Old-fashioned Mojito topped with Lebanese Arak	8.00
Negroni Classic pre-dinner cocktail popular during the summer season	7.50
Pineapple Chili Margarita Oriental twist of classic Margarita	7.50
Mai Tai The legendary blended of rum ,home made almond extract with a hint of tropical flavours	7.50
Kiss With Passion Tonic refreshment with passion fruit infusion and berries	8.00
Green Aladin Smooth taste of sweet melon mixed with relaxing aroma of your tasting buds	8.00
Ouiii for Kiwi !! Infused Hendrix with fresh kiwi and very distinguished floral aromas	8.00

Mocktails

Frosty Lemon & Mint Blended fresh mint with sweet homemade lemonade	5.50
Pink Heart Sharab Ward Authentic Lebanese drink flavoured with grenadine and rose water.	5.50
Virgin Blue Hawaiian Mix of fresh exotic fruits and citrus aroma	7.00
Cool Piña Colada The original taste of creamy pineapple and coconut cocktail	7.00
Watermelon & Strawberries Blended fresh strawberries with watermelon juice	7.00
Ottoman Sherbet Refreshing rose extract and fresh mint topped with toasted pine nuts	7.00
Laban Ayran Tangy ,salty and flavoured yoghurt drink	4.00



Wines by Glass 150ml

White Wine

Cantele Teresamanara Chardonnay	7.50
Colomba Platino Insolia	6.00
Santa Margherita Pinot Grigio	6.50

Rosé Wine

Cantele Negroamaro Rosato	6.00
Château Musar Jeune	7.50
Beringer Classic Zinfandel	6.00

Red Wine

Cantele Negroamaro	8.00
Château Musar Jeune	8.50
Emmanuel Delicate Gran Cavalier Syrah	8.50

Prosecco & Sparkling Wine 125ml

Andreola Dirupo Valdobbiadene Brut	6.50
Andreola Bollé Rosé Extra Dry	6.00
Segura Viudas Cava Gran Cuvée Reserva	6.50