

PRICE DISCLAIMER:

Please note that prices for our seasonal dishes may vary depending on the market cost of fresh seasonal ingredients. We strive to always ensure the best quality and value.

À LA CARTE MENU

“Our salads and appetizers are served in generous portions, designed for sharing — true to Lebanese tradition, our menu is all about bringing people together.”

At báyrūt, we proudly use only natural, unprocessed ingredients and remain faithful to our mother's original recipes. Some of our dishes may contain pine nuts, walnuts, or other traditional Lebanese nuts.

IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR SERVER.

WELCOME APPETIZER
with fresh bread

Soup of the day

ADAS BI CAMMOUN 14

Traditional warm lentil soup with cumin, served with roasted bread.

Salads

TABBOULEH A classic Lebanese salad made with fresh parsley, mint, tomatoes, green onions, and fine bulgur, tossed in a zesty lemon and olive oil dressing.	24	YOGURT & CUCUMBER A mouthwatering salad made with strained yogurt, diced cucumber, fresh mint, and purslane, finished with a drizzle of dried mint, served with baked potato chips on the side.	22
SPINACH TABBOULEH A classic Lebanese salad with a twist, made with fresh baby spinach, mint, tomatoes, green onions, and fine bulgur, tossed in a zesty lemon and olive oil dressing.	24	FREEKEH A vibrant salad made with smoky roasted green wheat (freekeh), tossed with colorful bell peppers, cucumber, cherry tomatoes, pomegranate seeds, and roasted almonds, finished with the chef's special dressing.	28
SEASONAL FATTOUSH A crisp and refreshing Lebanese salad made with fresh seasonal vegetables, tossed with pita chips, sumac, and a zesty lemon, olive oil, and pomegranate molasses dressing.	28	BÁYRŪT A signature Lebanese salad made with baby spinach, goat cheese, sun-dried tomatoes, and onions, topped with pine nuts, finished in a lemon-olive oil dressing. A bold expression of Beirut's identity.	26
BEET & DILL ROOT An earthy and fresh salad made with boiled beetroot, shaved dill root, wild arugula, and red onion, finished with a lemon and extra virgin olive oil dressing.	24		

Cold Appetizers

HUMMUS A creamy blend of chickpeas, tahini, lemon juice and garlic, served with extra virgin olive oil. A timeless Lebanese staple.	15	FASOULEH BIL ZIET Tender white beans stewed with garlic, tomato and olive oil, served cold and gently spiced.	16
BÁYRŪT HUMMUS Our signature hummus, drizzled with truffle oil, topped with cashew nuts and dried roses. A refined twist from the heart of Beirut.	18	WARAK ENAB (5) Grape leaves stuffed with rice, lentils, tomatoes, parsley, mint and green onions, rolled and served cold with a drizzle of lemon and olive oil.	19
MUTABBAL Smoky roasted eggplant whipped with tahini, lemon juice and garlic, finished with olive oil.	19	MAKDOUS (3) Mini eggplants stuffed with walnuts, garlic and red pepper, preserved in olive oil. A beloved Levantine delicacy.	12
LOUBIEH B'TAHINI W'JOZ Green beans mixed with tahini, lemon juice, and walnuts, served cold. A smooth, nutty twist on the traditional mezze. Earthy, creamy, and distinctly Lebanese.	18	KEBBEH NAYEE Traditional Lebanese lamb tartare, served with three distinct dry fillings: crushed pistachios, dried roses with sumac, and roasted cashew nuts. A refined reinterpretation of a timeless Lebanese delicacy.	24
BATATA B-SUMMAQ A rustic Levantine mezze of boiled potatoes, gently folded with sumac, crushed garlic, and spring onions, brought together with a generous pour of olive oil. Simple, bold, and full of heritage.	15	BÁYRŪT VEGGIE KIBBEH NAYEE A smooth mash of potatoes, red lentils, bulgur, onions and herbs served cold. Rustic, hearty and deeply Lebanese.	15
MOUSSAKA A chilled dish of eggplants, chickpeas and tomatoes simmered in olive oil. Rich, tender and traditionally Lebanese.	18		



Hot Appetizers

MIXED EJJI MUFFINS (3) <i>A trio of Lebanese-style omelets: Dill, Bayrut butter and Kawarma. Light, flavorful and made to share.</i>	19	CHICKEN WINGS PROVENÇAL <i>Baked chicken wings marinated in lemon, garlic and herbs. Juicy and full of Mediterranean flavor.</i>	21
SAMBOUSEK LAHME (3) <i>Oven-baked pastry filled with seasoned ground beef, onions and diced pinenuts. A warm, textured Lebanese classic</i>	15	BÁYRÛT CHICKEN TOAST (3) <i>A BÁYRÛT creation. Grilled rounded toast stuffed with marinated chicken, coriander, onions and chili. Bold, savory and satisfying.</i>	25
KIBBEH MIXED MEAT (3) <i>Baked Lebanese kibbeh made with bulgur, spiced minced meat, onions and pine nuts. Golden, aromatic and deeply satisfying.</i>	18	CHEESE SAMBOUSEK (3) <i>Baked pastry filled with a blend of Lebanese cheeses and herbs. Crisp on the outside, melting on the inside.</i>	18
PUMPKIN KIBBEH (3) <i>A wholesome baked kibbeh filled with sautéed spinach, chickpeas, onions and a hint of sumac. Sweet, tangy and fully plant-based.</i>	16	L’SANAT <i>Tender slices of slow-cooked beef tongue sautéed with butter, house special spices and olive oil. A bold traditional delicacy.</i>	22
LAHMEH RAS ASFOUR <i>Sautéed filet minion cubes cooked on the burner with pomegranate molasse and lemon juice. Juicy, aromatic and full of flavor.</i>	25	BAYRUT SHRIMP IN TOMATO SAUCE (5) <i>Shrimp sautéed in a rich Lebanese tomato sauce with garlic, olive oil and a touch of chili, finished with fresh lemon and herbs. A warm and vibrant coastal classic from our kitchen to your table.</i>	24
BATATA HARRA <i>Oven-roasted potatoes tossed with fresh coriander, garlic and chili. A bold and spicy Lebanese favorite, made the Bayrut way. No frying, just flavor.</i>	12	BÁYRÛT OCTOPUS <i>Tender octopus, slowly braised then grilled, infused with garlic, olive oil, lemon, and warm Lebanese spices. Soft, flavorful, and served hot, a timeless taste of the coast.</i>	26
BAYRUT GRILLED POTATOES <i>Grilled baby potatoes tossed in our Bayrut spice blend with fresh herbs. Smoky, crisp and comforting.</i>	14		

Main Dish

MLEHEYEE <i>Warm bulgur topped with creamy yogurt-ghee sauce, served with spiced Lamb shank, topped with roasted nuts. A comforting dish rooted in Southern Lebanese tradition.</i>	38	*CHEF’S DAILY SELECTION (PROTEIN) <i>Authentic Lebanese dish prepared fresh each day — inspired by family kitchens and seasonal ingredients. Ask your server about today’s specials. *Limited availability. (Changes daily)</i>	40
FREEKEH (Chicken or Meat) <i>Smoky green wheat cooked with butter and spices, served with Chicken, topped with roasted nuts. An earthy and nourishing Lebanese classic.</i>	32	*CHEF’S DAILY SELECTION (VEGGIE) <i>Authentic Vegetarian Lebanese dish prepared fresh each day — inspired by family kitchens and seasonal ingredients. Ask your server about today’s specials. *Limited availability. (Changes daily).</i>	31
SHISH BARAK (8) (Veggie or Kawarma) <i>Mini (kawarma or leaks), onions & walnuts filled dumplings simmered in a warm yogurt creamy sauce, gently finished with dried mint, topped with butter and pine nuts, served with rice. A comforting, elegant classic from the Lebanese kitchen.</i>	32		

Desserts

GHZAL EL BANET WITH ICE CREAM <i>Delicate threads of hand-pulled sugar nest served with a scoop of house ice cream and crushed pistachios. A playful and elegant twist on a Levantine sweet.</i>	24	DIBS W’TAHINI <i>A smooth blend of tahini and carob molasses, served with fresh bread. Bold, earthy, and naturally sweet, a timeless Lebanese pairing.</i>	12
RIZ B’HALEEB <i>Creamy Lebanese rice pudding infused with orange blossom and rose water, topped with crushed pistachios. Served cold.</i>	15		

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