

WEEKEND À LA CARTE MENU

“Our menu is designed to be shared — just like Lebanese cuisine, it's 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

KISHEK BI KAWARMA SOUP 16

A timeless Lebanese dish made from sun-dried fermented yogurt and bulgur, slowly simmered with garlic and onions into a tangy, savory porridge. Finished with house kawarma — tender lamb confit preserved in its own fat — this dish is rich, bold, and deeply satisfying. A celebration of heritage, where humble ingredients come together in perfect harmony. Served with freshly baked bread and a side of fresh vegetables.

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

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

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	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	BÁYRŪT CHICKEN TOAST (3) <i>A BÁYRŪT 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	BÁYRŪT 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	.	

BRUNCH

L’AWARMA MATIN <i>A classic Lebanese breakfast plate. House Kawarma, two eggs, served with freshly baked bread.</i>	18	MANOUCHE LAHME BI AJEEN (LAMB MEAT) <i>Oven-baked flatbread topped with minced lamb, tomatoes, green peppers, onions, and toasted pine nuts. A true taste of the Lebanese furn.</i>	18
LIKE TETA’s <i>A traditional Lebanese egg dish cooked with garlic and cumin, gently sautéed to awaken bold aromas and earthy flavors. A rustic favorite passed down through generations — comforting, simple, and powerfully nostalgic.</i>	16	MANOUCHE KISHEK <i>A traditional flatbread topped with tangy kishik — a fermented blend of yogurt and bulgur — finished with onions, walnuts, olive oil, and a hint of chili pepper. Bold, earthy, and authentically Lebanese.</i>	16
BAYD 1825 <i>Two Eggs gently cooked in our house-made butter, crafted from a closely guarded recipe that dates back over 200 years — rustic yet refined, simple yet soulful — and a true tribute to Lebanese culinary heritage.</i>	18	MANOUCHE ZA’ATAR <i>Freshly baked flatbread topped with our house za’atar blend and extra virgin olive oil. Simple, aromatic, and deeply rooted in Lebanese tradition—a timeless classic. Served with fresh veggies.</i>	14
MIXED EJJI MUFFINS (3) <i>A trio of Lebanese-style omelets: Dill, Bayrut butter and Kawarma. Light, flavorful and made to share.</i>	19	MANOUSHE MIXED CHEESE <i>Oven-baked flatbread topped with our signature house cheese blend — stretchy, melty, and full of flavor. A comforting classic built for the perfect cheese pull.</i>	16
MIXED BAKERY PLATTER (6) <i>(sambousik lahme, cheese rolls & sambousik spinach).</i>	18	SPINACH FATAYER (Large) <i>A golden, triangle-shaped Lebanese pocket stuffed with spinach, onions, and toasted pine nuts. Baked to perfection — tangy, savory, and deeply nostalgic.</i>	11
KIBBEH & CHICKEN TOAST (6) <i>Two meat Baked Lebanese kibbeh, Two wholesome veggie baked kibbeh filled with sautéed spinach, chickpeas, onions and a hint of sumac. Two grilled rounded toast stuffed with marinated chicken, coriander, onions and chili.</i>	24	HUMMOUS FATAYER (Large) <i>A golden, triangle-shaped Lebanese pocket filled with crushed chickpeas, sautéed onions, and house-made kawarma (lamb confit). Hearty, savory, and full of bold, traditional flavor</i>	12
BAKED FALAFEL BITES <i>Baked Crispy falafel rolls cut maki-style, filled with fresh parsley, mint leaves, tomatoes and wild cucumber pickles, topped with our zesty tarator sauce.</i>	18	LABNIFIQUE <i>A luscious swirl of labneh, crowned with pistachios, drizzled with pure maple syrup, and finished with a touch of za’atar. Creamy, crunchy, sweet, and savory — a seductive balance of East and North on one unforgettable plate. Served with freshly baked bread.</i>	18
EGGPLANT FATTEH <i>Layers of roasted eggplant, toasted house bread, and chickpeas, topped with creamy yogurt-tahini sauce, butter-garlic, and pine nuts. A warm, comforting Lebanese classic with a perfect balance of textures.</i>	31	KA’AK LABNEH BITES <i>Our house kaak bread stuffed with creamy labneh, pickled baby eggplant, and marinated olives. A playful twist on a traditional Lebanese favorite.</i>	16
BRUNCH BLISS (WATERMELON) <i>Layers of juicy watermelon and soft Akkawi cheese, topped with blueberries and a drizzle of maple syrup. Light, refreshing, and perfect for a sweet morning treat.</i>	25		

DESSERTS

YA HABIBI <i>A golden, oven-baked Lebanese calzone filled with warm Nutella, pistachio butter and crunchy pistachios. Crisp on the outside, molten and dreamy on the inside—this sweet pocket of love is what cravings are made of. One bite and you’ll be saying Ya Habibi too.</i>	15	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
BAYRUTÉAL <i>A warm, flaky calzone filled with our 200-year-old house butter, mixed nuts, and a drizzle of pure maple syrup. Where Beirut’s soul meets Montreal’s sweetness.</i>	14	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
KNAFÉ <i>A warm Lebanese calzone filled with our house-made Knafé, baked to perfection and finished with a drizzle of fragrant orange blossom syrup. A sweet, comforting embrace of tradition—melty, chewy, and irresistibly nostalgic.</i>	16	RIZ B’HALEEB <i>Creamy Lebanese rice pudding infused with orange blossom and rose water, topped with crushed pistachios. Served cold.</i>	15

SMOOTHIES

BAIES À LA LIBANAISE (BERRY SOUK) <i>Frozen mixed berries, banana, milk, drizzle of honey, touch of orange blossom water. A fragrant, refreshing sip inspired by Beirut’s souks</i>	15	TROPICAL BYBLOS <i>Frozen pineapple, banana, milk, hint of fresh mint. Bright, sunny, and cooling — just like the Mediterranean coast</i>	14
FRAISE & ÉRABLE (STRAWBERRY CEDARS) <i>Frozen strawberries, milk, dash of vanilla, drizzle of maple syrup. A sweet bridge between Quebec and Lebanon.</i>	12	BLUE CEDAR POWER <i>Frozen blueberries, milk, chia seeds, touch of cinnamon. Smooth, rich, and energizing with a Levantine spice note.</i>	15



At BĀYRŪT, 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.