



Beirut Restaurant
LEBANESE CUISINE



Head to Beirut restaurant: Expect set menus in signature of Beirut Restaurant style for both lunch and dinner. There will be traditional entertainment on the weekends including live music.

Cuisine

Lebanese cuisine is famed for the numerous hors d'oeuvre dishes known as Meza. 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 spice and garlic that are always a delight to the senses. The restaurant also has much success with its 'BBQ items'.

Clientele

Beirut restaurant an oriental, Lebanese restaurant, is set to open new branch in Sydney, expected to open in May 2017.

- Beautifully designed to complement the restaurant, the private dining room is available for weddings, parties seating up to 180 persons.
- Professional trained chefs from Lebanon to prepare the original Lebanese food.



Mezza Dips

Selection of cold mezza

Middle Eastern Mixed Pickles

Pickled selection and green olives

Hommous

Chickpea and tahini purée blended with fresh lemon, a punch of garlic and olive oil

Suslo Eggplant

Fried eggplant cooked in oil with tomato, onions, garlic, herbs and tomato sauce

Motabal

Grilled eggplant mixed with Tahina garlic and extra virgin olive oil

Abaganuss

Grilled eggplant mixed with Tahina garlic and extra virgin olive oil

Dolma vine leaves

Hand rolled vine leaves stuffed with rice, parsley and tomato

Salads

Fatoush

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

Fried cubes potato, mixed with garlic, parsley and turkish spices

Main

Mix Grill

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

Mezza Dips

Middle Eastern Mixed Pickles

Pickled selection and green olives

4.0

Hommous

Chickpea and tahini purée blended with fresh lemon, a punch of garlic and olive oil

9.0

Dolma vine leaves

Hand rolled vine leaves stuffed with rice, parsley and tomato

9.0

Suslo Eggplant

Fried eggplant mixed tomato sauce

9.0

Abaganuss

Grilled eggplant mixed with Yogurt, garlic and extra virgin olive oil

9.0

Bamieh okra

Okra cooked with tomatoes, onions, garlic, herbs and tomato sauce

9.0

Lobieh

Lebanese lobiah cooked in oil with fresh tomato, onions, garlic, herbs and tomato sauce

9.0

Labneh

Home made lebneh mixed with fresh garlic and extra virgin olive oil

9.0

Beetroot Dips

Home made yogurt mixed with beetroot, garlic and olive oil

9.0

Motabal

Grilled eggplant mixed with tahina, garlic and extra virgin olive oil

9.0

Baba Ghannouge

Smoked eggplant, mixed with tomato, capsicum, onion, lemon and extra virgin olive oil

9.0

Kebbi nayyeh

Raw Ground meat, bulgur, mixed with spices

16.0



Hommous



Dolma



Suslo



Labneh



Abaganuss

Salads

Fatoush

Rustic Lebanese salad tossed with crispy Lebanese bread, lettuce, parsley, cucumber, tomato, mint, shallots and radish, dressed with lemon, pomegranate molasses, olive oil and sumac

Tabouleh

A refreshing combination of Continental parsley, mint, shallots, tomato and crushed wheat, dressed with lemon, olive oil and mixed spices

Entree/Hot mezza

Hommus with Lamb

Served with lamb and pine nuts

Falafel

Fried home-made vegetarian croquettes made from chick peas and spices served with tahini sauce

Fried Cauliflower

Fried cauliflower served with a side of yogurt and mint sauce

Fried eggplant

Fried eggplant served with a side of yogurt and mint sauce

Sojok

Cubs of sojok, spices, garlic, chili, served with tomato salsa, onion and fine chopped parsley

Lamb sambusic

Four pieces of pastry filled with minced lamb, on top of lettuce and lemon slice

Fried kebbeh

Wheat, minced lamb, onion, turkish spices, on top of lettuce and lemon slices

Arayes Meat

Pita stuffed with minced lamb meat, Parsley, tomato, onion and spices

Potato Harra

Fried cubes potato, mixed with garlic, parsley and turkish spices

10.0

12.0

16.0

12.0

12.0

12.0

16.0

12.0

12.0

12.0

11.0



Tabouleh



Lamb sambusic



Sojok



Potato Harra



Falafel



Fried Kebbeh

Mains/BBQ

All mains are served with oriental rice and garlic potato

BBQ Beef cubes

Grilled marinated tender lamb cubs on top of chilli bread and garnish

24.0

BBQ Chicken

Grilled Marinated chicken in garlic, lemon and Turkish spices, served with chili and a side of garlic sauce

22.0

BBQ King Prawns

BBQ King Prawns marinated and topped with lemon light sauce

36.0

Kafka Skewers

BBQ Meat mince with fresh parsley, onion and aromatic spices. Served with a spiced tomato jam

24.0

Beef Saslik *Beiyrut Special*

BBQ beef thin slices with onion rings marinated in cream fresh, soya sauce and Turkish spices

26.0

Mix Grill 1 person

BBQ a selection of kofta, Beef and Chicken

25.0

Mix Grill 3 to 4 persons

BBQ a selection of kofta, Beef and Chicken

68.0

Mains Special

Mansaf Chicken or Lamb

Rice cooked with lamb mince meat, topped with shredded chicken or Lamb, mixed nuts & served with yoghurt

25.0

Baby Chicken

Roasted baby corn fed chicken cooked ancient way served with rice, potato and baby onion with Gravy sauce

25.0



Mix Grill



BBQ Beef



BBQ Chicken



Desserts

Rice pudding

Short rice, milk, fresh cream cooked in rose water and sugar topped with pistachio

4.5

Kunafa

kunafa cooked on BBQ stuffed with cheese topped with Kashta and sugar syrup

9.5

Halawa Ice Cream

Pistachio halawa folded through fine vanilla ice cream

7.5

Chocolate Cake

Melted chocolate cake served with ice cream and chocolate syrup

7.5

Arabic Sweet

Special of the day served with ice cream

5.5



Cocktails

All 13.0

Mojito

white rum, lime juice, mint & sugar syrup over crushed ice

Toblerone

Frangelico, Kahlua & Baileys with fresh cream & chocolate

Espresso Martini

espresso, vodka, Kahlua & Crème de cacao

Kutut Sunrise

mango, vodka, orange & lime over raspberry juice & ice

Mocktails

All 11.0

Lemon Fizz

lemon sorbet, lemonade & lime juice

Frozen Strawberry

strawberries, apple juice & lime blended with ice

Beer

All 8.0

Domestic

Carlton Dry, Fat yak, Beez Neez

Mid Strength

Carlton Mid, Rogers, Peroni Leggera

International

Peroni, Corona

Ciders

Bulmers Original

White Wine

gls/btl

Fametree, Sauv Blanc

Margret River

9.5/32.0

Strait Jacket, Semillion Blanc

Margret River

10.5/36.0

Tahbik, Chardonnay

Victoria

10.5/36.0

MadFish Original Riesling

Margret River

10.5/36.0

Sparkling

gls/btl

Alexandra Mcpherson

Moscato

10.5/38.0

9.5/38.0

Red Wine

gls/btl

Darenberg, S.J Shiraz

Mc Laren Vale

9.5/32.0

Darenberg, S.J Cab Sauv

Mc Laren Vale

9.5/32.0

Four Sisters Merlot

Victoria

10.5/36.0

Arelwood Rosso red blend

Margret River

10.5/36.0

Spirits

Standard Spirits

All 8.0

Absolut Vodka

Gordons Gin

Barcardi White Rum

Jim Beam

Bundaberg Rum

Johnnie Walker Red

Premium Spirits

All 10.0

Jack Daniels

Wild Turkey

Havana Club

Liqueurs

All 10.0

Kahlua

Frangelico

Baileys

Tequila Silver

Tequila Gold

Non Alcoholic

Soft Drinks

3.0

Pepsi, Pepsi Max, Lemonade, Soda, Ginger, Tonic. Ice Tea

Lemon Lime and Bitters

4.9

Fruit Juices

5.9

Orange, apple, Cranberry or Pineapple, Mix Fruits

Milkshake

6.9

Chocolate, Vanilla, Strawberry, Banana or Spearmint

Iced Drinks

5.9

Coffee, Chocolate or Mocha

Water

8.9

Voss Sparkling Water

Hot Beverages

Tea

3.0

English breakfast, Peppermint, Camomile or Green

Coffees

Espresso, Short Macchiato

3.9

Flat White, Latte, Cappuccino

4.9

Long Black, Double Espresso,

Hot Chocolate, Mocha, Chai Latte

4.9





Birthdays, Events, Engagement parties, Weddings, Catering, Meetings, Fashion shows



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