



Food Menu



Voted as the **Best Middle Eastern Restaurant**
at the **RAS Epicurean Star Awards 2024**



Lunch Specials

Brunch Bowls

Daily | 12pm - 3pm

Falafel	\$ 16
Grilled Halloumi	\$ 21
Grilled Chicken	\$ 22
Chicken Kofta	\$ 22
Lamb Kofta	\$ 24



Today's Special

ASK US FOR TODAY'S

Daily Special

\$17.90 ★

MENU CHANGES DAILY

PLEASE ASK OUR STAFF
FOR TODAY'S SPECIAL

WEEKDAYS ONLY

**+\$5 FOR SOUP
& DESSERT***

A plate of Today's Special is shown, featuring yellow rice, meat, and vegetables. The plate is set on a wooden surface.

 Vegetarian  Vegan  This dish takes 20 mins to prepare

IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY. ALL PRICES ARE SUBJECT TO GST & SERVICE CHARGE

Best Sellers



MIXED GRILL KEBAB PLATTER
\$62.00



MUHAMMARA
\$18.00



ISKANDER KEBAB
\$32.00



CHICKEN SHAWARMA ROLL
\$20.00



LAMB CHOPS
\$42.00



MOUSAKA
\$27.00

Salads & Starters

Fattoush

● 🌱 \$ 18.00

Lettuce, tomato, cucumber, onions, radish, garnished with sumac and mint, topped with extra virgin oil and toasted pita bread



Falafel Salad

🌱 ● \$ 21.00

A mixture of tabbouleh, onions, chickpeas and bulgur, topped with lemon juice, olive oil and falafel

Lentil Soup

● 🌱 \$ 10.00



Halloumi Salad

■ \$ 20.00

Mixed fresh vegetables with cubes of halloumi cheese, topped with oregano



Tabbouleh

🌱 ● \$ 18.00

Freshly imported parsley, tomato, chopped onions with bulgur, mixed with lemon juice and extra virgin olive oil



Cucumber Yoghurt Salad

🌱 ● \$ 14.00

Finely cut cucumber with yoghurt, topped with mint and oregano



Vegetarian



Vegan



This dish takes 20 mins to prepare

Pastries

Cheese Roll

 \$15.00

Deep-fried Lebanese pastry filled with feta cheese

Sambousek Lamb

\$ 20.00

Deep-fried Lebanese pastry filled with minced lamb

Kibbeh

\$ 20.00

A traditional Mezze made with finely ground paste of bulgur, minced lamb & Arabic spices



Falafel

\$ 16.00

Deep-fried fava beans and chickpea croquettes served with tahina sauce

Beirut Pastry Platter

\$ 36.00

Sambousek lamb, cheese roll, spinach pastry & falafel, served with tahina sauce

Spinach Pastry

\$ 16.00

Fried Lebanese pastry filled with spinach, pomegranate sauce and sumac

Manakish Za'atar

 \$12.00

Mediterranean flatbread topped with an olive-oil based zaatar spread.



Vegetarian



Vegan



This dish takes 20 mins to prepare

Cold Mezze

****All dips will be served with (2 pieces) pita bread****

Moutabal

● ✓ \$ 15.00

Char-grilled mashed eggplant mixed with sesame paste, topped with extra virgin olive oil

Labneh

■ \$ 16.00

Light & refreshing cheese dip, topped with mint and extra virgin olive oil

■ Lord of the Hummus \$ 20.00

Classic Hummus topped with creamy labneh

● ✓ **Hummus** \$ 15.00

Chickpeas puree with sesame paste, topped with extra virgin olive oil

- ✓ Paprika Hummus \$18.00
- ✓ Jalapeno Hummus \$18.00
- ✓ Paprika Hummus \$18.00
- ✓ Chilli Crisp Hummus \$18.00
- ✓ Truffle Hummus \$19.00

Chicken Shawarma Hummus \$ 20.00

Classic Hummus topped with spiced chicken shawarma shavings

Hummus Bil-lahmeh \$ 22.00

Hummus mixed with spiced minced lamb, onions and pine nuts



Baba Ghanoush

● ✓ \$ 15.00

Char-grilled mashed eggplant, mixed with chopped vegetables, topped with extra virgin olive oil

Beirut Mezza Platter

■ \$ 34.00

Hummus, baba ghanoush, moutabal, cheese roll and falafel

Muhammara

● ✓ \$ 18.00

Spicy red pepper dip blended with assorted nuts

Warak Enab

● ✓ \$ 16.00

Grape leaves filled with flavored rice

● Vegetarian ✓ Vegan



This dish takes 20 mins to prepare

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Hot Mezze

Chicken Wings

\$ 18.00

Deep-fried chicken wings finished with choice of lemon garlic sauce or spicy buffalo sauce

Spicy Sausages (Soujouk)

\$ 18.00

Savour the fiery kick of Beirut Grill's spicy sausage—flavoured with Lebanese spices and sautéed with mushrooms and onions.

Chicken Liver

\$ 18.00

Sautéed chicken liver seasoned with Arabic herbs & spices, finished with pomegranate sauce and lemon juice

● ✓ Fries

\$ 8.00



Batata Harra

● ✓ \$ 16.00

Potato cubes sautéed with Lebanese spices

Sizzling Kefalotyri Cheese with Caramelised Onion

■ \$ 24.00

Kefalotyri cheese pan-seared, topped with caramelised onion served sizzling on a hot plate served with bread

Grilled Halloumi Cheese

■ \$ 20.00

A traditional cheese popular in the Middle East; grilled and served with tomato & cucumber



Vegetarian



Vegan



This dish takes 20 mins to prepare

Kebabs & Grills

Chicken Mandi

\$30.00 for 1pax
\$58.00 for 2 pax

Lamb Mandi

\$33.00 for 1pax
\$62.00 for 2 pax

Shish Taouk

Chef's Signature Dish

\$ 30.00

Overnight marinated chicken cubes with Lebanese herbs & spices, char-grilled to perfection. Served with grilled vegetables and Saffron rice

Beirut Spicy Grilled Chicken

\$ 28.00 🕒

Chicken marinated with Middle Eastern spices grilled to perfection, served with sautéed vegetables and fries



Pide

Oven baked flatbread

- **Jebneh Cheese** \$ 23
topped with Lebanese cheeses
- **Spinach & Feta** \$ 25
topped with spinach and feta. (served with/without egg)
- Grilled Chicken** \$ 25
topped with chicken shawarma shaves, tomato and onion
- Lahem Oil Ajee (Lamb)** \$ 29
topped with minced lamb, tomato, onion and served with yoghurt
- Soujuk (Spicy Sausage)** \$ 29
topped with spicy lamb sausage, tomato, onion and served with yoghurt

Mixed Seafood Kebab Platter

\$ 58.00 🕒

*Serves for 2 pax

Prawn kebab, spicy calamari & fish kebab served with seafood vegetables and Saffron rice

Vegetarian Kebab

● \$ 26.00

A savory blend of saffron rice, vegetarian kebab, and spices like cumin and coriander, grilled to perfection for a smoky, satisfying bite.

Kebabs & Grills

Beef Kebab

\$ 32.00

Chargrilled beef cubes marinated with spices, served with grilled vegetables and Arabic rice

Mixed Grilled Kebab Platter

\$62.00 for 2 pax

\$115.00 for 4 pax

Lamb chops, lamb kebab kofta, beef kebab and shish taouk served with grilled vegetables and Arabic rice

Kebab Kofta

Chicken \$ 28.00

Lamb \$ 30.00

Char-grilled minced meat with Arabic herbs & spices, served with grilled vegetables & Arabic rice



Arayes Lamb

\$ 18.00

Minced lamb mixed with pomegranate sauce and mozzarella cheese filled in char-grilled pita bread

Beirut Lamb Chops

Chef's Signature Dish

\$ 42.00

New Zealand lamb marinated in Arabic herbs & spices. Succulent & tender, char-grilled to perfection. Served with sautéed vegetables and Arabic rice



Vegetarian



Vegan



This dish takes 20 mins to prepare

Others

Moussaka

- 🟢 Vegetarian \$ 26.00
- 🐔 Chicken \$ 27.00
- 🐑 Lamb \$ 29.00

Eggplant cooked with chickpeas, onions and stewed tomato sauce, baked with mozzarella cheese, served with pita bread

Makali

- 🟢🌱 \$ 18.00

Deep-fried eggplant, carrots and cauliflower, served with tahina sauce and home-made pita bread

Shakshuka

- 🟢 \$ 18.00

A hearty dish of tomatoes, chili peppers and onions, flavored with spices, topped with eggs and parsley, served with pita bread
**with or without egg*

Roasted Cauliflower

- 🟢🌱 \$ 24.00

Golden-roasted, seasoned cauliflower with tahini drizzle, sumac, and toasted pine nuts.

Iskander Kebab

- 🐔 Chicken \$ 29.00
- 🐑 Lamb \$ 32.00

Minced meat skewers with crispy pita bread, topped with tomato sauce and yoghurt

Green Harissa Prawns

\$ 38.00

Chargrilled prawns marinated in vibrant green harissa and aromatic herbs.

Chicken Shawarma

Platter \$ 25.00

Make your own shawarma the way you like it! Platter of marinated chicken shawarma, served with fries, sauces & pickles on the side

ROLLS

- 🟢🌱 Falafel Roll - \$ 18
- 🐔 Chicken Shawarma Roll - \$ 19
- 🐔 Chicken Kofta Roll - \$ 19
- 🟢 Grilled Halloumi Roll - \$ 20
- 🐑 Lamb Kofta Roll - \$ 22

*All rolls will be served with fries, sauces & pickles on the side

ADD -ONS

- Harissa Mayo - \$2
- Garlic Sauce - \$2
- Harissa - \$2
- Saffron Rice - \$6
- Arabic Rice - \$6

Desserts

Kunefe

\$ 16.00 

Rich, creamy, sweet and cheesy pastry with crunchy topping

Flavoured Kunefe

\$ 20.00 

Lotus Biscoff
Arabic Mocha
Pistachio Kunefe
Bandung Kunefe

Kunefe Flight

\$ 24.00 

Tasting portions of Kunefe
Lotus Biscoff, Pistachio and Original

Arabic Coffee

\$ 5.00

Mouhalabiah

\$ 10.00

Milk-based pudding with rose water topped with nuts



Oum Ali

\$ 14.00

Fresh cream pudding baked with nuts and crispy flakes.
Served hot!

Baklava Platter

\$ 15.00

Crispy filo pastry filled with crushed nuts infused with honey

 Vegetarian

 Vegan



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