

Beit Vegan Sharing Menu (v)(n)(w)

Hommos, Moutabal Baba Ghanouj, Tabbouleh, Wark Inab B'zeit, Falafel, Batata Harra, followed by Moussaka with rice, Fresh Fruit Platter & Baklava.
£22.50 per person

Beit Vegetarian Mezza Sharing Menu (v)(n)(d)(w)

Hommos, Moutabal Baba Ghanouj, Tabbouleh, Falafel, Batata Harra, Sambousek Cheese, Fatayer B'sabanekh, Labneh, Wark Inab B'zeit, Fresh Fruit Platter & Baklava.
£24.50 per person

Beit Tasting Menu (n)(d)(w)

Hommos, Moutabal Baba Ghanouj, Tabbouleh, Kabis, Wark Inab B'zeit, Falafel, Kibbeh, Sambousek Cheese, Sambousek Lamb, Jawaneh, Soujok. Followed by Mixed Grill or Shawarma Chicken or Beit Beirut Special Plate of the Day, Fresh Fruit Platter & Baklava
£29.50 per person

Beit Tasting Menu for 4 (minimum) (n)(d)(w)

Hommos, Moutabal Baba Ghanouj, Tabbouleh, Kabis, Labneh, Wark Inab B'zeit, Falafel, Kibbeh, Soujok, Sambousek Cheese, Sambousek Lamb, Jawaneh. Followed by Roasted Lamb or Roasted Chicken with Rice or Beit Beirut Special Plate of the Day, Fresh Fruit & Baklava, 1 Bottle of House Wine (Red or White) to share.
£34.50 per person

Cold Mezza

£5.75

Tabbouleh (v)(g)

Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice and an olive oil dressing. Contains gluten from wheat

£5.00

Hummos (v)(s)

Chickpea purée with sesame paste (tahine) and lemon juice. Contains sesame

£5.50

Hummos Beiruty (v)(n)(s)

Chickpea purée with hot pepper, parsley, sesame paste (tahine), and lemon juice. Contains sesame

£5.95

Hummus Pine Nuts (v)(s)

Chickpea purée with sesame paste (tahine) and lemon juice and Pine Nuts. Contains sesame

£5.75

Moutabal Baba Ghanouj (v)(s)

Grilled aubergine purée mixed with sesame paste (tahine), and lemon juice.
Contains sesame
£5.95

Beetroot Baba Ghanouj (v)(s)

Grilled aubergine purée mixed with sesame paste (tahine), and lemon juice mixed with beetroot. Contains sesame
£5.50

Wark Inab B'zeit

Vine leaves filled with rice, tomato, parsley, mint and onion cooked in lemon juice and olive oil
£5.50

Labneh (v)(d)

Strained yoghurt served with olive oil and dried thyme (garlic optional).
Contains milk
£4.50

Kabis (v)

Mixed Mediterranean pickles
£5.95

Makdouss (v)(n)

Baby aubergine stuffed with walnuts, red pepper, garlic and olive oil
£5.95

Bazenjan Al-Rahib (v)

Grilled aubergine with tomato, onion, parsley and mint
£5.95

Moussaka (v)

Fried aubergines baked with tomato, onion, chickpeas and sweet peppers
£5.50

Bammieh B'zeit (v)

Okra cooked with tomato, onion, fresh coriander and olive oil
£5.50

Loubieh B'zeit (v)

French green beans cooked with tomato, onions and olive oil
£6.95

Mouhamara (v)(n)

Mixed Mediterranean spicy nuts with olive oil. Contains nuts

Hot Mezza

£6.95

Hommos Shawarma or Awarma (n)(s)

Chickpea purée with sesame paste, lemon juice and an olive oil dressing, topped with sliced or diced marinated lamb. Contains sesame and nuts

£4.95

Batata Harra and Fried Vegetables (v)

Cubes of potatoes sautéed with garlic, coriander, sweet pepper and chilli, topped with fried vegetables

£6.50

Maqaneq (n)

Home-made Lebanese mini sausages flambéed with butter and lemon. Contains nuts

£6.50

Soujok

Home-made Lebanese spicy sausages, sautéed in lemon

£5.25

Falafel (v)(s)

Deep-fried bean and fine herb croquettes served with tahine sauce. Contains celery and sesame

£5.50

Foul Moudamas (v)

Boiled broad beans seasoned with garlic, lemon juice and olive oil

£5.95

Halloumi Meshwi (v)(d)

Grilled or fried halloumi Cheese. Contains milk

£5.50

Jawaneh

Charcoal-grilled marinated chicken wings served with garlic sauce

£5.95

Chicken Liver

Marinated chicken liver sautéed with lemon and butter

£6.95

Samakeh Harra

Codfish served with a mix of pepper, onion, garlic, tomato sauce and chilli.

Fingers & Bakery

£5.95

Kibbeh (w)(g)(n)

Deep-fried lamb meatballs mixed with cracked wheat and onions, filled with sautéed minced meat and onions. Contains wheat, gluten and nuts

£5.50

Sambousek Lamb (n)(g)(w)

Deep-fried Lebanese pastry filled with minced lamb and pine kernels. Contains milk, wheat, gluten and nuts

£5.50

Sambousek Cheese (v)(g)(w)(d)

Deep-fried Lebanese pastry filled with feta cheese. Contains milk, wheat and gluten

£5.50

Rakakat Rolls (v)(d)

Deep-fried filo pastry rolls filled with mixed cheese, parsley, egg and black seed

£5.75

Fatayer B'sabanekh (v)(g)(w)(n)

Baked Lebanese pastry filled with spinach and onions, lemon, olive oil, pine kernels and sumac. Contains wheat, gluten and nuts

£5.95

Beit Arayes (n)(g)(w)

Baked Lebanese pastry filled with seasoned minced lamb. Contains wheat, gluten, sesame and nuts

£4.25

Za'atar Manakish (v)(s)

Mini flatbreads topped with Za'atar. Contains sesame

£5.95

Kallaj Beirut (s)

Baked Lebanese pastry filled with seasoned minced lamb. Contains wheat, gluten, sesame and nuts

Salads

£5.00

Spicy Lebanese Salad (v)(n)(g)(w)

Lettuce, tomato, cucumber, parsley, mint, onion, chopped green chillies and fine Lebanese spices with a lemon and olive oil dressing. Contains sesame

£5.50

Fattoush (v)(w)(g)(s)

Lettuce, tomato, cucumber, mint, onion, radish, sumac and toasted Lebanese bread with a lemon and olive oil dressing. Contains wheat, gluten and sesame

£5.00

Cucumber Salad with Yoghurt (v)(d)

Yoghurt with finely cut cucumber and dried mint. Contains milk

£5.00

Tomato & Onion Salad (v)(g)

Fresh tomato with finely chopped parsley, onion and dried mint

£5.00

Green Salad (v)(g)

Seasonal Salad, Lettuce and cucumber

£6.50

Artichoke Salad (v)(g)

Heart cherry tomato, black olives, parsley, spring onion, salt, black pepper and olive oil.

£5.95

Shanklish Salad (v)(g)

Lebanese Shanklish cheese served with cherry tomato, red onion, black pepper, olive oil, sumac, parsley, and fresh mint.

Mains

£14.95

Shish Taouk

Charcoal-grilled skewers of marinated chicken cubes, served with or without garlic sauce

£14.50

Shawarma Chicken

Roasted thin slices of marinated chicken breast, served with garlic sauce and tomato

£14.95

Farrouj Meshwi (s)

Charcoal-grilled boneless baby chicken, served with or without garlic sauce. Contains sesame

£15.95

Roast Lamb (w)(g)(d)(n)

Braised chunk of lamb marinated in special herbs and spices, served with seasoned rice. Contains wheat, gluten, mustard, egg, milk, soya, celery and nuts

£16.50

Lahem Meshwi

Charcoal-grilled tender cubes of specially prepared lamb

£15.95

Mixed Grill (w)(g)

Charcoal-grilled skewers of seasoned minced lamb marinated lamb and chicken cubes, served with or without garlic sauce. Contains wheat and gluten

£16.50

Kastaleta Lamb or Veal

Specially prepared lamb or Veal, grilled and served with french fries

£14.50

Kafta Meshwi

Charcoal-grilled skewers of seasoned minced lamb with onion and parsley

£14.95

Kafta Khosh-Khash

Charcoal-grilled skewers of minced lamb, served on a bed of spicy sauce
£15.50

Sayadieh (n)(s)

Seasoned fresh cod, deep fried or grilled, served with tahine sauce (tarator).
Contains fish, nuts, soya and sesame
£16.50

Sea Bass (s)

Fresh seasoned sea bass, deep fried or grilled, served with tahine sauce
(tarator). Contains fish and sesame
£16.95

King Prawns

Fresh king prawns, grilled or sautéed, served with the chef's special spicy
sauce. Contains crustaceans
£14.95

Tawayeh Lahem with Rice (w)(g)(d)

Cubes of tender lamb cooked with onion, garlic, green peppers and tomatoes,
served with rice. Contains wheat (gluten), egg, milk and celery
£14.95

Chicken with Vegetables and Rice (w)(g)(d)

Cubes of chicken cooked with green and red peppers, served with rice.
Contains wheat (gluten), milk, celery and soya
£15.50

Aubergine Shaykh El Mehshi and Rice (w)(g)

Stuffed aubergine with minced lamb and pine seeds, Served with vermicelli
rice. Contains wheat, gluten and egg.
£12.95

Beit Beirut Special Plate of the Day

Ask your waiter for the chef's special of the day, daily from 12:00 pm till 3:30
pm

Vegetarian Mains

£14.50

Aubergine Stew (v)(w)(g)(d)

Served with vermicelli rice. Contains wheat, gluten and egg.
£13.95

Okra Stew (v)(w)(g)(d)

Served with vermicelli rice. Contains wheat, gluten and egg.
£13.95

Loubieh Stew (v)(w)(g)(d)

French beans, tomato sauce, fresh garlic, onion and olive oil. Served with
vermicelli rice.

Beit Kids Menu

£10.00

Chicken Selection

A mix of Chicken cubes, Taouk cubes and Chicken shawarma, served with chips or rice.

£10.00

Lamb Selections

A mix of lahem meshwi, kafta and Maqaneq, served with chips or rice.

£10.00

Mixed Grill for Kids

Charcoal-grilled skewers of seasoned minced lamb marinated lamb and chicken cubes, served with or without garlic sauce. Contains wheat and gluten

£7.50

Chicken Wings

Selection of chicken wings, served with chips or rice.

£6.50

Any Vegetarian Dish for Kids

Beit Kids Sharing Menu

Beit Kids Tasting Mezza Menu for 2 (n)(d)(w)

Hommos, Moutabal Baba Ghanouj, Tabbouleh, Kabis, Wark Inab B'zeit, Falafel, Kibbeh, Sambousek Cheese, Sambousek Lamb, Jawaneh. Followed by Mixed Grill or Shawarma Chicken or Beit Beirut Special Plate of the Day, Fresh Fruit Platter & Baklava.

£14.95 per person

Beit Kids Vegetarian Mezza Menu for 2 (v)(n)(d)(w)

Hommos, Moutabal Baba Ghanouj, Tabbouleh, Falafel, Batata Harra, Sambousek Cheese, Fatayer B'sabanekh, Labneh, Wark Inab B'zeit, Fresh Fruit Platter & Baklava.

£12.95 per person

Soups

£4.95

Lentil Soup (v)

Finely selected lentils cooked in cumin and olive oil, served with toasted Lebanese bread. Contains gluten from wheat

£4.95

Chicken Soup

Cream of Chicken bouillon. Contains wheat (gluten), milk, celery and soya

Side Orders

£3.50

Lebanese Vermicelli Rice (w)(g)(d)

Contains wheat, gluten and eggs

£3.75

Rice with Minced Lamb (w)(g)(d)(n)

Contains wheat, gluten, milk, soya, celery and nuts

£3.25

French Fries (v)

Potato fries

£4.25

Phoenician Fries (v)

Hand-cut potato fries with sumac, parsley & a garlic sauce

£2.50

Zaitoun

Olives

Sauce

£1.50

Garlic Sauce

£1.50

Chef Sauce

£1.50

Tarator Sauce (Tahine)

Desserts

£4.95

Baklava Selection (n)(w)(g)

Selection of miniature traditional Lebanese pastries filled with nuts and syrup.

Contains wheat, gluten and nuts

£4.50

Mouhallabieh (n)

Lebanese milk pudding, topped with rosewater syrup, sprinkled with pistachios

£4.95

Knafeh (w)(g)(d)

Cream cheese topped with semolina served with syrup Contains wheat, gluten and milk

(Summer only)

Ice Cream

Huge Variety of Flavors

£4.50

Custard cake

Traditional Lebanese Custard

£4.50

Chocolate Fondue

£5.00

Chocolate fondue with ice cream & strawberry sauce