



BYBLOS
SUR MER

STAYHA

SALADS & COLD MEZZEH

TABOULEH (G) (V)

Mixed parsley, tomato, mint, onion and olive oil, white fine burghul

HOUMMUS (V)

Chickpeas purée with tahini and olive oil

MOUTABAL (V)

Char-grilled eggplant purée, pomegranate and tahini

CHANKLISH (D) (V)

Aged spicy cheese, parsley, onion and tomato

HOT MEZZEH

LAQTIN MWARADEH

Open kebbeh with minced pumkin, sauteed vegetable and molasses

BATATA JABALIYEH (D) (V)

Fried potato with coriander, garlic, lemon juice and green chili

KASBEH W ROUMAN (D)

Pan-fried chicken liver with garlic and pomegranate molasses

KISHIK (V) (G)

Saj bread with dry yogourt and brown fine burghoul ,tomato ,onion and olive oil

GRILLS

SHISH KOFTA TLAMEH

Char- grilled kofta served with hoummus

DESSERTS

MOUHALABIYA BIL KARAZ (D) (G) (N)

Milk pudding with cherry flavour, ashta, berries and marshmallows

LEVANT FAWAKEH (V)

Seasonal Sliced fresh fruits



SALADS & COLD MEZZEH

TABOULEH (G) (V)

Mixed parsley, tomato, mint, onion and olive oil and white fine burghul

HOUMMUS (V)

Chickpeas purée with tahini and olive oil

TRIO EGGPLANT (V)

Grilled eggplant, eggplant salad, eggplant purée with lemon and garlic

KEBBEH BATATA MWARADEH (G) (V) (N)

Traditional potato kebbbeh flavored minced meat with cherry and walnuts

INNABIYEH (V)

Vine leaves stuffed with rice ,tomato and pomegranate dip

HOT MEZZEH

KASBEH W ROUMAN (D)

Pan-fried chicken liver, pomegranate molasses

JAWANEH (D)

Chicken wings, coriander, garlic and lime juice

MAKANEK

Lamb sausage, oriental spices, lime and pine nuts

CHEESE W ZAATAR (D) (V) (G)

Talameh bread with halloumi cheese and zaatar

GRILLS

SHISH TAOUK TLAMEH

Char- grilled chicken marinated with garlic

BACHA BIL KARAZ (N)

Minced meat mixed with Aleppo cherry, onion, tomato and pistachio

DESSERT

HALAWAT EL JIBIN BIL ASSAL (D) (N) (V)

Ashta cream, berries, mint and cashew nuts

LEVANT FAWAKEH (V)

Seasonal sliced fresh fruits



SALADS & COLD MEZZEH

TABOULEH (G) (V)

Mixed parsley, tomato, mint, onion and olive oil, white fine burghul

HOUMMUS TRIO (V)

Hummus spicy , hummus with meat , hoummus plain

MOUTABAL (V)

Char-grilled eggplant puree , pomegranate, tahini

KEBBEH NAYEH (N) (G)

Fresh row meat, burghul, onion, mint, chili paste and basil

HENDBEH MKELAYEH (V)

Sauteed chicory with olive oil, onion and garlic

HOT MEZZEH

MINI MAJOUAA

Baked kafta stuffed with eggplant and pomegranate , molasses and pistachio

SUJOK

Spicy lamb sausage, tomato and onion provencal

MWARADEH (G) (N)

Open kebbeh with minced meat, cherries and molasses

FALAFEL (V)

Fried spiced chickpeas puree, tahina dip and turnip pickles

LAHM BIL AJEEN (V) (G)

Talameh bread with minced meat ,tomato and onion

CHEESE W ZAATAR (D) (V) (G)

Talameh bread with halloumi cheese and zaatar

GRILLS

SHISH KEBAB TLAMEH

Char-grilled lamb tikka served with hoummus and biwaz

KRAYDES GRILL

Grilled prawns, trabolsiyeh sauce with passion fruit

DESSERT

HALAWAT EL JIBIN BIL ASSAL (D) (N) (V)

Ashta, berries, mint and cashew nuts

AIYSH AL SARAYA (D) (G) (N) (V)

Bread and ashta cream, flavoured with rosewater topped with honey and nuts

LEVANT FAWAKEH (V)

Seasonal sliced fresh fruits



SALADS & COLD APPETIZERS



HOUMMUS (V) Chickpeas purée with tahini and olive oil	20
HOUMMUS TRIO (V) Hoummus chatta (spicy sauce) , hoummus with meat, hoummus plain	20
MOUTABAL (V) Char-grilled eggplant purée, pomegranate, tahini	20
KEBBEH BATATA MWARADEH (G) (V) (N) Traditional potato kebbeh topped with minced meat, cherry and walnuts	32
TRIO EGGPLANT (V) Grilled eggplant, eggplant salad, eggplant purée with lemon and garlic	20
TABOULEH (G) (V) Mixed parsley, tomato, mint, onion and olive oil, white fine burghul	21
RAHEB Whole roasted eggplant, vegetables and apple vinegar	20
HENDBEH MKELAYEH (V) Sauteed chicory with olive oil , onion and garlic	24
INNABIYEH (V) Vine leaves stuffed with rice , tomato and pomegranate dip	24
CHANKLISH (D) (V) Aged spicy cheese with parsley, onion and tomato	24
KEBBEH NAYEH (G) Raw lamb meat tartare, onion, burghul and basil	46





HOT APPETIZERS

MWARADEH (G) (N)

Open kebbeh with minced meat, cherries and molasses

29

BATATA JABALIYEH (D) (V)

Fried potato with coriander , garlic , lemon juice and green chilli

21

FALAFEL (V)

Fried spiced chickpeas puree, tahina dip and turnip pickles

33

KASBEH W ROUMAN (D)

Pan-fried chicken liver with pomegranate molasses

23

MAKANEK (N)

Lamb sausage with oriental spices , lime and molasses

21

SUJOK (N)

Spicy lamb sausage, tomato and onion Provençal

24

JWANEH (D)

Chicken wings, coriander, garlic and lime juice

21

MINI MAJOUAA (N)

Baked kafta stuffed with pomegranate , eggplant , molasses and pistachio

35

LAQTIN MWARADEH (G) (N)

Open kebbeh with minced pumpkin, sauteed vegetables and molasses

28

ZEYTOUN CRISPY (D) (V) (G)

Green olives , labneh , fresh thyme , bread crumbs and cherry tomato

21

SAJ W MANAKISH

KISHIK (V) (G)

Saj bread with dry yogourt and brown fine burghoul ,tomato ,onion and olive oil

21

LAHM BIL AJEEN (V) (G)

Talameh bread with minced meat ,tomato and onion

21

LABNEH W ZAATAR (D) (V) (G)

Talameh bread with labneh and dry thyme

28

CHEESE W ZAATAR (D) (V) (G)

Talameh bread with halloumi cheese and zaatar

22

ZAATAR (V) (G)

Talameh bread with dry thyme and olive oil

22



GRILLS



SHISH TAOUK TLAMEH

Char- grilled chicken marinated with garlic

45

SHISH KEBAB TLAMEH

Gar-grilled lamb tikka with hoummus and biwaz

45

SHISH KOFTA TLAMEH

Char- grilled kofta served with hoummus

45

KRAYDES GRILL

Grilled prawns, trabolsiyeh sauce with passion fruit

67

BACHA BIL KARAZ (N)

Minced meat mixed with Aleppo cherry, onion, tomato and pistachio

45

DESSERT

HALAWAT EL JIBIN BIL ASSAL (D) (N) (V)

Ashta cream, berries, mint and cashew nuts

35

AIYSH AL SARAYA (D) (G) (N) (V)

Bread and ashta cream, flavoured with rosewater topped with honey and nuts

31

MOUHALABIYA BIL KARAZ (D) (G) (N)

Milk pudding with cherry flavour, Kashta, berries and rahaa

34

LEVANT FAWAKEH (V)

Seasonal sliced fresh fruits

35



COCKTAILS

BATMOA	70
VODKA, FRESH BASIL, LIME, RASPBERRY, BROWN SUGAR, SPRITE	
FLOWER OF TUNISIA	60
VODKA, TRIPLE SEC, LEMON, SUGAR SYRUP, KARKADE	
MIDDLE EASTERN MOJITO	55
RUM, APPLE SYRUP, LIME, MINT LEAVES, KARKADE	
ZAATAR AND GIN	60
GIN, LIME, ZAATAR, WATERMELON, SUGAR	
CARAMEL	75
BAILEY'S, JÄGERMEISTER, CARAMEL SYRUP, SNICKERS	
G.P.A	55
GIN, PINEAPPLE MARMALADE, ANGOSTURA, SIMPLE SYRUP, PINEAPPLE JUICE	
BYBLOS SANGRIA	130
WHISKY, PORT WINE, RED WINE, FIGS MARMALADE, MOLASSES, PINCH OF SUMAC, MARASCHINO CHERRY, GRAPES	
GUBAL	75
RUM, MINT LEAVES, FRESH WATERMELON, ORANGE BLOSSOM WATER	
AHUM	65
VODKA, DRY VERMOUTH, POMEGRANATE JUICE, SODA, FRESH POMEGRANATE, SUGAR	
MOCKTAILS	
BERBERIAN KARKEDE	40
FRESH RASPBERRY, BLACKBERRY, MINT, SUGAR SYRUP, KARKADE JUICE, SPRITE	
LEMONADE MOUWACHAHA	40
FRESH STRAWBERRY, LIME, SUGAR SYRUP, APPLE JUICE	
QORTAJ	40
LEMON, STRAWBERRY, APPLE SYRUP	
GOLD SOUK	40
FRESH PINEAPPLE, STRAWBERRY, MINT LEAVES, PINEAPPLE JUICE, CRANBERRY JUICE	
BYBLOS PASSION	40
FRESH WATERMELON, MINT LEAVES, PASSION JUICE AND SPRITE	
5PM	40
MANGO PURÉE, STRAWBERRY PURÉE, PASSION FRUIT SYRUP	



WATER

Acqua Morelli 0.5L (Sparkling)	BTL
	22
Acqua Morelli 0.5 (Still)	18
Acqua Morelli 1.0L (Sparkling)	32
Acqua Morelli 1.0 (Still)	31
Al Ain 0.5L	10
Al Ain 1.5L	21

FRESH JUICE

Orange	GLS
	30
Carrot	30
Watermelon	30
Pineapple	30
Lemon Mint	30
Lemon Juice	30

SOFT DRINKS & ENERGY DRINK

Coca-Cola, Coca-Cola Light	BTL / CAN
	25
Sprite, Sprite Light	25
Ginger ale	25
Fanta	25
Bitter lemon	25
Soda water	25
Tonic water	25
Red Bull Energy Drink	40



COFFEE

Espresso	30
Double Espresso	36
American Coffee	36
Macchiato	30
Caffè Latte	36
Cappuccino	36
Turkish Coffee	34
Hot Chocolate	32
Tea (assorted selections of fine teas)	30
Moroccan Tea	50

SHISHA

Apple		95
Double apple		95
Mix Shisha		95
Watermelon&mint		95
Orange&mint		95
Bluemist		95
Peach		95
Gum		95
Gum Cinamon		95
Blueberry		95
Cocktail fruits		95
Melon		95
Mint		95
Grapes		95
Strawberry		95
Lemon mint		95
Salloum		120
Tunbac		120
Extra head		60