



# Food Menu



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



# Lunch Specials

## Brunch Bowls

Daily | 12pm - 3pm

<b>Falafel</b>	<b>\$ 16</b>
<b>Grilled Halloumi</b>	<b>\$ 21</b>
<b>Grilled Chicken</b>	<b>\$ 22</b>
<b>Chicken Kofta</b>	<b>\$ 22</b>
<b>Lamb Kofta</b>	<b>\$ 24</b>



## 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\***



● Vegetarian V 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

\$ 13.00

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

● V \$ 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

● V **Hummus** \$ 15.00

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

- V Paprika Hummus \$18.00
- V Jalapeno Hummus \$18.00
- V Paprika Hummus \$18.00
- V Chilli Crisp Hummus \$18.00
- V 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

■ **Lord of the Hummus** \$ 20.00

Classic Hummus topped with creamy labneh



## Baba Ghanoush

● V \$ 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

● V \$ 18.00

Spicy red pepper dip blended with assorted nuts

## Warak Enab

● V \$ 16.00

Grape leaves filled with flavored rice

● Vegetarian V Vegan



This dish takes 20 mins to prepare

# 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

## ● V Fries

\$ 8.00

## Batata Harra

● V \$ 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

● V 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

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# 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

🌱 Vegetarian 🍃 Vegan 🕒 This dish takes 20 mins to prepare

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# 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



This dish takes 20 mins to prepare

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