

باردة COLD MEZZE

ALL DIPS ARE SERVED
WITH PITA BREAD

- £ 6.50 **Hommos (v) حمص**
with lemon, tahini and olive oil
- £ 8.50 **Hommos Truffle (v)**
Chickpeas puree with tahini, lemon juice and truffle oil Topped with roasted pine nuts
- £ 6.50 **Hommos Beiruty (v)(s) بيروتى حمص**
With chilli, herbs and olive oil
- £ 6.75 **Baba Ghannouj (v) بابا غنوج**
Smoked grilled aubergine with tahini and lemon
- £ 7.75 **Warak Enab (v) ورق عنب**
Slow cooked vine leaves stuffed with rice, tomato and onion
- £ 5.50 **Labneh (v) لبنه**
Strained yoghurt and olive oil
- £ 6.75 **Moussakaa (v) مسقعة**
Aubergine, chickpeas, tomato, onion and garlic sauce
- £ 6.00 **Moujadara (v) مجردرة**
Lentils puree with rice and crispy onion
- £ 6.00 **Tabbouleh (v) تبولة**
Parsley, wheat, tomato, onion and mint with lemon and oil dressing
- £ 6.75 **Fattoush (v) فتوش**
Mixed salad, cherry tomato, crispy bread and homemade dressing
- £ 6.50 **Arnabit Tajin (v) (NEW) فرنبيط وطاجن**
Fried cauliflower on a bed of onion and tahini tajin topped with pine nuts
- £ 7.50 **Salatet Makdous (NEW) سلطة مكدوس**
Stuffed aubergine pickles with nuts and garlic accompanied with cherry tomato and spring onion
- £ 7.50 **Salatet Shanklish (NEW) سلطة شنكليش**
Flavored spicy cheese with cherry tomato, spring onion basil and olive oil
- £ 8.50 **Salatet el Chef (NEW) سلطة الشيف**
Wild rocket, spring onion, olives, cherry tomato Lemon and oil dressing topped with goat labneh and walnuts.

ساخنة HOT MEZZE

- £ 6.50 **Falafel (v) فلافل**
Deep fried bean croquettes garlic and tahini sauce
- £ 6.75 **Kibbeh Lahmeh كبة لحمه**
Lamb and cracked wheat shell filled with seasoned minced lamb and onion / Deep fried
- £ 6.50 **Rakakat Jibneh (v) رقاكات جبنة**
Filo pastry filled with mixed cheese, deep fried
- £ 6.25 **Batata Harra (v)(s) بطاطا حرة**
spiced potatoes with coriander, garlic and chilli
- £ 7.00 **Fatet Hommos (v) فته حمص**
Chickpeas, garlic lemon and cumin with crispy bread Yoghurt and nuts
- £ 7.75 **Halloum w Fotor حلوم و فطر**
Sautéed halloumi cubes with mushroom coriander and spring onion
- £ 7.50 **Halloum Meshwe (v) حلوم مشوي**
Grilled halloumi cheese with olive oil
- £ 7.25 **Soujouk سجق**
Spicy Lebanese sausage with tomato and lemon juice
- £ 7.25 **Hommos Shawarma حمص شاورما**
With chicken shawarma topping
- £ 7.50 **Hommos bel Lahmeh حمص باللحمه**
with cooked minced lamb and nuts topping
- £ 7.50 **Makanek مقانق**
Cumin sausages flambéed with pomegranate molasses and lemon juice
- £ 7.50 **Arayess عرايس**
Grilled seasoned minced lamb in a pita with pomegranate molasses
- £ 6.25 **Jawaneh جوانح**
Charcoal grilled marinated wings with garlic sauce
- £ 6.25 **Kebbet Batata (v) كبة بطاطا (NEW)**
Mashed Potatoes and cracked wheat shell filled with spinach, onion, raisins and pomegranate molasses deep fried
- £ 11.50 **Samke harra beiruty (NEW) سمكه حرة بيروتى**
Roasted seabass fillet with mild spicy sauce and crispy pine nuts
- £ 11.50 **Tajin w Samak طاجن و سمك (NEW)**
Roasted seabass fillet with onion tahini tajin sauce and crispy pine nuts
- £ 12.50 **Ras Asfour رأس عصفور (NEW)**
Sautéed diced lamb fillet with pomegranate molasses and pine nuts
- £ 4.50 **Lentil soup**

SET MENUS

**A MINIMUM OF TWO PERSON
AND THE PRICE IS PER PERSON

- £ 25 PP. **BEIRUT بيروت**
Three Mezza to share: Hommos, Tabbouleh and Falafel
Main to share: Chicken shawarma with rice, onion salad and grilled vegetables
Tea or coffee
- £ 28 PP. **FAYRUZ فيروز**
Four Mezza to share: Hommos, Fattoush, Kebbe, and cheese rikakat
Main to share: kafta and taouk skewer for each served with rice, onion salad and grilled vegetables
Tea or coffee
- £ 36 PP. **Yasmine ياسمين**
Six mezza to share: Hommos, Fattoush, Baba ghanouj, Sojok, Kebbe and Batata harra
Main to share: chicken and lamb kabse or chicken and lamb frike
Tea or coffee
- £ 45 PP. **Maryouma مريومة**
Eight mezza to share: Hommos, Baba ghanouj, Fattoush, Warak inab, Jawaneh, Sojok, Kebbe and batata harra
Main to share: mixed grill, kafta, taouk and lamb fillet cubes served with rice, Onion salad and grilled vegetables
Tea or coffee and house dessert to share
- £ 55 PP. **BEIT EL ZAYTOUN SPECIALITY**
Our signature mezza to share: Hommos truffle, Makdous salad, Shanklish salad, Salatet el chef, Kebbet batata, Ras asfour, Arnabit w tajin, Samke harra beiruty
Main course: choose your main from our main menu each
Tea or coffee, house dessert & fresh or soft drink each



FROM OUR CHARCOAL GRILL

- £ 18.00 **KASTALETA كستلته**
grilled lamb cutlets with onion, salad grilled vegetables and roasted baby potatoes
- £ 17.50 **LAHEM MESHWE لحم مشوي**
grilled lamb fillet cubes with onion salad, grilled vegetables and roasted baby potatoes
- £ 12.50 **FAROUJ MESHWE فروج مشوي**
grilled boneless half baby chicken with roasted baby potatoes and garlic dip
- £ 15.00 **SHISH TAOUK شيش طاووق**
grilled chicken breast skewers and roasted baby potatoes
- £ 15.50 **KAFTA MESHWE كفته مشوي**
grilled spiced mince lamb with onion salad, roasted vegetables and roasted baby potatoes
- £ 17.50 **MASHAWE مشاوي**
mixed grill of a chicken taouk, lahem meshwe, lamb kafta with grilled vegetables, roasted baby potatoes and onion salad
- £ 15.00 **CHICKEN SHAWARMA شاورما دجاج**
roasted thin slices of marinated chicken, french fries
- £ 17.00 **LAMB SHAWARMA شاورما لحمه**
FRIDAY AND SATURDAY DINNER TIME ONLY
roasted thin slices of marinated lamb, onion salad and french fries
- £ 16.00 **TAOUK BEIT EL ZAYTOUN (NEW) طاووق بيت الزيتون**
Special house chicken cubes marination served with roasted baby potatoes and garlic dip
- £ 3.50 **ON THE SIDE**
FRENCH FRIES
VERMICELLI RICE
LAMB RICE
MIX SALAD



Beit el
Zaytoun
بيت الزيتون

HOME طبخ COOKING

- £ 12.50 **MOUSAKAA WITH RICE** مسقعة مع رز (v)
cooked aubergine with tomato sauce served with rice
- £ 15.00 **BAMIEH BIL LAHME** بامية باللحمه
(vegetarian optional)
cooked okra in tomato and lamb stew,
onion, garlic and fresh coriander served with rice
- £ 15.50 **KIBBEH BEL LABAN** كبه باللبن
cooked lamb kibbeh with yoghurt, coriander
and nuts served with rice
- £ 14.50 **MLOUKHIEH** ملوخيه
(SUNDAYS ONLY)
cooked Jew's mallow and chicken, served with rice
- £ 19.00 **KABSE LAHME** كبسه لحمه NEW
Slow cooked lamb shoulder
with lamb rice, gravy and mixed nuts
- £ 15.50 **KABSE DJEJ** كبسه دجاج NEW
Roasted seasoning chicken with lamb rice,
gravy and mixed nuts
- £ 19.00 **FRIKE LAHME** فريكه لحمه NEW
Slow cooked lamb shoulder with smoked green wheat,
gravy And mixed nuts
- £ 15.50 **FRIKE DJEJ** فريكه دجاج NEW
Roasted seasoning chicken with smoked green wheat,
gravy and mixed nuts
- £ 21.00 **SAYADIEH SAMAK** صيادية سمك NEW
Roasted sea bass filleted with caramelized cumin rice,
crispy onion, Pine nuts and house sauce

DESSERTS نشي حلو

- £ 6.00 **BASBOUSA BIL ASHTA** بسبوسة بالقشطة
Famously known all over the middle east, we bring to you our
moist Coconut sponge with middle layer of soft cream cheese
custard, rose and Orange blossom
- £ 5.00 **RIZ BIL HALIB** رز بحليب
homemade rice pudding and orange blossom
- £ 6.50 **KUNAFa** كنافه
Traditional warm Lebanese dessert layered with sweet cheese
Topped with crunchy spun pastry, soaked in rose & orange
blossom syrup
- £ 7.50 **GHAZEL BEIT EL ZAYTOUN** غزل بيت الزيتون
Lebanese candy with mohlabia ice cream
- £ 7.50 **PISTACHIO CAKE** كيك الفستق
Served with vanilla ice cream and caramel sauce
- £ 7.50 **BAKLAWA CHEESE CAKE** بقلاوله تشيز كيك
A velvety vanilla cheese cake with pistachio biscuit base,
topped delicately with golden baklava sheets, sprinkled with
pistachio and Rose petals.
- £ 7.00 **HALVA BROWNIE**
Dark chocolate fudge brownie with halva filling, topped with
Vanilla ice cream, drizzled with tahini and date molasses
sauce.

DRINKS مشروبات

- £ 3.00 **Soft drink**
- £ 2.50 **Small still or sparkling water**
- £ 4.00 **Large still or sparkling water**

FRESH JUICES عصير طازج

- £ 6.00 **Carrot** جزر
- £ 6.00 **Orange** برتقال
- £ 6.00 **Apple** تفاح
- £ 4.50 **Mango**(concentrated) مانغا
- £ 4.50 **Melon** شمام
- £ 4.50 **Pineapple** أناناس

MOCKTAILS

- £ 6.00 **FRUIT COCKTAIL**
عصير كوكتيل فواكه
strawberry, mango, banana
- £ 6.00 **STRAWBERRY LEYMONADA**
ليموناضة فراولة
strawberry, lemon and fresh mint
- £ 6.00 **LEYMONADA** ليموناضة
lemon and fresh mint
- £ 3.50 **JELLAB** جلاب
dates, grape molasses and rosewater
served with nuts
- £ 4.00 **LABAN AYRAN** لبن عيران
yoghurt and dried mint
- £ 3.50 **TAMER HINDI** تمر هندي
tamarind and rosewater served with nuts

MILKSHAKES ميلك شيك

- £ 5.50 **Banana** موز
- £ 5.50 **Strawberry** فراولة
- £ 5.50 **Chocolate** شوكولاته
- £ 5.50 **Vanilla** فانيليا
- £ 5.50 **Oreo** اوريو
- £ 5.50 **Lotus** لوتوس
- £ 4.50 **Iced Coffee** أيسد كوفي

HOT DRINKS

- £ 2.20 **Espresso**
قهوة الاسبرسو
- £ 2.85 **Double Espresso**
اسبرسو دوبل
- £ 2.85 **Flat white**
قهوة الاسبرسو مع رغوة
- £ 2.85 **Cappuccino**
كابوتشينو
- £ 2.85 **Mocha** موكا
- £ 2.85 **Americano**
قهوة الامريكانو
- £ 2.85 **Café latte**
كافيه لاتي
- £ 5.00 **Lebanese coffee** (2 people)
ركوة قهوة لبنانية
- £ 2.50 **Tea** شاي
(ask for our selection)
- £ 6.00 **Pot of tea** إبريق شاي
(up to 4 guests)
- £ 1.95 **Blossom white**
قهوة بيضاء
(digestif)