COLD MEZZE

FATTOUSH $31
Tomato, cucumber, lettuce, capsicum, parsley, mint leaves, onion, sumac, olive oil, lemon juice, crispy bread and pomegranate molasses

TABBOULEH $40
Chopped parsley, tomato, onion, bulgur, lemon juice, olive oil and mint leaves

HUMMUS $29
Chickpeas, tahini, lemon and olive oil

LABNEH $18
Dry yogurt with mint and olive oil

BABA GANOUSH $25
Eggplant, tomato, capsicum, spring onion, pars ley, olive oil and lemon

WARAK ENAB $15
Vine leaves stuffed with rice, tomato, marinated with lemon juice and olive oil parsley, onion

LOUBYIH BIL ZEIT $18
Long beans, tomato, coriander and onion

MOUDARDARA $26
Green lentil, fried onion, rice and lemon

SIGNATURE MENU

CHICKEN SHAWARMA $40
Marinated chicken, garlic sauce, mix pickles, and French Fries

SAMKE HARRA WHOLE FISH $61
Whole grilled fish with spicy sauce, saffron rice

GRILLED SHRIMPS $72
200g Marinated shrimps, thyme baked potato, grilled mix vegetables, Provencal sauce

WARM MEZZA MENU

HUMMUS BEL LAHMEH $30
Hummus, sautéed beef with pomegranate sauce and pine nuts

CHICKEN JAWANEH $26
Fried chicken wings marinated with coriander, garlic and lemon

CHICKEN LIVER $26
Pan fried with garlic, lemon juice, pomegranate molasses

LAMB SAMBOUSEK $24
Fried pastry filled with minced lamb, onion and parsley

FATAYER SPINACH $18
Fried pastry filled with spinach.

CHEESE RAKAKAT $24
Crispy puff pastry rolls filled with mozzarella and feta cheese

PATATA HARRA $19
Fried potato with coriander, garlic, lemon juice and chili

FALAFEL (6 pieces) $28
Ground chickpeas, tomato, pickles, tahini sauce

ARNABEET (FRIED CAULIFLOWER) $29
Tahini sauce, coriander, cumin spice

PLEASE BE ADVISED THAT A 10% SURCHARGE WILL APPLY
ON ALL FOOD AND BEVERAGE PURCHASES DURING PUBLIC HOLIDAYS.



EXTRA SKEWERS

Shish Tawouk	$18
Lahem Meshwi	$26
Lamb kofta	$20

FROM THE GRILL

HALF GRILLED CHICKEN $42
Lebanese spiced boneless chicken and garlic sauce

WHOLE GRILLED CHICKEN $84
Lebanese spiced boneless chicken and garlic sauce

CHICKEN SHISH TAOUK $39
Traditional chicken skewer and garlic sauce

LAHEM MESHWI $49
Tradition spiced beef skewer and humus

LAMB KOFTA $44
Lamb mince skewer with parsley, onion and Lebanese spices

BYBLOS MIX GRILL $67
Lamb kofta, lahem meshwi, chicken kebab

BYBLOS GRILL PLATTER $86
Lamb kofta, lahem meshwi , chicken tawok , coriander spicy shrimp, lemon garlic calamari, fries, grilled onion and tomato

SIDE DISHES

FRENCH FRIES	$13
VERMICELLI RICE	$15
BAKED POTATO	$15
MINT LABAN & CUCUMBER	$10

DESSERTS

BAKLAVA	$25
MOHALABIE	$15
LEBANESE LEMON TART	$28
SEASONAL FRUIT PLATTER	$23
HALLAWI CHEESE CAKE	$24
BANANA SPLIT	$18
ICE CREAM Chocolate - Strawberry - Vanilla	$13



WHITES

	Glass	Bottle
CHARDONNAY		
GOSSIPS CHARDONNAY AUSTRALIA	$19	$70
VISTAMAR BRISA CHARDONNAY CHILE	$20	$89
STONEFISH LIMESTONE COAST CHARDONNAY AUSTRALIA	$23	$108
PINOT GRIS		
BRIGHTWATER GRAVELS		$114
RESCHKE PINOT GRIS	$17	$77
SAUVIGNON BLANC		
OYSTER BAY SAUVIGNON BLANC NEWZEALAND		$104
SAM MIRANDA SAUVIGNON AUSTRALIA		$114
STONEFISH LIMESTONE COAST SAUVIGNON BLANC AUSTRALIA	$23	$108
MOSCATO		
RICHLAND MOSCATO AUSTRALIA	$19	$79
WHITE BLEND		
PETER LEHMAN WILDCARD AUSTRALIA		$113
OLDENBURG VINEYARDS "CL WHITE" SOUTH AFRICA		$195

REDS

MERLOT		
VISTAMAR BRISA MERLOT CHILE	$20	$89
RYMILL CABERNET MERLOT AUSTRALIA		$124
STONEFISH LIMESTONE MERLOT AUSTRALIA	$23	$108
SHIRAZ / SYRAH		
SEW & SEW SASHIKO GSM AUSTRALIA		$141
STONEFISH LIMESTONE SHIRAZ AUSTRALIA	$23	$108
BAY OF STONE SHIRAZ AUSTRALIA	$20	$80
RED BLEND		
OLDENBURG VINEYARDS CL RED SOUTH AFRICA		$195
VISTAMAR BRISA CAB SAUV CHILE	$20	$89
PINOT NOIR		
BABICH PINOT NOIR NEWZEALAND	$22	$99
BRIGHTWATER GRAVELS PINOT NOIR NEWZEALAND		$138
MISHAS PINOT NOIR NEW ZEALAND		$142

CHAMPAGNE

PUCCINI	$27	$131
ROSSINI	$27	$131
MIMOSA	$27	$131

SPARKLING

SAM MIRANDA PROSATO AUSTRALIA	$23	$101
DB BRUT AUSTRALIA	$23	$104

ROSÉ

FORTANT ROSE FRANCE	$18	$74
LANGMEIL BELLA ROUGE AUSTRALIA		$124
AIX ROSE VIN DE PROVENCE FRANCE		$192

LENANESE WINES (BEKAA VALLEY REGION)

WHITES

CHÂTEAU KSARA (MERWAH) $192

erwah is a organic grape that gives the palate, freshness and flavour of tropical fruits with undertones of guava, lime and melon balance with fresh acidity.

CHÂTEAU KSARA BLANC DE $267

Dry white wine from Beqa Valley, Lebanon. It's a blend of Sauvignon Blanc, Chardonay & Semillion.

REDS

MASSAYA LE COLOMBIER $268

A ripe-flavoured labenease wine made with a third each of Cinsault and grenache with the rest Syrah and tempranillo. Fragantly spicy, rich and creamy.

LEBANESE NON-ALCOHOLIC

	Glass	Pitcher
AYRAN LEBANESE YOGHURT DRINK	$14	$22
BATROUNI LEMONADE HOME-MADE LEMONADE	$14	$22
LEBANESE APPLE CINNAMON ICE TEA APPLE, CINNAMON, LEMON JUICE, GREEN TEA, SUGAR	$14	$22

LOCAL SPIRITS

VODKA
VULA VITI $16

GIN
BLUE TURTLE $16

RUM
KALOKALO WHITE $16

PITCHERS (GOOD FOR 4 PEOPLE)

SANGRIA $84
(RED, WHITE, ROSE)
WHITE WINE, RUM, TRIPLE SEC, WATERMELON, PINEAPPLE, CUCUMBER, APPLE, ORANGE, MINT, LEMON, TOPPED WITH SODA

MOJITO $84
CLASSIC, PINEAPPLE, LYCHEE, PASSIONFRUIT
WHITE WINE, RUM, FRESH MINT, LEMON, TOPPED WITH SODA

PIMM'S CUP $84
PIMMS, VODKA, GINGER ALE, CUCUMBER, ORANGE, LEMON, TOPPED WITH SODA



IMPORTED SPIRITS

VODKA

ABSOLUT	$18
GREY GOOSE	$20

GIN

BOMBAY SAPPHIRE	$18
HENDRICKS	$21

RUM

BUNDABERG	$19
SAILOR JERRY	$21

TEQUILA

JOSE CUERVO SILVER	$18

BOURBON

JIM BEAM	$19
JACK DANIELS	$21

SCOTCH WHISKEY

JOHNNY WALKER RED LABEL	$21
JOHNNY WALKER BLACK LABEL	$24
CHIVAS REGAL	$24

SINGLE MALT

GLENLIVET	$24
GLENFIDDICH MALT	$22

COGNAC

MARTEL CORDON BLEU	$37
JEIZER (ADD ON)	$2

COLA, FANTA, SPRITE, TONIC, GINGER ALE, SODA & JUICES

WATER

	SMALL	LARGE
STILL AQUA PACIFIC	$10	$11
STILL FIJI WATER	$10	$11
SANTA VITTORIA (SPARKLING)	$19	$27

SOFT / ENGERY DRINKS

COKE	$10
FANTA	$10
SPRITE	$10
SODA & LIME	$8
TONIC WATER	$8
GINGER ALE	$8
CHAPMAN	$11
V DRINK	$19
RED BULL ENERGY	$19
RED BULL SUGAR FREE	$20
BUNDABERG LEMON LIME BITTERS	$18
BUNDABERG LEMONADE	$18

FRESH JUICES

FRESH ORANGE JUICE	$17
FRESH CARROT JUICE	$17
FRESH PINEAPPLE	$17
FRESH WATERMELON	$17
FRESH LEMON MINT JUICE	$17
FAKIHA DELIGHT	$17
CONCENTRATED JUICES	$10

APPLE, ORANGE, PINEAPPLE, TROPICAL, TOMATO, CRANBERRY

MILKSHAKES

OREO MILKSHAKE	$17

OREO, VANILLA, ICE CREAM, MILK, HONEY

BANANA MILKSHAKENGE JUICE	$17

BANANA, VANILLA ICE CREAM, MILK, HONEY

BYBLOS SMOOTHIE	$17

AVOCADO, STRAWBERRY, PINEAPPLE, PAPAYA, HONEY

BEER & CANS

FIJI BITTER	$14
FIJI GOLD	$14
VONU LAGER	$17
HEINEKEN	$17
ASAHI	$18
VB BEER	$13
CORONA	$18
TOOHEYS EXTRA DRY	$18
BOMBAY GIN & TONIC	$26
PALS TEQUILA CHILLI MARGARITA CAN	$18
PALS VODKA BAY LIME & SODA CAN	$18
PALS VODKA HAWKES SODA CAN	$18
PALS VODKA CENTRAL SODA CAN	$18
PALS TEQUILA CLASSIC MARGARITA	$18
VODKA CRUISER WILD RASPBERRY	$18
NON-ALCOHOLIC HEINEKEN ZERO	$12

COFFEE

	SMALL	LARGE
ESPRESSO	$9	$11
CAPPUCCINO	$9	$11
LATTÉ	$9	$11
LONG BLACK	$9	$11
FLAT WHITE	$9	$11
MOCHA	$9	$11
MOCHACCINO	$9	$11
HOT CHOCOLATE	$9	$11

COCKTAILS

ZAHLE $33
ARAK, GRAPEFRUIT JUICE, THYME SYRUP, FRESH MINT, TONIC WATER.

PINA COLADA $27
WHITE RUM, COCONUT LIQUEUR, PINEAPPLE JUICE, FRESH PINEAPPLE, COCONUT CREAM.

MELON & PINEAPPLE BREEZER $26
VODKA, WATERMELON, PINEAPPLE, THYME SYRUP, LIME JUICE

RISING SUNSET $26
DARK RUM, COCONUT CREAM, BANANA, PINEAPPLE, STRAWBERRY

LYCHEE MARTINI $26
VODKA, COCONUT LIQUEUR, LYCHEE, SIMPLE SYRUP, LIME JUICE

BYBLOS WHISKY SOUR $27
JIM BEAM, LEMON JUICE, ORANGE JUICE, SIMPLE SYRUP, MARASCHINO CHERRY SYRUP

DAIQUIRI $26
WHITE RUM, SEASONAL FRUIT

HAWAIIAN MIMOSA $26
COCONUT LIQUEUR, PINEAPPLE JUICE WITH BUBBLES

SPARKLING SPRING $26
VODKA, LEMON JUICE TOPPED WITH BUBBLES

BERRY SMASH $27
GIN, FROZEN BERRY, MINT LEAVES, TOP WITH TONIC WATER

FRENCH MARTINI $38
A FRENCH MARTINI IS MADE WITH VODKA, CHAMBORD, AND PINEAPPLE JUICE

MOCKTAILS

WATERMELON VIRGIN MOJITO	$12
PINEAPPLE MINT COOLER	$13
BLOODY ORANGE	$13
LEMONADE FIZZ	$13
PASSIONFRUIT VIRGIN COLADA	$12

TEA

	SMALL	LARGE
ENGLISH BREAKFAST		
EARL GREY	$8	$10
JASMIN	$8	$10
CAMOMILE	$8	$10
PEPPERMINT	$8	$10

