

Beiru

Vegetarian(V) and vegan (Vn) COLD STARTERS

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| 1. HOMMUS (V)(Vn) حمص
(ask for gluten free bread)
Chickpea puree with sesame seed paste (tahini), lemon juice, and topped with pickles and olives, olive oil and one Lebanese Bread | 9.95 | 4. MOUTABAL BABA
GHANOUIJ (V)(Vn) متبل (ask for gluten free bread)
Grilled aubergine puree mixed with sesame seed paste, lemon juice, garlic and topped with pickles and olives, olive oil and one Lebanese Bread | 9.95 |
| 2. Warak INAB B'ZEIT (V)
(Vn) ورق عنب بالزيت
Vine leaves filled with rice, tomato, parsley, Mint, and onion, cooked in lemon juice and olive oil | 9.95 | 5. Fattoush salad (V)(Vn) فتوش
Lettuce, tomato, cucumber, mint, spring onion, radish, peppers, parsley, sumac, topped with toasted bread and pomegranate sauce | 9.95 |
| 3. Tzatziki (ask for gluten free bread)
Yoghurt, cucumber, mint garlic, and olive oil dip with pickles and olives, one Lebanese bread | 5.95 | 6. TABBOULEH salad (V)(Vn) تنبولة (Dairy free)(ask for gluten free option)
Parsley salad with tomato, cracked wheat, lemon juice, and olive oil dressing | 9.95 |

Meaty HOT STARTERS

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| 7. Hummus with lamb حمص باللحمه
(ask for gluten free bread)
Chickpea puree with sesame seed paste (tahini), lemon juice, and topped with lamb minced and served with pickles and olives, one Lebanese Bread | 10.95 | 9. Lamb Kibbeh كبة مقلية
Three Delicious pieces of deep-fried cracked wheat and lamb minced croquettes stuffed with lamb minced and walnuts served with yoghurt and cucumber dip | 10.95 |
| 8. KRAYDES قريدس
(GF)(DF)(Prawns)
Prawns cooked in olive oil with onion, garlic, chilli, and parsley | 9.95 | 10. LAMB ROLLS رقائق لحمه
5 pieces Deep fried Pastry filled with minced lamb and onions | 9.95 |

Please let your server know if you have any certain allergen or Diet

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Vegetarian (V) & Vegan (VN) Hot Starters

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| 11. FALAFEL (V)(Vn) فلافل
5 pieces Deep-fried bean, chickpeas, and fine herb croquettes, served with sesame seed sauce and one Lebanese bread | 9.95 | 14. BATATA HARRA (V)(Vn) بطاطا حرة
Cubes of Potatoes sautéed with garlic Coriander, pepper, served with chilli sauce. | 9.95 |
| 12. CHEESE ROLLS (V) رقائق جبنة
5 pieces Deep fried pastry filled with cheese | 8.95 | 15. HALLOUMI CHEESE (V) حلومي مقلي
5 pieces of Halloumi Cheese fried in Butter | 9.95 |
| 13. MOUSSAKA (V)(Vn) مسقعة
Fried aubergines baked with tomato, onion, olive oil and garlic and bread | 9.95 | | |
| 16. FOUL MOUDAMAS (V)(Vn) فول مدمس
Boiled broad beans seasoned with garlic, lemon juice, sesame paste sauce and olive oil and bread | | | 9.95 |
| 17. Starter Platter for Two (Meaty)
Hummus, Baba Ghanouj, lamb kibbeh, lamb Rolls, halloumi, Fattoush salad and bread | | | 28.95 |
| 18. Starter Platter for Two (Vegetarian)
Hummus, Baba Ghanouj, falafel, cheese rolls, vine leaves, halloumi, Fattoush salad and bread | | | 28.95 |

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Main Courses

Sides

19. **Extra Bread (VN)** خبز (ask for gluten free option) £1.95
20. **Extra sauce** 80p
Chilli Sauce/Garlic Sauce/Tahini Sauce
21. **French fries** بطاطس مقلية £3.95
Fried potato chips
22. **Rice (GF)(DF)(VN)** رز £3.95
23. **Kabis (GF)(DF) (v)(VN)** مخلل Mediterranean pickles and olives £4.75

Charcoal Grill

24. **Shish Tawouk** شيش طاووق (DF)(please ask for gluten free) £20.95
Charcoal-grilled skewers of marinated chicken cubes, served with rice and garlic sauce
25. **Lahem Meshwi** لحم مشوي (DF)(please ask for gluten free) £22.95
Charcoal-grilled skewers of marinated Lamb cubes, served with rice and Tihini (sesame) sauce
26. **Lamb Kafta Khush-Khash** كفتة خشخاش (DF)(please ask for gluten free) £20.95
Charcoal grilled skewers of seasoned minced lamb with onion and parsley served with rice and with delicious tomato and vegetables sauce
27. **Chicken kafta** (DF)(please ask for gluten free) £17.95
Charcoal grilled skewers of seasoned minced chicken breast served with rice and with tomato and vegetables sauce
28. **Mixed Grill** مشاوي مشكلة (DF)(please ask for gluten free) £25.95
charcoal grilled skewers of seasoned lamb cubes, minced lamb, Minced chicken, and chicken cubes served with rice and chilli and garlic sauce
29. **Lamb Chops** ريش لحمة خروف (DF)(please ask for gluten free) £22.95
Charcoal Grilled Marinated Lamb chops served with rice and Tihini Sauce
30. **Vegetable Mixed Grills (V)** (please ask for a vegan option if you prefer) £18.95
مشاوي خضروات Charcoal grilled vegetables and Halloumi cheese served with rice and garlic sauce

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Stews

31. **Daoud Basha** داوود باشا (DF) (please ask for gluten free) £19.95
Middle eastern meatball stew made simmered in a flavourful tomato sauce.
32. **Moussaka Stew (V)(Vn)** مسقعة (please ask for gluten free) £17.95
Fried aubergines baked with tomatoes, potato onion, chickpeas garlic and peppers, served with vermicelli rice

Seafood Main Courses

33. **King Prawns** كروبيان (please ask for gluten free) £21.95
Fresh King Prawns cooked with tomatoes, lemon cubes, red peppers green peppers, and onions served with flavoured rice
34. **Seabass Grilled (Sayadyieh)** صيادية عالفحم (Dairy free) (please ask for gluten free) £21.95
Whole charcoal-grilled boneless seabass served on a bed of flavoured rice topped with fried onions, walnuts and sesame paste sauce.

Set Meals (please ask for GF and DF option)

35. **Selection for two people (Maximum Two people)** اختيار لشخصين £77.95
A three-course meal starting with Hummus, Moutabal, Fattoush Salad, falafel, batata harra, Moussaka, pickles and olives, followed by a plate of mixed grills and then Mix Baklawa for dessert.
36. **Selection for Four People (Maximum four people)** اختيار لاربعة اشخاص £142.95
A three-Course Meal starting hummus, Moutabal, Fattoush Salad, Moussaka, falafel, batata harra, lamb rolls, pickles & olives, followed by two mixed grills and Mix Baklawa for dessert.
37. **Vegetarian selection for two people** £69.95
A three-course meal starting with Hummus, Moutabal, Fattoush Salad, falafel, batata harra, vine leaves, Moussaka, pickles and olives, followed by Vegetable and halloumi mixed grills and Mix Baklawa for dessert.

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