



The original Lebanese Dining Experience in Singapore **since 2009**

Food | Fun | Fusion | Friends | Family - form the five core values that complete the "Beirut Grill Experience." At Beirut Grill, we place our customers at the highest priority in line with an alluring dining experience enhanced with serving good and healthy food in a warm and relaxed atmosphere.

Your servers, referred to as '**Genies**', work passionately with the motto;
"Your WISH is Our Command".

Lebanese Food is unique in that it combines the sophistication and subtleties of European haute cuisines with exotic ingredients of the orient and yet it is remarkable in its simplicity. Try the crown of Lebanese food - "MEZZA" (starters / antipasti/ tapas) infused with olive oil , herbs, brought in from the finest shops in Beirut. Great for sharing and getting a conversation started, it's best enjoyed with our freshly baked breads. Your gastronomic journey continues with the mains featuring our award winning "Beirut Lamb Chops" & variety of Kebabs with Signature "Mixed Grill Platter". Top it off with the sweet taste of "Baklava"

With open hearts and smiles , we welcome you to Beirut Grill™.

"Your **WISH** is Our command"

A **(W)**elcoming and **(I)**nspiring **(S)**ervice from the **(H)**earth.

Beirut Grill | 72 Bussorah Street (S) 199485 | Tel : +65 634 17728
IG : beirutgrill_sg | F : Beirut Grill Fine Middle Eastern Cuisine | www.beirut.com.sg

Starters

Fattoush

\$10.00 ♥ ● V

Romaine lettuce, tomato, cucumber, onions, radish, red capsicum, garnished with sumac and dried mint, topped with extra virgin oil, lemon juice, pomegrate sauce and toasted pita bread

Lentil Soup

\$7.00 V

Halloumi Salad

\$19.00 ♥

Mixed fresh vegetables with cubes of halloumi cheese, topped with dried oregano

Falafel Salad

V ♥ \$15.00

Chopped parsley with tomatoes, onions, chickpeas and bulgur, mixed with lemon juice and olive oil

Cucumber Yoghurt Salad

V ● \$10.00

Finely cut cucumber with yoghurt, topped with dried mint and oregano

Tabbouleh

V 🍽️ ● \$13.00

Freshly imported parsley, tomato, chopped onions with burgul, mixed with lemon juice and extra virgin olive oil

♥ Healthier Option ● Vegetarian V Vegan 🍽️ Signature Dish 🍳 Chef's Recommendation

Pastries

Cheese Roll

● \$10.00

Deep-fried Lebanese pastry filled with feta cheese

Sambousek Lamb

\$12.00

Deep-fried Lebanese pastry filled with minced lamb and pine nuts

Kibbeh

\$15.00

A traditional Mezze made with finely ground paste of bulgur, minced lamb, onions & Arabic spices



Falafel

✓♥● \$10.00

Deep-fried fava beans and chickpeas croquettes served with tahina sauce

Beirut Pastry Platter

\$25.00 🍳

Sambousek lamb, cheese roll, spinach pastry & falafel, served with tahina sauce

Spinach Pastry

\$10.00 ●

Fried Lebanese pastry filled with spinach, pomegranate sauce, sumac and pine nuts

♥ Healthier Option ● Vegetarian ✓ Vegan 🍳 Signature Dish 🍳 Chef's Recommendation

*Price subjected to taxes

*Dishes displayed are for illustration purposes only



This dish takes 20mins to prepare

Cold Mezze

Moutabal

\$10.00 ● ♥

Char-grilled mashed eggplant mixed with sesame paste, yoghurt and lemon juice, topped with extra virgin olive oil

Labneh

\$12.00 ● 🍷

Light & refreshing cheese dip, topped with dried oregano, dried mint and extra virgin olive oil

Hummus \$10.00 ● ♥ 🌱

Chickpeas puree with sesame paste, garlic and lemon juice, topped with extra virgin olive oil

Hummus Paprika \$12.00 ● 🌱

Chickpeas puree mixed with paprika, sesame paste and lemon juice, topped with extra virgin olive oil

Hummus Jalapeno \$12.00 ● 🌱

Spice it up with this delicious dip - Hummus with jalapeno topped with extra virgin olive oil

Hummus Bil-lahmeh \$14.00 🍷

Hummus mixed with spiced minced lamb, onions and pine nuts

Baba Ghanoush

\$11.00 🌱 ●

Char-grilled mashed eggplant, mixed with chopped vegetables and lemon juice, topped with extra virgin olive oil

Beirut Mezze Platter

\$25.00 ● 🍷

Hummus, baba ghanoush, moutabal, cheese roll and falafel

Muhammara

\$12.00 ● 🍷 🌱

Spicy red pepper dip blended with assorted nuts, topped with sesame seeds and pine nuts - **MUST TRY!**

Warak Enab \$10.00 ● 🌱

Grape leaves filled with flavored rice

*Warak Enab will not be served with pita bread

****All cold mezze will be served with (2 pieces) pita bread****

♥ Healthier Option ● Vegetarian 🌱 Vegan 🍷 Signature Dish 🍷 Chef's Recommendation

Roti Wazza

Fries

\$5.00 ● V

Spicy Wedges

\$7.00 ● V

Chicken Liver

\$10.00

Sautéed chicken liver seasoned with Arabic herbs & spices, finished with pomegranate sauce and lemon juice

Chicken Wings

\$12.00

Deep-fried chicken wings finished with CHOICE of lemon garlic sauce OR spicy buffalo sauce

Spicy Sausages

\$15.00 🍳

Flambéed lamb mergues with mushroom, seasoned with spices

Grilled Halloumi Cheese

♥ ● \$15.00

A traditional cheese popular in the Middle East; grilled and served with tomato & cucumber

Batata Harra

V ● \$10.00

Potato cubes sautéed with Lebanese spices, topped with fried onions and pine nuts

Sizzling Kefalotyri Cheese with Caramelised Onion

🍳 ● \$16.00

Kefalotyri cheese pan-seared, topped with caramelised onion served sizzling on a hot plate served with bread

♥ Healthier Option ● Vegetarian V Vegan 🍳 Signature Dish 🍳 Chef's Recommendation

*Price subjected to taxes

*Dishes displayed are for illustration purposes only



This dish takes 20mins to prepare



Best Sellers



Mezza Platter
\$25.00

Fattoush
\$10.00 

Pastry Platter
\$25.00

Tabbouleh
\$13.00 

Halloumi Cheese
\$15.00



Lamb Chops
\$33.00



Mousakaa (Chicken/Lamb available)
\$20.00 



Best Seller

Mixed Grill Kebab Platter

\$42.00



Chicken Shawarma Roll

\$16.00



Iskander Kebab

\$25.00



Kebab

CHICKEN

Beirut Spring Chicken

♥ 🍴 \$22.00

Roasted spring chicken marinated with Lebanese spices, served with sautéed vegetables and rice

*This dish takes 15mins to prepare

Chicken Kabsa

\$20.00 🍴

An exotic rice dish ~ Spiced tender chicken thigh with Saffron rice, served in a tagine

Shish Taouk

\$22.00 🍴 ♥

Chef's Signature Dish

Chicken cubes specially marinated overnight with Lebanese herbs & spices, to perfection, served with grilled vegetables

Beirut Spicy Grilled Chicken

\$22.00 ♥ ⌚ (20)

Chicken marinated with Middle Eastern spices grilled to perfection, served with sautéed vegetables and potato

SEAFOOD

Dory Fish

\$18.00 ♥

Oven baked dory fish on a bed of mixed vegetables

Spicy Calamari

\$20.00

Calamari marinated in Arabic herbs and spices served with Saffron rice

Mixed Seafood Kebab Platter

\$39.00 🍴 ⌚ (20)

*Serves for 2 pax

Prawn kebab, spicy calamari & fish kebab served with seafood vegetables and Saffron rice

Prawn Kebab

\$22.00 ♥

Marinated prawns char-grilled to perfection served with baked potato.

♥ Healthier Option 🟢 Vegetarian 🌱 Vegan 🍴 Signature Dish 🍴 Chef's Recommendation

Kebab

Beef Kebab

♥ \$25.00

Char-grilled beef cubes marinated in chef's special spices served with grilled vegetables and Oriental Arabic rice



Mixed Grilled Kebab Platter

\$42.00 🍷 ♥

*Serves for 2 pax

Lamb chops, lamb kebab kofta, beef kebab, shish taouk served with grilled vegetables and Oriental Arabic rice.



Lamb Kebab Kofta

\$25.00 ♥

Char-grilled minced lamb with Arabic herbs & spices, served with grilled vegetables and Oriental Arabic rice



Arayes Lamb

🍷 \$19.00

Minced lamb mixed with pomegranate sauce and mozzarella cheese filled in char-grilled pita bread, served with potato wedges

Iskander Kebab

\$25.00 🍷

Minced lamb skewer with crispy pita bread with chef's special creamy yogurt



Beirut Lamb Chops

\$33.00 🍷 🍷 ♥

Chef's Signature Dish

New Zealand lamb marinated in Arabic herbs & species, succulent & tender, char-grilled to perfection, served with sautéed vegetables and Oriental Arabic rice

THE BEST LAMB CHOPS IN TOWN!

♥ Healthier Option ● Vegetarian 🌱 Vegan 🍷 Signature Dish 🍷 Chef's Recommendation

Others

VEGETARIAN

Vegetarian Moussaka

(Chicken/Lamb available)

● \$20.00

Eggplant cooked with chickpeas, onions and stewed tomato sauce, baked with mozzarella cheese, served with Saffron rice on a hotplate

Makali

✓ ● \$16.00

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

SPECIALS

PIZZA

Pepperoni Pizza - \$20

Tomato based pizza with a spread of beef pepperoni & mozzarella cheese

● Margherita Piza - \$18

Tomato based pizza with peppers, jalapeno, tomatoes and mozzarella cheese

Beiruty Pizza - \$20

Mediterranean pizza topped with tomato sauce and Arabic spiced minced lamb

ROLLS

Falafel Roll - \$15 ●

Chicken Shawarma Roll - \$16

Lamb Kofta Roll - \$18

*All rolls will be served with fries, sauces & pickles on the side

PASTAS

Spaghetti Bolognese- \$18

Spaghetti cooked in tomato sauce filled with minced lamb

Aglio Olio - \$18 ●

Delicious spaghetti sautéed with onions, garlic and olive oil

Chicken Shawarma Platter \$18.00 ♥

Make your own shawarma the way you like it! Platter of marinated chicken shawarma, served with fries, sauces & pickles on the side

ADD-ONS

Saffron Rice - \$6

Oriental Arabic Rice - \$6

Basket of Pita Bread - \$2

Homemade Pita Bread (2pcs) - \$4

Kabis (Mixed Pickles) - \$5

♥ Healthier Option

● Vegetarian

✓ Vegan

🍷 Signature Dish

👨🍳 Chef's Recommendation

Desserts

Kunefe

\$12.00 

Rich, creamy, sweet and cheesy pastry with crunchy topping

Mouhalabiah

\$8.00

Milk-based pudding with rose water topped with honey & Lebanese nuts

**Food served might differ from picture*

Arabic Coffee

\$5.00



Oum Ali

\$10.00

Fresh cream pudding baked with raisins, nuts and crispy flakes topped with honey and nuts. Served hot!

Baklava Platter

\$12.00

Crispy filo pastry filled with crushed nuts infused with honey

**Food served might differ from picture*

FLAVOURED TEA

Beirut Mint Tea	\$5
Apple Tea	\$5
Chamomile Tea	\$5
Green Tea	\$5
Earl Grey Tea	\$5

**add \$1 for cold tea*

 Healthier Option
  Vegetarian
  Vegan
  Signature Dish
  Chef's Recommendation