

*Beyrouth*

RESTAURANT & BAR

LEBANESE RESTAURANT & BAR  
GOTLAND MEETS LEBANON IN VISBY



Sit back, let's move to Lebanon and its food culture.  
Our vision is that you will experience the Middle East through  
our eyes and how we have chosen to interpret Lebanese cuisine.

To get to experience as many flavors as possible and really get to  
enjoy Lebanese cuisine, we recommend that the party takes in  
several side dishes, and why not let the chefs control your dinner  
tonight with our tasting menus!

To enhance your experience we choose together a Lebanese  
wine that highlights the flavors and spices of the food to a new  
level. For those of you who prefer beer, we have a light layer, an  
IPA and a spicy variant of pale ale.

At the end of your dinner, we offer a variety of delicious and  
tasty desserts, of course, we serve an exquisite oriental coffee to  
the sweet.



**A glass of champagne before dinner 109:-**

## *Beyrouth Special*

”Get to know the Lebanese cuisine with Beyrouth Special.  
Sit back and let the chef choose from the menu,  
we guarantee you a tasty experience.”

16 cold & warm appetizers 299:-/person

16 cold & warm appetizers served with mixed grill & baklawa with vanilla ice cream 399:-/person  
2 persons minimum. The chef selects from the menu.

20 cold & warm appetizers 499:-/person  
4 persons minimum. The chef selects from the menu.

## Meza cold appetizers

<b>Mkhalal</b> Lebanese pickles	59:-
<b>Waraq Arish</b> vegetarian grape wine leaf rolls	69:-
<b>Hommus</b> chickpea purée flavoured with tahini	69:-
<b>Labne Bel Toun</b> strained yoghurt with garlic & spices	69:-
<b>Baba Ghanoush Motabel</b> grilled eggplant dip	69:-
<b>Salata Sharamandar</b> Lebanese beetroot salad	69:-
<b>Alb Ardechoke</b> marinated artichoke heart	69:-
<b>Makdous</b> stuffed miniature eggplants with walnuts	79:-
<b>Muhammara</b> spiced paprika puree with walnuts	79:-
<b>Hommus Bel Lahme</b> chickpea purée with tenderloin pieces and roasted pine nuts	79:-
<b>Taratour</b> chicken mix with sesame paste	79:-
<b>Fatoush</b> Lebanese mixed salad topped with toasted bread and pomegranates	79:-
<b>Motabel Mix</b> a plate with our four Lebanese dips	79:-
<b>Shanklish</b> stored Lebanese cheese	89:-
<b>Tabboule</b> finely chopped parsley, tomato and onion	99:-
<b>Rocca</b> arugula salad with goat cheese, garlic, chili and pomegranates	99:-
<b>Basterma</b> air dried beef fillet	129:-

## Meza warm appetizers

<b>Khebz Bel Toun</b> garlic bread	59:-
<b>Patata Harra</b> fried potato with coriander and chili	69:-
<b>Falafel</b> fried chickpea served with hommus	69:-
<b>Arnabit Beltoun</b> fried cauliflower with lemon and garlic	79:-
<b>Fatayer</b> spinach-filled pirogue	85:-
<b>Sambousek</b> ground beef pirogue	85:-
<b>Raqaqat Bel Jebne</b> fried cheese rolls	85:-
<b>Makanek</b> spicy sausage served with aioli and red pepper stir	89:-
<b>Sudjuk</b> hot lamb sausage stew with vegetables	89:-
<b>Ardechoke</b> whole artichoke marinated in lemon & garlic	89:-
<b>Jawaneh Moqli</b> chickenwings marinated in lemon & garlic	89:-
<b>Halloumi</b> grilled goat cheese with salad & grilled tomato	105:-
<b>Kebbe Trablousie</b> Lebanese meatballs with burgul & minced beef	109:-
<b>Kraydes Bel Toun</b> scampi fried in chili & garlic	119:-
<b>Arayes Msassa</b> grilled bread with goat cheese & mint	139:-
<b>Underbar Arayes</b> grilled bread with minced beef, halloumi & mint	159:-
<b>Castaletta</b> grilled rack of lamb	189:-
<b>Sahen Mashawi</b> a plate of minced meat, chicken fillet, lamb fillet and tenderloin	199:-

**Do we know your allergy?**

# Grill Menu Al-Mashawi

All dishes are served with burgul, salad and 4 lebanese messes. French  
Fries can be selected instead of burgul

<b>Vegeterian</b> plate with lebanese cold and warm dishes	210:-
<b>Meze</b> plate with lebanese mezes	215:-
<b>Shish Kebab Kafta</b> minced beef on skewer	220:-
<b>Shish Taouk</b> chicken fillet on a skewer	230:-
<b>Shish Kebab Kashkash</b> extra spiced fillet of lamb	259:-
<b>Shish Kebab Urfali</b> spiced fillet of lamb	259:-
<b>Lahme lhgil</b> marinated & grilled fillet of tenderloin	269:-
<b>Mashawi Mix</b> Lamb fillet, chicken fillet & minced beef skewer	279:-

## For those who has been to Lebanon

<b>Chicken salad</b> grilled chicken with mixed vegetables topped with roasted pine nuts	199:-
<b>Beyrouth salad</b> with grilled goat cheese and grilled tomatoes	210:-

## Desserts

<b>Boza Fistak</b> homemade pistachio ice cream	79:-
<b>Baklawa</b> Lebanese pastries with pastry, nuts & honey served with vanilla ice cream	79:-
<b>Chokladmousse</b> topped with white chocolate and fresh berries	79:-
<b>Sorbet of the day</b>	79:-
<b>Katajef &amp; Boza</b> fried walnut dumplings in syrup served with vanilla ice cream	89:-
<b>Crème brûlée</b> creamy dessert with caramelized sugar on the surface	89:-
<b>Fawakeh</b> a plate with mixed fruits	95:-
<b>Knafe bel Jebne</b> Lebanese cake stuffed with cheese topped with white syrup	99:-

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## White Wine

White Wine of the house 1/1 Glas 335:- 89:-

Last Night Riesling *Germany* 369:- 96:-  
This Riesling is stored in steel tanks. Generous and fresh fruit with pear, apricots and peaches mixed with mineral notes.

Wardy Sauvignon Blanc *Lebanon* 379:- 99:-  
Attractive nose, with hints of gooseberry, blackcurrant leaves, lemon and apples. Fresh taste in good balance with the Revitalizing tart character.

Château Kefraya Blanc *Lebanon* 389:-  
Crystal clear wine with light yellow color. The aroma of apricot, honey and vanilla. Full bodied flavor with hints of oak.

Musar Jeune White *Lebanon* 399:-  
A fresh wine with an aroma of pear, apricot, pineapple and basil. And light floral notes. Generous fruitiness with a crispy crust.

Château de Chemilly Chablis *France* 449:-  
An elegant Chablis that has been six months on its lees. Rich in minerals, with some smokiness, aroma and taste of white flowers, citrus and white nectarine. High acid in citrus taste.

Wardy Perle du Chateau Chardonnay *Lebanon* 450:-  
Matured in French oak barrels for 8 months. Big aromas of ripe stone fruit, lemon and tropical fruits.

Chateau Musar White *Lebanon* 490:-  
Tasty and very full-bodied wine with hints of ripe fruit, honey, almonds and barrel.

## Rosé

1/1 Glas

Rosé Wine of the House 335:- 89:-

Wardy Rose du Printemps *Lebanon* 390:-  
Elegant fresh aromas of wild strawberries, raspberries, herbs and rhubarb notes. Large pleasant freshness with clear hints of red berries with a lovely soft finish.g.

Musar Jeune Rose *Lebanon* 410:-

## Champagne Et Sparkling Wine

1/1 Glas

Sparkling Wine of the House 475:- 99:-

Champagne of the House 535:- 109:-

Bollinger Champagne 990:-  
Dry, fresh, flavorful wine with hints of ripe apple, toast, grapefruit and nougat. Developed nose with roasted tone, hints of yellow plums, biscuits, nougat and lemon.

Dom Pérignon 2250:-  
Dry, harmonious, complex, very fresh flavor with hints of ripe apples, toasted bread, nougat, nuts, yellow plum and grapefruit

Krug Champagne 2650:-  
Dry, full-bodied, relatively developed and highly nuanced flavor with firm acidity and a long finish. Large complex, nuanced scent with notes of chocolate, bread and nougat

## Red Wine

	1/1	Glas
Red Wine of the House	335:-	89:-
Wardy Syrah <i>Lebanon</i> Big aromas of dark berries, spices and a hint of light smoked notes. Good balance and good concentration with great fullness	379:-	99:-
Wardy Merlot <i>Lebanon</i> A very soft, round-bodied wine with very good merlot character. Lovely soft fragrance of dark and red fruit with hints of oak and hints of coffee	379:-	99:-
Wardy Cabernet Sauvignon <i>Lebanon</i> A wonderfully full-bodied wine with very deep color, great aromas of dark berries, eucalyptus with very attractive fruit sweetness and hints of light smoke notes	379:-	99:-
Les Bretéches de Kefraya <i>Lebanon</i> Delicate flavor, medium bodied and herb spicy cherry and black currant fruit with a little jam raspberry tone in oak. Soft but very healthy and small elegant style		410:-
Hochar Péeret du fils Musar <i>Lebanon</i> Fruity taste with dark cherry, ripe black currants and plum. Good balance and great length.		490:-
Wardy Chateau les Cedres <i>Lebanon</i> Aged 18 months in Freoch oak barrels. A very elegant wine with a deep red color. Large lovely aromas of dark berries, vanilla and spicy notes.		595:-
Chateau Kefraya <i>Lebanon</i> Full-bodied flavor with balanced tannins and very fresh blackberry fruit. Elements of dark chocolate, tobacco, tea and dried herbs. Unoaked elegant and fresh.		650:-
Chateau Musar <i>Lebanon</i> Lebanon's most famous and historic wine. Powerful and rich wine. Well balanced with elements of black berries, spices and oak.		780:-

## Beer

Rekorderlig Cider <i>Sweden</i> 33cl	60:-
San Miguel Fresca <i>Mexiko</i> 33cl	65:-
Beirut Beer <i>Lebanon</i> 33cl	65:-
Draft beer Åbro <i>Sweden</i> 40cl	65:-
961 PaleAle <i>Lebanon</i> 33cl	69:-
Brewdog Punk Ipa <i>Scotland</i> 33cl	69:-
Sierra Nevada Pale Ale <i>USA</i> 33,5cl	69:-
961 Ipa American Ale <i>Lebanon</i> 33cl	69:-
Åbro Premium Gold <i>Sweden</i> 50cl	75:-

## Drinks

4 cl 96:-      6 cl 116:-

## Coffee Drinks

4 cl 109:-      6 cl 119:-

## Cocktails

**Red Lebanese** chili, arrak, syrup, lime & cranberry

**Gorgeous** vodka, passionfruit, sugar & lime

**Chocolate Dream** baileys, kahlua, vodka, milk

**Ginger Martini** pear brandy, lime, syrup & ginger

**Apple Martini** vanilla vodka, apple sourz & lime

**Dry Martini** gin, vermouth, olives

**Burned Lebanese** Smoked star anise, liqueur 43, pernod, 7y dark rum, cointreau, lime, ginger ale

## Frozen Drinks

5 cl 125:-

**Daiquiri** Light rum & lime. Choose flavour of raspberry, strawberry or passionfruit.

**Vanilla** Vanilla vodka & lime. Choose flavour of raspberry, strawberry or passionfruit.

## Avec/ Spirits cl.

Angostura 1919 35:-

Arrak 30:-

Baileys 22:-

Calvados 24:-

Cointreau 24:-

El Dorado 15y 40:-

Glenmorangie 18y 70:-

Grappa Barolo 9y 36:-

Hennessy XO 60:-

Highland Park 18y 60:-

Macallan 12y 35:-

Oban 38:-

Pear au Cognac 24:-

Remy Martin VSOP 28:-

and much more...

## Snacks

Pistachios 49:-

Cashews 49:-

Salted almonds 49:-

Olives 49:-

## Longdrinks

**Summer Twist** vodka, strawberry, raspberry, sugar & lime

**Wonderful** tequila, baccardi limon, pomengrate, cranberry, lime & soda

**Lynchburg Lemonade** jack daniels, cointreau, fruktsoda & citron

**Red Jim** jim beam, raspberry, blackcurrant & lime

**Delicious** coconut, rum, passion fruit & lime

**Rom&Pepper** Cointreau, 7y dark rum, pink pepper, lime sugar

**Flärka** gin, cointreau, elderflower liqueur, cucumber, mint, lime, sugar, soda

**Lebenese mojito** light rum, parsley, syrup, lime & soda

## Warm Drinks

Arabic Coffe 30:-

Coffe 30:-

Tea 30:-

Espresso 30:-

Cappucino 35:-

Mint Tea 35:-

Oriental Latte 39:-

Chai Latte 39:-

Kaffe Latte 39:-

## Cold Drinks

Mineral Water 35:-

Light Beer 35:-

Soft Drinks 35:-

Non alcoholic Beer 39:-

Non alcoholic Drink 49:-

Rudenstams apple juice 39:-

Rudenstams blackcurrant 39:-

Rudenstams white currant 39:-

Cranberry juice 39:-

Passion fruit juice 39:-

## Waterpipe

For dinner guests 200:-

Non dinner guests 300:-