



*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 119:-**

## 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 350:-/person

16 cold & warm appetizers served with mixed grill & baklawa with vanilla ice cream 450:-/person  
2 persons minimum. The chef selects from the menu.

20 cold & warm appetizers 550:-/person  
4 persons minimum. The chef selects from the menu.

**Do we know your allergy?**

## Meza cold appetizers

<b>Waraq Arish</b> vegetarian grape wine leaf rolls	69:-
<b>Hommus</b> chickpea purée flavoured with tahini	75:-
<b>Labne Bel Toum</b> strained yoghurt with garlic & spices	75:-
<b>Baba Ghanoush Motabel</b> grilled eggplant dip	75:-
<b>Creme Sharamandar</b> Lebanese beetroot dip with feta cheese	75:-
<b>Alb Ardechoke</b> marinated artichoke heart	75:-
<b>Lobje Bel Zeit</b> Tomato stew with haricots verts	79:-
<b>Motabel Mix</b> a plate with our four Lebanese dips	79:-
<b>Muhammara</b> spiced paprika puree with walnuts	85:-
<b>Taratour</b> chicken mix with sesame paste	85:-
<b>Fatoush</b> Lebanese mixed salad topped with toasted bread and pomegranates	85:-
<b>Shanklish</b> stored Lebanese cheese	89:-
<b>Makdous</b> stuffed miniature eggplants with walnuts	89:-
<b>Hommus Bel Lahme</b> chickpea purée with tenderloin pieces and roasted pine nuts	95:-
<b>Tabboule</b> finely chopped parsley, tomato and onion	99:-
<b>Rocca</b> arugula salad with goat cheese, garlic, chili and pomegranates	99:-

## Meza varm appetizers

<b>Patata Harra</b> fried potato with coriander and chili	75:-
<b>Falafel</b> fried chickpea served with beetroot dip	75:-
<b>Fatayer</b> spinach-filled pirogue	85:-
<b>Sambousek</b> ground beef pirogue	85:-
<b>Raqaqat Bel Jebne</b> fried cheese rolls	85:-
<b>Arnabit Beltoum</b> fried cauliflower with lemon and garlic	89:-
<b>Makanek</b> spicy sausage served with aioli and red pepper stir	89:-
<b>Ardechoke</b> whole artichoke marinated in lemon & garlic	89:-
<b>Ardechoke Moqlie</b> deep fried artichoke hearts marinated in lemon & garlic	89:-
<b>Jawaneh Moqlie</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	119:-
<b>Kraydes Bel Toum</b> scampi fried in chili & garlic	129:-
<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 Meny A I-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>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 Ihgil</b> marinated & grilled fillet of tenderloin	269:-
<b>Mashawi Mix</b> Lamb fillet, chicken fillet & minced beef skewer	279:-

## Desserts

<b>Boza Fistak</b> homemade pistachio ice cream	79:-
<b>Sorbet of the day</b>	79:-
<b>Baklawa</b> Lebanese pastries with pastry, nuts & honey served with vanilla ice cream	89:-
<b>Chokladmousse</b> topped with white chocolate and fresh berries	89:-
<b>Crème brûlée</b> creamy dessert with caramelized sugar on the surface	95:-
<b>Fawakeh</b> a plate with mixed fruits	95:-
<b>Katajef &amp; Boza</b> fried walnut dumplings in syrup served with vanilla ice cream	109:-

**Do we know your allergy?**

## White Wine

	Glas	1/1
White Wine of the house	95:-	355:-
<b>Last Night Riesling</b> <i>Germany</i> This Riesling is stored in steel tanks. Generous and fresh fruit with pear, apricots and peaches mixed with mineral notes.	99:-	389:-
<b>Château Ksara Blanc de Blanc</b> <i>Lebanon</i> Fresh and dry wine with clear citrus and minerals	110:-	420:-
<b>Musar Jeune White</b> <i>Lebanon</i> A fresh wine with an aroma of pear, apricot, pineapple and basil. And light floral notes. Generous fruitiness with a crispy crust.		440:-
<b>Marquis des Beys White</b> <i>Lebanon</i> A very elegant wine that has been stored for 8 months on oak barrels with hints of oak, ripe stone fruit and exotic fruits.		450:-
<b>Château de Chemilly Chablis</b> <i>France</i> 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.		490:-
<b>Château Kefraya Blanc</b> <i>Lebanon</i> Crystal clear wine with light yellow color. The aroma of apricot, honey and vanilla. Full bodied flavor with hints of oak.		520:-
<b>Chateau Musar White</b> <i>Lebanon</i> Tasty and very full-bodied wine with hints of ripe fruit, honey, almonds and barrel.		650:-

## RosÉ

	Glas	1/1
Rosé Wine of the House	95:-	355:-
<b>Domanie des Tourelles Rosé</b> <i>Lebanon</i> Dry and fresh with some floral, taste of pomegranate and grapefruit.		420:-
<b>Wardy Rose du Printemps</b> <i>Lebanon</i> Elegant fresh aromas of wild strawberries, raspberries, herbs and rhubarb notes. Large pleasant freshness with clear hints of red berries with a lovely soft finishing.		440:-

## Champagne & Sparkling Wine

	Glas	1/1
Sparkling Wine of the House	99:-	455:-
<b>Bodegas Villa Conchi</b> <i>Spanien</i> Well balanced sparkling wine with fruity notes of lemon.		490:-
Champagne of the House	119:-	520:-
<b>Bollinger Champagne</b> 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.		890:-
<b>Taittinger Brut Réserve</b> Dry and fruity of apple, citrus and mineral.		950:-
<b>Taittinger Prélude</b> Finely tuned with fresh elements of citrus, mineral and exotic fruits.		1450:-
<b>Dom Pérignon</b> Dry, harmonious, complex, very fresh flavor with hints of ripe apples, toasted bread, nougat, nuts, yellow plum and grapefruit		2190:-
<b>Krug Champagne</b> 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		2590:-
<b>Taittinger Comtes</b> Fresh, elegant, lemon driven flavor with hints of anjou pear and hazelnut.		2990:-



# Red Wine

	Glas	1/1
<b>Red Wine of the House</b>	95:-	355:-
<b>Ksara Reserve Du Couvent</b> <i>Lebanon</i> Full-bodied, powerful and dark fruity wine with hints of berries, barrels and chocolate	105:-	390:-
<b>La Légende d'Hélios</b> <i>France</i> Scent and taste of blackcurrant and toffee mixed with red berries	105:-	390:-
<b>Musar Jeune</b> <i>Lebanon</i> Fruity flavor with touches of cherry with a spirited acid	115:-	430:-
<b>Morgan Bay Cellars Zinfandel</b> <i>USA</i> Medium bodied with rich fruit and peppary notes, elements of dark berries.		470:-
<b>Le Grand Roi Châteaneu-Du-Pap</b> <i>Frankrike</i> Fruity, berry flavor of raspberries and liquorice with medium tannins.		520:-
<b>Villa Maria Pinot Noir</b> <i>New Zealand</i> Elegant taste with fruity charactar, elements of raspberries and sweet liquorice.		520:-
<b>Hochar Péeret du fils Musar</b> <i>Lebanon</i> Fruity taste with dark cherry, ripe black currants and plum. Good balance and great length.		550:-
<b>Marquis des Beys</b> <i>Lebanon</i> A strong red full-bodied wine with hints of dark berries and barrels and spices, the wine has been stored for 18 months in French oak barrels. Very elegant and tasty!		570:-
<b>Wardy Chateau les Cedres</b> <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.		620:-
<b>Chateau Kefraya</b> <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.		690:-
<b>Syrah du Liban</b> <i>Lebanon</i> The wine has been stored for 24 months on new American oak barrels and has elements of dark berries, oak barrels, spices and a light balsamic and floral tone. Powerful and tasty!		810:-
<b>Chateau Musar</b> <i>Lebanon</i> Lebanon's most famous and historic wine. Powerful and richwine. Well balanced with elements of black berries, spices and oak.		820:-

# Beer

<b>Rekorderlig Cider</b> <i>Sweden 33cl</i>	60:-	<b>961 PaleAle</b> <i>Lebanon 33cl</i>	69:-
<b>Arton 56</b> <i>Sweden 33cl</i>	65:-	<b>Brewdog Punk Ipa</b> <i>Scotland 33cl</i>	69:-
<b>Beirut Beer</b> <i>Lebanon 33cl</i>	65:-	<b>Sierra Nevada Pale Ale</b> <i>USA 33,5cl</i>	69:-
<b>Draft beer Åbro</b> <i>Sweden 40cl</i>	69:-	<b>Åbro Premium Gold</b> <i>Sweden 50cl</i>	79:-

# Cocktails

5cl 139:-

**Beyrouth Lemonad** Absinth ,rose lime, mint, roselemonade

**Margarita** tequila, triple sec, lime, agave salt

**Blueberry Sour** blueberry, vanilla, lime soda

**Flärka** gin, elderflower, lime ,cucumber, ginger

**Espresso Escobar** patron xo, coffe espresso, cold whipped cream

## A vec/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...	

## Warm Drinks

Arabic Coffe	35:-
Coffe	35:-
Tea	35:-
Espresso	35:-
Cappucino	39:-
Mint Tea	39:-
Kaffe Latte	45:-

## Cold Drinks

Mineral Water	35:-
Soft Drinks	35:-
Rudenstams apple juice	39:-
Rudenstams white currant	39:-
Non alcoholic Beer	45:-
Moctail Pineapple express	75:-
Moctail Peches the crazy	75:-

