



LABRANDA
RIVIERA HOTEL & SPA



ب

BYBLOS

LEBANESE RESTAURANT

FOOD






Cold Appetizers










€

Hummus Classic   	5.75
Chickpeas Tahini Sauce Lemon juice Olive Oil Pitta Bread	
Hummus Beirut   	6.45
Traditional Hummus Radish Pickles Garlic Cumin Parsley Pitta Bread	
Hummus Veggie   	6.75
Classic Hummus Assorted Crudit� of Vegetables Pitta Bread	
Mutabel  	6.00
Grilled Eggplants Olive oil Lemon Juice Tahini Sauce Pitta Bread	
Baba Ghanouj   	6.75
Diced Eggplants Capsicum Onion Parsley Olive oil Lemon juice Pitta Bread	
Eggplant Moussaka   	6.50
Eggplants Fresh Tomato Coriander Mix Peppers Chickpeas Pitta Bread	
Werak Enab   	7.75
Vine Leaves Onion Egyptian Rice Parsley Tomato Mint	
Tomato Kibbeh  	5.50
Tomato Bulgur Olive oil Parsley Pitta Bread	

Sharing Platters

Lebanese Platter To Share (for 2 persons)	26.00
Hummus classic Mutabel Baba Ghanouj Vine leaves Tomato Kibbeh	
Two Pcs Grilled Halloumi Two Pcs Sambusek Two Pcs Falafel 2pcs Cheese rolls	
Tahini Sauce Pitta Bread Basket	
*Additional Person Extra Price	12.00
Vegan Platter To Share (for 2 persons)   	22.00
Hummus classic Eggplant Moussaka Baba Ghanouj Vine leaves	
Four Pcs Falafel Mixed Pickels Olives Tahini Sauce Pitta Bread Basket	
*Additional Person Extra Price	10.00

Hot Appetizers

	€
Cheese Rolls 4 pcs  4 cheeses Coriander Filo Pastry	8.50
Sambusek 4 pcs Minced Beef Onion Oriental spices	8.75
Fried Kibbeh 4 pcs Minced beef Bulgur Onion Lebanese spices	9.50
Galyet Lahem Grilled Beef Strips Pomegranate Molasses Lemon Juice 7 spices 	12.50
Falafel 4 pcs    Chickpeas Onion Parsley Cumin Mixed Pickles Olives Tahini Sauce	7.50
Halloumi Cheese  Cypriot Cheese Kindly choose your preferred cooking way , Fried or Grilled ?	8.00
Chicken Livers Chicken Livers Grenadine Sauce Garlic	9.00
Spicy Lebanese Potatoes    Potato Cubes Fresh Coriander Garlic Red Chili	7.50
Hummus Belahme Classic Hommus Grilled Beef Strips Lebanese Marination Olive Oil	13.50
Hummus Shawarma Classic Hommus Boneless Chicken Tighs Shawarma Spices Olive Oil	12.50



Salads

€

Fattoush

8.50

Mixed Vegetables | Romaine Lettuce | Tomato | Cucumber | Spring Onion
Rucola | Radish | Sumac | croutons | Grenadine Dressing


Tabouleh

9.50

Parsley | White Onion | Cracked Wheat | Tomatoes | Lemon Dressing

Byblos Signature Salad

10.50

Mixed Leaves | Cherry Tomato | Cucumber | Grilled halloumi | Fried Cauliflower
Pomegranate Dressing 

Falafel Salad

11.50

Mixed Green Salad | Fried Falafel | Tahini Dressing

Soup

Aromatic Lentil Soup

5.50

Red Lentils | Potatoes | Onion | Pumpkin | Celery | Cumin | White Pepper

Charcoal Grilled Eggplant Soup

6.75

Eggplant | Garlic | Cumin | Lemon Zest | Parsley | Zaatar



Wraps

€

9.50

Wrap Falafel  

Traditional Lebanese veggie balls | Hummus | Lettuce

Wrap Shawarma  

Boneless Chicken | Garlic Dip | Lettuce

10.50

Wrap Shishtawouk

Marinated Chicken Breast Cubes | Garlic Dip | Lettuce

10.75

Wrap Lahem

Marinated Beef Cubes | Parsley | Onions | Harrisa Sauce



12.50

Wrap Kafta

Mixed Lamb & Beef Mince | Hummus | Lettuce | Tomatoes

12.00

Byblos Signature Wrap

Spicy Minced Lamb | Spicy Potato | Lettuce | Hummus | Pickles

14.00

***All our Wraps are served with tossed mixed Leave salad.**



On The Lava Rock Grill

Meats & Poultry

	€
Shish Tawouk Two Chicken Breast Cubes Skewers Grilled Vegetables Tortilla Bread Garlic paste	18.50
Lahem Meshwe Two Marinated Beef Cubes Skewers Grilled Vegetables Onion Parsley	25.50
Kafta Two Minced lamb & Beef Meat Skewers Tahini Parsley Sumac Onion	19.50
Kebab Istanbul Two Spicy Minced Lamb Grilled Vegetables Tahini Sauce Parsley Sumac Onion	18.50
Boneless Chicken Marinated Chicken Thighs Grilled Vegetables Garlic Dip Pickles	19.00
Lamb Chops 06pcs Grilled Lamb Chops Harissa Sauce Sumac Onion Parsley	28.00
Mixed Grill One Marinated Beef Cubes Skewer One Minced lamb & Beef Meat Skewer One Chicken Breast Cubes Skewer One Grilled Lamb Chop Grilled Vegetable Harissa Sauce Parsley	27.50
*Extra Lamb Chop	4.50
Arayes Lebanon 6 pcs  Minced Lamb Cheese Grilled Home Made Flat Bread Tabbouleh Salad Fries	19.50
Byblos Meat Feast For Two  One Marinated Beef Cubes Skewer Two Spicy Minced Lamb One Chicken Breast Cubes Skewer Two Grilled Lamb Chop Grilled Vegetable Harissa Sauce Garlic Sauce Parsley Onion Olive Oil Pitta Bread	35.50
Vegetarian Lebanese Stew  Seasonal Vegetable Lebanese Spices Grilled Halloumi Cheese Spicy Potato Pitta Bread	17.50

Fish & Seafood

€

Filet Fish Of The Day

26.00

Two Fish Fillet | Sauteed Vegetables | Lemon Juice | Coriander

Grilled King Prawns | 6 pcs

24.50

King Prawns | Onions | Tomatoes | Garlic | Mixed Herbs

Byblos Seafood Fritters NEW

For One 28.50

Fried Calamari | Shrimps | Fish | Grilled Vegetables | Tartar sauce

For Two 45.00

🍴
*All Mains are served with one dish of your choice

Side Dishes

French fries

4.00

Oriental Rice

4.50

Grilled Vegetables

5.00

Fattouch Salad

3.50

Homemade Pitta

2.50

 MODERATELY SPICY

 SUITABLE FOR VEGETARIANS

 GLUTEN-FREE DISH

 VEGAN OPTION

***Kindly note that our Kitchen uses nuts, dairy, eggs & gluten.**

Whilst every care is taken to not cross contaminate, they may still contain traces.

Please make your server aware of any food intolerances or allergies at the table.

Sahtein

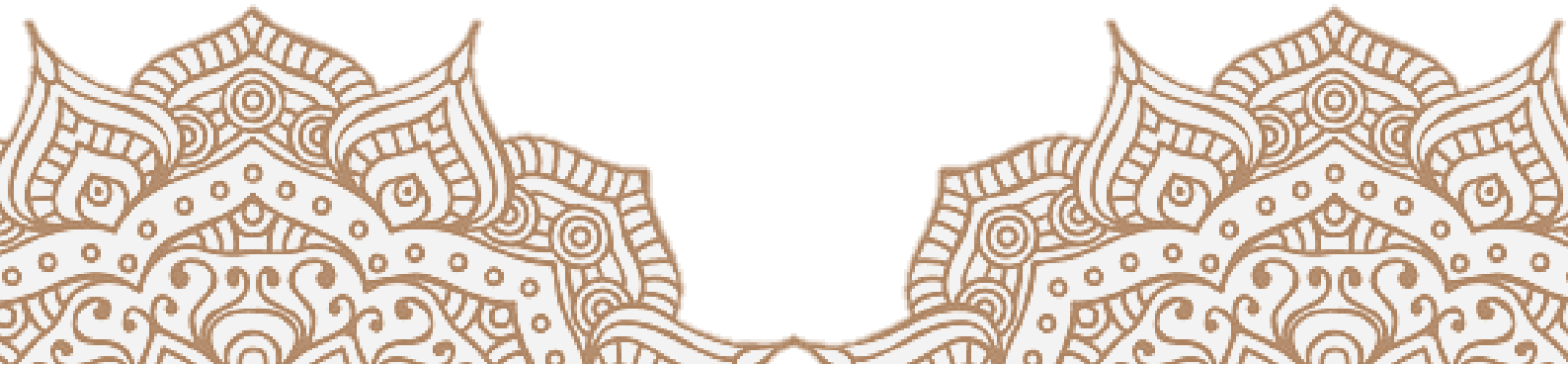


ب

BYBLOS

LEBANESE RESTAURANT

Beverages



Signature Cocktails

Byblos Mojito	8.50
Old-fashioned Mojito topped with Lebanese Arak	
Negroni	8.00
Classic pre-dinner cocktail popular during the summer season	
Pineapple Chili Margarita	8.50
Oriental twist of classic Margarita	
Mai Tai	8.00
The legendary blended of rum ,home made almond extract with a hint of tropical flavours	
Kiss With Passion	8.50
Tonic refreshment with passion fruit infusion and berries	
Green Aladin <small>NEW</small>	8.50
Smooth taste of sweet melon mixed with relaxing aroma of your tasting buds	
Ouiii for Kiwi !! <small>NEW</small>	8.50
Infused Hendrix with fresh kiwi and very distinguished floral aromas	
Mocktails	
Frosty Lemon & Mint	6.50
Blended fresh mint with sweet homemade lemonade	
Pink Heart Sharab Ward	6.00
Authentic Lebanese drink flavoured with grenadine and rose water.	
Virgin Blue Hawaiian	7.50
Mix of fresh exotic fruits and citrus aroma	
Cool Piña Colada	7.50
The original taste of creamy pineapple and coconut cocktail	
Watermelon & Strawberries	7.50
Blended fresh strawberries with watermelon juice	
Ottoman Sherbet <small>NEW</small>	7.50
Refreshing rose extract and fresh mint topped with toasted pine nuts	
Laban Ayran <small>NEW</small>	5.50
Tangy ,salty and flavoured yoghurt drink	

Softs, Juices & Minerals

Soft Drinks

Coca Cola | Coca Zero | Fanta | Sprite | Kinnie | Diet Kinnie
Ginger Ale

25Cl | 50Cl

2.40 3.80

Energy Drink

Red Bull

Can 33Cl

3.50

Chilled Juices

Orange | Pineapple | Apple | Cranberry | Tomato | Peach

25Cl | 50Cl

2.40 3.80

Fresh Juices

Orange | Grape Fruite | Lemonade ! Daily Special

3.10 5.50

Minerals

Source Still

Source Sparkling

33Cl | 70Cl

2.30 4.20

2.30 4.20

Beers & Ciders

Bottled Beers

Cisk | Cisk Exel

Heineken

Budweiser

Corona

Paulaner | Non Alc Paulaner

1/2 Pint | 33cl | Pint

3.30 4.80

3.30 4.80

3.30 4.80

4.80 5.30

Ciders

Magners

5.30

Bar Display

25Cl

International Spirits Brands	3.20
Liqueurs	3.20
Digestive	3.20
Chivas Regal	3.90
Johnnie Walker Black Label	3.80
Glenfiddich Single Malt	4.10
Arak	3.00
Half Carafe Arak	14.00
Full Carafe Arak	25.00

Premium Gins Selection

Gin Mare – Spain

Rosemary, basil and thyme, the sea breeze on your skin.

12.00

Ampersand – Spain

A sweet strawberry flavoured Premium Gin, with a hint of citrus notes

10.50

Elephant– Germany

Distinct nose with a subtle juniper aroma, an undertone of mountain pine and other herbaceous notes

12.00

Etsu – Japan

Fresh and well-balanced, peppers with hints of green teas and berries

12.00

Boë VIOLET – Scotland

The addition of violets creates a stylish gin with a light, delicate taste and beautiful colour and aroma

12.00

Boë RASPBERRY - Scotland

Expect bold berry brilliance, carried along by classic juniper notes









12.00

All Gins are served with your favourite Tonic Mixer

Byblos Hot Drinks Signature

Turkish Coffee	3.20
Arabica ground coffee from mountainous farms in Yemen, Prepared using very finely ground beans, without filtering.	
Moroccan Atay	5.00
Gunpowder loose leaf green tea prepared with spearmint leaves and sugar, traditional to the Greater Maghreb region.	
adak Chai	4.50
A stronger version of the traditional Indian tea and is as bold as it sounds.	
Thé aux Pignons	4.90
An authentic infusion of sweet mint tea and toasted pinenuts.	

Loose Leaf Selection

Lapsang Souchong 	Served in Pot of 500ml	3.60
Sometimes referred to as Smoked Tea, this is a black tea known throughout the world for its distinctive aroma and flavor due to the special smoking process with pinewood that it goes through.		
Earl Grey Radiance		3.80
It is not a type of tea, but a flavour, made up of a simple black tea, flavoured with aromatic and stimulating oil of Bergamot.		
Thai Chai 		3.80
Taste the Orient with this blend of creamy coconut, floral lemongrass and chai spices.		
Tempting Raspberry  		3.80
A fresh, crisp green tea with rose petals and raspberry blend. A tempting cup made in heaven!		
Milky Oolong 		4.20
This semi-oxidized Chinese tea challenged our tea blender as it demands precision during the delicate infusion of the “Crema Di Latte” or fresh cream.		
Jasmine Silver Needle 		4.20
Once reserved for emperors, it is a precious and extremely rare White Tea obtained exclusively from the top buds of the plant.		
Lemongrass and Ginger		4.20
Let the lemongrass uplift you and the ginger refresh you.		
Rooibos Vanilla  		4.20
Rich and warm South African plant perfectly flavoured with vanilla fragrance		



ICED



ORGANIC



CAFFEINE FREE



RARE

Desserts & Lebanese Delights

Layali Lubnan

6.00

Literally meaning “Lebanese nights”, a soft orange blossom, rose and vanilla flavoured semolina pudding, topped with freshly whipped cream, crunchy nuts and sun dried apricots

Mouhallabiya

5.00

A delicate milk flan, lightly flavoured with orange blossom and rose water and topped with crunchy nuts

Baklawa

7.50

A rich Middle Eastern pastry consisting of sheets of phyllo pastry layered with chopped nuts, butter and cinnamon, baked and soaked in honey

Kunafa Pistachios & Cheese

9.50

Soft & Strechy akawi cheese filling in between two layers of crispy Kunafa (shredded filo dough with Butter). Drizzled with sweet Atar syrup and topped with pistachio.

Byblos Sweet Delicacies To Share (for 2 person)

14.50

Fresh carved fruit, Mouhallabiya, Baklawa, Kunafa and dried fruit.

Arabic Ice Cream Roll

4.50

Traditional Home Made Arabic Ice Cream with Pistachios.

NEW

