



ب

Byblos

LEBANESE RESTAURANT



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PHONE NUMBER

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EMAIL ADDRESS

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[@byblosmalta](https://www.instagram.com/byblosmalta)

ALLERGEN DESCRIPTION



MODERATELY SPICY



SUITABLE FOR VEGETARIANS



GLUTEN-FREE DISH



VEGAN OPTION



LACTOSE























MOLLUSCS



SESAME

If you have any questions or concerns regarding allergens in our dishes, please reach out to our restaurant team.

COLD APETIZERS

- Hummus Classic**   
Chickpeas | Tahini Sauce | Lemon juice | Olive Oil | Pitta Bread **5.75**
- Hummus Beirut**   
Traditional hummus | Radish | Pickles | Garlic | Cumin | Parsley | Pitta Bread **6.45**
- Hummus Veggie**   
Classic Hummus | Assorted Crudite of Vegetables | Pitta Bread **6.75**
- Mutabel**  
Grilled eggplant | Olive oil | Lemon Juice | Tahini Sauce | Pitta Bread **7.50**
- Baba Ganoush**   
Diced eggplants | Capsicum | Onion | Parsley | Olive Oil | Lemon Juice | Pitta Bread **6.75**
- Eggplant Moussaka (Maghmour)**   
Eggplant | Fresh Tomatoes | Coriander | Mix Bell Peppers | Chickpeas | Pitta Bread **6.50**
- Stuffed Wine Leaves (Werak Enab)**   
Vine Leaves | Onion | Egyptian Rice | Parsley | Tomato | Mint **7.75**
- Tomato Kibbeh**  
Tomatoes | Bulgur | Olive Oil | Parsley | Pitta Bread **5.50**

SHARING PLATTERS

Lebanese Mezze To Share (for 2 persons)



Hummus classic | Mutabel | Baba Ghanouj | Stuffed Vine leaves | Tomato kibbeh
Two Pcs Grilled Halloumi | Two Pcs Sambusek | Two Pcs Falafel | Two Pcs Cheese rolls
Tahini Sauce | Pitta Bread Basket

32.00

***Additional Person Extra Price**

15.00

Vegan Platter To Share (for 2 persons)



Hummus Classic | Eggplant Moussaka | Baba Ghanouj | Stuffed Vine leaves | Fattoush Salad
Four Pcs Falafel | Mixed Pickels | Olives | Tahini Sauce | Grilled Pitta Bread

28.00

***Additional Person Extra Price**

14.00

Beirut Meat Platter (for 2 persons)

Fried Beef Kibben 2 Pcs | Hummus Awarma | Shish Tawouk 2 Pcs | Lamb Chop 2 Pcs
Kafta 2 Pcs | Oriental Rice | Spicy Potato | Grilled Pitta

62.00

***Additional Person Extra Price**

28.00

HOT APETIZERS

Cheese Rolls 4 pcs 	8.50
4 cheeses Coriander Filo Pastry	
Sambusek 4 pcs	8.75
Minced beef Onions Oriental spices	
Fried Kibbeh 4 pcs	9.50
Minced beef Bulgur Onion Lebanese spices	
Galayet Lahem	12.50
Grilled Beef Strips Pomegranate Molasses Lemon Juice 7 Lebanese spices	
Falafel 4 pcs   	7.50
Chickpeas Onion Herbs Cumin Mixed Pickles Olives Tahini Sauce	
Halloumi Cheese 	8.50
Halloumi Cheese Mixes Salad Leaves Cherry Tomatoes Lemon Kindly choose your preferred cooking method: fried or grilled	
Chicken Livers	9.00
Chicken Livers Grenadine Sauce Garlic Pitta Bread	
Spicy Lebanese Potatoes   	7.00
Potato Cubes Fresh Coriander Garlic Red Chili Rock salt Coriander Lemon	
Hummus Belahme	13.50
Classic Hummus Grilled Beef Strips Lebanese Marination Lemon Olive Oil Grilled Pitta Bread	
Hummus Shawarma	12.50
Classic Hummus Boneless Chicken Tights Shawarma Spices Olive Oil Pitta Bread	
Hummus Awarma	15.50
Classic Hummus Spicy Lamb Mince Lemon Parsley Red Chili Zaatar Olive Oil Grilled Pitta Bread	

SALADS

Fattoush

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

8.50

Tabouleh

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

9.50

Byblos Signature Salad

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

10.50

Falafel Salad

Mixed Green Salad | Fried Falafel | Tahini Dressing | Lemon | EVOO | Pickles | Cherry Tomatoes |
Sesame Seeds

11.50

SOUP











Lentil Soup

Red Lentils | Potatoes | Onion | Pumpkin | Celery | Cumin | White Pepper
Served with Pita Bread

6.95

MAIN COURSES

On the Lava Rock Grill

Shish Tawouk 	20.00
Two Chicken Breast Skewers Lebanese Spices Grilled Vegetables Tortilla Bread Garlic Paste Lemon Herbs Greek Yogurt Cumin	
Lahem Meshwe	27.00
Two Marinated Beef Skewers Grilled Vegetables Onion Parsley Sumac Lemon	
Kafta 	21.50
Two Minced lamb & Beef Meat Skewers Tahini Parsley Sumac Onion Bell Peppers	
Kebab Istanbul  	22.00
Two Spicy Minced Lamb Grilled Vegetables Tahini Sauce Parsley Sumac Onion Red Chilli	
Chicken Shawarma 	21.00
Boneless Chicken Tights Shawarma Spices Greek Yogurt Lemon Tortilla Bread EVOO Garlic Dip	
Lamb Chops 6 pcs 	32.00
Grilled Lamb Chops Lebanese Spices Harissa Sauce Sumac Onion Lemon Parsley	
Byblos Mixed Grill  	32.50
Marinated Beef Cubes Skewer Minced lamb & Beef Meat Skewer Chicken Breast Cubes Skewer Grilled Lamb Chop Grilled Vegetables Harissa Sauce Parsley Lemon Sumac Onion	
Vegetarian Lebanese Stew (Maghmour)  	18.50
Eggplant Bell Peppers Chickpeas Red Chilli Lebanese Spices Coriander Tomatoes Grilled Halloumi Cheese Spicy Potato Pitta Bread	
Baked Fresh Sea Bass (fillets)	28.00
Lebanese Spices Lemon Fresh Herbs Garlic Tomatoes Bell Peppers	

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

SLIDE DISHES

French fries	4.00
Lebanese Aromatic Rice	4.50
Grilled Vegetables	4.50
Mix Salad	4.50
Homemade Pitta	2.50

DESSERTS

Layali Lubnan Orange Blossom Rose Water Vanilla Nuts	5.50
Muhallebi Cream Rose Water Orange Blossom Nuts Fruit	5.50
Baklawa Filo Pastry Crunchy Nuts Butter Dry Fruit Cinnamon Syrup Honey	5.50
Kunafa (served warm) Crispy Kunafa Pastry Pistachios Cheese Butter Dry Fruit Attar Syrup	8.00

MEZE MENU A

min 2 persons sharing

STARTER

Hummus Shawarma

Classic Hummus | Boneless Chicken Thighs | Shawarma Spices | Lemon | Olive Oil | Sumac Onions | Herbs | Pitta Bread

MAIN COURSES

Shish Tawouk

Two Chicken Breast Skewers | Lebanese Spices | Grilled Vegetables | Tortilla Bread | Garlic Paste | Lemon | Herbs | Greek Yogurt | Cumin

Kafta

Two Minced lamb & Beef Meat Skewers | Tahini | Parsley | Sumac | Onion | Red Chilli

Lebanese Aromatic Rice

Mix Salad

DESSERT

Layali Lubnan

Orange Blossom | Rose Water | Nuts | Dried fruit

€27.00 pp

MEZE MENU B

min 2 persons sharing

STARTERS

Hummus Classic



Chickpeas | Tahini Sauce | Boneless Chicken Thighs | Lemon Juice | Olive Oil | Pitta Bread

Mutabel



Grilled Eggplant | Olive oil | Lemon Juice | Tahini Sauce | Pitta Bread

Falafel



Chickpeas | Onion | Parsley | Cumin | Mixed Pickles | Olives | Tahini Sauce

Cheese Rolls



Cheese | Coriander | Filo Pastry | Oregano

Tabouleh



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

MAIN COURSES

Shish Tawouk



Two Chicken Breast Skewers | Lebanese Spices | Grilled Vegetables | Tortilla Bread | Garlic Paste | Lemon | Herbs | Greek Yogurt | Cumin

Kebab Istanbul



Spicy Minced Lamb | Grilled Vegetables | Tahini Sauce | Parsley | Sumac Onion | Red Chilli

Lamb Chops 2 pcs



Grilled Lamb Chops | Harissa Sauce | Sumac | Onion | Parsley | Lebanese Spices | Lemon

Middle East Aromatic Rice

Spicy Lebanese Potatoes

DESSERTS

Muhallebi

Cream | Orange Blossom | Rose Water | Crunchy Nuts | Fruit

Baklawa

Filo Pastry | Chopped Nuts | Dried Fruit | Butter | Cinnamon | Honey | Syrup

Lemon and Mint Tea

€35.00 pp

Drinks Menu

Soda & Juice

	33 cl
COCA-COLA	2.75
COCA-COLA DIET	2.75
SPRITE	2.75
SPRITE DIET	2.75
FANTA	2.75
KINNIE	2.75
KINNIE DIET	2.75
BITTER LEMON	3.00
TONIC WATER	3.00
RED BULL	3.50
JUICE APPLE / ORANGE / PINEAPPLE / TOMATO	2.75
ICED TEA PEACH / LEMON	2.75

Water

Still / Sparkling

25 cl	75 cl
2.20	3.60

Beers

	25 cl	33 cl	50 cl
CISK LAGER	2.50		4.80
CISK EXCEL	2.50		4.80
HEINEKEN		3.80	
BUDWEISER		3.80	
CORONA		3.80	

Cider

	33 cl	50 cl
STRONGBOW		6.00
MAGNERS	4.80	

Aperitifs

CAMPARI, APEROL, VERMOUTH, RUBYPORT

4 cl

3.75

Liqueurs

DI SARONNO, FRANGELICO, SAMBUCA, BAILEYS, DRAMBUIE,
KAHLUA, NEPETA, AMARO AMARA

4 cl

3.75

Digestifs

AMARO AVERNA, FERNET BRANCA, BRANCA MENTA,
AMARO DEL CAPO AMARO MONTENEGRO

4 cl

3.75

Hot Beverages

ESPRESSO | ESPRESSO LUNGO

1.50

ESPRESSO MACCHIATO

1.50

DOUBLE ESPRESSO

2.75

AMERICANO

2.00

CAPPUCCINO

2.50

CAFFE LATTE

2.75

BLACK | HERBAL

2.00

TETTIERA LOOSE LEAVE TEAS & INFUSIONS

3.50

HOT CHOCOLATE

3.00

HOT CHOCOLATE FLAVOURED COOKIE | VANILLA | CINNAMON

3.75

Wines

White

SANTA RITA SAUVIGNON BLANC (SICILIA)	20
ISIS CHARDONNAY (MALTA)	35
PALLADINO GAVI DI GAVI (PIEMONTE, ITALIA)	26
BENEVENTANO FALANGHINA (IRPINIA, ITALIA)	23
CARAVAGGIO CHARDONNAY (MALTA)	18
DI MEO GRECO DI TUFO (IRPINIA ITALIA)	26
UMBERTO FIORE MOSCATO D'ASTI (PIEMONTE ITALIA)	19

Red

ZONIN I CLASSICI VALPOLICELLA (VENETO ITALIA)	20
MASSERIA ALTEMURA SASSEO PRIMITIVO (PUGLIA ITALIA)	25
FENICI MERLOT CABERNET & SYRAH (MALTA)	30
CARAVAGGIO CABERNET FRANC (MALTA)	19
DONNA CHIARA AGLIANICO (IRPINIA, ITALIA)	25
ÁLAMOS CABERNET SAUVIGNON (MENDOZA, ARGENTINA)	19
SANTA RITA MERLOT (SICILIA)	21

Rose

CHATEAU MINUTY PRESTIGE ROSE (CÔTES DE PROVENCE, FRANCE)	25
MONMOUSSEAU ROSE D'ANJOU (LOIRE VALLEY, FRANCE)	20

Prosecco

BRILLA PROSECCO (VENEZIA, ITALIA)	24
BRILLA ROSE PROSECCO (VENEZIA, ITALY)	24

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