

LUNCH / DINNER MENU

MEZZA/STARTERS

COLD

Houmous (v)	5.00
<i>Puree of Chickpeas with sesame oil and lemon</i>	
Bayroot Houmous (v)	5.50
<i>Puree of Chickpeas with sesame oil and lemon, garlic, harissa and parsley</i>	
Baba Ganoush (Moutabal) (v)	5.70
<i>Smoked aubergine puree, sesame sauce and pomegranate seeds</i>	
Stuffed Vine leaves (Warak Enab) (v)	5.70
<i>Fresh herbs, tomato and rice</i>	
Aubergine Moussaka (v)	5.70
<i>Oven baked aubergine with tomatoes, onions and chickpeas</i>	
Loubieh B'zeit (v)	5.00
<i>Green beans cooked with tomatoes, onions, coriander & olive oil</i>	

HOT

Houmous Shawarma Lamb	6.50
<i>With roasted slices of lamb</i>	
Lamb parcels (*)	5.70
Houmous Shawarma Chicken	6.00
<i>With roasted slices of chicken</i>	
Meat balls (kebbeh) (*)	6.50
Falafel (v)	5.00
<i>Chickpeas and fava bean croquettes served with tahini sauce</i>	
Spinach and pine nuts parcels (v) (*)	5.20
Grilled Halloumi Cheese (v)	5.20
Cheese and Zaatar parcels (v)	5.20

SALADS

Tabouleh Salad (v)	5.70
Fatoush Salad (v)	5.50
Spicy Arabian Salad (v)	5.00

Feta and Olives Salad (v)	6.00
Green Salad (v)	4.50

DINNER SET MENU

Any Main course with Starter and large glass of House Wine or Beer

Non Seafood 16.00 Seafood 20.00

MAINS

FROM THE CHARCOAL GRILL

Garnished with rice or salad and sauces

Chicken Taouk Brochette	12.00
Chicken wings, pomegranate marinade	9.20
Lemon and thyme Chicken chops	9.70
Boneless marinated Chicken whole	13.50
Chicken Shawarma	11.40
Mix Shawarma	12.80
Lamb Shawarma	13.00
Lamb kebab cubes	13.50
Lamb Kofta Brochette	12.90
Spiced Sea Bass fillets	13.50
King Prawns with Chili and Garlic	15.00
Squid steak with Lemon and Chilli	12.50
Grilled Salmon with avocado and salad	14.50
Grilled Halloumi cheese with field mushrooms (v)	11.80

MAINS

Green Beans stew with rice (v)	10.50
Aubergine stew with rice (v)	11.00
Moujadarra Bil Zait (v) (*)	10.70
<i>Lentils and rice topped with caramelized onions and roasted pine nuts served with salad or cucumber and yoghurt</i>	

PLATTERS: All platters include; Salad, rice and sauces

Bayroot Platter (for 2 persons)	26.00	Seafood Platter	18.70
<i>Kofta, Taouk, Lamb Kebab cubes and a mix of Lamb and Chicken Sharwama</i>		<i>Sea bass fillet, Squid steak and King Prawns</i>	
Chicken Platter	15.00	Lebanese Mixed Grill	15.00
<i>Mix of half Chicken, Chicken wings, Chicken Chop</i>		<i>Chicken Taok, Lamb kofta, Lamb kebab cubes</i>	

SIDES

bayroot Fries (v)	2.50
Lebanese spiced potatoes (v)	4.70
Saffron rice (v)	4.50

Grilled vegetables (v)	5.00
Cucumber and yoghurt (v)	4.20
Grilled corn on the cob (v)	4.00

WRAPS

Chicken Taouk <i>Tomato, pickles, lettuce and garlic sauce</i>	5.50
Chicken Shawarma <i>Tomato, pickles, lettuce and garlic sauce</i>	5.25
Lamb Shawarma <i>Tomato, pickles, onions, parsley and tahini</i>	5.90
Lamb Kofta <i>Tomato, pickles, onion, parsley, houmous and harrisa</i>	5.40
Lamb Kebab cubes <i>Tomato, onion, parsley, pickles and houmous</i>	5.70
Mixed Shawarma	5.50
Falafel (v) <i>Mint, radish, parsley, lettuce, tomato, pickles and tahini</i>	4.70
Halloumi Cheese (v) <i>Olives, lettuce, tomato and zaatar</i>	5.00

LUNCH SPECIALS Monday to Friday 12pm - 3.00pm

Make your own Lunch box, served with choice of garnishes and sauces		
1- choose your meat:		
Chicken Shawarma	7.50	
Lamb Shawarma	8.00	
Mix Shawarma	7.70	
Choose your garnish:		
Spiced potato - Fattoush salad - Saffron rice		
Choose your sauce:		
Harissa - Garlic - Tahini		
2 - One skewer Kofta		7.50
Salad, Houmous & fries		
3 - Chicken Chop		7.50
Salad, Houmous & fries		

Lunch Mezza Platters Monday to Friday 12pm - 3.00pm

Vegetarian Platter <i>1- Selection Of: Houmous, Baba Ghanoush, Fattoush salad, Falafel, Lobieh Bzeit and Spinach parcel (v) (*)</i>	8.50	Lunch Mixed Mezza Platter <i>2- Selection Of: Houmous, Meat balls, Lamb parcel, Moussaka, Vine leaves and Tabouleh (*)</i>	9.50
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DRINKS

HOT

Americano	2.50
Fresh Mint Tea	2.50
Lemon, Honey and Ginger	2.50
Bayroot Tea (Mountain Sage / Levant herbs)	2.50
Green Tea	2.50
Earl Gray Tea	2.50
English Breakfast Tea or Camomile	2.50

*Bring your own bottle
a corkage fee of £10 per bottle will apply*

FRESHLY SQUEEZED JUICES

Fresh Orange juice	4.00
Fresh Carrot juice	4.00
Fresh Apple and Ginger juice	4.00
Fresh Lemonade	4.00
Fresh Mixed fruit juice	4.00
Fresh Grapefruit (Pink or Golden)	4.00
Fresh Citrus mix	4.00
Fresh Mandarin & Mint	4.00
Cranberry juice	3.00
Karma Organic cola (Regular or diet)	2.50
Soft drinks	1.75
Still Water L / S	3.00 / 1.75
Sparkling Water L / S	3.00 / 1.75

DESSERTS

Selection of Ice cream	6.00	Baklawa (*)	4.70
Milk pudding with grape molasses (*) (v)	4.30	Strawberry and yoghurt pot with honey and pistachio (*)	5.50

If you have any food allergens please ask your waiter and you will be provided with detailed information on each dish

(*) Contains Nuts (v) Vegetarian