3 etaul Doral

KIBBEH



KIBBEHBIL SANIEH \$11: Oven baked kibbie slice



**KIBBEH NAYEH \$12

Finest raw beef blended with onion, wheat, basil and middle east spices



KIBBEH ORASS
(3 unid \$10) (4 unid \$13):
Deep fried seasoned ground beef and crushed wheat, Filled with ground beef, chopped onion and pine nut



KIBBEH BI SAMEH
PLATER \$20:
Oven baked kibbie slice served
with 2 regular sides of your choice



KIBBEH MESHWIPLATER \$20: Grilled kibbie served with 2 regular sides of your choice



KIBBEH MESHWI \$11 2 Round grilled kibbie

**The FDA advises that consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risk of food borne illness

APPETIZERS



WARAKMALFOUF \$11 (6 unid): Cabbage leaves stuffed with rice and ground beef



MAKANEK HALAL **\$10**: Middle east fried sausage with lemon juice



WARAKINAB **\$11** (6 unid): Grapes leaves stuffed with rice and ground beef



FALAFEL \$11 (4 unit):
Mixture of chickpeas & fava beans,
cilantro, onion and parsley, deep fried
and served with Tahini sauce



BASTERMA \$10: Beef carpaccio, highly seasoned, cured beef



PICKLES \$6



TOSHKA \$12: Pita bread with kafta meat and cheese

HOMEMADE DIPS



HUMMUS BILAHME Small \$8.50 Large \$10: Hummus topped with grilled beef,



BABA GHANOUSH Small \$6.50 Large \$9: Smoke grilled eggplant, sesame oil and lemon juice.



DIPS



FATTE \$9: Sour sweet yogurt topped with Sliced almond and fried pita bread chips



HUMMUS Small \$6.50 Large \$9: Chickpeas, sesame oil and lemon juice



MUHAMMARA Small \$6.50 Large \$9: Red bell pepper, walnuts, breadcrumbs, pomegranate molasses, sugar and olive oil.



LABNE
Small \$6.50 Large \$9:
Homemade yogurt dip,
served with olive oil.
Small \$6.50 Large \$9:



TEQUENOS \$10 (6 unit) Fried Venezuelan Cheese Sticks served with homemade cilantro sauce.

Tequenos Sampler 3 type of crunchy cover

Plantain Tequenos Cheese Tequenos Corn Tequenos



KAFTA MINI BURGERS \$11 (4 unit) Kafta, hummus and Tabbouli



FALAFEL MINI BURGERS \$11 (4 unit) Falafel, hummus and tabbouli



SHAWARMA SANDWICH:
Pita bread filled out with tomatoes,
lettuce, onion, pickles, garlic cream,
parsley, and tahini cream.
*Add Skinny Fried 2

Beef, chicken or Mixed \$15.99 Falafel served with tomatoes, lettuce, parsley, pickles and tahini sauce:

Kibbeh



SHAWARMA PLATE \$ 17
Beef, chicken or mixed,
Served with lettuce,
tomatoes, onions, parsley,
pickles, and tahini sauce

SALADS



FATTOUSH \$10 Lettuce, tomatoes, cucumber, radish, onion, green bell pepper, parsley, fried pita bread on top, house dressing.

TABBOULI \$10: Chopped parsley, tomatoes, onion, wheat, lemon juice and extra olive oil.





GREEK \$10:
Lettuce, tomatoes,
cucumber, black olives, green
bell pepper, onions, black
olives, feta cheese and Greek
dressing.



CAESAR \$10: Romaine lettuce, parmesan cheese, seasoned croutons, Caesar dressing.



SHANKLISH \$10: Lebanese cheese aged, served with tomatoes, onion, and parsley.

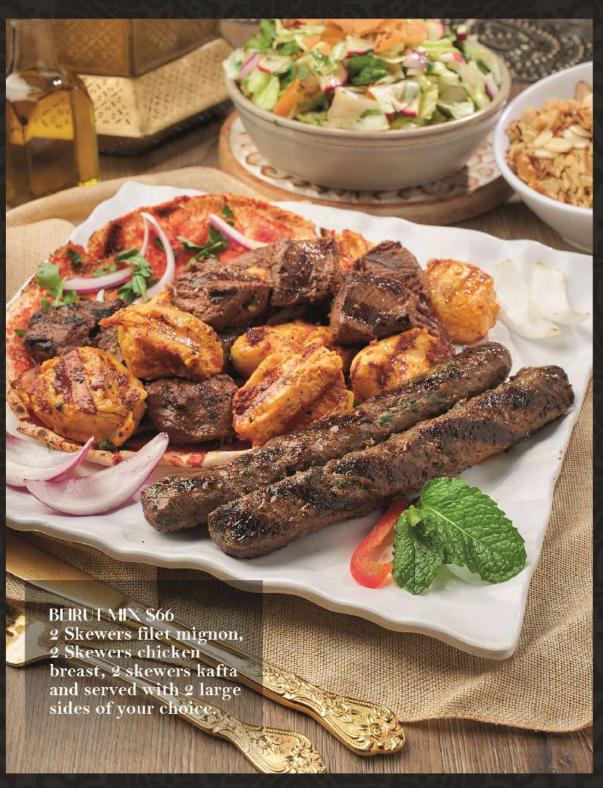


VEGETARIAN PLATTER \$ 20
Tabbouli, falafel, hummus, muhamarra, baba
ghanoush, tahini sauce and pita bread.

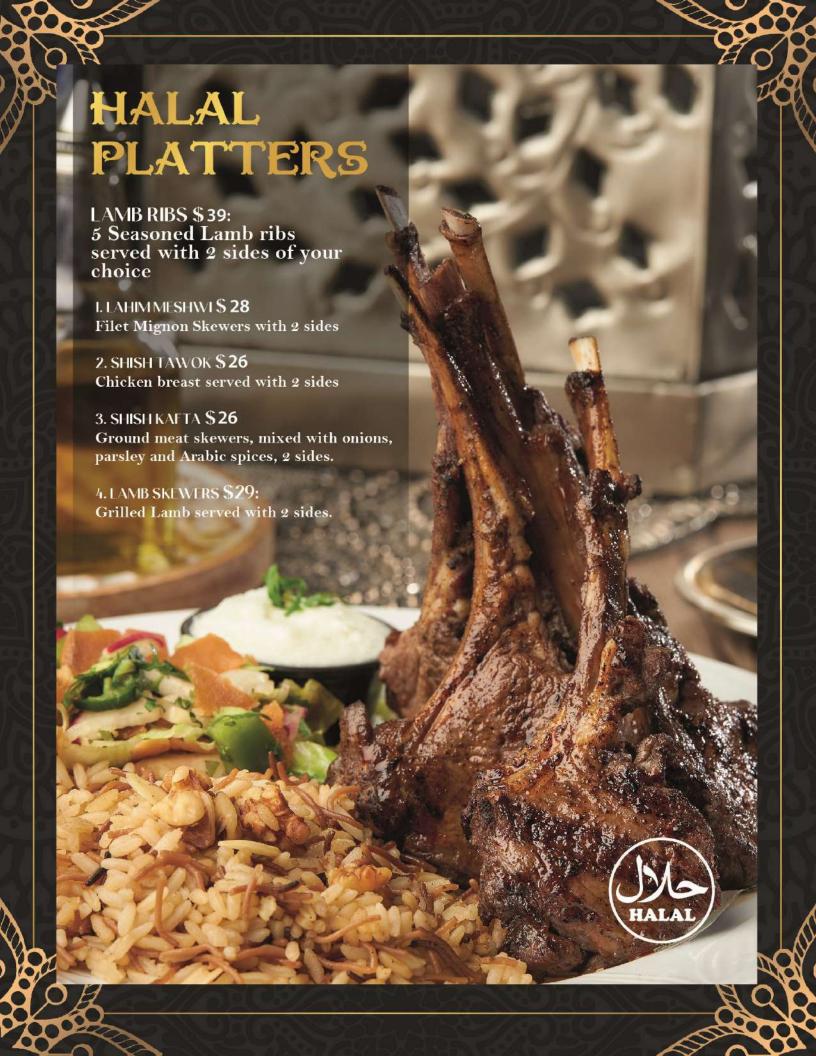


BEIRUT DELUXE \$ 32:

2 Fried kibbie, 2 falafel, humus, muhamarra, baba ghanoush, tabbouli, 3 cabbage and 3 grapes leaves stuffed with rice and beef.



•Sides: Arabic rice, lentil rice, skinny fried, tabbouli, Fattoush, fried yucca, hummus, muhammarra, labne, baba ghanoush or vegetables.



ENTREES

Combo platters skewers served with 2 sides of your choice



*LAHIM MESHWI \$26 Filet Mignon Skewers with 2 sides



SHISH TAWOK \$23 Chicken breast served with 2 sides



*SHISHKAFTA \$23 Seasoned ground meat skewers, mixed with onions, parsley and Arabic spices, 2 sides.



SHISH TAWOK & KAFTA \$ 24 Filet Mignon and chicken skewers served with 2 sides



*LAHM, SHISM TAWOK & KAFTA \$33 Trio of beef, chicken and Kafta skewers, 2 sides

SIDES: Arabic rice, lentil rice, skinny fried, tabbouli, Fattoush, fried yucca, hummus, muhammarra, labne, baba ghanoush, broccoli, vegetables, garlic cream, tahini, pita bread opc.

EXTRAS:

Garlic Cream \$3 / Fried Pita bread or Grilled \$1.5 Pita with Zaatar \$1.5 / Fried tostones or Yucca \$4 Tahini small \$1 / Sautee Vegetables \$6 Broccoli \$4 / Arabic or Lentil Rice \$6

LUNCH SPECIALS

(MON-FRH2 TO 3:30PM)

* All Plates are served with I skewer & 2 sides of your choice.

LAHIMMESHWI \$17 Beef skewer

SHISH TAWOK \$15 Chicken breast skewer

SHISH KAFTA \$16 Kafta skewer



JAMBIRI \$22 Tiger shrimps skewers server with 2 sides.



*LAHIMMASHWI & KAFTA **\$24** Filet mignon, kafta skewers, **2** sides



SHISH TAWOK & KAFTA \$23 Chicken breast, kafta skewers, 2 sides.



RISOTTI AND PASTAS



LAMBRISOTTO \$32 Arborio rice, butter, mushroom, parmesan cheese and 3 lamb

SHRIMP RISOTTO \$ 24 Arborio rice, tiger shrimp, spinach, butter and pecorino cheese.

MUSHROOMRISOTTO \$23 Arborio rice, sautee mushrooms, butter, cherry tomatoes and parmesan cheese.

PASTA AL POMODORO FRESCO \$14 Homemade tomatoes sauce, garlic, onion and fresh basil

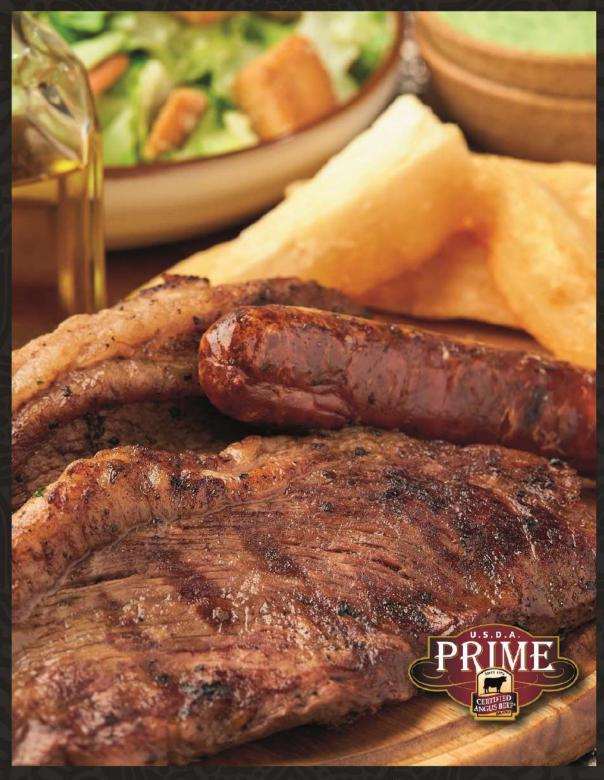
> PASTA ALFREDO \$15: Homemade Alfredo sauce ADD: Grilled Chicken breast \$3, Shrimp \$5





CHICKEN NUGGETS OR GRILLED CHICKEN BREAST STRIPS & FRIES \$9

PASTA POMODORO OR ALFREDO \$9
KID'S BEEF OR CHICKEN I SKEWERS & FRIES \$13



**PICANHA STEAK \$33 (12 OZ)

Angus certificate beef, served with sausage, yuca,

Caesar salad and Homemade cilantro sauce.

DESSERTS



BAKLAVA **\$7 3** Filo pastry dough, filled with walnuts and pistachio



BAKLAVA & ICE CREAM \$10

Filo pastry dough, filled
with walnuts and pistachio
served with vanilla ice
cream.



BROWNE \$8

Hot chocolate brownie served with vanilla ice cream and chocolate syrup



KNAFE \$9
A traditional Middle Eastern dessert made with filo pastry, fine semolina dough, soaked in sweet, sugar-based syrup, layered with cheese, clotted cream, & pistachio



KATAYEF \$10

Deep fried Arabic dough filled with Ashta custard made of milk and semolina, covered with sugar syrup



NUTELLA CREPES \$9
Crepe filled with Nutella,
fresh strawberries, topped
with caramelized sugar,
served with vanilla ice
cream.



MAMMOUL \$7 3 Cookies filled with date, covered with sugar powder.

GETALIE \$10 Arabic Ice cream, jelly topped with pistachio.

COFFEE

Espresso	\$2. 5
Espresso double shot	\$4
Cortadito	\$3
Cappuccino	\$4
Macchiato	\$4
Hot Tea	\$3
Arabic with cardamom	\$2.5
Americano	\$2.5





JUICES

Lemonade & Mint, Regular Lemonade	
or Lebanese Lemonade	\$4.99
Passion Fruit, Passion fruit & mint	\$4.99
Strawberry, Mango, Melon, Pineapple or	
Watermelon	\$4.5
Soft Drinks Sodas	\$3
Natural Ice Tea	\$4
Bottle water Perrier or Evian Small	\$3.5
Perrier or Evian Large	\$6



COCKTAILS

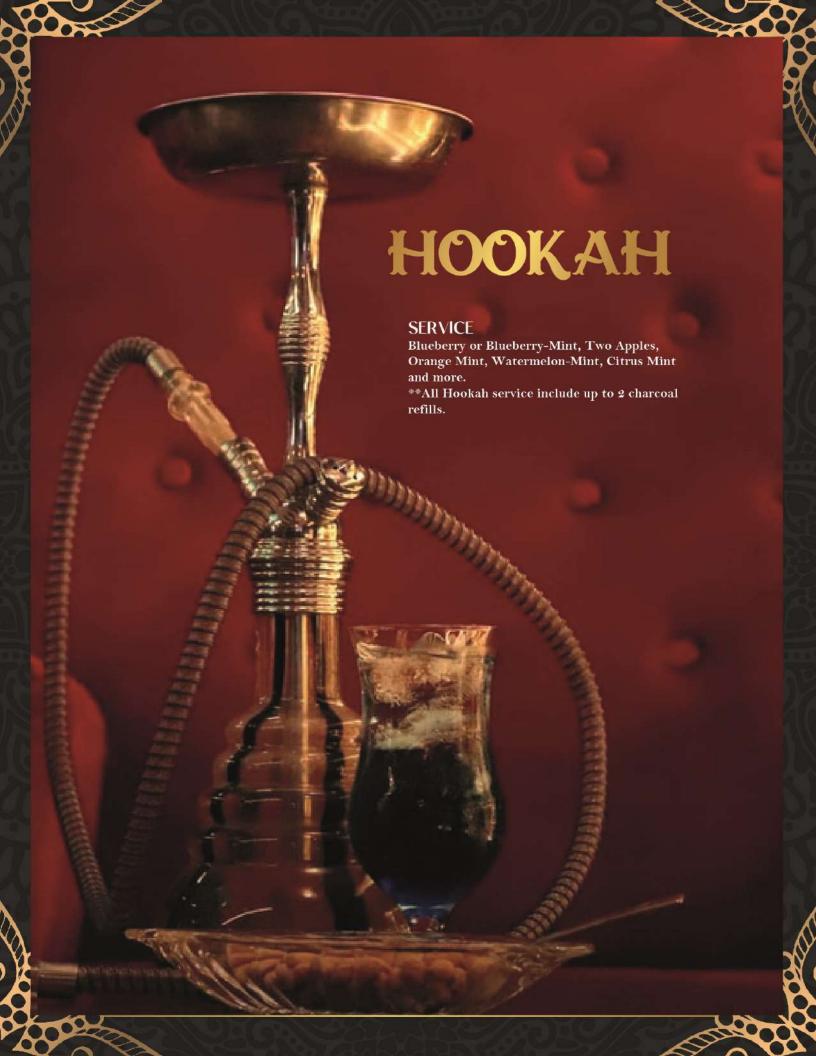
PINA COLADA Pineapple juice, coconut cream, cocunut rum	\$11,99	
MOJITO Crushed mint, sugar, white rum, lime, sprite	\$11,99	
PASSION FRUIT MOJITO	\$11,99	
MARGARITA Tequila, lime juice, triple sec	\$10,99	
PASSION FRUIT MARGARITA	\$11,99	
BLUE DAMASCO Coconut rum, blue curacaom tequila, lime juice	\$11,99	
MOSCOW MULE, Ginger beer, lime juice, vodka	\$11,99	
THE BEIRUT Crushed mint, sugar, lime juice, vodka, tequila,		
rose water, ginger ale	\$11,99	
PROSECCO SMASH, Pomegranate juice, lime juice, rum, prosecco	\$11,99	
RED SANGRIA mix fresh fruit, red wine, orange juice, sprite	\$10,99	\$40,00
WHITE SANGRIA, Mix fruit, white wine, prosecco, passion fruit,		
lime juice, sprite	\$11,99	\$43,00



BEERS

BEIRUT, ALMAZA, CORONA, HEINEKEN, STELLA ARTOIS, BUD LIGHT, POLAR

\$5,99





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