

YOUR DINING EXPERIENCE

"I am alive like you, and I am standing beside you. Close your eyes and look around, you will see me infront of you" Khalil Gibran

THE DINING EXPERIENCE

SHARED STARTERS

Kingfish Tartare Hiramasa Kingfish Bayti Style With Fried Bread	18.00
Salmon Nayee With Fresh Mint And Olive Oil	20.00
Organic Hummus Roasted Cashews, Pine Nuts And Wagyu Tajima Girello	20.00
Avocado Fattoush Salad Fresh Mixed Vegetables Salad, Crispy Bread And	
Summac Dressing With Fresh Burrata	20.00
Kataifi Wrapped Halloumi Good Thymes Za'atar Drizzled With L'Atelier Du Miel Honey	15.00
Kafta Cinnamon Sticks Lamb Kafta And Pomegranate	20.00
Smoked Glasshouse Eggplant Ganoush And Pomegranate	15.00
Crispy Cauliflower Fried Pine Nuts, Fresh Pomegranate And Tahini Yoghurt	15.00
Eggplant Fatteh Warm Yoghurt, Marinated Eggplant And Crispy Bread	16.00
Spatchcock With Toum, Lemon And Good Thymes Nutty Za'atar	25.00
Prawns Wrapped In Kataifi Pastry With Preserved Lemon Mayo	20.00
French Fries	12.00
SHARED MAINS	
12 Hour Roasted Lamb Shoulder Yoghurt, Grilled Lemon And Fried Vine Leaves	85.00
Fish Of The Day With Tahini, Pine Nuts And Fresh Lemon	55.00
Pomegranate Taboule Fresh Herbs, Tomatoes, Cucumber And Pomegranate	22.00
SHARED DESSERT	
Pistachio Baklava Phyllo Pastry With Pistachio Ice Cream	20.00
Bayti's Signature Date Mammoul Tart	16.00
Loulou's Aish As Saraya "Bread Of The Palace" Cream, Pistachios With Breadcrumbs	15.00
Znoud Wrapped In Phyllo, Stuffed With Ashta. Deep Fried (2 Pieces)	10.00
Knafeh Fresh Cheese, Pistachio And Orange Blossom	15.00

Please Be Aware That Our Products Either Contain Or Are Produced In Kitchens Which Contain/Use
The Allegern Of Peanuts, Treenuts, Seafood, Soy, Milk (And Their Dairy), Egg, Sesame, Wheat (Gluten),
Lupin And Sulphite Preservatives. We Can't Guarantee Any Of Our Products Are 100% Allergen Free.

All Credit Cards Incur A 1.5% Surcharge. A Surcharge Of 15% Applies On Public Holidays.