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Daoud Corm, *A View of Achrafieh* (1868)

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صحّة

Mezze

Mezze refers to a traditional selection of small, flavourful dishes commonly shared across the Levant and many Arabic-speaking regions. These bite-sized plates are served together to offer a variety of tastes and textures, creating a communal and social dining experience.

Starters

KINGFISH TARTARE *Hiramasa Kingfish Bayti Style with Fried Bread —— 18*

SALMON NAYEE *with Fresh Mint and Olive Oil —— 20*

ORGANIC HUMMUS *Roasted Cashews, Pine Nuts and Wagyu Tajima Girello —— 25*

AVOCADO FATTOUSH SALAD *Vegetable Salad, Crispy Bread and Summac Dressing w/ Fresh Burrata — 25*

KATAIFI WRAPPED HALLOUMI *Good Thymes Za'atar Drizzled with l'Atelier du Miel Honey —— 24*

KAFTA CINNAMON STICKS *Lamb Kafta and Pomegranate (4 PIECES) —— 24*

SMOKED GLASSHOUSE EGGPLANT *Ganoush and Pomegranate —— 18*

EGGPLANT FATTEH *Warm Yoghurt, Marinated Eggplant and Crispy Bread —— 18*

SPATCHCOCK *with Toum, Lemon and Good Thymes Nutty Za'atar —— 27*

PRAWNS WRAPPED IN KATAIFI PASTRY *with Preserved Lemon Mayo (4 PIECES) —— 20*

BAYTI HOUSE FRIES *—— 12*

POMEGRANATE TABOULE *Fresh Herbs, Tomatoes, Cucumber and Pomegranate —— 25*

Summer Plates

HUMMUS WITH STOCKYARD WAGYU PETITE TENDER *—— 90*

HUMMUS WITH 10 GRAMS OSCIETRA CAVIAR AND FRIED BREAD *—— 70*

HUMMUS WITH BUTTERFLIED SPATCHCOCK AND TABOULE *—— 60*

KATAIFI WRAPPED HALLOUMI STICKS WITH CAVIAR *(4 PIECES) —— 50*

Main

12 HOUR ROASTED LAMB SHOULDER *Yoghurt Mint, Grilled Lemon and Fried Vine Leaves —— 85*

FISH OF THE DAY *with Tahini, Pine Nuts and Fresh Lemon —— 70*

KIWAMI BY STOCKYARD *Cube Roll Mb9 + (500 GRAMS MINIMUM) —— 110*

Dessert

PISTACHIO BAKLAVA *Phyllo Pastry with Pistachio Ice Cream —— 22*

LOULOU'S AISH AS SARAYA *"Bread Of The Palace" Cream, Pistachios With Breadcrumbs —— 18*

ZNOUD *Wrapped in Phyllo, Stuffed with Ashta. Deep Fried. (2 PIECES) —— 12*

KNAFEH *Fresh Cheese, Pistachio and Orange Blossom —— 18*

HAND OF FATIMA *Ashta Ice Cream on Mafroukeh and Pistachio Base (2 PIECES) —— 25*

Menu is subject to change due to seasonal produce.
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.

وهنا صحة

FULL DINING EXPERIENCE

Shared Starters

KINGFISH TARTARE *Hiramasa Kingfish Bayti Style with Fried Bread*

SALMON NAYEE *with Fresh Mint and Olive Oil*

ORGANIC HUMMUS *Roasted Cashews, Pine Nuts and Wagyu Tajima Girello*

AVOCADO FATTOUSH SALAD *Vegetable Salad, Crispy Bread and Summac Dressing w/ Fresh Burrata*

KATAIFI WRAPPED HALLOUMI *Good Thymes Za'atar Drizzled with l'Atelier du Miel Honey*

KAFTA CINNAMON STICKS *Lamb Kafta and Pomegranate (4 PIECES)*

SMOKED GLASSHOUSE EGGPLANT *Ganoush and Pomegranate*

EGGPLANT FATTEH *Warm Yoghurt, Marinated Eggplant and Crispy Bread*

SPATCHCOCK *with Toum, Lemon and Good Thymes Nutty Za'atar*

PRAWNS *Wrapped in Kataifi Pastry with Preserved Lemon Mayo*

BAYTI HOUSE FRIES

KEBBE BALLS *Stuffed with Lamb Mince, Pine Nuts and Sauteed Onions*

Shared Mains

KIWAMI BY STOCKYARD *Cube Roll Mb9 + (500 GRAMS MINIMUM)*

FISH OF THE DAY *with Tahini, Pine Nuts and Fresh Lemon*

POMEGRANATE TABOULE *Fresh Herbs, Tomatoes, Cucumber and Pomegranate*

Shared Dessert

PISTACHIO BAKLAVA *Phyllo Pastry with Pistachio Ice Cream*

HAND OF FATIMA MAFROUKE *Mad bi Ashta*

LOULOU'S AISH AS SARAYA *"Bread Of The Palace" Cream, Pistachios With Breadcrumbs*

ZNOUD *Wrapped in Phyllo, Stuffed with Ashta. Deep Fried. (2 PIECES)*

KNAFEH *Fresh Cheese, Pistachio and Orange Blossom*

SEASONAL FRESH FRUITS

MEZZE & DESSERT DINING EXPERIENCE

Shared Starters (MENU EXCLUDES ANY REPLENISHMENTS)

KINGFISH TARTARE *Hiramasa Kingfish Bayti Style with Fried Bread*

SALMON NAYEE *with Fresh Mint and Olive Oil*

ORGANIC HUMMUS *Roasted Cashews, Pine Nuts and Wagyu Tajima Girello*

AVOCADO FATTOUSH SALAD *Vegetable Salad, Crispy Bread and Summac Dressing w/ Fresh Burrata*

KATAIFI WRAPPED HALLOUMI *Good Thymes Za'atar Drizzled with l'Atelier du Miel Honey*

KAFTA CINNAMON STICKS *Lamb Kafta and Pomegranate (4 PIECES)*

SMOKED GLASSHOUSE EGGPLANT *Ganoush and Pomegranate*

EGGPLANT FATTEH *Warm Yoghurt, Marinated Eggplant and Crispy Bread*

SPATCHCOCK *with Toum, Lemon and Good Thymes Nutty Za'atar*

PRAWNS *Wrapped in Kataifi Pastry with Preserved Lemon Mayo*

BAYTI HOUSE FRIES

KEBBE BALLS *Stuffed with Lamb Mince, Pine Nuts and Sauteed Onions*

Shared Dessert (MENU EXCLUDES ANY REPLENISHMENTS)

PISTACHIO BAKLAVA *Phyllo Pastry with Pistachio Ice Cream*

HAND OF FATIMA MAFROUKE *Mad bi Ashta*

LOULOU'S AISH AS SARAYA *"Bread Of The Palace" Cream, Pistachios With Breadcrumbs*

ZNOUD *Wrapped in Phyllo, Stuffed with Ashta. Deep Fried. (2 PIECES)*

KNAFEH *Fresh Cheese, Pistachio and Orange Blossom*

SEASONAL FRESH FRUITS

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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.

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William James Müller, *Tripoli* (ca. 1834)

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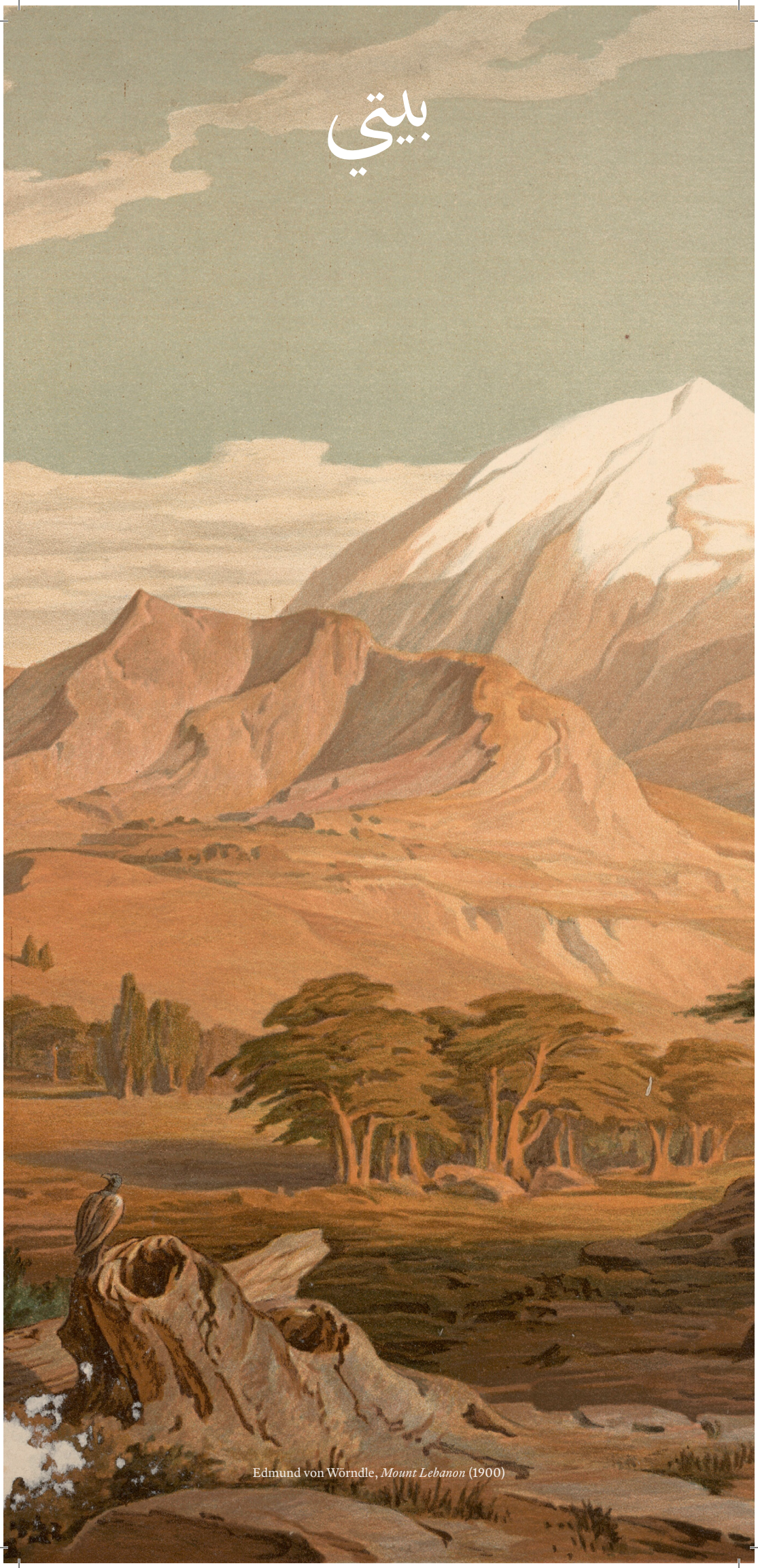
Giulio Aristide Sartorio, *The Coast of Lebanon*

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Jean Houel, *The Cedars of Lebanon* (1800)

بيتي



Edmund von Wörndle, *Mount Lebanon* (1900)

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Jan Ciągliński, *Beirut* (1901)

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Daoud Corm, *Young Woman – St. Vierge* (1868)

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Daoud Corm, *Melons* (1899)

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Louis-François Cassas, *Tripoli* (1813)

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Edward Lear, *Baalbek* (1858–1862)

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Johann Andreas Herrenburg, *Lebanon* (ca. 19th century)

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Khalil Saleeby, *Portrait of a Lady* (ca. 1920)