

بیتى

BAYTI

YOUR DINING EXPERIENCE

*“I am alive like you, and I am standing beside you. Close your eyes
and look around, you will see me in front of you”*

Khalil Gibran

THE 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 *Fresh Mixed Vegetables Salad, Crispy Bread And Summac Dressing With Fresh Burrata*

Kataifi Wrapped Halloumi *Good Thymes Za'atar Drizzled With L'Atelier Du Miel Honey*

Kafta Cinnamon Sticks *Lamb Kafta And Pomegranate*

Smoked Glasshouse Eggplant *Ganoush And Pomegranate*

Eggplant Fattah *Warm Yoghurt, Marinated Eggplant And Crispy Bread*

Spatchcock *With Toun, Lemon And Good Thymes Nutty Za'atar*

Prawns *Wrapped In Kataifi Pastry With Preserved Lemon Mayo*

French Fries

Kebbe Balls Stuffed *With Lamb Mince, Pine Nuts & Sauteed Onions*

SHARED MAINS

12 Hour Roasted Lamb Shoulder *Yoghurt, Grilled Lemon And Fried Vine Leaves*

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 Mafroukeh *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*

Knafeh *Fresh Cheese, Pistachio And Orange Blossom*

Seasonal Fresh Fuit

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.

Menu Is Subject To Change Due To Seasonal Produce

THE MEZZE AND 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 *Fresh Mixed Vegetables Salad, Crispy Bread And*

Summac Dressing With Fresh Burrata

Kataifi Wrapped Halloumi *Good Thymes Za'atar Drizzled With L'Atelier Du Miel Honey*

Kafta Cinnamon Sticks *Lamb Kafta And Pomegranate*

Smoked Glasshouse Eggplant *Ganoush And Pomegranate*

Eggplant Fattah *Warm Yoghurt, Marinated Eggplant And Crispy Bread*

Spatchcock *With Toun, Lemon And Good Thymes Nutty Za'atar*

Prawns *Wrapped In Kataifi Pastry With Preserved Lemon Mayo*

French Fries

Kebbe Balls Stuffed *With Lamb Mince, Pine Nuts & Sauteed Onions*

SHARED DESSERT *Menu Excludes Any Replenishments*

Pistachio Baklava *Phyllo Pastry With Pistachio Ice Cream*

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