

FLAVORS OF BYBLOS

Discover the essence of the middle east through an immersice dining experience that traces the culinary heritage of lebanon to the modern gastronomic landscape of Qatar

Each dish tells a story of culture craftsmanship and connection bringning together authentic flavors with refined contemporary presentation

STARTERS

Olive and Labneh V/N	35
black and green olives, sun-dried tomato, walnut, za'atar grilled sourdough bread	
Citrus & Fennel Salad V/N/G	65
seasonal citrus, shaved fennel, toasted pine nuts, sumac, fresh herbs	
Wagyu Beef Cheek Sambousek	105
slow-cooked wagyu beef cheek, Lebanese seven spices, caper berries smoked paprika emulsion	

MAIN COURSES

Charred Mackerel	165
blood orange, chicoré, Lebanese olives, parsley, extra virgin olive oil	
Slow-Cooked Lamb Shoulder N	225
smoked freekeh, Lebanese seven spices, dried fruits, toasted nuts, lamb jus	
Grilled Jumbo Prawn Siyadiya Orzo	145
caramelized onion, Amalfi lemon, tahini	

DESSERTS

Caramelized Pistachio Labneh Parfait N	65
labneh parfait, caramelized pistachio, golden kataifi	
Namoura de Ma Mère	65
Lebanese semolina cake, baked custard cream, pineapple & rose compote, toasted coconut	

V Vegan | **G** Gluten-free | **N** Nuts | **P** Partners in Provenance

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order. All prices are in Qatari Riyal and include a 7% service charge.

Mila میلا