LÌ BEIRUT

CONRAD ABU DHABI ETIHAD TOWERS

MENU

CHEF ACHREF'S FAMILY RECIPES

LET'S BEGIN

Eggplant Experience
Mutabel, Eggplant, Walnut Salsa, Crispy Eggplant

Kunafa Wrapped Tiger Prawns
Tahini Sauce, Lemon Juice, Coriander

COME WITH ME

Freekeh with Roasted Cauliflower
Cracked Freekeh, roasted Cauliflower and Tahini Sauce

MY SWEET SPOTS

Chocolate Sambousek
Salted Caramel, Tahini Ice Cream

ON THE SIDE

French Fries

Roasted Cauliflower

Vermicelli Rice

COLD MEZZAH

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Beetroot Mutabel
Tahini, Yoghurt, Pickled Baby Beets

Hummus
Chickpea Purée, Tahini, Lemon Juice

Mutabel
Smoked Eggplant with Tahini

Mohamara
Bread Crumb, Walnut, Cashew Nut, Chili Paste

Fattoush Salad
Marinated Spring Vegetables, Olive Oil, Sumac

Tabouleh
Chopped Parsley, Tomato, Onion, Olive Oil, Lemon Juice

Labneh
Marinated Labneh, Mint

Vine Leaves
Vine Leaves Stuffed with Rice Tomato, Parsley

Baba Ghanouj
Smoked Aubergine Chopped Vegetables

Rocca & Zaatar
Rocket and Zaatar Leaves, Onion, Baladi Cheese, Sumac

Shanklish
Dried Cheese, Herbs, Chopped Onion, Tomatoes

Hummus Beiruty
Hummus, Garlic, Lemon Juice, Chopped Parsley

Loubieh bel Zeit
Green Beans, Tomato, Onion

COLD MEZZAH

Raw Kebbeh

Raw Lamb Fillet, Walnut, Mint Salsa

HOT MEZZAH

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Lentil Soup
Cream of Lentil, Lemon, Za'atar Crouton

Chicken Broth Soup
Orzo, Shredded Chicken, Carrot and Celery

Meat Kebbeh
Burghul Stuffed with Minced Lamb and Pine Nuts

Meat Sambousek
Arabic Pastry Stuffed with Minced Lamb and Nuts and Labneh

Cheese Rokakat
Akawi Cheese Roll

Spinach Fatayer
Arabic Pastry Stuffed with Spinach, Onion

Sujok Wrap
Spicy Minced Meat, Garlic, Chilli Paste

Hummus bel Laham
Pan Fried Minced Meat, Pine Nuts

Chargrilled Chicken Wings
Lemon, Garlic, Coriander

Makanik
Mini Arabic Sausages, Arabic Spices

Chicken Livers
Pan Seared Chicken Livers, Pomegranate Syrup

Halloumi Cheese
Dried Cheese, Herbs, Chopped Onion, Tomatoes

Batata Harra
Spicy Potato, Garlic, Coriander

HOT MEZZAH

HOT MEZZAH · CONTINUED

Kebbeh Meshwiyeh
Chargrilled Kebbeh Stuffed with Minced Lamb and Nuts

Falafel
Deep Fried Crushed Chick Peas Coriander, Onion

Prawns Provincial
Sautéed King Prawns, Garlic, Lemon, Coriander Sauce

MAINS

FROM THE HEART OF LEBANON

Kebbeh Bel Laban
Kebbeh, Toasted Garlic, Coriander, Yoghurt Sauce

Dolma's
Stuffed Baby Marrow, Capsicum and Eggplant with Burgul, Diced Vegetables, Tomato Mint Sauce

Slow Cooked lamb Shank
Tomato Bulgur Ragout, Seasonal Vegetables

STRAIGHT OFF THE CHARCOALS

Kebab Keshkask
Minced Lamb with Mild Spicy Tomato Sauce and Pine Seeds

Arabic Mixed Grill
Laham Meshwi, Kofta, Arayes, Shish Taouk, Riyash

Arayes
Grilled Arabic Bread, Minced Lamb

Cheese Arayes
Grilled Arabic Bread Stuffed with Minced Lamb and Cheese

Shishlik Kebab
Yoghurt Marinated Sliced Beef

Riyash
Chargrilled Lamb Chops, Onion, Tomato

Chargrilled Whole Sea Bass Butterfly
Garlic, Coriander and Lemon

Laham Meshwi
Yoghurt Marinated Chargrilled Lamb Tenderloin, Onion

Beiruty Kebab
Spicy Minced Lamb Kebab Parsley and Garlic

MAINS

STRAIGHT OFF THE CHARCOALS · CONTINUED

Chargrilled Baby Chicken
Harra Potato, Za'atar Sauce

Shish Taouk
Grilled Chicken Breast, Garlic Sauce

Chargrilled Seafood Mixed Gril - Sizzle Plate
Lobster, Prawns, King Fish, Red Snapper

Chargrilled Tiger Prawn
Grilled Potato, Garlic, Herbs

SWEET

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Pistachio Mohalabia
Milk Pudding, Honey and Rose Water

Halawa bil Jeben
Sweet Cheese, Pistachio, Sugar Syrup

Umm Ali
Rosewater Milk, Bread, Nuts, Raisins

Baklava
With Vanilla Ice Cream

Ashta bel Assal
Lebanese Heavy Cream with Honey and Pistachio

Cheese Kunafa
Cheese and Cream filled Kunafa with Golden Shredded Vermicelli, Soaked in a Rose Water Scented Sugar Syrup

Sundae Ice Cream
Vanilla, Arabic Pistachio, Chocolate, Strawberry

Labneh CheeseCake
Labneh, Olive Oil Ice Cream

Fresh Fruit Platter
Seasonal Sliced Fruit

DRINKS

ARAK

Ksarak - Arak de Château Ksara
Pure grape alcohol redistilled in a specially designed alembic in France with the aniseed. Ksarak is matured for two years in clay jars manufactured in Beit Chebab following ancestral norms. Recommended to share with friends and family, served in traditional glasses with mineral water and ice to give the perfect serve.

Arak Touma
made by the winery Chateau St Thomas in LeBanon's Bekaa Valley and reputedly using the finest aniseed from the al Heeneh area of Mount Hermon.

BEERS

Almaza

Carlsberg

Corona

Peroni

SIGNATURE COCKTAILS

Beirut Tini
Vodka, Pomegranate Liqueur Lemon Juice, Spiced Sugar Syrup, Apple Juice

Berry Gin Mojito
Blueberry, Raspberry, Strawberry and Blackberry Infused Gin, Mint Leaves, Topped with Soda

Cappuccino Martini
Sloe Gin, Baileys, Tia Maria, Espresso, Milk

Beirut Night
Arak Ksarak, Crème de Menthe, Cucumber Slices

MOCKTAILS

Peach and Pear Iced Tea
Avantcha Earl Grey Tea, Peach and Pear Syrup, Lemon Juice

DRINKS

MOCKTAILS · CONTINUED

Etihad Meloni
Watermelon Juice, Pineapple Juice, Peach Purée Fresh Mint, Lemon Juice

Fruit Punch
Orange Juice, Pineapple Juice, Mango Juice, Passion Fruit Purée, Strawberry Purée

Blue Mojito
Lime Juice, Blue Lagoon Sugar Syrup, Fresh Mint, Soda Water

Shirley Temple
Lemon Juice, Sprite, Grenadine Syrup, Cherry

Poma Sour
Pomegranate Juice, Lemon Juice, Sugar Syrup, Egg White, Butterfly Sweetened Tea

CLASSIC COCKTAILS

Old Fashion

French Martini

Manhattan

Aperol Spritz

Tequila Sunrise

Bullfrog

Mojito

Negroni

Classic Daiquiri

Long Island Ice Tea

DRINKS

CLASSIC COCKTAILS · CONTINUED

Bellini

Tom Collin

Cuba Libra

Caipirinha

SOFT BEVERAGES

Still Water
Evian - France, Al Ain - UAE

Sparkling Water
Evian - France, Al Ain - UAE

Carbonated Drinks
Coca Cola, Diet Coca Cola, Fanta Orange, Sprite, Diet Sprite, Soda Water Tonic Water, Ginger Ale

Energy Drinks
Red Bull

Fresh Juices
Orange, Pineapple, Apple, Pomegranate, Carrot Lemon and Mint, Watermelon

Juices
Cranberry, Tomato, Apple

HOT BEVERAGES

Coffee Selection
Espresso, Ristretto, Decaf Espresso, Americano, Macchiato, Mochaccino, Double Espresso, Decaf Double Espresso, Cappuccino, Café Latte, Turkish Coffee Classic

Hot Chocolate

DRINKS

AVANTCHA TEA SELECTION

English Breakfast Tea

Green Tea

Earl Grey

Peppermint

Chamomile Tea

Moroccan Tea

WINE LIST

SOMELIER'S SELECTION

Champagne
Perrier Jouet Brut, Perrier Jouet Blason Rose

Sparkling
Prosecco, "Il Fresco Treviso", Villa Sandi - Veneto, Italy

White Wine
Massaya Classic Blanc - Lebanon, Sauvignon Blanc, Dusky Sounds, Marlborough - New Zealand, Weingut Tesch "Unplugged", Riesling QBA, Nahe - Germany, Chablis, Gloire de Chablis J. Moreau & Flis

Rosé Wine
Château Ksara Rosé - Sunset, Lebanon (Bottle), Fleurs de Prairie, Provance - France, Hampton Water - Rosé - France

Red Wine
Massaya Classic Rouge - Lebanon, Matua Valley, Pinot Noir, Marlborough - New Zealand, Penfolds, Koonunga Hill Shiraz \ Cabernet, South Australia - Australia

DRINKS

CURATED WINES FROM LEBANON

White Wine
Château Ksara Blanc de Blancs, Les Bretèches de Château Kefraya - Lebanon

Rosé Wine
Massaya Rosé, Ixsir Rosé

Red Wine
Vintage 1974 Château Musar - Gaston Hochar, Château Ksara 'Reserve Du Couvent', Château Ksara Reserve Red, Les Bretèches de Château Kefraya, Ixsir Altitudes - Lebanon, Chateau Ksara, Le Prieuré - Lebanon

SPIRIT SELECTION

Vodka
Absolute Blue, Belvedere, Grey Goose

Gin
Beefeater, Beefeater 24, Tanqueray, Tanqueray 10, Hayman's Dry, Monkey 47

Tequila
Olmeca Silver, Patron Silver, Patrón Reposado, Patron Anejo

Single Malt Whiskey
Macallan Fine Oak - 12 Year Old, Glenfiddich - 12 Year Old, Glenfiddich - 18 Year Old

Rum
Havana Club - 3 Years, Havana Club - 7 Years, Bacardi Carta Blanca, Bacardi Carta Negra

Cognac
Hennessy VS, Hennessy VSOP, Hennessy XO

Liqueur
Chambord, Kahlúa, Baileys, Jagërmeister, Aperol, Campari, Limoncello

DRINKS

WHISKY

Scotch Whiskey
Chivas Regal - 12 Year Old, Chivas Regal - 18 Year Old, Johnnie Walker Red Label, Johnnie Walker Black, Johnnie Walker Gold

Bourbon Whiskey
Jim Beam, Buffalo Trace, Woodford Reserve

Tennesse Whiskey
Jack Daniel's

Irish Whiskey
Jameson

Canadian Whiskey
Canadian Club