



لعلّ وعسى إثرك هالاسى
ويُرْجَعلى حبي صُبْحُ ومُسى

BREAK FAST



BYBLOS

A TASTE OF LEBANON

◆ ◆ **MENU** ◆ ◆



Good Morning

SHOU FI MA FI
شوفي مافي



SOFT DRINKS

COKE	\$6.0
COKE NO SUGAR	\$6.0
FANTA	\$6.0
SPRITE	\$6.0
RASPBERRY	\$6.0
GINGER BEER	\$6.0
GINGER ALE	\$6.0
SODA	\$6.0
TONIC	\$6.0
CHINOTTO	\$7.0
ARANCIATA ROSSA	\$7.0
LIMONATA	\$7.0
LEMON LIME & BITTERS	\$7.0
BUNDABERG PASSION	\$7.0
FRUIT	\$7.0

WATER

STILL PUREZZA (750ML)	\$5.0
STILL ACQUA PANNA (1L)	\$6.0
SPARKLING PUREZZA (750ML)	\$6.0
SAN PELLEGRINO (250ML)	\$6.0
SAN PELLEGRINO (750ML)	\$9.0

SPECIAL BREAKFAST DRINK

SAHLAB \$10.0

SILKY SMOOTH AND COMFORTING MIDDLE EASTERN MILK PUDDING SAHLAB TOPPED WITH GROUND CINNAMON AND CRUSHED NUTS



COLD FRESH JUICES

FROZEN MINT AND LEMON	\$13.0
LEMONADE	\$13.0
ORANGE	\$12.0
CARROT	\$12.0
ORANGE AND CARROT	\$12.0
MANGO	\$13.0
STRAWBERRY	\$13.0
STRAWBERRY BANANA	\$14.0
AVOCADO	\$16.0

COLD DRINKS

ICED LONG BLACK	\$5.0
ICED LATTE	\$5.0
ICED COFFEE	\$10.0
ICED CHAI LATTE	\$5.5
ICED CARAMEL LATTE	\$6.0
EXPRESSO ON ICE	\$4.5
SPARKLING COFFEE	\$5.5
ICED MOCHA	\$10.0
AFFOGATO	\$10.0
AFFOGATO LIQUEUR	\$14.0

ICED TEA

STRAWBERRY	\$9.0
PEACH	\$9.0
LEMON	\$9.0

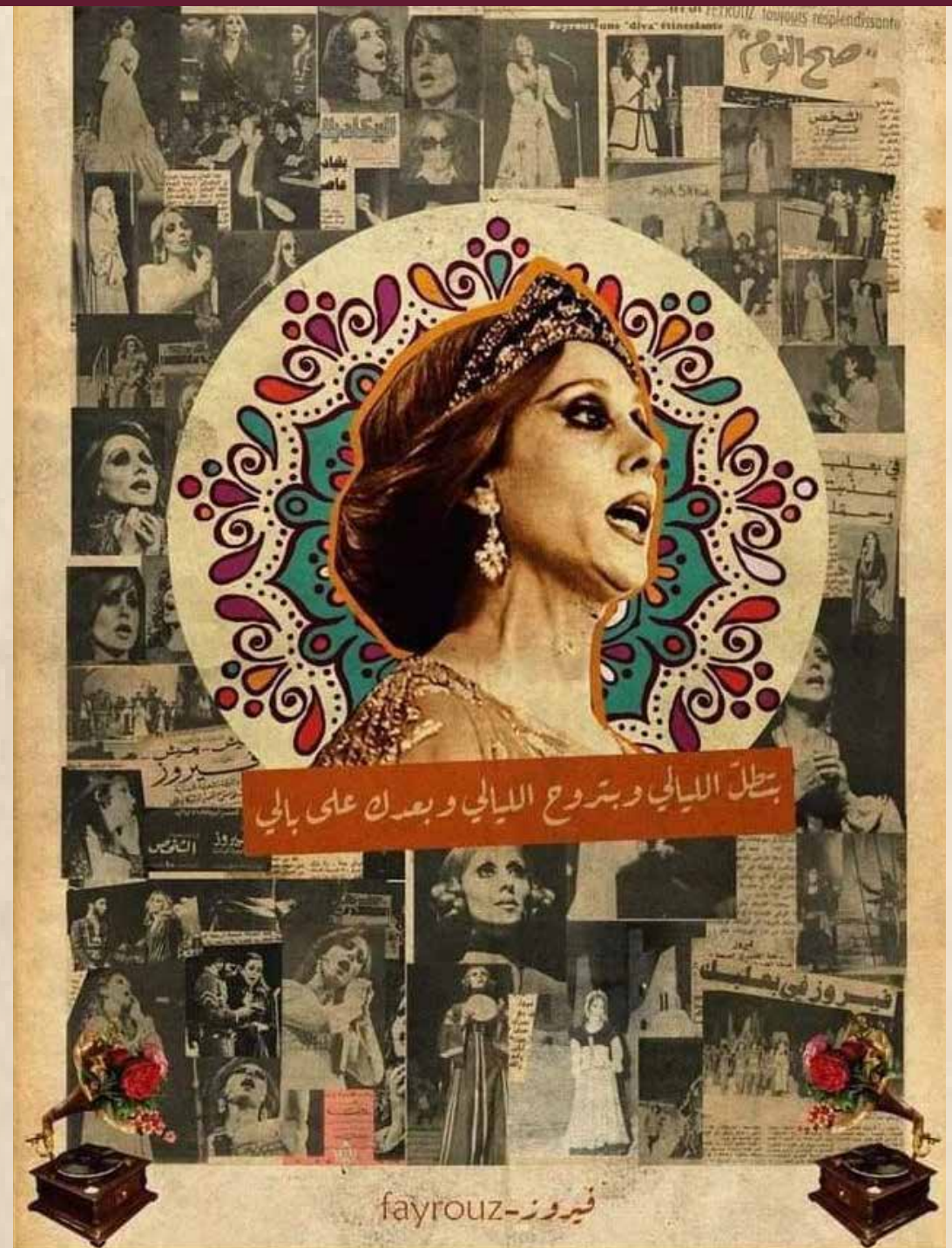
HOT DRINKS CUP MUG

LEBANESE RAKWA (POT FOR 2)	\$8.0
ESPRESSO	\$4.0
LONG BLACK	\$5.0 \$6.5
VIENNA	\$5.5
CAFFE LATTE	\$5.0 \$6.5
FLAT WHITE	\$5.0 \$6.5
CAPPUCCINO	\$5.0 \$6.5
BABYCCINO	\$1.5
PICCOLO	\$4.5
MACCHIATO	\$4.5
MOCHA	\$5.5 \$7.0
HOT CHOCOLATE	\$5.5 \$7.0
CHAI LATTE	\$6.0 \$7.5
DIRTY CHAI LATTE	\$6.5 \$8.0

TEA

CUP POT

LEBANESE TEA	\$8.0
ENGLISH BREAKFAST	\$5.0 \$6.5
SUPREME EARL GREY	\$5.0 \$6.5
CHAMOMILE BLOSSOMS	\$5.0 \$6.5
LEMON GRASS GINGER	\$5.0 \$6.5
MALABAR CHAI	\$5.0 \$6.5
PEPPERMINT	\$5.0 \$6.5
SPRING GREEN TEA	\$5.0 \$6.5



LEBANESE STYLE YOGHURT

EGGS (3 Eggs Of Your Choice)

TRADITIONAL LABNE \$14

Traditional Lebanese Creamy
Yoghurt Dip, Served With Extra
Virgin Olive Oil.

LABNE WITH VEGGIES \$15

Traditional Lebanese Creamy
Yoghurt Dip, Mixed With Veggies
Served With Extra Virgin Olive Oil.

LABNE WITH GARLIC \$15

Traditional Lebanese Creamy
Yoghurt Dip, Mixed With Fresh
Garlic And Dry Mint.

LABNE WITH OLIVES \$15

Traditional Lebanese Creamy
Yoghurt Dip, Finely Chopped
Olives Served With Extra Virgin
Olive Oil.

SUNNY SIDE UP \$17

SCRAMBLED \$17

EGGS AND TOMATOES \$18

SCRAMBLED WITH MEAT \$19

SCRAMBLED WITH SOJUK \$19

SCRAMBLED WITH AWARMA \$19



KAACK TARABOULSI

ZAATAR & VEGGIES \$14

JEBNE & VEGGIES \$14

JEBNE & TAMER (DATES) \$14

JEBNE & SOJUK \$15



BUTTER AND JAM

ROSE \$10

APRICOT \$10

PLUM \$10

RASPBERRY \$10

STRAWBERRY \$10

BLOOD ORANGE \$10

HOT TRADITIONAL BREAKFAST



- SOJUK** \$20
Spicy Lebanese Sausages Mixed With Diced Tomatoes And Onion
- MAKANEK** \$20
Pan Fried Lebanese Spiced Sausages Tossed With Lemon Juice.
- SHAKSHUKA** \$20
Eggs , Garlic. Onion. Red Capsicum, Green Capsicum And Lebanese Spices
- FRIED HALLOUMI** \$18
Tasty Pan Fried Cheese, Served With Tomato And A Side Of Lemon Wedges.
- GRILLED HALLOUMI** \$18
Grilled Cheese, Served With Pesto Paste And Zaatar On Bread.
- LAHME RAS ASFOUR** \$20
Diced Meat, Pan Fried And Sautéed With Lemon And A Touch Of Chilli.

- BALILA** \$16
Chickpeas, Fresh Lemone Juice, Fresh Garlic, Extra Virgin Olive Oil And Lebanese Spices
- FALAFEL** \$20
A Blend Of Fava Beans & Chickpeas, Mixed With Coriander And Special Spices Served With Mixed Pickles And Tahini Sauce.



OVEN (Manakish)



- ZAATAR** \$13.0
A Lebanese Blend Of Thyme, Sommak, Sesame & Extra Virgin Olive Oil.
- ZAATAR W JEBNE** \$16.0
Zaatar Mix With Mozzarella And Halloumi Cheese Blend.
- JEBNE HARRA** \$15.0
Hot & Spicy Mozzarella And Halloumi Cheese Blend.
- KAFTA W JEBNE** \$20.0
Lebanese Kabab Kafta Mix With Mozzarella & Halloumi Cheese Blend.

- BAS JEBNE** \$15.0
Mozzarella And Halloumi Cheese Blend.
- LAHEM BAAJEEN** \$17.0
Lamb & Beef Mince Mixed With Tomato, Onion Drizzled With Pomegrenate Molasses And A Side Of Lemon Wedge.
- ZUJUK W JEBNE** \$20.0
Spicy Lebanese Sausage With Mozzarella And Halloumi Cheese Blend.
- BYBLOS SPECIAL** \$22.0
Kafta Topped With Lettuce, Sliced Tomato, Sliced Pickles Drizzled With Mayo



COLD TRADITIONAL BREAKFAST



HOMMOS \$15

A Fine Blend Of Chickpeas, Tahini And Lemon Juice.

BABA GHANNOUJ \$15

Char-Grilled Eggplant, Puréed With Tahini And Lemon Juice.

MAKDOUS (4 PIECES) \$14

Baby Eggplants Stuffed With A Mixtur Of Walnuts, Red Peppers And Garlic.

MUHAMMARA \$15

A Middle Eastern Walnut and Roasted Red Pepper Dip, Breadcrumbs, Olive Oil, Pomegranate Molasses, Seasoned With Garlic And Chilli Flakes.

SHANKLISH \$16

Traditional Lebanese Aged Spicy Cheese Mixed With Tomato, Onion And Parsley.



FATTEH



HOMMOS FATTEH \$18

Chickpeas, Yoghurt, Fried Bread, Pine Nuts, Ghee Butter.

EGGPLANT FATTEH \$19

Fried Bread, Eggplant, Yoghurt, Pine Nuts, Ghee Butter.

MEAT FATTEH \$20

Chickpeas, Yoghurt, Fried Bread, Minced Lamb, Almonds, Pine Nuts, Ghee Butter.

BYBLOS FATTEH \$21

Chickpeas, Yoghurt, Eggplant, Fried Bread, Roasted Pistachio, Fresh Pistachio, Almonds, Pine Nuts, Ghee Butter.



FOUL MEDAMMAS (Fava Beans)



TRADITIONAL FAVA BEANS \$17

Brown Fava Beans, Chickpeas, Garlic, Lemon Juice, Extra Virgin Olive Oil.

TAHINI FAVA BEANS \$18

Brown Fava Beans, Chickpeas, Garlic, Lemon Juice, Tahini And Extra Virgin Olive Oil.

VEGGIES FAVA BEANS \$18

Brown Fava Beans, Chickpeas, Vegetables, Garlic, Lemon Juice And Extra Virgin Olive Oil.

