



Habib Beirut

lebanese cuisine

OUR CULINARY JOURNEY

Habib Beirut was a beloved elderly man, who produced his unique style of traditional Lebanese pickles and dairy goods from his own home, dedicated to staying true to authentic Lebanese flavors.

Word of his cuisine's quality and freshness spread across the country, and soon enough, restaurants all over Lebanon began using his produce. Before long, Habib and his wife began preparing countless Lebanese classics such as cold mezze, shanklish, and hummus, as well as their world-renowned homemade kibbeh and pastries.

His 40 years of experience made him a custodian of traditional flavors and cuisine. Visitors from all over Lebanon dropped by his home to enjoy and indulge in the authentic food and dining experience.

our shared passion for his cuisine is why we decided to develop Habib Beirut in Dubai, seeking to become ambassadors for Habib's kitchen, from Lebanon to the world.

After an exclusive invitation to Habib's home, we learned his most unique recipes, cooking methods and secrets. But most importantly, we learned how to provide love and care for each dish, putting a smile on the face of everyone visiting the house, helping them find joy and comfort in the simplicity of his food.

With 40 years of proven expertise across the UAE, Jordan, and Iraq, we are now expanding into Europe and soon to the world.



بداية حبيب بيروت

كان حبيب بيروت في العقد الخامس من عمره، يتميز بأسلوبه الخاص في إنتاج المخللات المنزلية اللبنانية التقليدية ومنتجات الألبان من منزله، اعتاد الجميع التردد للحصول على طعام لبناني أصيل.

عندما انتشر الحديث عن جودة منتجاته ومطعمه اللذيذ بين المطاعم المختلفة، لم يمر وقت طويل، حتى أصبح حبيب وزوجته يتقنان كل ما يخص المقبلات الباردة والحمص والشنكليش، بالإضافة إلى الكبة والمعجنات اللبنانية الشهيرة المصنوعة منزلاً .

جمعت خبرة الأربعين عامًا من حبيب بيروت مع نكهات والمكونات التقليدية، وجاء الزوار من جميع أنحاء لبنان لشراء منتجاته والاستمتاع بتناول الطعام التقليدي الذي يقدمه. لذلك، قررنا تطوير أسلوب حبيب بيروت في دبي، ليكون سفيرًا لمطبخه من لبنان إلى العالم زرنا منزل حبيب، وتعلمنا الوصفات السرية والمميزة لجميع الأطعمة، وتعلمنا بشكل خاص كيفية توفير الحب لكل مكون.

غرس فينا كيفية إضفاء البسمة على وجه كل شخص يزور منزل حبيب من خلال الأجواء التي اعتاد تقديمها والطريقة التي يتعامل بها مع المنتجات والبساطة التي تحدث دفنًا كبيراً.

لقد احتفظنا بخبرة الأربعين عامًا في تطوير الوصفات، ونريد نشر نكهة حبيب وتجربته في جميع أنحاء العالم



ترويقة زويقة كل ايام الاسبوع

من الساعة ٩:٠٠ ل الساعة ١٢: ٠٠

BREAKFAST TRAYS

ALL TRAYS ARE SERVED WITH BUTTER AND JAM

SELECTION OF MINI MANAKEESH 8

Thyme/zaatar, cheese, keshek, shanklish with side vegetables, tea pot for two or two coffees

HABIB'S BREAKFAST TRAY 9

Foul medamas, balila, fried eggs with side vegetables, tea pot for two or two coffees

EGGS

البيض

EGGS WITH CHEESE 3.5

EGGS WITH SOUJOK 4

EGGS & MAKANEK 4

EGGS & KAWARMA 4

FRIED EGGS 4

SCRAMBLED EGGS 3

SHAKSHOUKA 4

MFARKET EGGS WITH POTATO 3.5

ADD SHISHA WITH YOUR TRAY 7

صينية الترويقة

كل الصواني تقدم مع الزبدة والمربى

تشكيلة مناقيش

زعترا، جبنة، كشك، شنكليش مع صحن خضار، بريق شاي لشخصين او ٢ قهوة

ترويقة حبيب

فول مدمس، بليلة، بيض مقلي مع صحن خضار بريق شاي لشخصين او ٢ قهوة

بيض بالجبنة

بيض بالسجق

بيض بالمقانيق

بيض بالقاورما

بيض مقلي

بيض مخفوق

شكشوكة

مفركة البيض مع البطاطا

زيد شيشة مع كل صنية

ترويقة زويقة كل ايام الاسبوع

من الساعة ٩:٠٠ ل الساعة ١٢: ٠٠

BREAKFAST BY PLATTER (CHOICE OF)

LABNEH 3

LABNEH WITH VEGETABLES OR GARLIC 3

SHANKLISH 4.5

HUMMUS 3.25

HUMMUS WITH PINE NUTS 6

MUHAMARA 4.5

FOUL 3.5

BALILA 3.5

GRILLED HALLOUMI 4.5

HUMMUS WITH MEAT 6

HUMMUS WITH KAWARMA 6

HUMMUS FATTEH 6

EGGPLANT FATTEH 5

MEAT FATTEH 6.5

FALAFEL 3.5

اطباق الترويقة (اختر من)

لبنة

لبنة بالخضار والثوم

شنكليش

حمص

حمص باللحم والصنوبر

محمرة

فول

بليلة

حلوم مشوي

حمص باللحم

حمص بالقاورما

فتة حمص

فتة الباذنجان

فتة اللحم

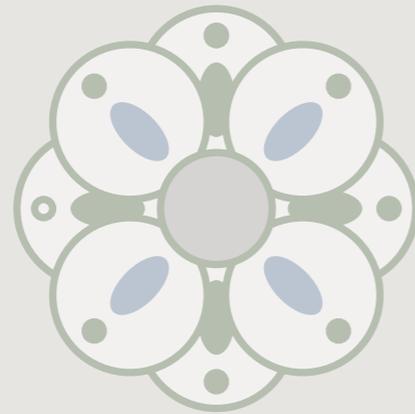
فلافل

ترويقة زويقة كل ايام الاسبوع

من الساعة ٩:٠٠ ل الساعة ١٢: ٠٠

MANAKEESH المناقيش

THYME/ZAATAR	3	زعترا
AKAWI CHEESE	3	جبنة عكاوي
HALLOUMI CHEESE	3	جبنة الحلوم
LABNEH	3	لبنة
LABNE WITH VEGETABLES	3.25	لبنة بالخضار
MIX CHEESE	4	اجبان مشكلة
THYME/ZAATAR WITH LABNEH	3	زعترا ولبنة
THYME/ZAATAR WITH CHEESE	3.5	زعترا وجبنة
KESHEK	3	كشك
LAHM BIL AJIN/ SPICY/DEBES REMMEN	3.5	لحم بعجين/ حار/ دبس الرمان
SOUJOK WITH CHEESE	4.5	سجق بالجبنة
KAFTA WITH CHEESE	4.5	كفتة بالجبنة
MUHAMMARA WITH CHEESE	4	محمرة بالجبنة
TURKEY AND CHEESE	4	الحبش المدخن مع الجبنة



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SALADS السلطات

TABBOULEH	4.5	تبولة
Lebanon's signature parsley salad with fresh tomatoes, onion, mint, cracked wheat, olive oil, and lemon juice		
HABIB'S FRESH SALAD	5	سلطة حبيب
Variety of greens, beetroot, and vegetables, with black and green olives from Lebanon's mountains		
ROCKET SALAD	4	سلطة الروكا
A mix of rocket leaves, fresh thyme, cherry tomatoes, onion, and sumac with lemon oil dressing		
FATTOUSH	4.5	فتوش
A refreshing mix of greens, tomato, sumac, and toasted pita croutons, with pomegranate dressing		
HEALTHY BEETROOT SALAD	4.25	سلطة الشمندر
A vibrant mix of rocket leaves, beetroot, onion, and sumac, enriched with fresh mushrooms, walnuts, apricot, and pomegranate seeds, then finished with a drizzle of pomegranate molasses		
CHICKEN FREEKEH	6	سلطة الفريكة بالدجاج
Lettuce, bakleh, fresh thyme, radish, cucumber, pomegranate seeds, freekeh, black olives, and grilled chicken, served with pomegranate sauce and lemon oil		
FALAFEL SALAD	5	سلطة فلافل
A mix of romaine lettuce, tomato, parsley, fresh mint, turnip pickles, cucumber pickles, and falafel balls, served with tarator lemon oil dressing		
QUINOA TABBOULEH	5	كينوا تبولة
Traditional tabbouleh with quinoa, pomegranate seeds, cucumber, chickpea, green onion, and dried cranberry		
EGGPLANT SALAD	4.25	سلطة باذنجان
A mix of eggplant, rocket leaves, watercress, fresh zaatar, salt, pepper, white onion, pomegranate seeds, pomegranate molasses, sumac, yogurt mint sauce		

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COLD MEZZA مازة باردة

TRADITIONAL HUMMUS Traditional chickpea dip with sesame paste and olive oil	4	حمص
MOUHAMMARA Crushed walnuts with red chili paste	4.5	محمرة
SUNSET HUMMUS Traditional chickpea dip with sesame paste mixed with mouhammara topped with olive oil and walnuts	3.75	حمص سنست
BEETROOT HUMMUS Traditional chickpea dip with sesame paste mixed with beetroot	4	حمص بالشمندر
MOUTABAL Eggplant dip with sesame paste and olive oil	4	متبل
PESTO HUMMUS Traditional chickpea dip with sesame paste mixed with pesto topped with fried pine nuts	4	حمص بالحبق
BEIRUTI HUMMUS Chickpea dip with turnip pickles, parsley, and olive oil topped with almonds	4	حمص بيروتي
LABNEH WITH GARLIC OR VEGETABLES Thick strained yogurt topped with olive oil, mixed with garlic or vegetables	3	لبنة بالثوم أو مع الخضار
HUMMUS MAKDOUS A bowl of hummus, topped with makdous, crunchy walnuts and fresh thyme	3.75	حمص مكدوس
EGGPLANT MOUSSAKA Ratatouille of eggplant, tomato and chickpea	4	مسقعة باذنجان
HINDBEH Cooked dandelion greens with garlic, topped with caramelized onion served with lemon wedges	4	هندبة
SHANKLISH Aged spicy goat's cheese served with onion, tomato, olive oil, and parsley	5	شנקليش
STUFFED VINE LEAVES Fresh grape leaves filled with a tangy rice mixture	5	ورق عنب

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COLD MEZZA مازة باردة

RAHEB SALAD Roasted eggplant mixed with fresh vegetables, olive oil, and lemon	4	سلطة الراهب
GREEN BEANS Served in a tasty tomato-onion sauce	3.5	لوبية بالزيت
OKRA Cooked okra, mixed and served cold with savory tomato sauce	3.5	بامية
SEASONAL PICKLES A selection of our homemade pickles	4	كبيس موسمي
HABIB'S MEZZA TRAY A mix of Five items from the cold mezza list	15	صينية مازة حبيب قلبي
HABIB'S MEZZA MIX OF 3 A choice of Three items from the cold mezza list	10	تشكيلة مازة حبيب



RAW MEATS " NAYEH" اللحوم النيئة

KEBBEH ORFALIYEH Spicy mix of raw meat and wheat sprinkled with pine nuts	8	كبة نية أورفلية
RAW MEAT KEBBEH Mixture of raw meat and wheat	8.5	كبة نية
RAW MEAT TEBLEH Raw meat mixture	8	هبرة نية
KEBBEH HABIB BEIRUT Raw meat kebbeh, Habib Beirut's special sauce, truffle oil, and pistachios	9	كبة حبيب بيروت
LAWAHA NAYEH Combination of kebbeh nayeh, tebleh, and kebbeh orfaliyeh	16	لوحة نية

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HOT MEZZA

مازة ساخنة

* CHEESE ROLLS White cheese with a touch of parsley wrapped in thin dough	4.5	رقائق بالجينة
CHICKEN PESTO WITH SHOESTRING FRIES Chicken pesto with artichoke hearts and shoestring fries	6.5	دجاج بالحبق والبطاطا
* FATAYER SPINACH Baked dough stuffed with spinach, onions, and sumac	4.25	فطائر بالسبانخ
ASSORTED LEBANESE BITES A combination of cheese rolls, sambousik, fried kebbeh, and spinach fatayer	6	معجنات مشكلة
* SAMBOUSIK Deep-fried pastries stuffed with minced meat, onions, and pine nuts	4.25	سمبوسك لحمة
* CHICKEN LIVER Chicken livers sautéed in pomegranate syrup	5.5	كبدة الدجاج
* STUFFED KEBBEH BALLS Crispy bulgur shell stuffed with minced meat and pine nuts	5	كبة مقلية
CHICKPEA BALILA Boiled chickpea, lemon juice and garlic mix, topped with olive oil, pine nuts, and cumin	3.5	بليلة
FALAFEL PLATTER Traditional falafel with parsley, radish, mint, turnip pickles flavored with our special tahini sauce	3.5	فلافل
* HUMMUS WITH CHICKEN SHAWARMA Traditional chickpea dip with sesame paste, and olive oil topped with sliced chicken shawarma	5.5	حمص بالشاورما دجاج
* HUMMUS WITH MEAT AND PINE NUTS A bowl of hummus topped with meat, and pine nuts	6.5	حمص باللحم والصنوبر
FOUL A mix of cooked fava bean, chickpea, garlic, and lemon juice	3.5	فول
HUMMUS WITH MEAT SHAWARMA Traditional chickpea dip with sesame paste topped with slices of meat shawarma, grilled onion, and tomato	6	حمص بالشاورما لحم
* GRILLED HALLOUMI Grilled halloumi sliced, accompanied by slices of tomato	5.5	جينة الحلوم المشوية

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HOT MEZZA

مازة ساخنة

MEAT PESTO WITH FRIES Grilled meat with pesto and fries	7.5	لحم بالحبق مع البطاطا
* MEAT RAS ASFOUR Pan-fried meat cubes with mushrooms, pine nuts, red onion, pomegranate sauce, and lemon juice	7	لحمة راس عصفور
SOUJOK Spicy sausage slices sautéed with tomato sauce, green and red bell peppers	6	سجق
HABIB'S MEZZA MIX OF 3 A choice of three starred items from the hot mezza list	15	تشكيلة مازة حبيب
SPICY POTATO CUBES Crispy fried potato cubes mixed with freshly chopped coriander, green and red chili, and a hint of garlic	4	بطاطا حرة
* FRENCH FRIES French fries	3.5	بطاطا مقلية
* MAKANEK Homemade baby sausages with pomegranate sauce, and pine nuts	6	نقانق
MEKLEYET TOMATO Savory stewed tomatoes with Middle Eastern spices	4	قللاية بندورة

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FATTEH & SOUP فته و شوربة

EGGPLANT FATTEH Fried eggplant chunks, smothered with warm yogurt and topped with fried bread and pine nuts	6	فته باذنجان
HUMMUS FATTEH Chickpea-yogurt dish with authentic pita bread sautéed pine nuts, and a hint of garlic	5.5	فته حمص
CHICKEN FATTEH Grilled chicken slices and chickpea, smothered with warm yogurt and topped with fried bread, and pine nuts	6.5	فته دجاج
SHRIMP FATTEH Savor the delicious combination of fresh shrimp, crispy fried Arabic bread, pine seeds, boiled quinoa and creamy Fattet Laban	10	فته روبان
LENTIL SOUP Slow-cooked lentils with garlic, cumin, and fresh vegetables in a rich broth	4	شوربة العدس
VEGETABLE SOUP Hearty soup made with a medley of fresh garden vegetables	4	شوربة الخضار



SHAWARMA شاورما

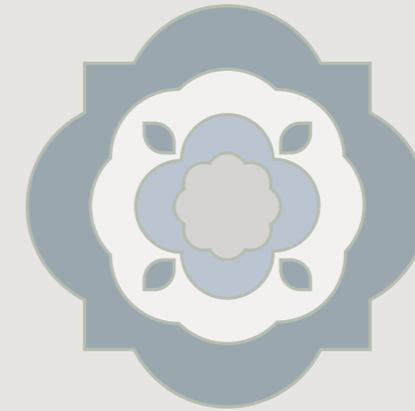
MIX SHAWARMA PLATTER Shawarma mix platter served with biwaz, tomato, onion, tarator, garlic paste, pickles, and fries	9.5	شاورما مشكلة
BEEF SHAWARMA PLATTER Meat shawarma with biwaz, tomato, onion, parsley, and tarator sauce	8.5	شاورما لحمة
CHICKEN SHAWARMA PLATTER Chicken shawarma with lettuce, garlic, pickles, and French fries	7	شاورما دجاج
ARABIC CHICKEN SHAWARMA With lettuce, garlic paste, pickles, and French fries in saj bread	6.5	شاورما دجاج عربي
ARABIC BEEF SHAWARMA With biwaz, tomato, onion, parsley, and tarator sauce in Saj bread	7	شاورما لحمة عربي
ARABIC MIXED SHAWARMA Served with biwaz, tomato, onion, tarator, garlic paste, pickles, and fries in saj bread	8	شاورما مشكلة عربي

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SPECIALTIES ميسلتي

CAFÉ MEAT BEIRUT Pan-fried beef steak, entrecôte beirut sauce, French fries	16	لحمة ستيك مع أونتريكوت بيروت صوص
REZ 3A DJEIJ Fragrant oriental rice topped with shredded cooked chicken, nished with creamy yogurt, traditional oriental sauce, and garnished with fried nuts.	15	رز بالدجاج
REZ 3A LAHME Fragrant oriental rice topped with slow-cooked lamb shank, nished with creamy yogurt, traditional oriental sauce, and garnished with fried nuts.	19	رز باللحم
BIRDS - 6 Pieces Pan-fried clean birds, served in molasses sauce	16	عصافير - عدد 6
SHRIMP PROVENCAL Plump shrimp sautéed with tangy grilled onions and tomatoes	12	قريدس بروفنسال



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FROM THE GRILL

مشاوي

GRILLED BABY CHICKEN 1/2 Marinated and grilled half chicken served with French fries and our homemade garlic sauce	9.5	نصف فروج
CHICKEN KEBAB Minced chicken breast with special herbs served with French fries	9	كباب الدجاج
KEBAB KESHKASH Delicately spiced lamb minced with a hint of garlic in a spicy tomato sauce	10	كباب خشخاش
GRILLED SEABASS Tender seabass fillet grilled and seasoned with citrus and herbs.	12	سي باس مشوي
LAMB CUTLETS Grilled marinated lamb cutlets	14	كستاليتة غنم مشوي
KAFTA Grilled lamb minced, and served on skewers	10	كفتة
CHERRY KEBAB Traditional kebab served on cherry purée	10.5	كباب بالكرز
EGGPLANT KEBAB Kebab with eggplants, tomatoes, and green and red bell	8	كباب باذنجان
MEAT SKEWERS Veal fillet cubes marinated and grilled on skewers	13	لحمة مشوية
GRILLED KABAB SKEWERS Grilled lamb with nuts and cheese served on skewers with French fries and grilled vegetables	13	كباب مشوي عالسيخ
MIXED GRILL A selection of meat, taouk, chicken kebab and kafta grilled on skewers	16	مشاوي مشكل
CHICKEN SKEWERS Chicken chunks marinated in lemon juice and garlic served on skewers with habib's tasty garlic sauce, french fries, and grilled vegetables	11	دجاج مشوي عالسيخ
TAOUK Chicken chunks marinated in lemon juice and garlic served on skewers with habib's tasty garlic sauce, and french fries	10	شيش طاووق

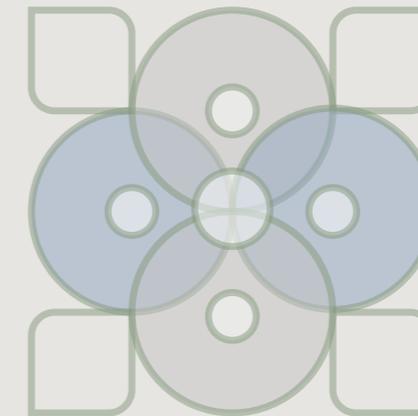
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FROM THE GRILL

مشاوي

GRILLED JUMBO SHRIMPS Marinated grilled jumbo shrimps served with our special cocktail sauce	24	قريدس مشوي
KEBAB YOGURT Kebab served in a garlic yogurt sauce	10	كباب باللبن
MEAT ARAYES Grilled Arabic bread stuffed with minced meat and parsley	7	عرايس باللحمة
HABIB MIXED GRILL A selection of taouk, fish skewers, lamb cutlets and arayes kafta	18	مشاوي حبيب مشكلة
HABIB'S KEBBEH Minced lamb mixed with Lebanese spices stuffed with pomegranate and walnuts	9	كبة حبيب
HABIB'S CHICKEN Grilled chicken breast with garlic, pickles, and fries	7	سندويش دجاج حبيب



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SWEETS حلويات

MAAMOUL BEL GHAZAL Baked maamoul dough served with mohalabiya, vanilla ice cream, and ghazl el banet	6.5	معمول بالغزل
OUM ALI Sweet made of puff pastry, milk, and nuts	5.5	ام علي
EM HABIB OSMALIYEH Crispy vermicelli filled with Lebanese cream served with sugar syrup	6	عثمالية ام حبيب
MAYEL YA GHZAYYEL Cotton candy served with vanilla ice cream	8	ميّل يا غزيل
MAFROUKEH Mafroukeh dough topped with ashta and honey	6	مفروكة
MAFROUKET ASHTA WITH PISTACHIO Pistachio dough filled with ice cream, topped with ashta, and cotton candy	7	مفروكة قشطة مع فستق
BAKLAWA MIX Assorted plate of baklava made with paper-thin dough, and various fine nuts	6	بقلاوة مشكلة
HALAWET EL JIBNE Ashta cream wrapped in sweet cheese and semolina	8	حلوة الجبن
TARTE DEBES BIL TAHINI Homemade special cake with halawa topped with debes ice cream, and tahini	6	تارت دبس بطحينة
LEBANESE CHEESE KNEFEH Melted cheese drizzled with sugar syrup, and fresh kaak	8	كنافة بالجبن اللبنانية
HABIB'S CHOCOLATE FONDANT Traditional chocolate fondant cake, Belgian chocolate core, served with a scoop of vanilla ice cream	7	حبيب شوكولا فوندان
HABIB'S KNEFE Homemade melted ashta, drizzled with sugar syrup	7	كنافة حبيب
ICE CREAM 3 SCOOPS Discover the rich flavors of Lebanese ice cream: chocolate, vanilla, strawberry, carob, mastic, ward (rose), pistachio	5	بوظة
POMEGRANATE CHEESE CAKE Cheesecake, pomegranate compote, pomegranate sesame sauce	6	تشيز كيك بالرمان
MHALABIYEH Velvety milk pudding with a hint of rose water, decorated with pistachio	4.5	مهلبية

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FRESH JUICES العصائر الطازجة

STRAWBERRY JUICE	5	فراولة
FRESH LEMONADE WITH MINT	5	ليمون بالنعناع
ORANGE JUICE	5	برتقال
FRESH LEMONADE JUICE	5	ليموناضة
POMEGRANATE	5	رمان



COLD BEVERAGES المشروبات الباردة

ENERGY DRINK	4	مشروب الطاقة
WATER - SMALL	1.5	مياه معدنية صغير
WATER - LARGE	2.25	مياه معدنية كبير
SPARKLING WATER - LARGE	4.25	مياه غازية كبير
SPARKLING WATER - SMALL	2.25	مياه غازية صغير
SOFT DRINKS	3	مشروبات غازية
LABAN AYRAN	5	لبن عيران
FLAVORED ICE TEA	5	شاي مثلج



HOT BEVERAGES المشروبات الساخنة

ESPRESSO	3.75	إسبريسو
AMERICANO	3.75	أمريكانو
ESPRESSO MACCHIATO	3.75	اسبريسو ماكياتو
CAPPUCCINO	3.75	كابيتشينو
CAFFÈ LATTE	3.75	كافيه لاتيه
TEA	4	شاي
LEBANESE ZHOURAT	4	زهورات لبنانية
HOT CHOCOLATE	4	شوكولا ساخنة
LEBANESE COFFEE POT	4	ركوة قهوة لبنانية

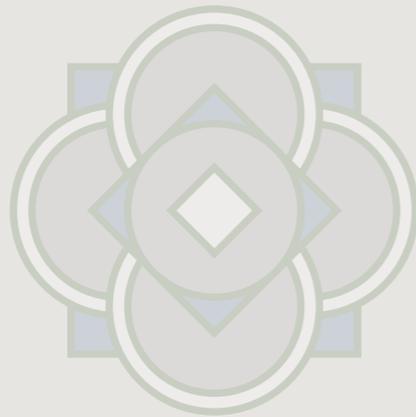
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COCKTAILS AND SMOOTHIES

الكوكتيلات والعصائر

COCKTAIL HABIB	7	كوكتيل حبيب
CHOCOLATE MILKSHAKE	5	ميلك شيك شوكولا
RASPBERRY MOJITO	5	موهيتو التوت
STREET AVOCADO	7	تستريت أفوكادو
AVOCADO STRAWBERRY	6	أفوكادو فراولة
STRAWBERRY MILKSHAKE	5	فراولة ميلك شيك
BANANA MILKSHAKE	5	موز ميلك شيك

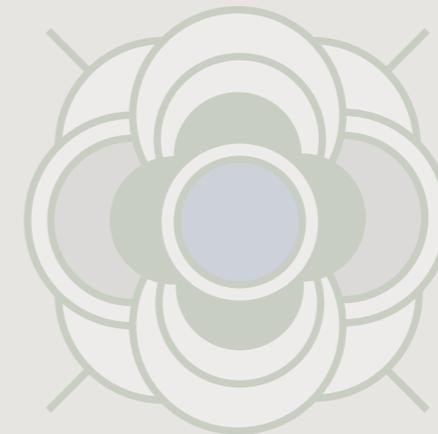


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SHISHA شيشة

MOUASSAL	12	معسل
Two Apple (Nakhla, grape, grape/mint,lemon/mint,mint, melon,sweet melon, gum,gum/sweet melon,gum/mint cinnamon,apple/mint,berries, rose,blue mist,berry/grape		
HABIB BEIRUT	13	حبيب بيروت
Our special personal mix		
BEIRUTIYEH	13	بيروتية
A refreshing mixture of fruits		
SPECIAL MOUASSAL	14	معسل مميز
HEAD REPLACEMENT	5	تغيير الراس



All prices are in Jordanian dinars and subject to government regulations.

RED WINE	GLS	BTL
JR, Classic Cabernet Sauvignon	6	27
Ksara, Réserve du Couvent Rouge		58
Calvet, Bordeaux		40

WHITE WINE	GLS	BTL
Ksara, Blanc de l'Observatoire		58
JR, Classic Sauvignon Blanc	6	27
Tavernello, Chardonnay		40

ROSÉ WINE	GLS	BTL
Santa Digna		55
Ksara, Sunset Rosé		58
JR, Classic	6	27

BEER		BTL
Carakale		5
Corona		8
Almaza		7
Amstel		6
Beer Heineken		8

WHISKY	GLS	BTL
Black Label	7	95
J&B	6	75
Jack Daniel's	6	70
Chivas Regal	8	105
Macallan 12Y	16	180

ARAK	GLS	1/4 BTL	1/2 BTL	BTL
Haddad gold	4.5	13	22	35
Haddad Zahra	6	16	25	42
Ksara	6	32	42	66
Brun	7	29	47	85
Crystal	5	15	24	38

VODKA	GLS	BTL
Russian Standard Platinum	7	75
Grey Goose	9	95

GIN	GLS	BTL
Tanqueray	7	70

COGNAC	GLS	BTL
Camus VS	13	155

RUM	GLS	BTL
Captain Morgan	6	75

TEQUILA	GLS	BTL
Jose Cuervo Blanco	6	70
Jose Cuervo Gold	6	70

SPARKLING		BTL
Bottega		50

APERITIF	GLS
Fernet Branca	6
Campari	7
Cinzano Dry	6
Cinzano Rosso	6

طالعة من القلب يا حبيبي

  habibbeirutuae



DUBAI . ABU DHABI . SHARJAH . AL AIN . MUSCAT . BEIRUT . PARIS

SULAYMANIYAH . ERBIL . BAGHDAD . AMMAN . CAIRO . SOFIA