

Byblós

Desserts



Our desserts feature a mixture of traditional and modern flavours and techniques.

Helwayat Byblos 13
A tasting plate of traditional Lebanese sweets served with vanilla bean gelato.

Baked Ricotta Cheesecake 13
Baked Ricotta Cheesecake, fruit salad drizzled with caramel sauce.

Biscuit aux Chocolate 12
Soft chocolate biscuit served with vanilla bean ice cream and diced strawberry.

Wared el Sham (Damascus Rose) 11
This Lebanese dessert starts with a filo pastry biscuit, which is filled with Ashta (Lebanese custard), and pistachios then drizzled with a rosewater sugar syrup.

Byblos Chocolate Pudding 14
A rich favourite of our regulars, this chocolate self saucing pudding is served with vanilla bean gelato.
Made to order, please allow 15 mins.

Coconut Mouhalabeh 11
Using Coconut milk, this delicious Lebanese delight is similar to Panacotta and is topped with caramelised coconut and pistachio.
v+, gf



Tea & Coffee

Byblós

Coffee

| | |
|-----------------|------|
| Espresso | 3.5 |
| Long Black | 4 |
| Flat White | 4 |
| Cappuccino | 4 |
| Lebanese Coffee | 3.5 |
| Short Macciato | 3.5 |
| Long Macciato | 4 |
| Café Latte | 4.5 |
| Hot Mocha | 4.5 |
| Hot Chocolate | 4.5 |
| Liqueur Coffee | 12.0 |

Tea

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|-----------------------|-----|
| English Breakfast Tea | 4.5 |
| Earl Grey Tea | 4.5 |
| French Earl Grey | 4.5 |
| Green Tea | 4.5 |
| Chamomile Tea | 4.5 |
| Lemongrass | 4.5 |
| Chai Tea | 4.5 |
| Peppermint | 4.5 |
| Fresh Mint | 4.5 |

Dessert Wines (90mlGls/375ml Bottle)

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|---------------------------------------|--------|
| 2012 Chateau Roumieu Sauternes | 18 Gls |
| 2008 Cloudy Bay Late Harvest Riesling | 80 Btl |

Port (60ml)

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| Seppeltsfi eld Para - 21yo Tawny | 15 |
| Valdespino Pedro Ximenez | 11 |