

Byblós

Desserts



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

Helwayat Byblos

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

13

Halwayat el Jebne

A rustic style sweet cheese pancake rolled in Semolina and filled with Ashta (Lebanese custard) then topped with pistachio's and drisled with a sugar syrup.

12

Wared el Sham (Damascus Rose)

This Lebanese dessert starts with a filo pastry biscuit, which is filled with Ashta (Lebanese custard), and pistachio's then drisled with a rosewater sugar syrup.

11

Byblos Chocolate Pudding

A rich favourite of our regular's, this chocolate self saucing pudding is served with vanilla bean gelato. Made to order, please allow 15 mins.

14

Arishi and Honey

A simple, yet delicious, dessert plate famous within the mountain people of Lebanon. Fresh ricotta cheese with banana and strawberry drizzled with honey then topped with pistachio

11



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

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)

2014 Heggies Botrytis Riesling	15/57
2014 Chateau Roumieu Sauternes 750ml	18/90
2014 Cloudy Bay Late Harvest Riesling	65

Port (60ml)

Seppeltsfi eld Para - 21yo Tawny	15
Turkey Flat Pedro Ximenez	11