

L A Y M O O N

FAQRA MENU

This menu features our favorite selection..



WE DELIVER ALL OVER BEIRUT

Tues. - Sun. 10:00 am 10:00 pm | call us on +961 70 91 21 61 • 01 989 171 | @eatlaymoon
see you after summer!

NIBBLES & HANDPIES

KEBBE TEARDROPS

rice shell, meat filling \$7

LES DOIGTS DE FATIMA

cheese pepperoni \$9.5

cheese & nigella . vegetarian \$5.5

crunchy chicken supreme & aioli dip \$5.5

ZANKALIYYE

tiny vegan fritters & tahini dip \$2.5

FIELD TO TABLE

LENTIL-POMEGRANATE TABBOULE

pomegranate molasses, sumac \$10

FASSOULYA KHAWTA

crushed wheat salad, swisschard
& tiny black-eyed beans \$6.5

DANDELION & CRISPY KALE

sautéed hendbeh, kale & onions \$7.5

SWISSCHARD ROLLS & STEMS

filled with rice, herbs & tomatoes, steamed stems
mixed with zesty tarator \$5

LAYMOON SPECIALS

LITTLE BEAST

Levantine-style chicken taco, fresh flatbread with
green chutney & biwaz \$9

KABAB KARAZ

Aleppo-style meatballs glazed in a sweet & sour
cherry sauce, pistachio dust \$15.5

FATTET KAFTA . veg. option

kafta or plant-based meatballs, yoghurt, crispy
bread, pomegranate seeds \$13

HERRAK OSBAO

lentils, soft & crispy dough, pomegranate sauce,
caramelized onions \$9

MOON BURGER

vegan patty, red onion, pickles, tomato, lettuce,
green chutney & tahini, shirazi salad \$9

KEBBE THIN-CRUST

our signature kebbe, yoghurt & herb oil \$9

plant-based

DIPS, SPREADS & BREAD

BOHÉMIENNE

fire-roasted eggplant spread \$4.5

HUMMUS POT

portobello mushrooms \$11.5

St. Lucie's: kabab karaz \$12.5

zahra: cauliflower florets \$7

msabbaha: whole chickpeas 'swimming'
in tahini \$8

TABOON & TOPPINGS

[Laymoon's Levantine inspired flatbreads]

ALLA NORMA . vegetarian

grilled eggplant, caramelized onions,
pomegranate seeds, basil, red sauc \$13

CACIO E PEPE . vegetarian

4 cheese, black pepper, Nigella & sesame seeds \$13

HALLUMINATING . vegetarian

grilled courgette, hallumi, mozzarella, olives,
green pesto \$15

TOSHKA

crumbled sujuk, mozzarella, caramelized onions,
red sauce \$15

CROQUE

ham, cheese, béchamel, dijon mustard,
cornichons \$20

MUSAKKHAN

grilled chicken, caramelized onions,
sumac \$13

HONEYMOON . vegetarian

spinach, feta & sumac \$17



OUR TABOON & TOPPINGS LINE
IS AVAILABLE FROZEN
BAKING TIME: 8-13 MINUTES

DRINKS & SIPS

HERBAL TEA POT \$2

ESPRESSO \$2

BONJOUR BONJUS \$0.5

WINE BY THE GLASS local \$5.5 imported \$9

WINE BY THE BOTTLE

Cloud9 \$24 Corpus Christi \$45 Saint John \$32.5

ARAQ 75cl \$31 25cl \$15.5 glass \$2

BEER \$3

WATER L \$2.5 S \$1.5

SPARKLING L \$2 S \$1.5

KAZOZA \$1.5

LAYMOON

@EatLaymoon

TAKE & BAKE • FROZEN LINE

Delicious, comforting and easy to prepare, these boxes are ideal to indulge in any day of the week, especially when you're too tired to cook from scratch: simply bake in the oven and enjoy from the comfort of your home.



KNEFE MHAYARA

[a Laymoon special]

crispy katefi & cheese, golden syrup
& crushed pistachios

BAKING TIME: 20-30 minutes

serves 4 **\$20**
serves 7-8 **\$44.5**

**KEEP A SECRET
STASH IN
YOUR FREEZER!**

*suitable with
any home oven*

KEBBE

[family heirloom recipe] • beef



'THIN-CRUST'

1 large or stack of 8

BAKING TIME: 20-30 minutes

\$22.5 | \$49.5



'MINI ME'

stack of 4

BAKING TIME: 20-25 minutes

\$34

TAKE & BAKE . FROZEN LINE

TABOON & TOPPINGS

Laymoon uses in its frozen pizza line an ancient Levantine flatbread, known as "Taboon". Inspired by the traditional Palestinian chicken "Musak Khan", this dough is free of chemicals & preservatives and ideal for our eclectic toppings.



HONEYMOON

spinach, feta
& sumac

\$17



ALLA NORMA

grilled eggplant,
caramelized onions,
pomegranate seeds,
basil, red sauce

\$13



RUBIROSA

pepperoni, spinach,
cheese, red sauce

\$15



HALLUMINATING

grilled courgette,
hallumi, mozzarella,
olives, green pesto

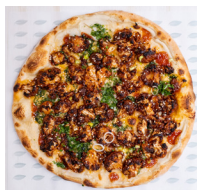
\$15



TOSHKA

crumbled sujuk,
mozzarella,
caramelized onions,
red sauce

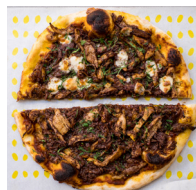
\$15



CAULI ME BACK

bbq'd cauliflower
florets, vegan bechamel
sauce, sesame seeds
& scallion

\$11.5



MUSAKKHAN

grilled chicken,
caramelized
onions, sumac

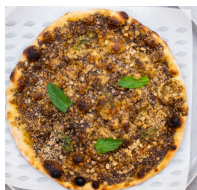
\$13



CROQUE

ham, cheese,
béchamel, dijon
mustard, cornichons

\$20



ZAATAR OAT & DUKKAH

man'oushe, with
toasted oats & dukkah

vegan . stack of 4

\$8



HUNKY DORY

swisschard, tomatoes,
red pesto, lemon zest

vegan

\$10



CACIO E PEPE

4-cheese, black
pepper, nigella
& sesame seeds

vegetarian

\$13

**SUITABLE WITH
ANY HOME OVEN**

BAKING TIME:
11-14 MINUTES

KEEP A SECRET
STASH IN
YOUR FREEZER!

@EatLaymoon