









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 finding joy and comfort in the simplicity of his food.

40 years of experience now in Dubai, soon to the world.

























Chicken Wings Fried or Grilled Chicken wings with Habib special spicy sauce * Cauliflower Hummus Hummus with cauliflower served with hot sauce

Traditional Falafel with parsley, raddish, mint, turnip pickles and flavored with our special tahini sauce A mix of cooked fava bean, chickpeas, garlic& lemon juice

* Falafel Platter

Foul

Grilled Halloumi Grilled halloumi sliced accompanied by slices of tomato

جوانح الدجاج مشوي 32

27

32

29

30

حمص بالقرنبيط فلافل











































































All Prices are in AED and include VAT Charges























صار وقت الحلو





أطيب لقمي لازم تنعاد ... ناطرينكن



