

AUTHENTIC TURKISH & MEDITERRANEAN



AUTHENTIC TURKISH & MEDITERRANEAN CUISINE

Enjoy the Mediterranean & Turkish Culinary experience with an assortment of flavours. Step into the journey of our Authentic Menu of Mediterranean & Turkish Cuisine coupled with authentic taste, with a wide selection of Mezze and Main Course.

Situated within a 3-minute walk from the cultural landmark of Singapore Sultan Mosque, Byblos offers you an exceptional Mediterranean & Turkish dining experience ready to awaken your senses. Our family-friendly ambience provides a charming setting in the company of your kids, family members and friends. We offer indoor and outdoor seating with a maximum capacity of 150 guests. An event space located on the second floor is also available for corporate workshops, team bonding and special occasions.

By Award-winning Chef Mohammad Slim



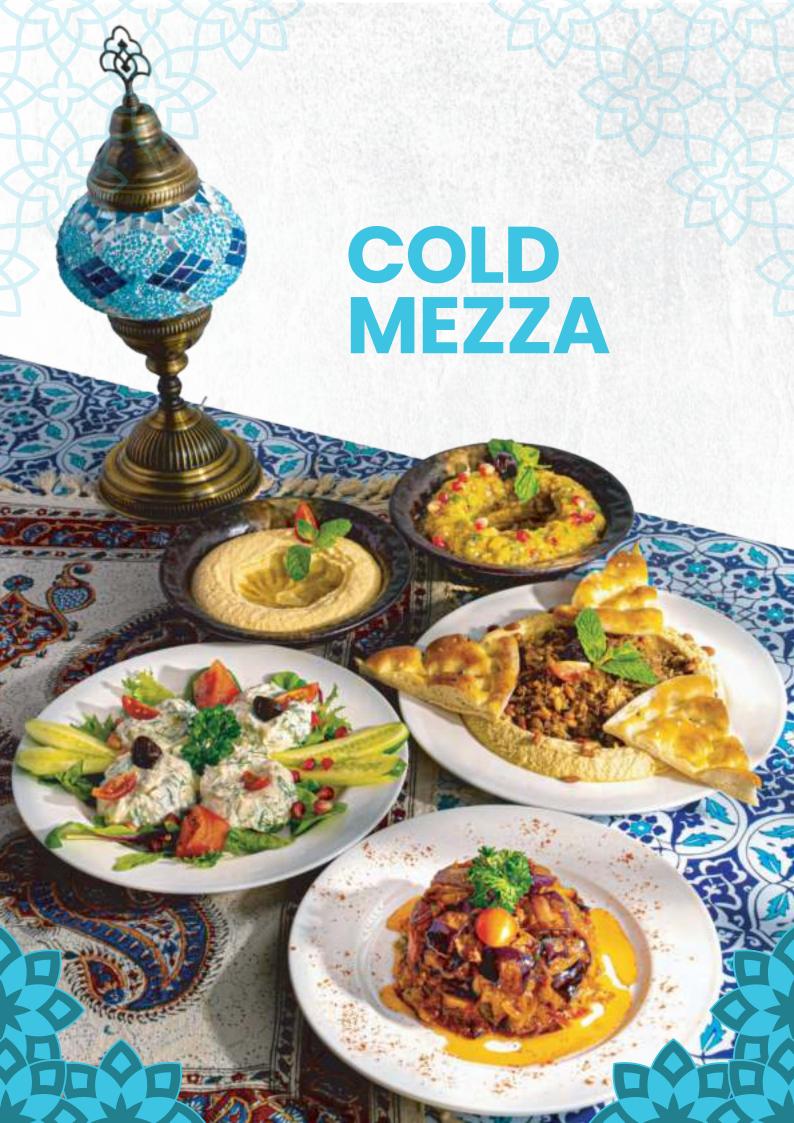












Hummus @

Paste of chickpea, tahini sauce, lemon, olive oil

14.90

Hummus Lamb

Hummus topped with Fresh stir fried lamb pine nuts served with bread

24.90

Ezme 😩

Chopped tomatoes, onions, chili peppers.

14.90

Yaprak Sarmasi 😩

Fresh vine leaves stuffed with parsley, onion & tomato rice & fresh lemon, cooked to perfection.

16.90

Babaganoush 😩 🗈



Charcoal grilled eggplant with fresh herbs, garlic, tomato, mixed pepper, pomegranate sauce, onion, lemon juice and olive oil.

15.90

Hummus Chicken

Hummus topped with Fresh stir fried chicken, pine nuts served with bread

22.90

Saksuka 😩



Diced eggplant, vegetable in a tomato sauce.

13.90

Haydari 😩



Yoghurt dip, garlic, mint and olive oil.

15.90

Moutabbal @



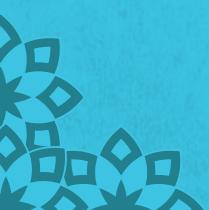
Charcoal grilled egaplant with tahini, garlic, lemon juice and olive oil.

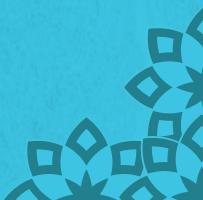
16.90

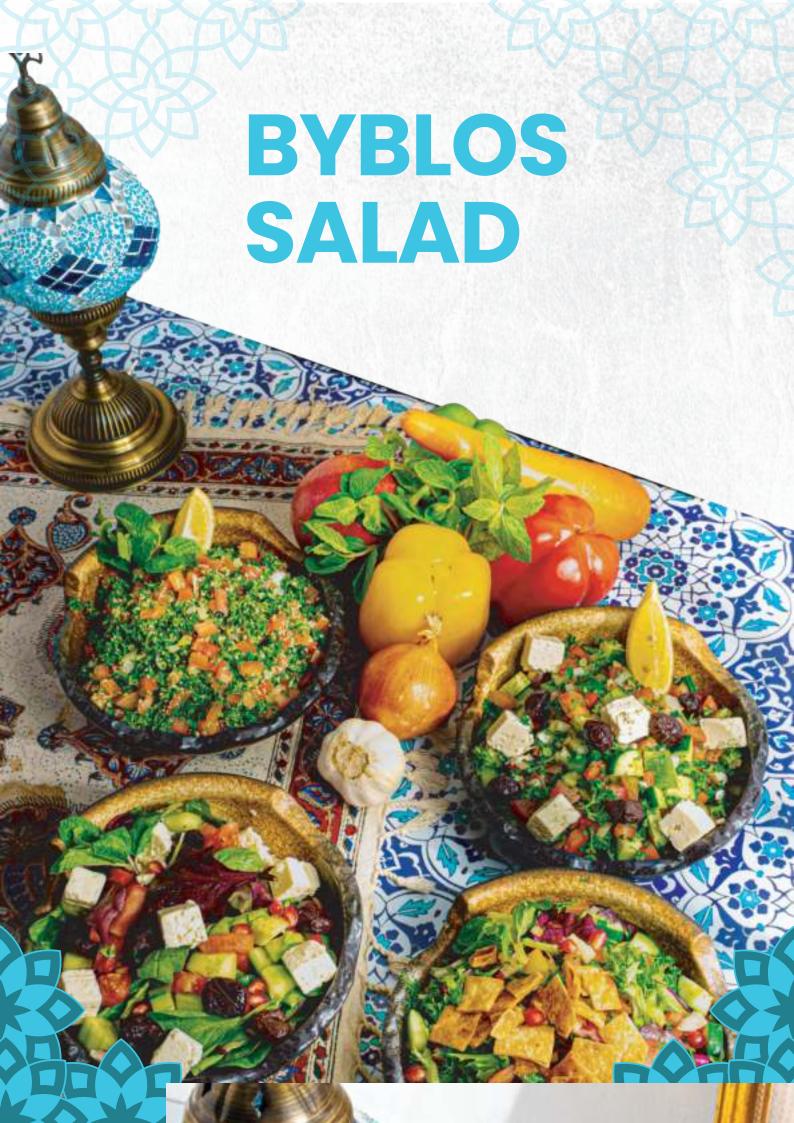
Cacik @



Fresh mint, cucumber, herbs, lemon juice, olive oil.







BYBLOS SALAD

Tabbouleh 🖰 🔾





Freshly chopped parsley, mixed with burghul (crushed wheat) with tomatoes, mint, onion, bulgur and extra virgin olive oil.

Coban Salad 😑



Freshly chopped cucumbers, tomato, onions, olive, feta cheese, olive oil & lemon

Fattoush Salad

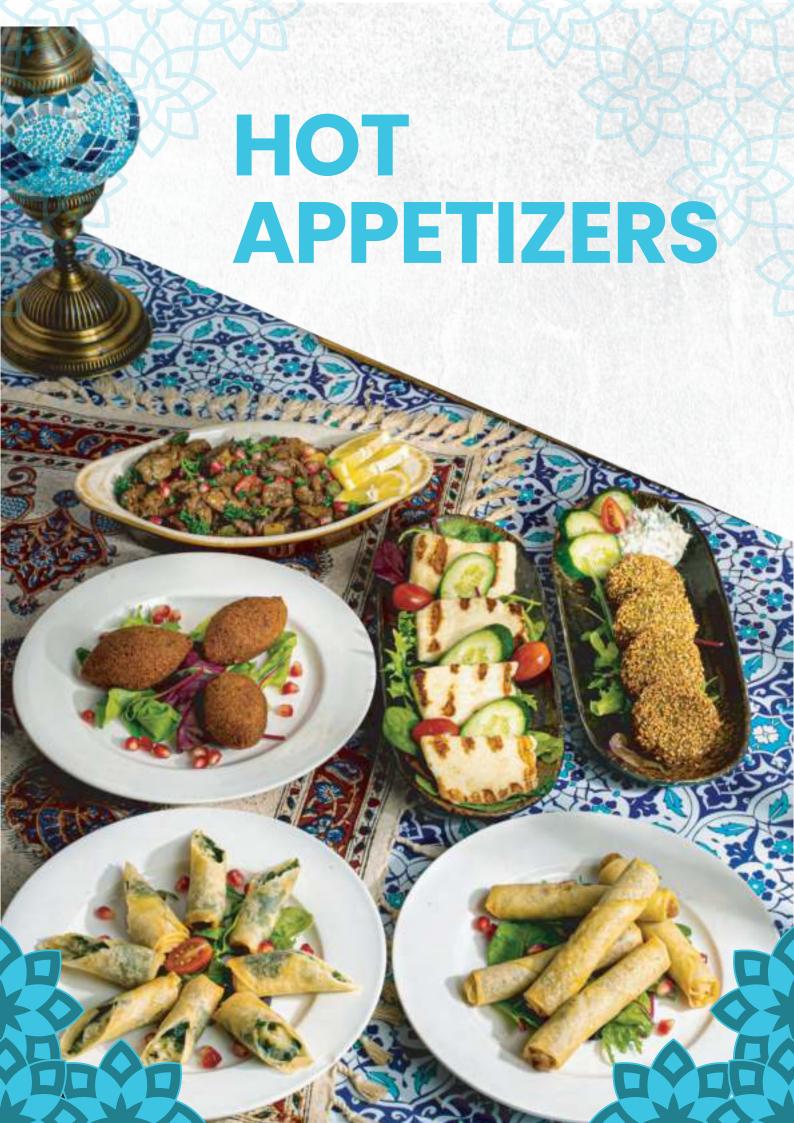
Freshly chopped vegetables sumac topped with crispy bread & pomegranate sauce.

Mediterranean Salad 😑

Musclin salad, cucumber, tomato, olive, feta cheese







HOT APPETIZERS

Chicken Liver 🔾

Pan-fried Chicken liver, lemon juice, pomegranate sauce

17.90

Halloumi 😉

Grilled halloumi served with tomato, cucumber & olive.

18.50

Kibbeh 😌

Crushed wheat mixed with minced lamb & arabic spices then stuffed with pine nuts minced with lamb & onion cooked to perfection.

18.90

Borek 😑

Turkish pastry rolls filled with feta cheese.

16.90

Falafel 😌

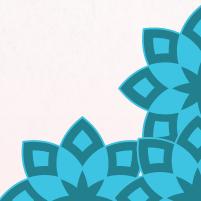
Most popular vegetarian dish! Fried fritters mix of chickpeas, spices & coriander served with tahini sauce, tomatoes & pickles.

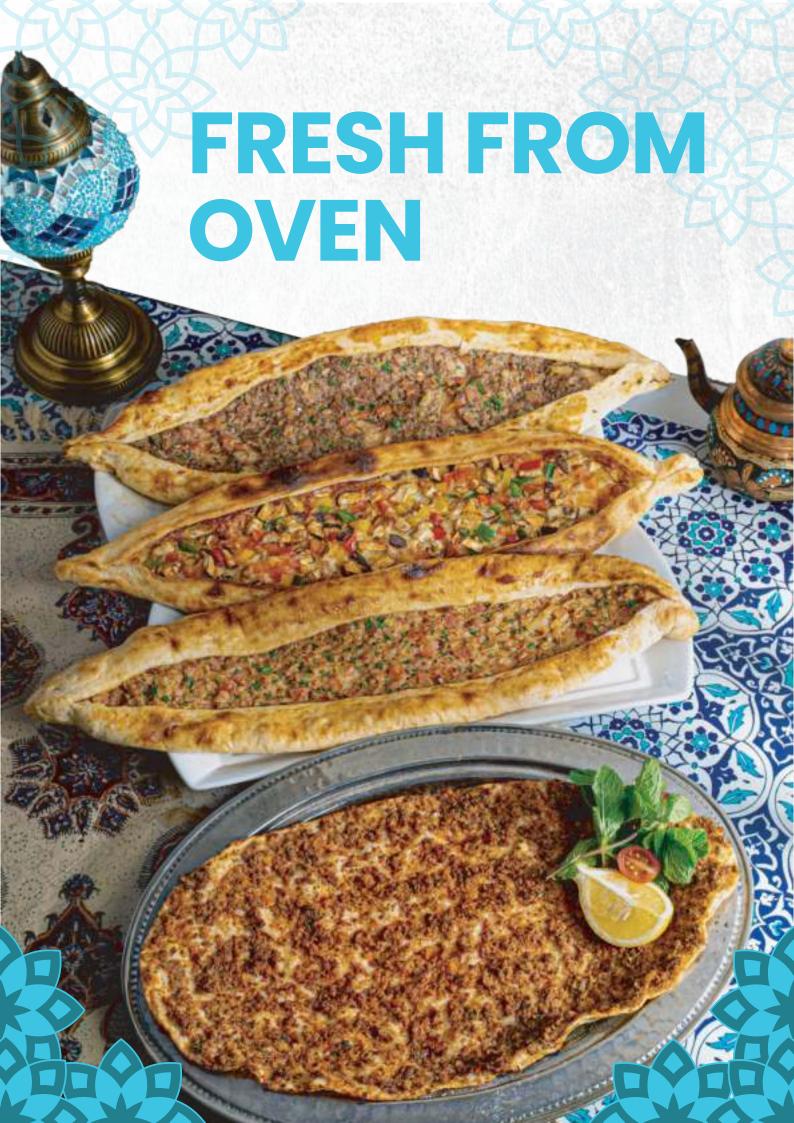
16.90

Spinach & 😉 Cheese Borek

Turkish filled pastry filled with fresh spinach & cheese deep-fried







FRESH FROM OVEN

Lahmacun 🔾



Thin & Crisp Flatbread topped with minced lamb served with yogurt sauce

Mushroom Pide 😉



Freshly chopped mushroom, bell pepper, onion & cheese.

Spinach Pide 😑



Flatbread filled with spinach and cheese.

Sujuk Pide 🔾



Flatbread filled with sun dried salami egg & cheese.

Lamb Pide

Flatbread topped with lamb and cheese.

Chicken Pide

Flatbread topped with chicken and cheese.

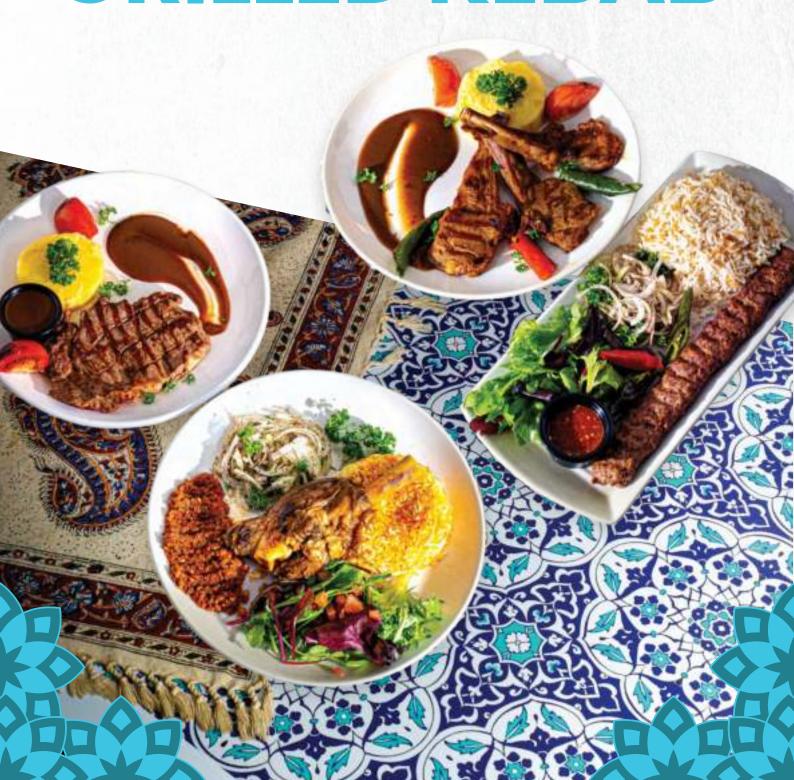








CHARCOAL GRILLED KEBAB



BYBLOS KEBABS

Lamb Mandi 🔾

Roasted lamb marinated with saffron and Arabic spices, served with mandi rice and homemade mint tomato sauce.

Byblos Beef Steak

Charcoal grilled ribeye steak marinated with garlic vinegar & aromatic spices served with vegetables & mashed potatoes.

Adana Lamb Kebab

Marinated minced lamb mixed with parsley, onion & 7 spices. Served with grilled vegetables & rice.

Grilled Kofte



Mixed lamb & beef chops 7 spices char grilled served with rice and garden salad.

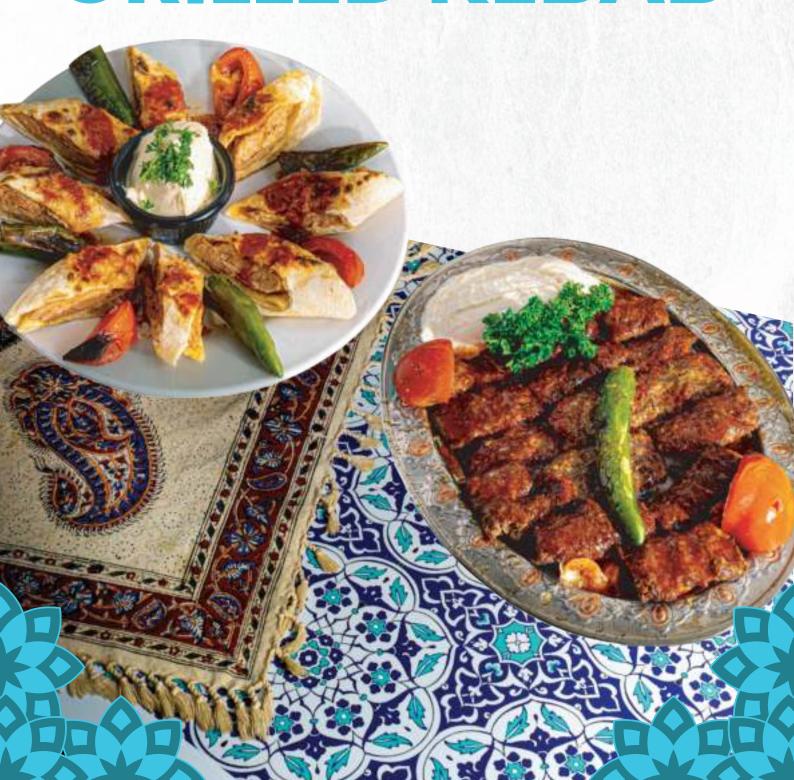
Lamb Chops

Charcoal grilled lamb chops served with mashed potatoes and sauteed vegetables.





CHARCOAL GRILLED KEBAB



GHARCOAL GRILLED KEBAB

Pattican Lamb Kebab 🔾

Charcoal grilled eggplant kebab. Served with Turkish rice & homemade sauces

33.90

Beyti Lamb Kebab

Ground lamb grilled on a skewer and served wrapped in lavash & topped with tomato sauce & yogurt.

28.90

Lahem Mashwi

Charcoal grilled lamb cube marinated with lebanese spice, served with grilled vegetables served with rice

32.90

Iskander Kebab

Sliced kebab topped with hot tomato sauce over pieces of pita bread generously slathered with melted butter & yogurt.











Grilled Chicken Steak

Grilled chicken thigh topped with cheese & chicken ham. Served with mashed potatoes & coleslaw salad.

29.90

Chicken Mandi

Chicken cooked in an oven served with Mandi rice and homemade tomato mint squee.

27.90

Shish Tawouk

Marinated chicken cubes, charcoal grilled served with garlic sauce & fries.

Grilled Chicken Wing

Charcoal grilled chicken wings served with fries, garlic sauce and green salad.

24.90

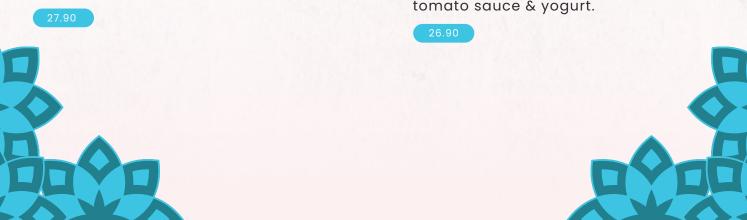
Adana Chicken Kebab

Minced chicken marinated with spices, served with Turkish rice and homemade sauce.

28.90

Beyti Chichen Kebab

Ground chicken grilled on a skewer wrapped in lavash & topped with tomato sauce & yogurt.





TRADITIONAL DISHES

Chef Special Tasty Kebab

Beef stew, potato, carrot, pepper, onion, cooked the old traditional Mediterranean way.

Faisal Fukhora 🚨



Pan fried beef cube, cooked with onion, capsicum, tomato sauce and chilli served freshly baked bread

Tas kebab

Oven-baked beef stew served with mashed potatoes & vegetable

Izmir Kofte

Lamb and beef kebab oven baked topped with potato tomato sauce, and served with Turkish rice.

Moussaka 🖸



Cubed eggplant, chickpeas, onion, tomato, garlic, green pepper, topped with fresh cream & mozzarella cheese

29.90 **Lamb**

28.90 Chicken

26.90 Vegetables



Tawouk Sote

Chicken cube stir fried onion capsicum, chili, tomato sauce, Turkish rice.

Okra Stew @



Fresh okra cooked in tomato. coriander sauce with hint of garlic served with Turkish rice







Grilled Tiger Prawn

Tiger prawn marinated with Arabic spices, grilled to perfection. Served with rice and salad.

38.90

Salmon Steak

Grilled steak served with mashed potatoes and vegetables.

21.90

Byblos Grilled Fish

Whole seabass fish marinated and chargrilled to perfection served with homemade sauce and rice.

46.90

Seabass Fish Fillet 🔾

Seabass fillet fish grilled served with mashed potatoes, vegetables, homemade sauce.

31.90

Salted Baked Fish MUST TRY!

Whole fish topped with rock salt, oven baked.









PASTA AND PIZZA

Creamy Chicken and Mushroom

23.90

Chicken Pesto Pasta

23.90

Vegetarian Pizza

23.90

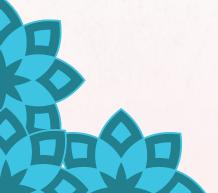
Beef Spaghetti Bolognese

24.90

Pepperoni Pizza

24.90

Margherita Pizza





SHAWARMA



SHAWARMA

Lamb Shawarma Wrap

Sliced Shawarma lamb, parsley, tomato, onion and tahini sauce.

Grilled Halloumi 😉

Grilled Halloumi, lettuce, tomato, cucumber, olive and mayonnaise.

Lamb Kofte Wrap

Charcoal grilled lamb kofte skewer, hummus, vegetables, served with fries

Chicken Shawarma Wrap

Sliced Shawarma chicken, garlic sauce, fries and pickles.

Falafel Wrap



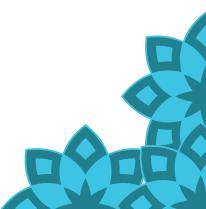
Crunchy Falafel, parsley, tomato, onion, radish, pickles and tahini sauce.

18.90

Chicken Kofte Wrap

Charcoal grilled chicken kofte skewer, hummus, vegetables, served with fries







FRESHLY BAKED BREAD

Freshly Baked Turkish Bread

Sliced Shawarma lamb, parsley, tomato, onion and tahini sauce.

5.90

Butter Ekmek

Flatbread brushed with lashings of butter.

7.50

Lavash

Elliptical balloon bread egg-washed and topped with sesame seeds.

6.90

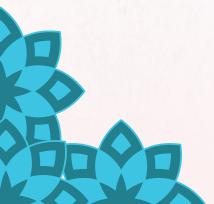
Cheese Ekmek

Freshly baked bread topped with cheese.

8.90

Garlic Ekmek

Freshly baked garlic bread.





BYBLOS DESSERT



BYBLOS DESSERT

Creme Brulee

Creamy, pudding-like, baked custard with a brittle top of melted sugar.

11.90

Kunefe

Widely regarded as one of Turkey's finest treats, this dessert is made of thin vermicelli pastry baked in soft cheese, topped with sweet syrup and served with cream.

14.90

Firin Sutlac

Rich and creamy baked rice pudding.

10.90

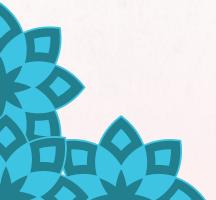
Baklava

Crisp, light filo layers filled with chopped pistachio in sweet syrup.

14.90

Havuc Dilimi

Carrot-slices with Pistachio (traditional Turkish dessert).





BYBLOS DRINKS



