

LEBANESE CUISINE



abd el wahab, founded in 1999 in the heart of Beirut, Lebanon, was named after a charming street called "**abd el wahab** El Inglizi". The street itself is host to a unique blend of historical and modern buildings, embodying Lebanon's diversity of style and culture. Many years later, '**abd el wahab**' has become a name synonymous with gourmet Lebanese cuisine and unparalleled service.

The restaurant has come a long way from Beirut, spreading to 18 different locations, including Dubai, Abu Dhabi, Cairo, Riyadh, Bahrain and Qatar. We pride ourselves in Lebanon's famous hospitality and its celebrated cuisine and thus it is our pleasure to bring this wonderful table of flavors and aromas to one of the world's most distinguished capitals.

As you familiarize yourself with Lebanese cuisine, we invite you to eat slowly and enjoy all the courses. Cold appetizers, called Mezza, come first, which are a selection of hummus, eggplant, and salads, including the well-known tabbouleh.

Next come the hot appetizers, or Hot Mezza, which include delightful finger foods such as our cheese rolls, kebbeh meat balls, shredded lamb with pomegranate sauce, and many other delicious dishes. The main course, Mashawi or grill, is typically lamb, chicken, kebabs and other scrumptious marinated grilled meats and fish.

If you are stunned, we are not yet done! There is a dessert course, the famous Helou, that follows, where the desserts are primarily milk based, served alongside fresh fruit and of course, Lebanese coffee.

This is the complete dining experience at **abd el wahab**, a wealth of Mediterranean flavors and unique sensory encounters that will always leave you asking for more!





SALADS | سلطة

Fattouch Salad | فتوش

A refreshing mix greens, tomato, cucumber, sumac & toasted bread, radish, spring onion & lemon or pomegranate molasses dressing

7.50 

Tabbouleh | تبولة

Lebanese traditional salad made of chopped parsley, tomatoes, onions, mint, bulgur, olive oil & lemon dressing

7.00

Quinoa Tabbouleh | كينوا تبولة

Mixed chopped parsley with cherry tomato, spring onion, mint, steamed quinoa dressed with lemon juice and olive oil

7.50

Rocca Beetroot Salad | روكا وشمندر

Beetroot, onion, summac, olive oil & lemon dressing

6.00

Oriental Salad | سلطة شرقية

Lettuce, tomatoes, cucumber, radish & onions dressed in olive oil & lemon juice

6.00

Raheb Salad | سلطة الراهب

Grilled eggplant mixed with tomatoes bell pepper, mint, green onions, lemon juice & olive oil

6.00

Falafel Salad | سلطة فلافل

Fried Falafel on a selection of greens with tomato, cucumber pickles, mint & parsley topped with tarator dressing

6.00



Chef's Recommendation



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COLD STARTERS | مقبلات باردة

Mixed Pickles | كبيس مشكل

A selection of our homemade pickles, makdous, cucumber pickles & olive

5.50

Hommos | حمص

Chickpeas puree mixed with sesame paste (tahini) & lemon juice

6.50

Moutabbal | متبل

Char-grilled eggplant, mixed with sesame paste (tahini) & lemon juice

7.50

Artichokes | أرضي شوكي

Steamed artichokes with lemon oil dressing

6.00

Stuffed Vine Leaves | ورق عنب

A tangy rice mixture with tomato, parsley, onion, mint, lemon juice & olive oil wrapped in fresh vine leaves

7.00

Okra in oil | بامية بالزيت

Cooked green beans with a savory tomato sauce

6.50

Msakaa | مسقعة

Cooked eggplant with chickpeas in savory tomato sauce with onion & garlic

7.00 

Hendbeh | هندبة

Dandelion leaves cooked in olive oil & fresh onions, served with caramelized onions & lemon slices

7.00

Lentil Salad | مدردرة

A mix of cooked lentils, rice & sautéed onions

6.50

Mhamara | محمرة

A mix of walnut, crumbs, pomegranate molasses & chili paste

8.00

Shanklish | شنكليش

Aged pungent goat cheese served with chopped onions, pepper, parsley & tomatoes

8.50

Lebanese Cheese | جبنة بلدية

White cheese garnished with mixed vegetables

7.50 

Labneh | لبننة

Thick strained yogurt topped with olive oil

6.50

Labneh with Garlic | لبننة بالثوم

Thick strained yogurt mixed with fresh chopped garlic & topped with olive oil

7.00

Mixed Vegetables | جات خضرة

A selection of fresh vegetables lettuce, tomato, cucumber, spring onion, radish & mint

8.00



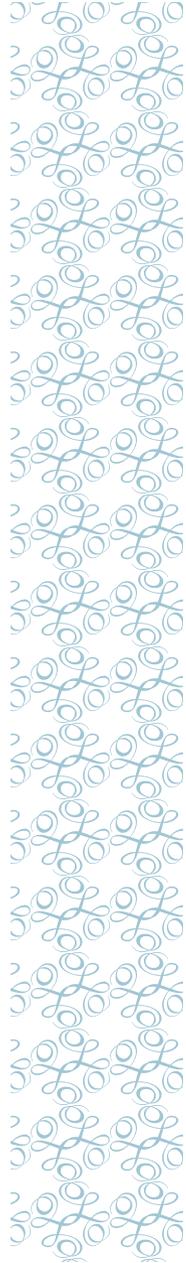
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HOT STARTERS | مقبلات ساخنة

- Lentil Soup | شوربة عدس** 6.50
Cooked orange lentils with onion, garlic & carrots in olive oil, served with crouton & lemon wedges
- Hommos with Meat & Pine Nuts | حمص لحمة و صنوبر** 9.75 
A bowl of Hommos paste topped with meat & pine nuts
- Hommos with Pine nuts | حمص صنوبر** 9.00
A bowl of Hommos paste topped with fried pine nuts
- Foul Medammas | فول مدمس** 7.00
A mix of cooked broad beans, chickpeas, olive oil garlic & lemon juice topped with tomato & parsley
- Balila | بليلة** 7.00
Slow cooked chickpeas mixed with lemon juice, paprika & garlic topped with olive oil, pine nuts & cumin
- Kellaj | كلاج** 8.00
Melted cheese slices with turkey ham served in grilled Arabic bread
- Grilled Halloumi | حلّوم مشوية** 8.50
Freshly grilled halloumi, served with cherry tomato & mint
- Pan Fried Eggs with Kawarma meat | بيض وقاورما** 9.00
Fried eggs mixed with homemade braised minced lamb
- Sojok | سجق** 8.50
Sliced spicy sausages sautéed with lemon juice
- Makanek | مقانق** 8.50
Lebanese sausages flamed with lemon juice
- Chicken Wings | جوانح** 7.50
Marinated chicken wings, fried with coriander, garlic & lemon juice
- Ras Asfour | راس عصفور** 10.50 
Sautéed veal filet cubes with homemade lemon sauce
- Chicken Liver | سودة الدجاج** 8.50
Marinated chicken liver, sautéed with pomegranate, garlic & lemon juice
- Batata Kezbra | بطاطا بكزبرة** 7.50 
Fried potatoes mixed with chopped garlic & coriander with green chili
- French Fries | بطاطا مقلية** 4.50
- Falafel in Pita | فلافل** 6.50
Freshly fried falafel served in pita bread with tomato, parsley, radish, pickles & tarator sauce
- Chicken Shawarma in Pita | شاورما دجاج** 7.50
Grilled marinated chicken breast in pita with garlic paste, lettuce & pickles



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PASTRIES | معجنات

- Cheese Rolls | رقائق** 6.75
Cheese rolls, grilled or deep fried
- Sambousik | سمبوسك** 7.00
Deep fried dough stuffed with minced meat, onions & pine nuts
- Fatayer Bel Fern | فطائر بالفرن** 7.00 
Baked dough stuffed with spinach, onions, sumac & tomatoes
- Kebbeh | كبة أقراص** 7.50
Deep fried kebbeh ball stuffed with minced meat, onions & pine nuts

FATTEH | فتّة

- Hommos Fatteh | فتّة حمص** 10.50 
Chickpeas, smothered with warm yogurt & topped with fried bread, ghee, paprika & pine nuts
- Eggplant Fatteh | فتّة باذنجان** 12.00
Fried eggplant chunks, smothered with warm yogurt & topped with fried bread, ghee, paprika & pine nuts
- Chicken Fatteh | فتّة دجاج** 14.00
A mix of chicken slices & chickpea paste, smothered with warm yogurt & topped with fried bread, ghee, paprika & pine nuts
- Shrimps Fatteh | فتّة قريدس** 17.00 
Sautéed shrimps in tomato sauce and fried eggplant smothered with warm yogurt & topped with fried bread, ghee, paprika & pine nuts

FISH | سمك

- Samkeh Harra | سمكة حرة** 9.50 
Spicy sesame paste mixture topped with baked fish fillet, onion, garlic, green chili, tomato & coriander
- Grilled Jumbo Shrimps | قريدس مشوي** 24.00
Jumbo shrimps grilled & served with our special cocktail sauce
- Seabass Provençal** 23.00
Grilled seabass fillet, served with roasted potato & mushroom Provençal sauce
- Siyadiyeh | صيادية** 18.50
Cooked traditional siyadiyeh brown rice topped with poached seabass, pine nuts & caramelized onion



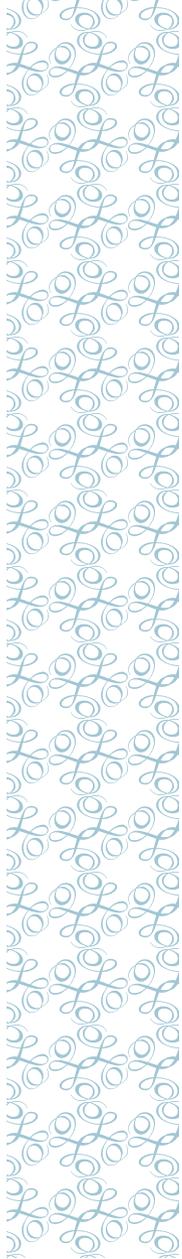
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FROM THE GRILL | مشاوي

Grilled Lamb | لحمة مشوية 19.00
Pieces of lamb fillet, marinated & grilled on skewers

Chich Taouk | شيش طاووق 17.50 
Chicken chunks marinated in lemon juice & garlic, served on skewers, with Abd El Wahab tasty garlic sauce

Lamb Cutlets | كسئلانة 20.00
Grilled marinated lamb cutlets

Lamb Cutlets Abd El Wahab | كسئلانة عبدالوهاب 21.00
Grilled marinated spicy lamb cutlets

Mixed Grill | مشوي مشكل 19.00
A selection of lamb, taouk & k fta grilled on skewers

Mixed Grill Abd El Wahab | مشكل عبد الوهاب 22.00
A selection of grilled shrimps, lamb cutlets, lamb & Taouk

Grilled Baby Chicken 1/2 | فروج مشوي 1/2 18.00
Marinated & grilled half chicken served with our homemade garlic sauce

Kafta | كفتة 17.50
Minced lightly-spiced lamb with parsley, grilled on skewers

Kafta Ourfaliyyeh | كفتة أورفالية 17.50 
Tomatoes, sweet peppers & minced spiced lamb, grilled on skewers

Kafta Kheshkhash | كفتة خشخاش 18.00
Spicy minced lamb, grilled on skewers

Arayess kafta | عرابس كفتة 9.00
Grilled Arabic bread stuffed with minced lamb & parsley

Kebbeh Skewers | كبة بالسيخ 16.50
Minced lamb mixed with bulgur & pistachio grilled on skewers

Ouzi | أوزي 19.00
Slow cooked lamb leg served with oriental rice & roasted nuts

Grill items are served with grilled vegetables and roasted potato
جميع الأصناف تقدم مع خضار وبطاطا مشوية



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DESSERTS | حلويات

- Nammoura bl ashta | نمورة بالقشطة** 5.50
Special Nammoura served with ashta,
banana & pistachio topped with sugar syrup
- Tart Halawe bl chocolat | تارت حلاوة بالشوكولا** 6.50
Tart served with halawe topped with chocolate sauce
& served with vanilla ice cream
- Maamoul Flake | معمول فليك** 7.00 
Baked maamoul dough served with ashta,
sahlab ice cream & ghazel el banet
- Othmalliyeh | عثملية** 5.50
Caramelized wheat filled with ashta cream & topped
with sugar syrup
- Ashtaliyeh | قشطية** 5.50
Mhalabieh on a bed of ashta cream topped with
pistachio and sugar syrup
- Ashta with Banana & Honey** 5.00
قشطة، موز وعسل
Ashta cream topped with banana slices & honey
- Coupe Ghazel El Banet | غزل البنات وسحلب** 5.00
Ghazel el banet with sahlab ice cream, nuts & honey
- Pistachio Bil Ghazal | بستاشيو بالغزل** 6.00
Stuffed pistachio dough with fresh ashta,
topped with sahlab ice cream & Ghazel El Banet
- Lebanese Baklawa Selection | بقلوة لبنانية** 5.50
Crusty burma with nuts fingers and cashua baklaḡa
- Abd El Wahab Baklawa | عبد الوهاب بقلوة** 6.00
Pistachio baklawa stuffed with ashta
- Arabic Ice Cream | بوظة عربية** 4.50
Sahlab & traditional flavors /SCOOP
- Fruit Plate | صحن فواكه** 5.00
Assortment of seasonal fruit selection



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HOT DRINKS | مشروبات ساخنة

Lebanese Coffee قهوة لبنانية	2.75
Espresso قهوة أسبرسو	2.75
Espresso Double أسبرسو دوبل	4.00
Cappuccino	3.75
Cafe Latte	3.75
Hot Chocolate	4.00
Nescafe نسكافيه	3.50
White Coffee قهوة بيضاء	2.75
Assorted Tea شاي	3.00



COLD DRINKS

Beirut beer	5.50
Almaza	5.50
Imported beer	5.00
Soft drinks	3.00
Fresh Orange Juice	4.50
Lemonade / Frozen	4.00
Minted Lemonade / Frozen	5.50
Fresh Pomegranate	5.50
Pomegranate Lemonade	5.50
Jellab	4.00
Mineral Water Big Bottle	4.00
Mineral Water Small Bottle	2.50
Sparkling Water Big Bottle	4.00
Sparkling Water Small Bottle	2.50
Tonic / Soda	3.50



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SPIRITS

Regular

Premium

Bottle Glass

70.00 5.50

105.00 7.50



ARAK

Arak Kefraya 75cl

Arak Kefraya 37.5cl

Arak Brun 70cl

Arak Glass

Bottle

65.00

42.00

68.00

5.75

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RED WINE

	Bottle	Glass
Ksara Reserve du Couvent	29.00	7.00
Kefraya Les Breteches	22.00	6.00
Chateau Ksara Rouge	40.00	
Comte de M, Chateau Kefraya 2010	82.00	
Chateau Kefraya 2010	45.00	
Ksara Cabernet Sauvignon 2012	30.00	
Wardy Syrah 2009	28.00	
Wardy Merlot 2009	28.00	
Wardy Cabernet Sauvignon 2009	28.00	
Chateau les Cedres 2011/2012	42.00	
Musar Jeune Red 2014	26.00	
Chateau Musar 1999	78.00	
Chateau Musar 2006	68.00	
Chateau Ksara Troisième Millenaire 2014	56.00	
Le Colombier Massaya 2015	32.00	
Ixsir Altitudes 2012	45.00	
Cap Est Massaya 2013	77.00	

RED IMPORTED

	Bottle	Glass
Casillero del Diablo Cabernet Sauvignon	32.00	7.50
Côtes du Rhône, M. Chapoutier	39.00	
Mâcon Rouge, Louis Jadot	43.00	10.00
Puro Malbec Cabernet	45.00	
Brouilly, Château de Corcelles	48.00	11.00
Tangley Oaks Pinot Noir, North Coast	59.00	
Ravenswood Old Vine Zinfandel	68.00	
Chianti Classico Riserva, Riserva Ducale, Ruffino	61.00	14.00
Shingleback The Gate Shiraz	72.00	
Barbaresco, Enrico Serafino	89.00	
Barolo, Enrico Serafino	92.00	
Brunello di Montalcino, Villa Poggio Salvi	95.00	

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WHITE WINE

	Bottle	Glass
Ksara Blanc de Blanc 2015	27.00	6.50
Kefraya les Breteches 2015/2016	22.00	6.00
Chateau Kefraya Blanc de Blanc 2015	35.00	
Musar Jeune Blanc 2016	25.00	
Perle du Chateau (Chardonnay) 2015/2016	40.00	
Ixsir Grand Reserve White 2015	51.00	
Domaine Wardy Sauvignon Blanc 2015	28.00	

WHITE WINE IMPORTED

	Bottle	Glass
Orvieto Classico Secco, Bigi	28.00	6.50
Kleine Zalze Vineyard Selection, (Chenin blanc)	29.00	
Collio Pinot Grigio, Tenuta Sant' Helena, Fantinel	39.00	9.00
San Salvatore Palinuro Bianco Organic, Paestum (Fiano & Falanghina)	44.00	
Blackstone Winemaker's Select Chardonnay, Monterey County California	56.00	13.00
Sancerre Blanc, Domaine de Terres Blanches (Sauvignon Blanc)	58.00	
Villa Sparina Gavi di Gavi (Cortese)	62.00	
Oakridge Local Vineyard Series Chardonnay	66.00	
Chablis, Bouchard Aîné & Fils	72.00	16.50
Pouilly-Fuissé, J. Moreau et Fils	89.00	
Pouilly-Fumé, de Ladoucette	89.00	
Meursault, Louis Jadot	139.00	
Chablis Grand Cru Preuses, Louis Jadot	141.00	
Puligny-Montrachet, Louis Jadot	143.00	

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ROSÉ WINE

	Bottle	Glass
Les Breteches Rosé	22.00	6.00
Gris de Gris	28.00	
Sunset	28.00	7.00

ROSÉ WINE IMPORTED

	Bottle	Glass
Côtes de Provence Rosé, M de Minuty	39.00	9.00
Whispering Angel Rosé, Chateau d'Esclans, Côtes de Provence	54.00	
Domaine Ott Clos Mireille Rosé	87.00	

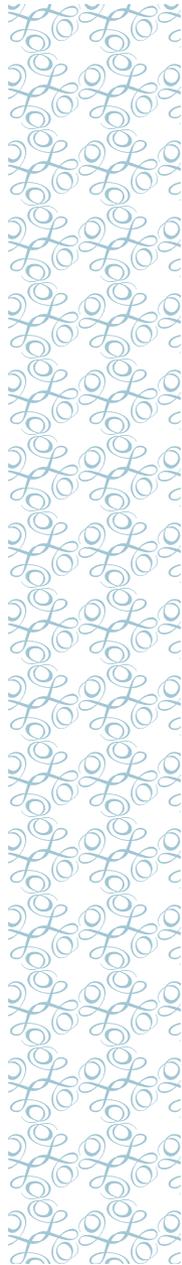
SPARKLING WINES & CHAMPAGNE

	Bottle	Glass
Bottega Poeti Organic Prosecco DOC Extra Dry	35.00	8.00
Bottega Gold Prosecco Brut 75cl Italy	55.00	
Moet & Chandon Brut Champagne, France	75.00	17.00
Bottega Gold Prosecco Brut Magnum 1.5L Italy	80.00	
Moet & Chandon Rosé Champagne, France	99.00	
Dom Pérignon Brut Champagne, France	299.00	
Louis Roederer Brut Champagne, France	375.00	
Louis Roederer Crystal Rosé Champagne, France	999.00	

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COCKTAILS

Champagne Cocktail Cognac VSOP / Champagne / Sugar & Bitters	11.00
Kier Royal Crème De Cassis Topped With Champagne	10.50
Eastern Promises Superior Rum/Vermouth / Sugar / Bitters / Fresh Mandarin & Lime	12.00
Cosmopolitan Premium Vodka / Triple Sec / Fresh Lime & Cranberry Juice	11.00
French Martini Premium Vodka / Raspberry Liqueur & Pineapple Juice	11.50
Espresso Martini Vanilla Vodka / Coffee Liqueur / Fresh Espresso & Sugar (optional)	11.50
Daiquiri Premium Light Rum / Fresh Lime Juice & Sugar	10.50
Twisted Margarita Premium Tequila / Agave Syrup / Fresh Lime & Pink Grapefruit Juice	11.50
Mojito Superior White Rum / Fresh Lime / Mint / Sugar & Soda Water	10.50
Long Island Iced Tea Vodka / Gin / Tequila / Rum / Triple Sec / Fresh Lemon Juice & Coke	11.50
Bloody Mary Premium Vodka / Fresh Lemon / Tomato Juice / Tabasco & Worcestershire	11.00
Mai Tai Aged Jamaican Rum / Orange Liqueur / Fresh Lime Juice & Orgeat Syrup	11.00
Old Fashioned Peated Islay Whiskey / Sugar & Bitters	11.00
Negroni Premium Gin / Sweet Italian Vermouth & Campari	11.50
Piña Colada White Rum / Pineapple Juice & Coconut Cream	10.50

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