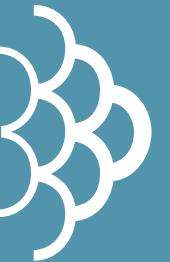




# BYBLO S

# DOWNTOWN

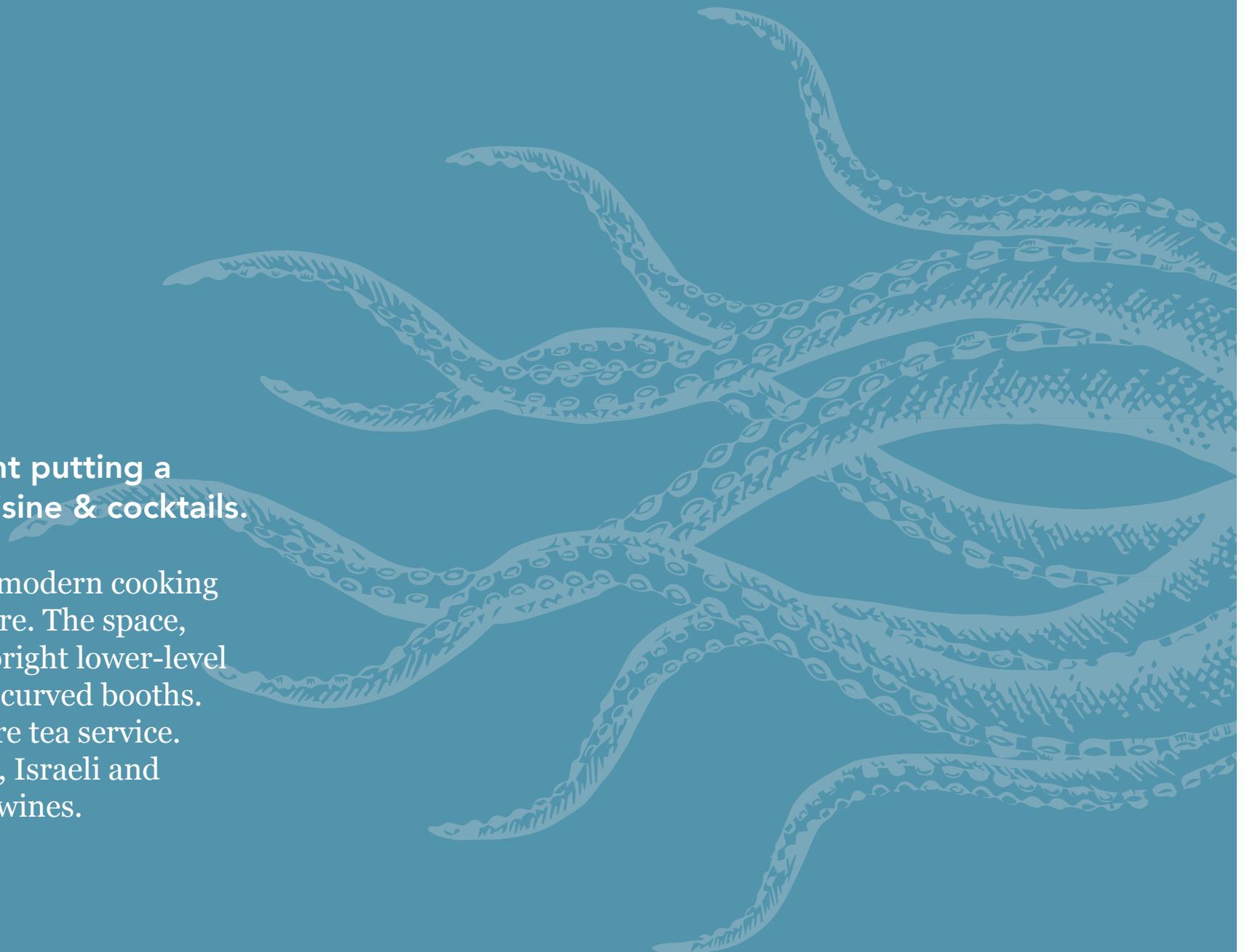
## group dining & events

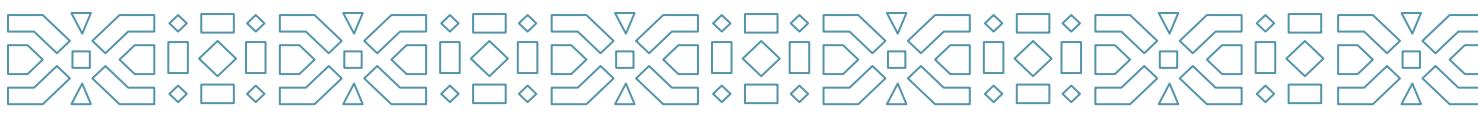


# B Y B L O S

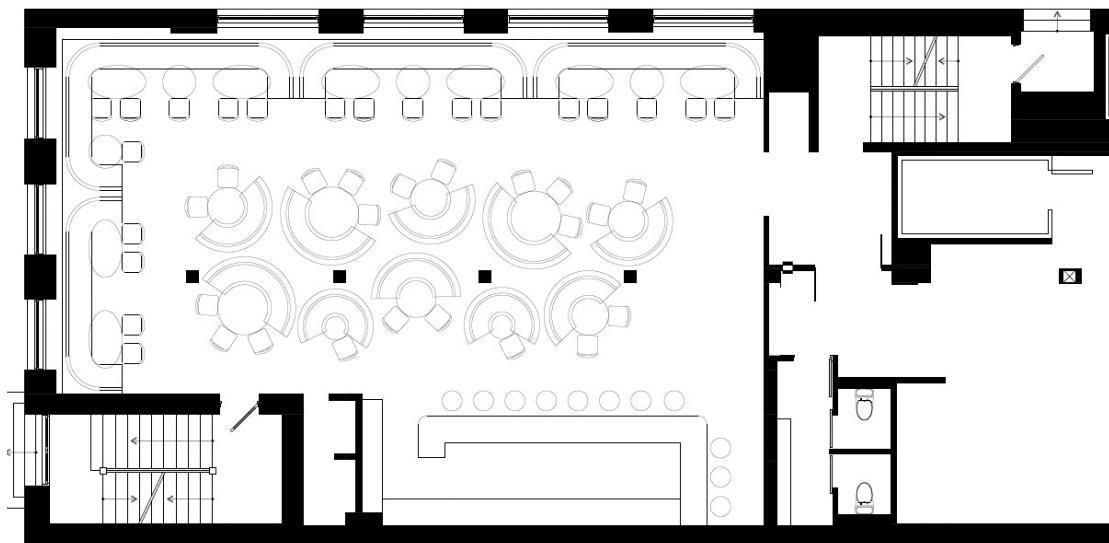
**Byblos Downtown is a luxurious 2-story restaurant putting a contemporary spin on Eastern Mediterranean cuisine & cocktails.**

The menu features authentic spices and flavours using modern cooking techniques, served family-style in a convivial atmosphere. The space, designed in true cultural mosaic, is divided between a bright lower-level with gem-cut furnishings, and an upstairs with custom curved booths. The bar menu showcases exotic cocktails and a signature tea service. An extensive wine list features Turkish, Spanish, Greek, Israeli and Lebanese selections alongside well-chosen New World wines.

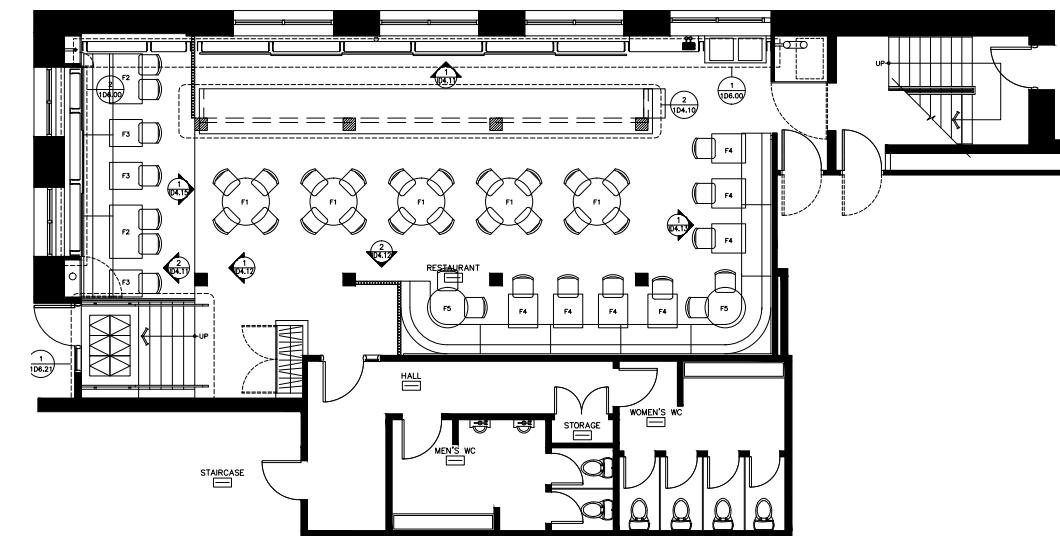




## Main Level



## Upper Level





### Main Level Dining

An intimate space with sleek furnishings perfect for dinner parties & corporate gatherings.

### Capacity

Seated - 80

Reception - 225

### Private Dining

Seated - 80

Reception - 125





### *Upper Level Dining*

A luxe and inviting space ideal for larger format functions.

#### Capacity

Seated - 50

Reception - 225

#### Private Dining

Seated - 50

Reception - 100





## Group Menus

\$65

### first course

#### marcona almonds & olives

chili + lime + paprika

#### roasted red beets

pistachio + caraway + labneh + barbri bread

#### duck kibbeh

dried fig + date molasses + tahini

### second course

#### black truffle pide

mozzarella + halloumi + tartufata crème fraîche

#### fig salad

akkawi cheese + radish + pistachio + orange blossom vinaigrette

#### ora king salmon

harissa + sumac + citrus crème fraîche

### third course

#### roasted brussels sprouts

halloumi + tahini + yogurt

#### chargrilled cornish hen

sabzi sauce + toum + fried leek

#### persian kale rice

crispy lentils + blackbeans + aleppo pepper + labneh + dry lime

### dessert

#### crispy qatayef

sumac strawberry + honey syrup + turkish delight + ashta cream

#### stuffed baklava

mint ice cream + pistachio nougat + dark chocolate





\$75

*first course*

**roasted red beets**

pistachio + caraway + labneh + barbri bread

**ahi tuna**

green tahini + amba + green olive + sumac cracker

**lamb ribs**

dukkah + yogurt + date molasses + red chili schug

*second course*

**tomato & cucumber salad**

matzo cracker + cacik dressing + sumac + lemon dressing

**ora king salmon**

harissa + sumac + citrus crème fraîche

**turkish mantı dumplings**

smoky eggplant + yogurt sauce + molasses

*third course*

**baharat crusted wagyu steak**

burnt onion + black garlic + jus

**sweet jeweled rice**

carrot + saffron + barberries + almonds

**thrice-cooked fries**

za'atar + toum

*dessert*

**loukoumades**

honey + walnut praline + burnt honey ice cream + halva

**hazelnut chocolate mousse**

sweet cream + kataifi baklava + coffee molasses + chocolate caramel tuile



\$85

*first course*

**roasted red beets**

pistachio + caraway + labneh + barbri bread

**lamb ribs**

dukkah + yogurt + date molasses + red chili schug

**steak tartare**

roasted red chili + mint + labneh + pita bread

*second course*

**ora king salmon**

harissa + sumac + citrus crème fraîche

**black truffle pide**

mozzarella + halloumi + tartufata crème fraîche

**fig salad**

akkawi cheese + radish + pistachio + orange blossom vinaigrette

*third course*

**dry aged ribeye**

za'atar butter + smoked eggplant

**black truffle rice**

truffle paste + foraged mushrooms + crème fraîche

**grilled carrots**

harissa honey + hazelnut dukkah + cilantro

*dessert*

**stuffed baklava**

mint ice cream + pistachio nougat + dark chocolate

**hazelnut chocolate mousse**

sweet cream + katafi baklava + coffee molasses + chocolate caramel tuile





## canapés

\*priced per piece. order minimum of 24 pieces required per canapé.

### cold

**steak tartare** | roasted red chili + mint + labneh + barbri bread 5

**house labneh** | orange blossom honey + fennel honey + barbri bread 4

**tuna ceviche** | jalapeno dressing + radish + squid ink cracker 6

**spanish octopus terrine** | fingerling potatoes + biber chili vinaigrette 6

**roasted red beets** | pistachio + caraway + labneh + matzo cracker 5

### hot

**lamb ribs** | dukkah + carob molasses + red chili schug 6

**middle eastern fried chicken** | tahini + za'atar + red schug hot sauce 6

**pulled lamb shoulder** | house pickles + green schug + matzo cracker + toum 6

**wagyu slider** | aged cheddar + picked cucumber + horseradish tzatziki 8

**mushroom pide** | roasted garlic + fontina + sumac onion 4

**black truffle pide** | buffalo mozzarella + halloumi + tartufata 4

**duck kibbeh** | dried fig + date molasses + tahini 6

**sabzi qatayef** | braised oxtail + jalapeno schug + sheep's yogurt 6

### desserts

**yogurt mousse** | pistachio cake + pomegranate molasses + flower jam 6

**cheesecake qatayef** | sumac strawberry + honey syrup + pistachio 5

**hazelnut chocolate mousse** | sweet cream + kataifi + coffee molasses 6



B Y B L O S

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