

BYBLOS

CAFÉ & GRILL



... APPETIZER ...

TOUR OF BYBLOS \$17

Hummus, baba ghanouj, tabbouleh, grape leaves, spinach pie, and falafel with pita and tahini.

HUMMUS Sm \$7 Lg \$12

Chickpeas blended with tahini sauce (sesame seed butter) and lemon juice-served with pita bread.

BABA GHANOUG Sm \$7 Lg \$12

Grilled eggplant purée mixed with tahini sauce (sesame seed butter), and lemon juice-served with pita bread.

GARLIC SAUCE & PITA BREAD Sm \$7 Lg \$12

Fresh garlic spread made from our own popular recipe-served with pita bread.

GRAPE LEAVES 8pc Veggie \$12 Meat \$13

Grape leaves stuffed with parsley, tomatoes, onions, & rice, cooked in lemon and olive oil, served with yogurt & pita.

MOUJADARA \$12

Chickpeas blended with tahini sauce (sesame seed butter), and lemon juice-served with pita bread.

SPINACH PIE 4pc \$8

Combine spinach, salt, pepper, lemon juice, olive oil, and onions wrapped in dough and baked.

MEAT PIE (Sfeeha) 4pc \$8

Baked tasty dough bread filled with seasoned meat, onions, and tomatoes.

SAMBOUSIK W/CHEESE 4pc \$8

Half-moon pastries filled with mozzarella, provolone, and feta, seasoned with nutmeg and fried until golden.

FRIED KIBBEE 4pc \$8

Fried beef and cracked wheat shells stuffed with ground beef, onions, & almonds, served with yogurt sauce & pita.

FALAFEL 6pc \$12

Deep-fried chickpea patties with cilantro, onion, and garlic, served with vegetables, tahini, pita, and hummus.

HUMMUS W/MEAT \$15

Hummus platter topped with sautéed meat and toasted almonds-served with pita bread.

HUMMUS W/CHICKEN \$15

Hummus platter topped with chicken shawarma and toasted almonds-served with pita bread.

... SALADS MENU ...

BYBLOS SALAD Sm \$8 Lg \$14

Lettuce, tomatoes, cucumbers, beets, olives, and sliced Chicago cheese, tossed in our signature dressing.

BRIAN'S SALAD Sm \$8 Lg \$14

Cucumbers, tomatoes, baby sweet spinach, onions, fresh garlic, diced Chicago cheese, and parsley-tossed in our house dressing

TABBOULEH Sm \$8 Lg \$14

Finely chopped parsley, onions, cracked wheat, and tomatoes-tossed in lemon juice and olive oil.

FATTOUSH Sm \$7 Lg \$13

Freshly cut lettuce, red cabbage, cucumber, tomatoes, parsley, sumac, and fried Lebanese pita bread - tossed in lemon juice and olive oil.

GREEK SALAD Sm \$8 Lg \$14

Tossed greens topped with tomatoes, cucumbers, beets, feta cheese, Greek olives, pepperoncini, and onions-topped with a Greek dressing.

LEBANESE SALAD Sm \$7 Lg \$13

Freshly cut lettuce, red cabbage, cucumbers, tomatoes, and parsley- tossed in a house dressing.

FALAFEL SALAD Sm \$12 Lg \$17

Freshly cut lettuce, red cabbage, cucumbers, tomatoes, and parsley- tossed in a house dressing, Topped with crumbled Falafel drizzled with tahini sauce.

SPINACH SALAD Sm \$8 Lg \$14

Baby spinach, sweet onions, olives, and feta cheese-topped with our own signature dressing.

HOT CHICKEN & TURKEY BACON SALAD Sm \$13 Lg \$17

Lebanese salad served in a honey mustard dressing, topped with chopped grilled chicken, onions, turkey bacon, and sprinkled parmesan cheese.

SHARIF SPINACH SALAD Sm \$12 Lg \$16

Spinach marinated in olive oil and lemon topped w/ grilled onions, Moujadara (steamed lentils with rice) and tahini sauce.

CAESAR SALAD Sm \$7 Lg \$13

Romaine lettuce, croutons, and parmesan cheese- topped with a Caesar dressing.

ALMOND RICE SALAD Sm \$12 Lg \$16

Bed of pilaf rice covered with freshly cut salad, Topped with roasted almond.



All dine-in is subject to an 18% gratuity.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**Combo Served with a soft drink and your choice of one side
fries, fattoush, hummus, or a cup of soup.**



• • • BYBLOS PITA WRAPS • • •

BYBLOS DELUXE PITA **\$11 Combo \$17**

A pita with Hummus, garlic, Rice, Salad, Pickles, and your choice of Chicken, Meat or Falafel, Then Toasted.

CHICKEN SHAWARMA **\$8 Combo \$14**

Chicken shawarma with garlic sauce, pickles, then toasted

MEAT SHAWARMA **\$9 Combo \$14**

Meat shawarma with pickles, onions, tomatoes, lettuce, parsley, and tahini sauce-then toasted

MIXED SHAWARMA **\$9 Combo \$15**

Mix of meat and chicken shawarma with garlic sauce, pickles, onions, tomatoes, lettuce, parsley, and tahini sauce-then toasted

CHICKEN & FRIES BBQ **\$9 Combo \$15**

Chicken shawarma, french fries, lettuce, tomatoes, pickles, BBQ, and garlic sauce-then toasted.

CHICKEN FATTOUSH **\$9 Combo \$15**

Chicken shawarma and Fattoush salad, with garlic sauce, and pickles-then toasted

SHISH TAWOOK **\$8 Combo \$14**

Chicken kabob, lettuce, pickles & garlic sauce, then toasted.

BEEF KABOB **\$9 Combo \$15**

Beef kabob, hummus, lettuce, onions, tomatoes & pickles, then toasted.

SHISH KAFTA **\$8 Combo \$14**

Beef Kafta with hummus, lettuce, onions, parsley, tomatoes, pickles, and tahini sauce-then toasted

GRAPE LEAVES (Veggie or Meat) **\$7 Combo \$14** Grape leaves, hummus, pickles, lettuce & tomatoes, toasted.

VEGETARIAN PITA **\$7 Combo \$14** Hummus, lettuce, tomatoes, cucumbers, onions, pickles, ranch, and Swiss cheese, then toasted

HUMMUS & TABBOULEH **\$8 Combo \$14** Hummus and tabbouleh, with pickles-then toasted

HUMMUS & FATTOUSH **\$8 Combo \$14** Hummus and fattoush, with pickles-then toasted

MOUJADARA **\$7 Combo \$14** Moujadara with lettuce, tomatoes, onions, tahini sauce, and pickles then toasted.

MOUJADARA SPINACH MELT **\$9 Combo \$15** Moujadara with lettuce, tomatoes, onions, tahini sauce, and pickles then toasted.

FALAFEL **\$7 Combo \$14** Falafel with hummus, lettuce, tomatoes, turnips, parsley, and tahini sauce then toasted

BYBLOS WRAP **\$9 Combo \$15** Vegetarian grape leaves, hummus, baba ghanoug, tabbouleh, and pickles then toasted



• • • BURGERS • • •

Smashed Burger **\$12 Combo \$19** Smashed charbroiled beef burger with onions, pickles, lettuce, tomatoes, Byblos sauce, and American cheese.

Byblos Burger **\$13 Combo \$19** Double patty burger with onions, pickles, lettuce, tomatoes, and our burger sauce.

Deluxe Burger **\$10 Combo \$17** Charbroiled beef burger with onions, pickles, lettuce, tomatoes, Byblos sauce, and American cheese.

Bacon-Swiss Burger **\$12 Combo \$19** Beef burger w/ turkey bacon, onions, pickles, lettuce, tomatoes, Byblos sauce, and Swiss cheese.

Chicken Breast **\$10 Combo \$17** Grilled chicken breast, with lettuce, tomatoes, pickles, and garlic sauce.

Salmon Burger **\$11 Combo \$18** Salmon patty burger with onions, pickles, lettuce, tomatoes, and our burger sauce.

Healthy Falafel Burger **\$10 Combo \$17** Grilled veggie falafel burger with hummus, pickles, lettuce, tomatoes, and tahini sauce.

• • • PRIDE OF BYBLOS • • •

CHICKEN BYBLOS **\$21** Seared tenderloin chicken sautéed with onions, garlic, spinach, mushrooms, red skin potatoes, tomatoes in chicken broth, served w/ soup or salad & rice or fries.

CHICKEN SULTAN **\$21** Grilled Chicken sautéed w/ fresh baby spinach, Swiss cheese, and tahini sauce, served w/ soup or salad & rice or fries.

CHICKEN CILANTRO **\$21** Chicken breast seasoned w/ fresh cilantro & garlic, flambéed w/ lemon juice-served w/ soup or salad & rice or fries.

CHICKEN WINGS 8pc **\$16** Deep fried wing dings, with a side of ranch or BBQ sauce-served w/ soup or salad & rice or fries.

CRISPY CHICKEN TENDERS 5pc **\$16** Chicken fillets battered and deep fried to golden, w/ a side of ranch or BBQ sauce, served w/ soup or salad & rice or fries.

MEAT GRAPE LEAVES 8pc **\$18** Grape leaves rolled and stuffed w/ ground beef, parsley, tomatoes, onions, and rice. Cooked in a light tomato broth, served w/ soup or salad & rice or fries.

VEGETARIAN GALLAYA **\$16** A fresh medley of sautéed carrots, broccoli, cauliflower, onions, mushrooms, garlic, spinach & tomatoes in a rich tomato broth. Served with rice and your choice of soup or salad. (Add chicken or Meat \$20)

All dine-in is subject to an 18% gratuity.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

• • • BYBLOS COMBOS • • •

VEGETARIAN COMBO  **\$16**
Hummus, Fattoush, 1 Veggie grape leaves, 1 falafel & spinach pie, served w/ rice, tahini & garlic sauce, & pita bread.

BYBLOS COMBO FOR 1 **\$19**
Hummus, Fattoush, 1 Meat grape leaves, 1 pc falafel, chicken & Meat shawarma, served w/ rice, tahini & garlic sauce, & pita bread.

BYBLOS COMBO FOR 2 **\$36**
1 Kabob, 2 Kafta, 1 Shish Tawook, 2 Falafel, 2 Meat grape leaves, chicken shawarma, served w/ hummus or baba ghanoug, Fattoush or tabbouleh, rice or fries, tahini, garlic sauce, & pita bread.

BYBLOS COMBO FOR 3 **\$54**
2 Kabob, 3 Kafta, 2 Shish Tawook, 3 Falafel, 3 pc. Meat grape leaves, chicken shawarma, served with hummus or baba ghanoug, fattoush or tabbouleh, rice or fries, tahini, garlic sauce, & pita bread.

BYBLOS COMBO FOR 4 **\$72**
3 Kabob, 4 Kafta, 3 Shish Tawook, 4 Falafel, 4 Meat grape leaves, chicken shawarma, served w/ hummus or baba ghanoug, fattoush or tabbouleh, rice or fries, tahini, garlic sauce, & pita bread.

BYBLOS VIP FAMILY TRAY (10 People) **\$169**
6 Kabob, 8 Kafta, 6 Tawook, chicken & meat shawarma, 10 falafel, 10 meat grape leaves, served with tabbouleh or fattoush, hummus or baba ghanoug, rice or fries, tahini, garlic sauce, & pita bread.

• • • SOUPS MENU • • •

LENTIL SOUP  **Cup \$4 Bowl \$7**
Crushed red lentils cooked in a flavorful blend of fresh carrots, onions, and celery.

VEGETARIAN CHILI  **Cup \$4 Bowl \$7**
Chili and kidney beans cooked in a flavorful blend of diced onions, carrots, & celery-finished in a mild spicy chili sauce.

SOUP AND SALAD  **\$13**
Small Lebanese or Fattoush salad with your choice of bowl of soup-served with pita bread.

• • • SIDE DISHES • • •

French Fries  **Sm \$7 Lg \$12**
Rice Pilaf w/fried angel hair  **\$6**
Pickles & Turnips  **\$5**
Side of Garlic Sauce 2.oz  **\$2**
Bread Basket  **\$5**
Puff Pita Bread Basket  **\$7**

• • • FROM THE GRILL • • •

**All from the grill menu
served with rice or fries, soup or salad
Small = Lunch & Large= Dinner
(Lunch only served till 3pm)**

BYBLOS BOWL **\$16**
Hummus, garlic, Rice, Fattoush Salad w/ your choice of chicken, Meat or Falafel.

CHICKEN SHAWARMA **Sm \$13 Lg \$21**
Marinated chicken breast, thinly sliced, & garnished, served w/ garlic sauce.

MEAT SHAWARMA **Sm \$14 Lg \$22**
Marinated beef, roasted, thinly sliced, & garnished, served with tahini sauce.

MIXED SHAWARMA **Sm \$16 Lg \$24**
Mix of meat & chicken shawarma, roasted, thinly sliced, w/ garlic & tahini sauce.

LAMB CHOPS 4pc **\$29**
Lamb chops seasoned with fresh garlic & thyme leaves, charbroiled to your preference.

DEBONED CHICKEN **Half \$16 Whole \$26**
Marinated charbroiled chicken breast, w/ a creamy garlic lemon sauce & fresh cilantro. **(Half 3pc Whole 6pc)**

SHISH KABOB **Sm \$14 Lg \$22**
2 beef Kabob, seasoned, charbroiled, w/ grilled vegetables (Lunch offers 1 skewer).

SHISH KAFTA **Sm \$13 Lg \$21**
3 Ground meat, onions, parsley, seasoned, charbroiled, w/ grilled vegetables (Lunch offers 2 skewers) served w/ tahini sauce.

SHISH TAWOOK (Chicken Kabob) **Sm \$13 Lg \$21**
2 kabob, style chicken breast marinated, charbroiled, w/ grilled vegetables (Lunch offers 1 skewer) served with garlic sauce.

MIXED GRILLED **\$27**
1 Chicken Kabob, 1 Shish Kafta, and 1 Shish Kabob, charbroiled w/ grilled vegetables-served w/ garlic & tahini sauce

• • • KIDS MENU • • •

CHICKEN TENDER (2pc) **\$10**

CHICKEN WINGS (3pc) **\$10**

BEEF PATTY BURGER **\$10**

French Fries  **\$5**

**Kids under 10 only, All kids meals comes with fries
and a kid soft drink.
(DINE IN ONLY)**

All dine-in is subject to an 18% gratuity.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

BYBLOS

CAFÉ & GRILL

CATERING

Minimum order 10 people.

VEGGIE BYBLOS TRAY (\$99 Serves 10 People)

Hummus, baba ghanouj, tabbouleh, moujadara, vegetarian grape leaves, and pita bread, a delicious choice for a light lunch.

SUPER DELUXE \$22 (Per Person)

Chicken shawarma or shish tawook, served with shish kafta, your choice of hummus or baba ghanouj, fattoush or tabbouleh, falafel or meat grape leaves, and rice. Served with garlic sauce, tahini, and pita bread.

CHICKEN BYBLOS DELUXE \$16 (Per Person)

Chicken shawarma over rice, served with hummus, fattoush, garlic sauce, and pita bread.

MEAT BYBLOS DELUXE \$18 (Per Person)

Meat shawarma over rice, served with hummus, fattoush, tahini sauce, and pita bread.

MINI LUNCH **MAKE IT A COMBO ADD \$7**

Chicken Shawarma \$8 Meat Shawarma \$9

Vegetarian Pita \$7 Falafel \$7

Combo includes a soft drink and choice of rice, fattoush, hummus, or soup. Cut in half: +\$0.50.

Mixed Shawarma Combo \$20 (Per Person)

Meat and chicken shawarma-served with rice, hummus, fattoush, pita bread, tahini and garlic sauce.

Mixed Grill Combo

Shish Tawook, Shish Kabob, Shish Kafta

Pick Two \$21 (Per Person) Pick Three \$26 (Per Person)

Served with rice, hummus, fattoush, pita bread, tahini, and garlic sauce.

Finger Food Selection \$1.75/ Pc

minimum 10 Pcs Per Choice

Choices: meat pie (sfeeha), fried kibbee, meat or veggie grape leaves, sambousik w/cheese. falafel, spinach pie.

Serving plate and plastic ware are available for an additional \$1 per person.

Large serving spoons are available for an additional \$1 per piece.

For catering orders, call or text Brian at 313-303-0272.



CATERING

Minimum order 10 people.

BUY BY TRAY

Small Serves 10-12 ~ Large Serves 20-25

	SMALL	LARGE
Hummus	\$49	\$89
Baba Ghanouj	\$49	\$89
Garlic Sauce	\$49	\$89
Fattoush	\$49	\$89
Tabbouleh	\$49	\$89
Lebanese Salad	\$49	\$89
Greek Salad	\$49	\$89
Hot Chicken & Turkey Bacon Salad	\$59	\$99
Roasted Potatoes	\$49	\$89
Steamed Vegetables	\$49	\$89
Rice Pilaf with Angel Hair Pasta	\$45	\$85
Mujadara Topped with Oriental salad and Fried onions.	\$49	\$89
Pasta Salad	\$49	\$89
Penne Pasta with marinara sauce	\$49	\$89
Chicken Shawarma over Rice/garlic	\$69	\$109
Meat Shawarma over Rice w/tahini	\$75	\$119
Mixed Shawarma over Rice w/tahini and garlic	\$75	\$119
Stuffed lamb over Rice	\$80	\$135
Baked quarter legs Chicken	\$55	\$99
Crackers & cheese	\$69	\$120
Fruit platter fresh cut	\$55	\$99
Baklava 2 each	(28pc) \$49 • (56pc) \$89	
NAMOURA	\$2 pc	
Beverages	\$1.75	
Pepsi, Diet Pepsi, Starry, Iced Tea, lemonade, vernurs and orange pop		
Beverages	2 litter \$7	
Pepsi, Diet Pepsi, Sprite.		



Our Story

Byblos Cafe and Grill was established in 2004 and has become a favorite dining spot in Detroit. We proudly serve guests from our single location, focusing on excellence and authenticity. Inspired by the historic Mediterranean city of Byblos, our restaurant provides a unique culinary experience that mixes traditional and modern Middle Eastern dishes into a menu that is both comforting and innovative. Over the years, Byblos has expanded quickly due to our strong commitment to freshness, quality, and flavor. We source seasonal produce from locally and select most of our meats directly from trusted slaughterhouses. This ensures high standards of quality and taste. Our restaurant is halal-certified, giving our guests confidence and peace of mind. Since we opened, Byblos Cafe and Grill has received a lot of recognition and media attention. Chef and owner Brian Ahmad has shared his cooking skills on Local 4 Detroit's Tuesday segments and has been featured in well-known publications like The Metro Times, The Detroit News, Midtown Detroit Inc., and Metromix Detroit, among others. Beyond our restaurant, Byblos is an active part of Detroit's lively community. We often take part in some of the city's most popular events, such as the Movement Electronic Music Festival and the Detroit Grand Prix, sharing our flavors with thousands of visitors from near and far. We are also proud members of DTE's MIGreenPower program, which shows our commitment to sustainability and environmental responsibility. At Byblos Cafe and Grill, we don't just serve food; we create memorable dining experiences based on tradition, quality, and Detroit pride.

With an emphasis on fresh Lebanese Food and a fun, inviting atmosphere, Byblos Cafe & Grill has something for everybody. Be sure to check out our great menu items and our delicious specials. Try once and you will fall in love with both the food and service!

~Brian Ahmad, Owner & Executive Chef~



FRESH JUICES

CARROT, APPLE, GINGER & BEETS 16oz	\$9
CARROT, APPLE & LEMON 16oz	\$9
APPLE, GINGER & BEETS 16oz	\$9
SQUEEZED ORANGE JUICE 16oz	\$8
CARROT 16oz	\$8
APPLE 16oz	\$8

SMOOTHIES

ENERGIZER 16oz	\$8
Strawberries, banana, milk, and honey.	
MANGO 16oz	\$8
MANGO BANANA ORANGE 16oz	\$8
STRAWBERRY 16oz	\$8
STRAWBERRY BANANA ORANGE 16oz	\$8
ORANGE 16oz	\$8
PINA COLADA 16oz	\$8
Green Glow 16oz	\$8
Avocado, spinach, banana, mango juice, and honey, blended with ice.	

HOT & COLD DRINKS

COFFEE / DECAF 	Sm \$2 Lg \$4
HOT TEA 	Sm \$2 Lg \$4
Black, Mint, Ginger, Jasmine, Herb.	
TURKISH COFFEE 	\$5
TURKISH COFFEE POT (4 servings)	\$14
TEA POT (4 servings)	\$12
SOFT DRINKS 16oz	\$2
Pepsi, Diet Pepsi, Starry, Mountain Dew, Lemonade, Iced Tea, Bottle Water. 	

DESSERTS

BAKLAVA 	\$2
Homemade baklava, phyllo dough stuffed with walnuts, glazed w/ sugar syrup.	
NAMOURA 	\$2
traditional Middle Eastern semolina cake soaked in a sweet, fragrant sugar syrup.	

All dine-in is subject to an 18% gratuity.