



The Legends

Always here and always will

Chipolata Platter

2 Smoked pork chipolata sausages, Carolina yellow BBQ, pickels, served with apple slaw.

200 000 LBP

Chipolata Bun

Smoked pork chipolata sausage, Carolina yellow BBQ, pickels, in soft bun.

132 000 LBP

Spicy chorizo sausage platter

2 Smoked pork chorizo sausages, Carolina yellow BBQ, pickels served with apple slaw.

200 000 LBP

Spicy chorizo sausage bun

Smoked pork chorizo sausage, Carolina yellow BBQ, pickels, in soft bun.

132 000 LBP





Smokey House Pork Ribs

800 g of baby back ribs smoked for 6 hours, apple slaw, sweet BBQ sauce.

720 000 LBP

Smoked Chicken Taco

Smoked chicken thighs, Pico de gallo, pineapple, sour cream.

130 000 LBP

Pulled Pork Taco

6 hours smoked pork shoulder, apple slaw, Pickels, sweet BBQ.

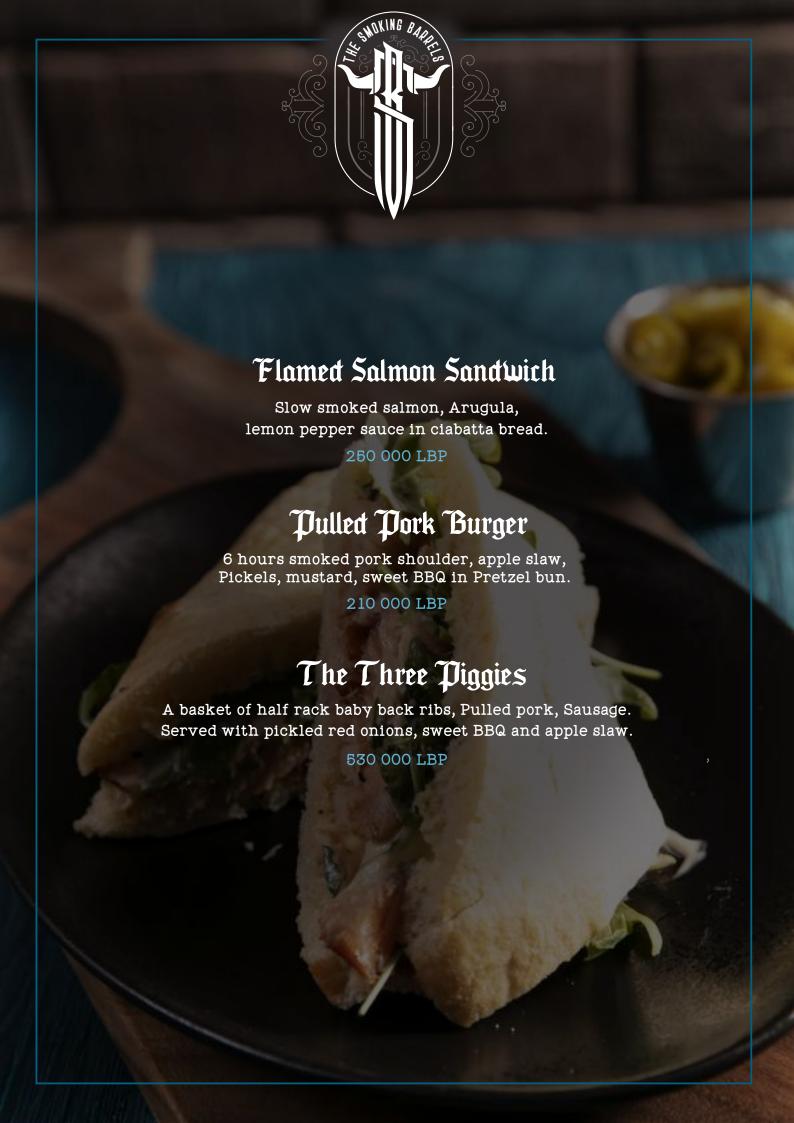
130 000 LBP

Pork Belly Boo

Smoked pork belly burnt ends, Arugula, sesame seeds.

238 000 LBP









The Specials

Will be unveiled online

Juicy Beef Ribs

8 hours smoked USDA prime short ribs, apple slaw, Carolina yellow BBQ.

Reuben Smokestrami Club

Cured and smoked pastrami, Swiss cheese, sauerkraut, on rye bread.

Pan seared steak

400 g USDA Prime ribeye steak, grilled veggies, mushroom sauce.





The Specials

Will be unveiled online

Brisket Burger

14 hours smoked USDA prime brisket, Carolina yellow BBQ, pickled red onions, in brioche bun.

Brisket platter

14 hours smoked USDA prime brisket, Carolina yellow BBQ, pickled red onions.

Salmon From The Barrel

120 g Hot smoked salmon fillet, Arugula, lemon pepper sauce.

On The Side

Pork cassoulet Smokey Mac&Cheese





(f) (

the_smoking_barrels Beirut, Mar Mkhayel, Lebanon. 00 961 76 791 491