

THE SMOKING BARRELS

authentic • smokehouse • experience

• MENU •





The Legends

Always here and always will

Chipolata Platter

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

330 000 LBP

Chipolata Bun

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

231 000 LBP

Spicy chorizo sausage platter

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

330 000 LBP

Spicy chorizo sausage bun

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

231 000 LBP





Pulled Pork Burger

6 hours smoked pork shoulder, apple slaw, Pickels, mustard, sweet BBQ in Pretzel bun.

370 000 LBP

Smoked Chicken Taco

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

216 000 LBP

Pulled Pork Taco

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

216 000 LBP

Pulled pork BAO

294 000 LBP

Smokey chicken BAO

279 000 LBP

Beef brisket BAO

370 000 LBP



Smokey House Pork Ribs

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

1 610 000 LBP

Half rack Ribs

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

840 000 LBP

The Three Piggies

A basket of half rack baby back ribs, Pulled pork, Sausage.
Served with pickled red onions, sweet BBQ and apple slaw.

1 120 000 LBP



On The Side

Basil Mushrooms	154 000 LBP
Smokey mash potatoes	130 000 LBP
Grilled mixed veggies	110 000 LBP
Apple Slaw	85 000 LBP

Soul Therapy

Jagger Shots	80 000 LBP
Elmir Amber Ale	190 000 LBP
Elmir IPA	190 000 LBP
Cidra Sweet	120 000 LBP
Cidra Dry	120 000 LBP
Kim Mineral Water	20 000 LBP
Kim Sparkling Water	35 000 LBP
Ice Tea Peach	60 000 LBP
Pepsi	40 000 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 platter

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

Brisket Burger

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

Flamed Salmon Sandwich

Slow smoked salmon, Arugula,
lemon pepper sauce in ciabatta bread.

Salmon From The Barrel

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

On The Side

Pork cassoulet
Smokey Mac&Cheese



the_smoking_barrels
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