

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.

222 000 LBP

Chipolata Bun

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

153 000 LBP

Spicy chorizo sausage platter

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

222 000 LBP

Spicy chorizo sausage bun

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

153 000 LBP





Smoken House Pork Ribs

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

1 050 000 LBP

Smoked Chicken Taco

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

162 000 LBP

Pulled Pork Taco

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

162 000 LBP

Pulled Pork Burger

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

246 000 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.

770 000 LBP



Spicy chorizo sausage platter



On The Side

Basil Mushrooms	82 000 LBP
Smokey mash potatoes	72 000 LBP
Grilled mixed veggies	55 000 LBP
Apple Slaw	40 000 LBP

Soul Therapy

Jagger shots	55 000 LBP
Elmir Amber Ale	95 000 LBP
Elmir IPA	95 000 LBP
Elmir Arze	105 000 LBP
Ekmie Aleph	105 000 LBP
Cidra sweet	65 000 LBP
Cidra dry	65 000 LBP
Beirut beer	40 000 LBP
Kim Mineral water	11 000 LBP
Kim sparkling water	22 000 LBP
Soft Drink	22 000 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.

Pork Belly Bao

Smoked pork belly burnt ends,
Arugula, sesame seeds.





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.

Flamed Salmon Sandwich

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

On The Side

Pork cassoulet
Smokey Mac&Cheese



the_smoking_barrels
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