



Habib Beirut
lebanese cuisine

Habib Beirut
lebanese bistro



HABIB BEIRUT

Habib Beirut was a beloved elderly man, who produced his unique style of traditional Lebanese pickles and dairy goods from his own home, dedicated to staying true to authentic Lebanese flavors.

Word of his cuisine's quality and freshness spread across the country, and soon enough, restaurants all over Lebanon began using his produce. Before long, Habib and his wife began preparing countless Lebanese classics such as cold mezze, shanklish, and hummus, as well as their world-renowned homemade kibbeh and pastries.

His 40 years of experience made him a custodian of traditional flavors and cuisine. Visitors from all over Lebanon dropped by his home to enjoy and indulge in the authentic food and dining experience.

Our shared passion for his cuisine is why we decided to develop Habib Beirut in Dubai, seeking to become ambassadors for Habib's kitchen, from Lebanon to the world.

After an exclusive invitation to Habib's home, we learned his most unique recipes, cooking methods and secrets. But most importantly, we learned how to provide love and care for each dish, putting a smile on the face of everyone visiting the house, helping them finding joy and comfort in the simplicity of his food.

40 years of experience now in Dubai, soon to the world.

حبيب بيروت

كان حبيب بيروت في العقد الخامس من عمره، تميّز بأسلوبه الخاص في إنتاج المخلّلات المنزليّة اللبّانيّة التّقليديّة ومنتجات الألبان من منزله. اعتاد الجميع زيارته للحصول على طعام لبنانيّ أصيل.

عندها، انتشرت أخبار جودة منتجاته وطعمها اللّذيذ وبدأت المطاعم بشرائها. لم يمض وقت طويل، حتّى أصبح حبيب وزوجته ينتجان كلّ ما يختصّ بالمأزّة الباردة والسّنكليش والحّمص بالإضافة إلى الكبّة والمعجّنات اللبّانيّة الشهيرة المصنوعة منزليًا.

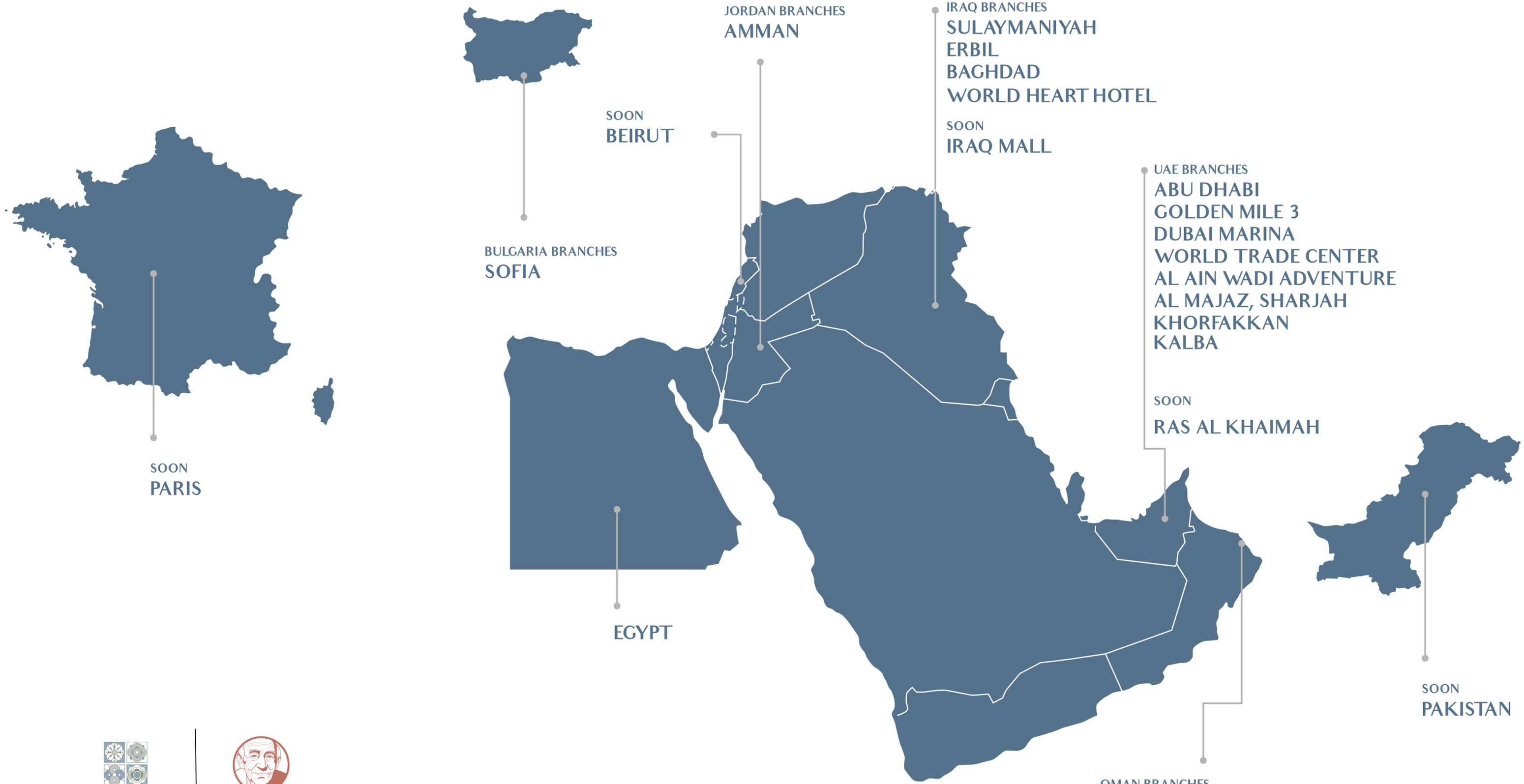
جعلت خبرة الأربعين عامًا من حبيب مرجعًا في النّكهات والمأكولات التّقليديّة. وجاء الزوّار من جميع أنحاء لبنان لشراء منتجاته والاستمتاع بتجربة تناول الطّعام التّقليديّ الذي يقدّمه.

لذلك، قرّرنا تطوير أسلوب حبيب بيروت في دبي ، ليكون سفيرًا لمطبخه من لبنان إلى العالم.

زرنا منزل حبيب ، وتعلّمنا الوصفات الحصريّة والمميّزة لجميع الأطعمّة ، وتعلّمنا بشكل خاص كيفية توفير الحبّ لكلّ مكوّن. غرس فينا كيفية إضفاء البسمة على وجه كلّ شخص يزور منزل حبيب من خلال التّجربة التي اعتاد تقديمها والطّريقة التي يتعامل بها مع المنتجات والبساطة التي تُحدث فرقًا كبيرًا.

لقد احتفظنا بخبرة الأربعين عامًا في تطوير الوصفات ونريد نشر خبرة حبيب وتجربته في جميع أنحاء العالم.





JORDAN BRANCHES
AMMAN

IRAQ BRANCHES
SULAYMANIYAH
ERBIL
BAGHDAD
WORLD HEART HOTEL

SOON
IRAQ MALL

UAE BRANCHES
ABU DHABI
GOLDEN MILE 3
DUBAI MARINA
WORLD TRADE CENTER
AL AIN WADI ADVENTURE
AL MAJAZ, SHARJAH
KHORFAKKAN
KALBA

SOON
RAS AL KHAIMAH

OMAN BRANCHES
MUSCAT CITY CENTER
MUSCAT GRAND MALL

SOON
BEIRUT

BULGARIA BRANCHES
SOFIA

EGYPT

SOON
PAKISTAN

SOON
PARIS



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SULAYMANIYAH 2019

MUSCAT 2019

DUBAI MARINA 2020

GOLDEN MILE 2021

WORLD TRADE CENTER 2021

ERBIL 2022

SOFIA 2022

JORDAN 2022

AL AIN 2023

KHORFAKKAN 2023

AL MAJAZ 2023

ABU DHABI 2025

KALBA 2023

PARIS Q1 2025

BAGHDAD WORLD HEART HOTEL 2025

RAK Q2 2026

SOFIA SECOND BRANCH Q1 2026

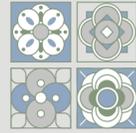
BEIRUT Q3 2026

BAGHDAD IRAQ MALL Q3 2026

EGYPT Q4 2026

SOON TO THE WORLD



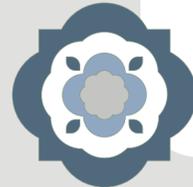


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HABIB BEIRUT 2025 AT A GLANCE

BRAND EVOLUTION

2025 marked a strategic evolution of our brand identity, developed alongside a renowned agency and expert partners.



2025 has been a year of strong, disciplined growth for Habib Beirut built on authenticity, consistency, long-term partnerships, and a refined brand identity that strengthens how we show up across markets.



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First Habib Beirut Bistro signed in Europe, with an expansion plan to 5 locations.



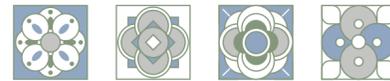
1 MILLION

guests served in 2025, with a clear target of 1.5 million in 2026.



+20%

year-to-date growth, driven by operational focus rather than heavy marketing.



**4 NEW
FRANCHISES**

agreements signed, positioning the brand to exceed 20+ outlets in 2026.

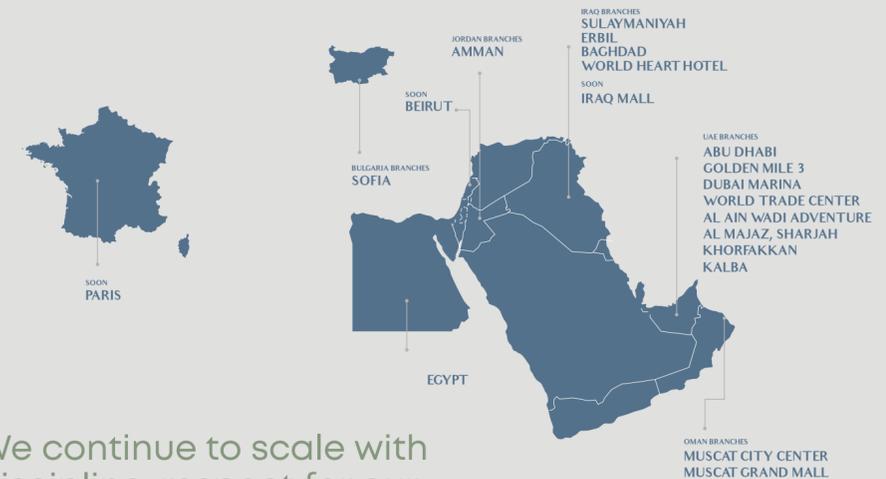


Egypt signed, with a roadmap to 3 outlets over the next two years. Growth matters, but protecting the soul of the brand matters more.



100% of our core ingredients sourced directly from Lebanese farmers, shipped to our outlets across 7 countries, protecting authenticity at scale.

We have launched our seasonal menu produced by a celebrity chef.



We continue to scale with discipline, respect for our origins, and a long-term view of hospitality.



LEBANESE CUISINE



LEBANESE CUISINE



BREAD	PÂTISSÈRE
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

LEBANESE CUISINE



Habib Beirut
حبيب بيروت

LEBANESE CUISINE



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LEBANESE CUISINE



حبيب بيروت

مطعم لبناني

Habib Beirut
Lebanese cuisine

LEBANESE CUISINE



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Habib Beirut

Lebanese cuisine

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پروت

LEBANESE CUISINE

الحلوان المجلبة

Habib Beirut حبيب بيروت

LEBANESE CUISINE

مطبخ لبناني

LEBANESE CUISINE



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Habib Beirut حبيب بيروت
lebanese cuisine مطعم لبناني



LEBANESE CUISINE



بيروت

LEBANESE CUISINE

Habib Beirut

LEBANESE CUISINE

حبيب بيروت

مطعم لبناني

LEBANESE BISTRO



بيروت

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Habib Beirut

LEBANESE CUISINE

Hapip BEIRUT

LEBANESE GARDEN



LEBANESE GARDEN



LEBANESE GARDEN

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LEBANESE GARDEN



Habib

LEBANESE

LEBANESE GARDEN



LEBANESE GARDEN

SEASONAL CAMPAIGNS





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CH

water	55
or water	85
	39

صينية جببيا
صينية ام جبب

OT MEZZA

se Rolls

se with a touch of parsley wrapped in thin dough
Pesto with Shoestring fries
to with Artichoke Hearts and Shoestring Fries

inach

uffed with spinach, onions, and sunac
 Lebanese Bites
heave roll, sambusak, fried kabbah, and spinach fatayer

uffed with minced meat, onions, and pine nuts
pomegranate syrup
stuffed with a delicious filling of minced meat

ith Habib special spicy sauce
le mix, topped with olive oil, olives, and

nt bump pieces flavored with our
d olive oil topped with sliced

on juice
slices of meat sh

32
39

32
39

45
37

75
32

سحق
شكينة مازة جببيا
بطاطا حرة

29
35
29
54
32
34
32
32
29
32
35
40
29
39
32
39
45
37
75
32

رقاتو بالجينة
دجاج بالحمص والبطاطا
فطائر بالسبانخ
معدلات مشكلة
سمبوسك لحمه
كبة الدجاج
كبة مقليه
دواليج الدجاج
بليلة
قلائف
حمص بالشاورما دجاج
حمص باللحم والصلصا
فول
حمص بالشاورما لحم
جينة الخنوم المشوية
لحم بالدقيق مع البطاطا
لحمه راس عصفور
سحق
شكينة مازة جببيا
بطاطا حرة























THANK YOU

