



Consulats:

- 1 Allemagne E3
- 2 Angleterre G23
- 3 Autriche-Hongrie F1
- 4 Belgique D1
- 5 Danemark D1

OUR WEDDING OFFERING

E S S MARCH 2023



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- 1) OUR STORY
- 2) OUR VANS
- 3) EVENING FOOD
- 4) WEDDING MEZZE
- 5) REVIEWS
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- 7) PRICING
- 8) CONTACT INFO



ROOTS

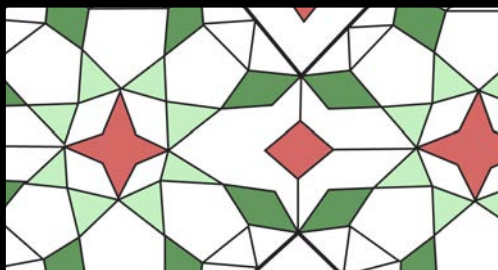
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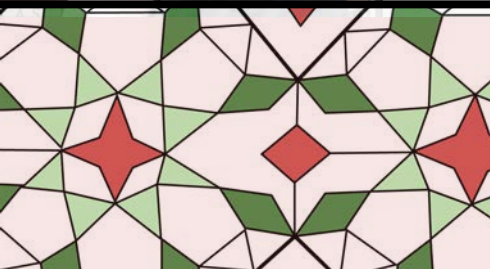
THE IDEA FOR BEYROOTS BEGAN IN NOVEMBER 2016. TARIQ WAS LOSING TOUCH WITH HIS JOB AS A BUILDING DESIGN ENGINEER AND DECIDED TO START A NEW VENTURE IN MEMORY OF HIS LATE FATHER.

“MY DAD ALWAYS USED TO MENTION HOW HE LOVED THE LOOK OF THE CITROEN HY VAN AND SAID THAT IT WOULD BE GREAT TO SET UP A VAN THAT SOLD THE BEST FALAFEL IN LONDON. WHEN HE PASSED AWAY SUDDENLY OF A HEART ATTACK IN DECEMBER 2015 I KNEW THAT I NEEDED TO EMULATE HIS IDEA”

TARIQ MODIFIED THIS CONCEPT SLIGHTLY AND, IN HIS FATHER’S MEMORY, SET TO WORK ON CREATING A LEBANESE STREET FOOD COMPANY IN LONDON.

BEYRoots
LEBANESE STREET FOOD • LONDON





ETHOS

روح الشعب

TO SERVE AUTHENTIC, TASTY AND AFFORDABLE
LEBANESE FOOD TO THE PEOPLE OF THE U.K.

WE DON'T PRETEND TO PRODUCE FUSION OR
ARTISAN CUISINE, NO FALSE PRETENCES - JUST
REAL LEBANESE STREET FOOD.

WE BELIEVE IN PEOPLE GETTING WHAT THEY
PAY FOR; HONEST, HIGH QUALITY FOOD WHICH
IS MADE IN HOUSE FROM START TO FINISH. WE
START WITH THE RAW INGREDIENTS AND
PRODUCE EVERY ELEMENT WE SERVE,
INCLUDING THE SAUCES.

NEVER BOUGHT, ALWAYS HOMEMADE.



THE BRAND

الرسالة

THE NAME BEYROOTS COMES FROM TWO SOURCES:

- 1) [BEY] IS THE AIRPORT CODE FOR BEIRUT RAFIG HARIRI AIRPORT IN LEBANON
- 2) ROOTS ARE A REMINDER OF TARIQ'S LEBANESE HERITAGE AND BACKGROUND, WHICH HE HOLDS VERY CLOSE TO HIS HEART

THE BRANDING TAKES ELEMENTS FROM CLASSICAL ARABIC FURNITURE DESIGN. WHERE THE MOTHER OF PEARL HEXAGONAL MESH FEATURES HEAVILY. IN ADDITION TO THIS THE COLOURING FOLLOWS SUIT WITH THE COLOURS OF THE LEBANESE FLAG.



NOW

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THINGS STARTED OFF WITH THE CITROEN HY VAN, HITTING LUNCH SPOTS IN LONDON 3 TIMES A WEEK.

BUT NOW, USING OUR 2 VINTAGE VANS AND POP UP GAZEBO, WE NOW SERVE FOOD AT NUMEROUS EVENTS, AT MANY LOCATIONS ACROSS LONDON AND THE SOUTH OF ENGLAND.

A TYPICAL WEEK NOW CONSISTS OF 2-4 LOCATIONS PER WEEK, PER OUTLET.

BEYRoots
CREATING CULTURE SINCE 2011



ZOO LATES @ ZSL LONDON ZOO

OUR PREPARATION KITCHEN IS BASED IN KINGSTON, SOUTH LONDON AND SERVES AS OUR CENTRE OF OPERATIONS. OUR INTERMEDIARY LOCATION IS IN TOOTING

ASIDE FROM OUR REGULAR LUNCHTIME SERVICE SESSIONS WE CATER FOR:

WEDDINGS EVENTS FESTIVALS

SOME OF OUR MORE NOTABLE CLIENTS/
EVENTS WE HAVE CATERED FOR/AT:

GORRILAZ

LONDON ZOO

NIKE

AMAZON

BARCLAYS BANK

GOLDMAN SACHS

MCAFEE

CONCOURS OF ELEGANCE

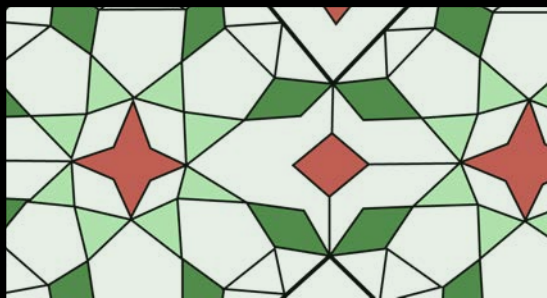
HAMPTON COURT PALACE

CITROEN

WEWORK

HEDSOR HOUSE

CAMBRIDGE UNIVERSITY



EVENING

مساء

OUR LATE NIGHT FOOD FOLLOWS OUR STREET FOOD MENU - THIS CONSISTS OF THE BEST PARTS OF LEBANESE STREET EATS ALL IN ONE PLACE.

OUR WRAPS ARE SERVED USING AUTHENTIC LEBANESE KHOBEZ FLATBREAD, BAKED FRESH DAILY. THE SHISH TAWOUK IS A JUICY CHICKEN FIX AND THE SHISH LAHME IS A SUMPTUOUS SERVING OF LAMB FOR THE CARNIVORES.

FALAFEL WRAPS AND HUMMUS SALAD BOWLS PROVIDE YOU WITH A TASTY GOURMET FEED WITHOUT THE GUILT. WE PRIDE OURSELVES ON OUR FALAFEL - IT'S NEVER DRY, ALWAYS CRISPY ON THE OUTSIDE AND JUICY ON THE INSIDE.

THE CHEESE FANS GET THEIR HIT OF THE BEST CHEESE YOU CAN GET, HALLOUMI. SERVED WITH FATTOUSH SALAD, A LEBANESE MIXED SALAD WITH A POMEGRANATE DRESSING.



MENU

قائمة طعام

WRAPS AND BOXES

SHISH TAWOUK

FRESH CHARGRILLED CHICKEN
DRENCHED OVERNIGHT IN THE
BEYROOTS TAWOUK MARINADE.

+ LETTUCE, TOMATOES, PICKLES
+ GARLIC (TOUM), CHILLI (HARR)

GRILLED HALLOUM

GRILLED HALLOUMI SLICES
DUSTED WITH ZA'ATAR.

+ FATTOUSH/CUCUMBERS
AND MINT
+ GARLIC (TOUM), CHILLI
(HARR)

FALAFEL

HOMEMADE, HANDROLLED
FALAFEL BALLS
ON A BED OF HUMMUS

+LETTUCE, TOMATOES,
PICKLES
+ GARLIC (TOUM), CHILLI
(HARR), TARATOR (TAHINI)

SHISH LAHME

FRESH CHARGRILLED LAMB
DRENCHED OVERNIGHT IN THE
BEYROOTS LAHME MARINADE.

+ HUMMUS, TABOULEH
+ GARLIC (TOUM), CHILLI (HARR)



MEZZE

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OUR WEDDING MEZZE HITS ALL THE SPOTS - FRESH AND LIGHT WHILE BEING INCREDIBLY DELICIOUS AND RICH IN FLAVOUR.

WE TAKE ON THE BEST PARTS OF A LEBANESE MEZZE AND BRING THEM TO YOU.

ALL DISHES SIT CENTRAL TO THE TABLE WITH THE INTENTION OF SHARING AND DIGGING IN!

AN INITIAL COURSE OF SALAD, DIPS AND NIBBLES - FOLLOWED BY A MIXED GRILL OF AMAZING LAMB, CHICKEN, HALLOUMI AND FALAFEL.

OUR CORE DISHES ARE SHOWN OVERLEAF - ADDITIONAL BESPOKE DISHES CAN BE ADDED FOLLOWING CONSULTATION. FRESHLY BAKED LEBANESE KHOBEZ FLATBREAD ACCOMPANIES ALL TABLE SERVINGS.



MENU

قائمة طعام

CORE DISHES

SHISH TAWOUK

FRESH CHARGRILLED CHICKEN
DRENCHED OVERNIGHT IN THE
BEYROOTS TAWOUK MARINADE.

GRILLED HALLOUM

GRILLED HALLOUMI SLICES
DUSTED WITH ZA'ATAR.

FALAFEL

HOMEMADE, HANDROLLED
FALAFEL BALLS
ON A BED OF HUMMUS

SHISH LAHME

FRESH CHARGRILLED LAMB
DRENCHED OVERNIGHT IN THE
BEYROOTS LAHME MARINADE.

BATATA HARRA

DEEP FRIED POTATO CUBES
TOSSED WITH CORIANDER, CHILLI,
LEMON JUICE, OLIVE OIL AND
GARLIC

FATTOUSH

A FRESH MIXED SALAD
TOSSED WITH A
POMEGRANATE AND SUMAC
DRESSING

TABOULEH

PARSLEY, TOMATOES AND
ONIONS TOSSED IN LEMON
JUICE, MINT, BULGUR
WHEAT, AND LEBANESE
SPICES

HUMMUS AND BABA GANOUSH

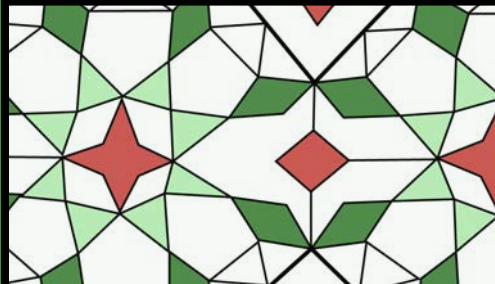
TWO STAPLE LEBANESE DIPS,
TRUE TO FORM AND
FINISHED WITH TOPPINGS
OF PAPRIKA AND PARSLEY.



“ HIRED BEYROOTS FOR MY WIFE'S 40TH AND CAN'T RECOMMEND THEM HIGHLY ENOUGH.

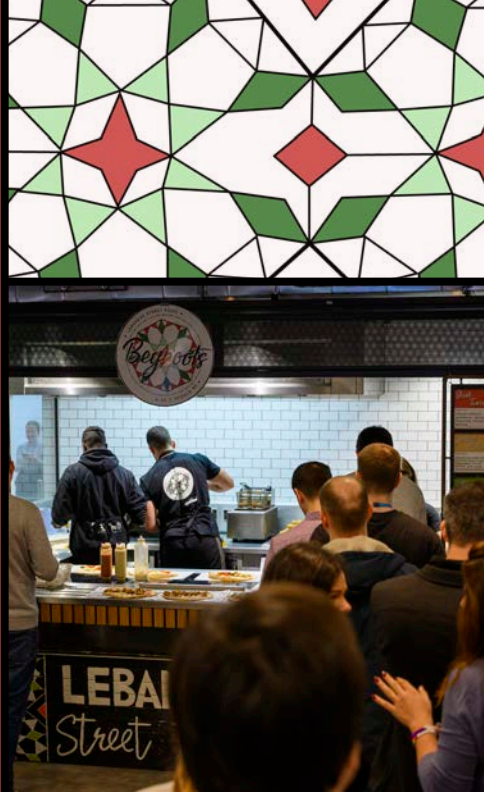
THEY WERE EXCELLENT FROM START TO FINISH AND EVERYONE ABSOLUTELY LOVED THE FOOD. 120 VERY HAPPY, VERY WELL-FED CUSTOMERS!

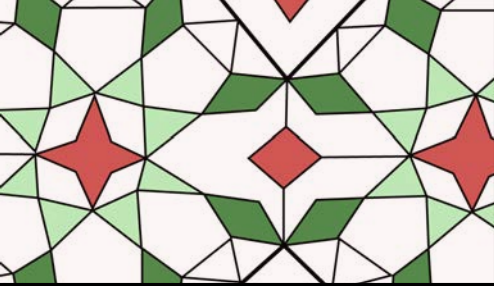
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“ I HIRED BEYROOTS FOR A BIG CORPORATE EVENT IN LONDON. THEY ABSOLUTELY SMASHED IT OUT THE PARK, THEY PROVIDED A SPEEDY AND PROFESSIONAL SERVICE TO OVER 600 GUESTS AND PEOPLE ARE STILL RAVING ABOUT THE LEBANESE WRAPS. TARIQ IS A DELIGHT TO WORK WITH AND I WILL CERTAINLY BE BOOKING THEM AGAIN. ”

“ HIRED THESE GUYS TO SERVE EVENING FOOD AT OUR WEDDING AND THEY WERE ABSOLUTELY AMAZING! THE FOOD WAS INCREDIBLE AND EVERYONE WAS RAVING ABOUT IT! ”





“ VERY FRIENDLY SERVICE. I FELT THE LOVE AND BELONGING OF THEIR ORIGINAL COUNTRY LEBANON THROUGH THEIR FOOD, HOSPITALITY, AND GENEROSITY!

REAL TASTE OF LEBANESE CUISINE FOR SURE, KEEP UP YOUR GOOD TASTE! THANK YOU FOR PRESENTING THE AUTHENTIC LEBANESE FOOD ”









BEY Roots
LEGASIA STREET FOOD BY THE WHEELS LLC

• AS IT SHOULD BE

PRICING

السعر

EVENING FOOD

£15 PER HEAD UP TO 100 PEOPLE

£13.50 PER HEAD BETWEEN 100 - 150 PEOPLE

£12 PER HEAD OVER 150 PEOPLE

MINIMUM BOOKING FEE: £1200

MEZZE

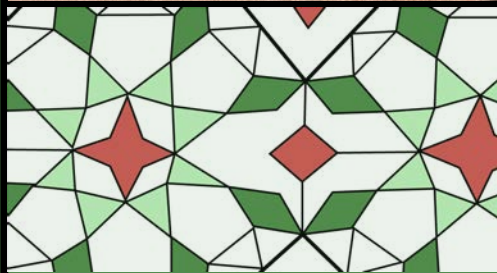
£36 PER HEAD UP TO 80 PEOPLE

£34 PER HEAD BETWEEN 80 - 120 PEOPLE

£30 PER HEAD OVER 120 PEOPLE

MINIMUM BOOKING FEE: £1800

ABOVE IS AN INDICATIVE PRICE LIST AND IS SUBJECT TO CHANGE
FOLLOWING CONSULTATION - ALL PRICES ARE EXCLUSIVE OF VAT.



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