



Review: BRGRCO, Still My Favorite Burger Joint, Now Open At ABC Achrafieh

POSTED BY : [NAJIB](#)



I often brag about Bgrco and recommend it to all my friends but I've never done a proper review of that place surprisingly, so I thought this would be a good opportunity to do that especially that Bgrco just opened its third branch in Beirut at ABC Achrafieh. Bgrco has been my favorite burger joint in Beirut for almost 4 years now and I have yet to find a better place even though I've tried many, if not most of the burger places in town.

So what makes Bgrco so special?

1- Simple Burgers, Prime grain-fed Angus Beef & High-Quality Ingredients:



Bgrco is all about the meat. The patty is 100% grain-fed Australian Black Angus beef, cooked on real charcoal grills without any sauces, spices or artificial flavors. The bigger the patty is, the juicier and more flavorful it is. All burgers are served medium and a couple of signature burgers are best served medium-rare. When I order Hussein Haddid's signature burgers like the Butcher's Cut, I don't even ask for cheese on top and as I just want to enjoy this thick piece of meat served on its own. If you don't like your meat medium or medium-rare, you can always have it well-done but you'd be ruining the burger and the whole Bgrco experience in my opinion. Of course you can add whatever you want to the burgers (pork bacon included) but I've never asked for anything except cheese on top.

2- Fries, Cheese Fries, Parmesan & Truffle Fries:



Not every potato makes it to be Brgr.co fries. I don't know how they pick their potatoes but their fries are quick amazing and the cheese they use on top makes them even better. Parmesan and truffle fries are a must-try!



3- Redefining Gourmet Burgers & Always New Menu Items:



Every now and then, there's a new exciting gourmet burger at Brgrco. The ones that I know of are The Raclette BRGR which is served during winter, the "Café De Paris" Burger, which consists of a fat and juicy medium-rare patty topped with a special butter-based complex sauce with over 12 ingredients and a fresh soft bun with a bit of Dijon mustard spread on it, The Falafel BRGR, the Truffle BRGR which I've never tried and the newly introduced Stroganov BRGR. My favorites are the Raclette and Café De Paris.



Café de Paris BRGR

Aside from burgers, Brgco introduced last summer lobster rolls imported from Maine and Nova Scotia and boiled on a daily basis. It's the perfect add-on to your main dish and it's also the best lobster roll I've tried in Beirut.



4- The Desserts:



Make sure you always leave room for dessert when you're eating at Bgrgrco. The Cheesecake pudding, The Banoffee cream cheese pudding, the toffee date pudding and the malted rich soft chocolate ice cream are all great choices. My favorite right now is the malted rich soft chocolate ice cream.





5- The Atmosphere, The Service & The Friendliness of the Staff



Every time I've been to any of the Bgrco branches, the staff was friendly, the service was impeccable and our food was ready in less than 15 minutes. More importantly, the quality and taste are always the same. The venues, especially the ABC Achrafieh one, are also very cozy, the music is nice and the cleanliness is showing. I remember having two minor complaints over the past 3 years which were resolved quickly and on the spot. Also, smoking is forbidden inside. Price-wise, some may argue that the place is expensive but if you truly compare the quality of meat and service that you are getting vs popular diners and fancy restaurants that serve gourmet burgers, you will realize it's pretty much the same if not less.



Let's not forget **the cows of course**, which are showcased in all BRGR.CO restaurants and are pretty cool. There's also a small cow that I decorated and that is on display at Bgrgrco Sodeco branch. If you ever go there, check it out as there's BlogBaladi written all over it.

All in all, these are the reasons why I appreciate Bgrgrco and why I keep coming back there. I have friends who fell in love with the place and others who just didn't like the idea of having medium or medium-rare burgers. For me, burgers are all about the quality of the meat and I'm not interested in bulky burgers with burned patties, or low-quality meat topped with a zillion ingredients.

Bgrgrco is now located in L3 at ABC Achrafieh.



9 Replies

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9 thoughts on "Review: BRGRCO, Still My Favorite Burger Joint, Now Open At ABC

Achrafieh”

john doe

July 23, 2015 at 3:37 pm

Man, halaktna fi!

is he giving you kickbacks each time you write a review?

Najib Post author

July 23, 2015 at 3:57 pm

John,

Technically this is the first time I ever review that place and no I'm not getting anything and I'm not doing paid or sponsored reviews. That's my honest opinion and I love bragging about this place because its a success story and it's Lebanese.

Ed

July 24, 2015 at 8:49 am

<http://blogbaladi.com/?s=brgr>

Kareem

July 23, 2015 at 6:08 pm

I once tried the truffle fries. They really sucked at the time.

Kareem

July 23, 2015 at 6:14 pm

Though i cannot deny their burgers are of great quality. Extremely small portion size though.

Fou

July 23, 2015 at 8:54 pm

Najib, have you tried MJ's in Mar Mkhayel? If you haven't, you should give it a shot.

Reader

July 24, 2015 at 9:27 am

This is maybe the tenth time I read of an elogious praise of Brgr Co on your blog. Are they buying Ad space on your blog !!?

Nancy Moukhaiber

July 26, 2015 at 7:14 pm

We totally agree with you this is truly a great place with quality food. With everything we've been hearing about lately, this place is truly a trustworthy family destination for me and my husband George. They also have a wonderful Italian place. Keep up the effort guys, out family is behind you!!

Richard

July 26, 2015 at 8:30 pm

I tried this place once and found nothing special about their burgers except they are ridiculously overpriced and for each toppings you need to pay extra \$\$\$

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