

Salads

Tabouli Salad: chopped parsley mixed with tomatoes, onions burghul (cracked wheat), olive oil,lemon juice, and mint...**sm 7/ lg 14**

Fattoush: lettuce, tomatoes, cucumbers,peppers, olive oil,red cabbages, spices (sumac), lemon juice,with toasted Lebanese bread...**sm 7/ lg 14**

Garden Salad: lettuce, tomatoes,peppers,red cabbages and cucumbers....**7**

Add shrimp 6, chicken for \$6, cheese 3 olives or chick peas for \$2

Soup of the Day: bowl.....**4**

Vegetarian Maza

Makdouss: baby eggplant stuffed walnut, garlic, pepper, salt, pickled in oil.....**6**

Cucumbers and Yogurt: diced cucumbers mixed with homemade yogurt,olive oil,and mint/ garlic is optional**6**

Hoummus: chick peas puréed with tahini sauce,

lemon juice, and olive oil.....**5**

Balila: chick peas flavored with garlic sauce

and olive oil served hot.....**7**

Baba Ghanouj: roasted eggplant puréed with tahini sauce,

lemon juice, and olive oil.....**6**

Grape Leaves: grape leaves rolled with rice,tomatoes,

parsley, mint, onions, lemon juice, and olive oil.....**6**

Spinach Pies (fatayer): dough filled with spinach, tomatoes,

onions,spices (sumac), lemon juice, and olive oil.....**6**

Labneh and olives: thick yogurt, sprinkled mint, and olives....**6**

Savory Pie: grilled flat bread spread with dried herbs,

cheese,Lebanese cheese, and olives.....**7**

Falafel: chick pea and fava bean patties served with

tahini sauce, tomatoes, parsley, and pickles served hot...**7**

Meat Maza

Sambousik: *ground meat, pine nuts, onions,*
and Spices, filled in homemade dough.....6

Kibbee balls: Kibbee stuffed with pine nuts,
meat, onions, spices, and pomegranate syrup.....6

Grape leaves (warak enab): grape leaves rolled
with ground beef, rice, lemon juice, and olive oil.....6

Meat pies: open faced baked dough filled
with ground beef, tomatoes, and onions.....6

Makanik: Lebanese sausage (lamb halal)7

Escargots: served in authentic garlic butter sauce, parsley,
lemon juice, salt, black & cayenne pepper.....9

All entrées are served with our traditional rice and a side of salad or soup,

No other substitutions

Mjadra: lentils, rice, onions and olive oil....15

Veggie Kibbee B'saneyeh (baked in a pan):

a Mixture of butter-nut squash, cracked wheat,
stuffed with spinach, kale, onions, chickpeas,
Spices and pomegranate syrup.....17

Veggie Kabobs.....16

Kibbee B'saneyeh (baked in a pan):

a mixture of ground beef and burghul (cracked wheat)
stuffed with onions, meat, spices, pine nuts,
and pomegranate syrup....17

Chicken Shawarma (fresh gyro): thinly sliced

chicken broiled and served with pickles,
and garlic paste.....17

Chicken Kabob: cubed skewered grilled chicken and

served with garlic sauce on the side...17

Kafta Platter: grilled ground beef, parsley, onions, and spices.....17

ENTRÉES **

Beef Shawarma (fresh gyro): thinly sliced beef

broiled and served with tahini sauce....**18**

Lamb Kabob: skewered with vegetables, grilled

and served with garlic sauce on the side.....**21**

filet mignon Kabob: skewered with ONIONS,

red peppers, grilled, and served with garlic sauce on the side.....**29**

Grilled Shrimp Kabob.....21

Tour of Lebanon: tabouli, grape leaves, hoummus,

Kibbee, spinach pies, and meat pies.....25

Mixed Grilled Kabob: beef, chicken & kafta kabobs....**26**

ADD GRILLED VEGETABLES ..6

ADD SIDE OF RICE4

ADD extra BREAD ..2

ADD EXTRA DRESSING , TAHINI OR GARLIC1

Lunch Wraps

Falafel: wrapped with tahini sauce, tomatoes, parsley, and pickles.....**7**

Hoummus & Tabouli wrap... ..7

Kibbee: wrapped with yogurt & cucumber sauce...**8**

Chicken or Beef Shawarma: wrapped with

lettuce, tomatoes pickles and garlic or tahini paste...**8**

Kafta: wrapped with lettuce, tomatoes and hoummus.....**8**

Kids Menu

Grilled Cheese Pocket...**5**

Chicken Nuggets.....5

Mini burger.....5

Dessert

Baklawa :phyllo dough stuffed with pistachios and simple syrup..**2**

Nammoura :farina cake, butter , and simple syrup...**2**

Maamoul with dates...**2**

Moughly: cinnamon rice pudding topped
coconut & and nuts...5

Savory Maza Baklawa: rolled phyllo
dough
stuffed with almonds walnuts, and simple
syrup
with orange flower water and rose
water5

Esmalieh: (shredded wheat) topped with
crème fresh,
ricotta cheese, simple syrup and nuts...5

Biscuit aux Chocolate....5

knafe bel jeben: sweet cheese baked
in crusty
semolina topped with our simple syrup
served hot6