

From the Broiler

Shish Kafta

Ground Lamb / Onions / Parsley
26.95

Shish Kabob

Fillet of Lamb / Vegetables.
28.95

Lamb Chops

38.95

Sweetbreads

Butter / Garlic / Scallions
26.95

Chicken Shawarma

Hummus / Sumac Onions
22.95

Baby Back Ribs

Dry Rub / BBQ on Side
24.95

Shish Tawook

Chicken Kabob
22.95

Baked Chicken

Garlic / Lemon
22.95

Broiled Chicken

Garlic Whip (35 min. preparation time)
22.95

De-Boned Chicken

Garlic Whip
23.95

Mixed Grill

Shish Kabob / Tawook / Kafta
28.95

Bone-In Rib Eye Steak

40.95

Mezza

Hummus

Chickpeas Puré / Tahini / Lemon
8.95

Baba Gannouge

Charred Eggplant / Tahini / Lemon
9.95

Mouhamara

Walnuts / Roasted Peppers / Pomegranate Molasses
9.95

Makdouce

Eggplant / Garlic / Walnuts / Olive Oil
12.95

Labany

Strained Yogurt / Mint / Olive Oil
8.95

Lebanese Cheese

Black Seed / Zatar / Olive Oil
8.95

Artichoke Hearts

Onions / Carrots / Lemon
8.95

Sausages

Spanish Pine Nuts / Pomegranate Molasses
10.95

Arayes

Pita / Kafta / Tahini / Spanish Pine
12.95

Morel Mushroom

Basil / Tomato / Garlic
18.95

Vegetarian Stuffed Baby Onions

Tomato / Rice / Lemon / Olive Oil
10.95

Sautéed Dandelions & Onions

9.95

Portabella Mushroom

Roasted Red Pepper / Garlic / Basil / Balsamic Reduction
9.95

Sujuk

9.95

Bastorma

13.95

Mixed Appetizer

Hummus / Tabbouleh / Baba Ghanoush
For 2 - 11.95 For 4 - 14.95

Roasted Red Peppers

Garlic / Basil / Balsamic Reduction
9.95

Spinach Pies

10.95

Buffalo Mozzarella

Tomato / Basil / Balsamic
9.95

Roasted Garlic Cloves with Tomato and Basil

Tomato / Basil / Soy Reduction
9.95

Hashwi

12.95

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, seafood and poultry may increase
your risk of food borne illness.

Soups & Salads

Tabbouleh

Parsley / Tomato / Bulgur / Mint
9.95

Fattoush

Toasted Pita / Lemon Zaatar Dressing
For 1- 8.95 For 2- 10.95

Cucumber and Yogurt

Mint / Garlic
8.95

Lebanese Salad

Cucumbers / Tomatoes / Onions / Garlic / Sumac
Lemon Dressing
For 1- 8.95 For 2- 10.95

Spinach Salad

Onion / Tomato / Bulgarian Feta / Garlic Sumac
Dressing
10.95

Garlic Tomato

Sumac / Garlic / Mint / Olive Oil.
9.95

Lentil Soup

Lentils / Carrots / Spinach / Dill
5.95

Squash with Laban Soup

Yogurt / Onion / Garlic / Mint
5.95

Chicken & Rice Soup

5.95

Seafood

Grilled Salmon

Portabella Mushrooms / Spinach / Roasted Red
Peppers / Garlic / Balsamic
26.95

Cilantro Shrimp

Garlic / Lemon / Cilantro
28.95

Frog Legs

Garlic / Lemon / Cilantro
24.95

Baked White Fish

Tomato / Spinach / Sautéed Onions and Peppers
Allow 30 min. for preparation.
22.95

Specialties from the Chef's Table

Kibby Neyee

Lamb Tartar / Mint / Jalapeño / Bulgur
25.95 ½ Order- 16.95

Baked Kibby

Kibby / Hashwi / Spanish Pine Nuts / Almonds
21.95

Stuffed Grape Leaves

20.95

Stuffed Cabbage

20.95

Combination Plate

Grape Leaves / Cabbage
23.95

Hummus & Hashwi

Lamb Confit / Lemon / Spanish Pine Nuts
21.95

Baba Ghanoush & Hashwi

Lamb Confit / Lemon / Spanish Pine Nuts
22.95

Hummus with Sautéed Chicken

21.95

Mixed Plate

Stuffed Grape Leaves / Stuffed Cabbage / Baked
Kibby
26.95

Vegetarian

Stuffed Swiss Char

Chick Peas / Rice / Lemon / Olive Oil
18.95

Falafel

Fried Chickpeas & Fava Bean Dumplings
14.95

Vegetarian Grape Leaves

17.95

Mjadara

Green Lentils / Crispy Onion
14.95

Bulgur and Tomatoes

Onion / Green Pepper
14.95

Stuffed Squash

Vegetables / Rice / Herbs / Tomato
15.95

Green Beans and Onions

12.95