

LEBANESE - MIDDLE EASTERN

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Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts.

SYMBOL GUIDE~[V] Vegetarian - [VG] Vegan - [GF] Non-gluten containing ingredients

FROM OUR STONE OVENS - MUAJANAT

Baked Pleasures to Share

MANAEECH - FRESHLY BAKED FLAT BREADS

ZA'ATAR MANOUCHE (VG)

sun-dried thyme, sesame seeds, sumac, olive oil 13

JEBNE MANOUCHE (V)

white cheese 16

BASAL W BANADOURA MANOUCHE (VG)

spiced onion, tomato spread 16

CHANKLEESH MANOUCHE (V)

diced onions, tomatoes, parsley, za'atar cheese mix 21

KASHKAWAN CHEESE MANOUCHE

sharp yellow cheese, arugula salad 21

HALLOUMI MANOUCHE (V)

halloumi cheese, tomato, olive oil 22

BASTURMA W JABNE MANOUCHE

salted dried beef, kahkawan cheese, tomato, arugula 23

LAHMEH BI AJIN

minced beef, onions, tomatoes, traditional spices 18

KAFTA W JEBNE BI AJIN

minced meat with onions, parsley, Lebanese spices, cheese 23

SOUJOUK W JEBNE BI AJIN

minced Lebanese beef sausage, tomatoes, cheese 23

FALAFEL PIZZA {V}

cheese, tomatoes, diced falafel, tahini sauce 22

SFIHA W FATAYER - SMALL PIES

LAHMEH SFIHA (4)

open face pies, minced beef, onion, tomatoes, traditional spices 18

LAHMEH HARRA SFIHA (4)

open face pies, spicy diced lamb, cilantro 18

LAHMEH W JEBNE SFIHA (4)

open face pies, minced beef, onion, tomatoes, traditional spices, cheese 18

DJAJ SFIHA (4)

open face pies, spiced chicken, onions, bell peppers 17

FATAYER FITTER (4) (V)

open face pies, seasoned mushroom, kashkawan cheese, caramelized onions 18

FATAYER SBANEK (4) [VG]

triangle shaped pies, spinach, onion, lemon, sumac filing 18

FATAYER SBANEK W JEBNE (4) [V]

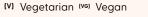
triangle shaped pies, spinach, onion, lemon, sumac filing, feta cheese 21

FATAYER JEBNE (4) [V]

open face pies, seasoned cheese 16

FATAYER LABNE (4) (V)

open face pies, strained yogurt blend, onion, tomato, spices 16



(GF) Gluten Free

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VEGETARIAN MEZZE

Small Plates Meant for Sharing

*All can be gluten-free upon request

VEGETABLE KEBAB (VG)

grilled marinated zucchini, eggplant, onion, tomato, bell pepper served with vermicelli rice 32

SHISH TAWOOK

char-grilled chicken cubes marinated in lemon & herbs served with vermicelli rice 36

CHICKEN CHOPS

boneless marinated chicken chops & hand cut frites 38

CHICKEN KAFTA KEBAB

char-grilled seasoned ground chicken & hand cut frites 33

GRILLED QUAIL

semi boneless quail over spiced freekeh topped with assorted nuts & pistachio 44

GRILLED KAFTA KEBAB

char-grilled lean ground beef & lamb mixed with chopped onions, parsley, herbs & spices served on a hot stone with vermicelli rice 38

FILET MIGNON SHISH KEBAB

beef filet mignon cubes served on a hot stone with hand cut frites 48

FISH KEBAB

grilled marinated cubes of swordfish served with hand cut frites 42

BABY LAMB CHOPS

seasoned baby lamb chops served on a hot stone with vermicelli rice 52

LAMB KEBAB

seasoned lamb cubes served on a hot stone with vermicelli rice 44

MIXED GRILL PLATTER

Shish Tawook, Filet Mignon, Chicken Kafta & Beef Kafta Kebab served with hand cut frites 72

MIXED GRILL PLATTER SUPREME

Shish Tawook, Filet Mignon, Chicken Kafta, Beef Kafta Kebab, Baby Lamb Chops & Jumbo Shrimp served with hand cut frites 98

SIDES
(Traditional) Compliments to Your Meal

MASHED POTATO (GF) (V) 12

VERMICELLI RICE 8

SPICED RICE & MINCED BEEF (GF) 12

SAUTÉED SPINACH (VG) 14
FREEKEH topped with assorted nuts & pistachio 14

KHODRA (GF) (VG)
assorted fresh vegetable plate 14

VEGETABLE CRUDITÉS

fresh vegetable sticks for dipping 10

TABOULI SALAD (VG)

light wheat bulgur mixed with fresh parsley, tomatoes, scallions, mint, fresh lemon juice, olive oil 19.5

FATTOUSH SALAD

greens, tomatoes, cucumbers, radish, onions, fresh mint, purslane, toasted za'atar pita points, lemon sumac vinaigrette 18.5

{VG} can be {GF}

WARA'A ENAB BIZEIT (GF) (VG)

hand rolled stuffed grape leaves with tangy tomato, parsley, rice filling 18.5

KOUSA BIZEIT (GF) (VG)

stuffed zucchini with tangy tomato parsley, rice filling 18

SUMAC FRIES (GF) (VG)

hand cut frites tossed with sumac & parsley 12

BATATA HARRA (GF) (VG)

sautéed spicy potato cubes, cilantro, garlic, red pepper flakes 16

ARNABEET MEKLE (GF) (VG)

fried cauliflower marinated in authentic Lebanese herbs 19

ARNABEET BITARATOR GF

fried cauliflower topped with tangy yogurt tahini sauce & toasted pine nuts 23

FATTET AL-BETENJANE

eggplant, warm chickpeas, crispy pita chips smothered with garlic yogurt tahini sauce, sprinkled sun-dried cranberries, pomegranate seeds, pine nuts 23

{GF option}

RAHEB SALAD (GF) (VG)

diced grilled eggplant, tomatoes, bell pepper, mint, green onion, lemon juice, olive oil 16.5

MARINATED BEETS (GF)

topped with chèvre 16

TRADITIONAL FALAFEL (GF) (VG)

chickpeas, onions, cumin, parsley 17.5

SPICY FALAFEL (GF) (VG)

chickpeas, onions, capsicum peppers, cumin 18.5

FOUL MEDAMAS (GF) (VG)

a blend of cooked fava beans, chickpeas, garlic, lemon juice, cumin, olive oil 16

MUDARDARA (GF) (VG)

rice, lentils, caramelized onions 15

BEMIEH BIZEIT (GF) (VG)

fresh baby okra sautéed in extra virgin olive oil, tomatoes, garlic, cilantro 16

More Vegetarian Mezze →

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MORE VEGETARIAN MEZZE Small Plates Meant for Shaving

LOUBIEH BIZAIT (VG) (GF) slow cooked French green beans. tomatoes, onions, garlic, olive oil 17

HINDBI (GF) (VG) dandelion leaves cooked in olive oil & caramelized onions 16

BURGUI W BANADOURA (VG) cooked bulgur wheat in a garlic tomato broth 15

KIBBET ADAS (GF) (VG) lentil, bulgur, chickpeas, spices, herbs 17

KIBBEH ZANKLIYE (VG) spiced bulgur wheat shell stuffed with Swiss chard, chickpeas 17

VEGETARIAN KIBBEH NAYE [VG] sun-dried tomato, bulgur wheat & herbs tartare 23

VEGETARIAN SAMPLERS A Taste of Many Things

MEZZE MIX SPINNER (TWO TIERS) [V]

Tabouli Salad, Arnabeet Bi Tarator, Foul Medamas, Batata Harra, Mudardara & Bemieh Bi Zeit 66

MEZZE & DIPS SPINNER (TWO TIERS) [V]

Hummus, Baba Ghanoush, Tabouli Salad, Arnabeet Bi Tarator, Foul Medamas & Batata Harra 66

SPINNER LA FO'A (THREE TIERS) [V]

Hummus Beiruty, Sweet Potato Purée, Feta & Pistachio, Hindbi, Kibbet Adas, Tabouli Salad, Raheb Salad, Chankleesh & Muhammara 89

LOUBIYE BI LAHMEH

green romano beans stew with lamb, tomato, onion, spices & cilantros served with vermicelli rice 38

*can be {GF}

*can be {GF}

FATTET LAHMEH

succulent lamb cubes, warm chickpeas, crispy pita chips smothered with yogurt sauce & sprinkled with sautéed diced lamb & assorted nuts 38

LAMB SHANK (GF)

slow braised lamb shank served with mashed potatoes & caramelized onions 46

DALAA MAHSHI (GF)

braised lamb shoulder stuffed with spiced rice & minced beef garnished with nuts 128

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FISH & SEAFOOD - SAMAK

Delivered Fresh Daily, Limited Availability

GRILLED HERB SALMON

bulgur & tomato Provencale 42

*can be {GF}

AREYDES

jumbo shrimp sautéed in Lebanese Provençale sauce served with vermicelli rice 38

*can be {GF}

SAMAK BIZRI

tiny whitebait bizri dusted with flour, seasoned, crispy fried served with tarator (tomato, parsley tahini salad) 32

SAMKE HARRA (GF)

spiced fillet branzino baked in a skillet with red pepper tahini over spiced potatoes topped with pine nuts 42

LUCCAS MESHWI (GF)

char-grilled bone-in whole branzino marinated in lemon, garlic, salt served with tarator (tomato, parsley tahini salad) 44

DORADE (GF)

Mediterranean fish with rich flavor, grilled & butterflied served with tarator (tomato, parsley tahini salad) 42

HALIBUT SIYADIEH (GF)

pan seared halibut over spiced rice, caramelized onions, assorted nuts served with tarator (tomato, parslev tahini salad) 44

From Our Grill - Mashawi —





KAFTA BI TAHINI CASSEROLE (GF)

minced beef & lamb seasoned with herbs & spices with potato baked in tahini lemon sauce 42

KAFTA BI BANADOURA CASSEROLE [GF] seasoned with herbs & spices minced beef & lamb with potato & tomato baked in tomato broth 42

KIBBEH BIL SANIYE

baked layers of lean beef & cracked wheat filled with spiced ground beef, onions & pine nuts 42

DJAJ W BATATA CASSEROLE (GF) roasted chicken thighs with potatoes in a lemon garlic broth 38

KHODRA CASSEROLE [GF] [VG] baked assorted seasonal vegetables in a light tomato broth 32

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HOME STYLE DISHES & STEWS - TABKHAT

Reminiscent of Teta's Cooking

RIZ A DJAJ

tender shredded boneless chicken served on a bed of spiced rice, minced beef & garnished with assorted nuts & pistachio 38 *can be {GF}

BABY SPRING CHICKEN (GF) spatchcocked poussin marinated & roasted served with sautéed spinach 42

FATTET DJAJ

shredded chicken breast, warm chickpeas, crispy pita chips smothered with yogurt sauce & sprinkled with assorted nuts 36

*can be {GF}

SHISH BARAK

hand rolled dumplings filled with ground beef & pine nuts in a mint yogurt stew served with vermicelli rice 38

BEMIEH BI LAHME

baby okra stew with lamb, tomato, onion, spices & cilantro served with vermicelli rice 38

*can be {GF}

KIBBEH LABANIYEH

kibbeh krass in yogurt sauce, ground beef & mint sprinkled with toasted pine nuts served with vermicelli rice 38

HUMMUS (GF) (VG)

puréed chickpeas, tahini, lemon juice 16

HUMMUS W FITTER (GF) (VG)

hummus with seasoned sautéed mushrooms. pine nuts 20

HUMMUS SNOBAR (GF) (VG)

hummus topped with roasted pine nuts 19

HUMMUS BEIRUTY (GF) (VG)

puréed chickpeas, tahini, lemon juice, garlic, parsley topped with hot fava beans 21

SPICY HUMMUS (GF) (VG)

puréed chickpeas with tahini sauce, lemon juice mixed with capsicum 17

BABA GHANOUSH (GF)

char-grilled eggplant purée, tahini, lemon juice 18

SWEET POTATO PURÉE (GF)

purple sweet potato purée blended with chickpeas, tahini, garlic, lemon juice topped with boiled ega 18

MUHAMMARA (vg)

a blend of spicy & sweet pepper, walnuts, pomegranate molasses 18

LIB EL KOUSA (GF) (VG) cooked zucchini insides in a lemon mint sauce 16

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MEDITERRANEAN CHEESES The Creamiest, Cheesiest & Tastiest

*all vegetarian

HALLOUM (GF)

a Cypriot cheese served grilled with tomatoes, cucumbers 20

HALLOUM MEKLI (GF)

fried Cypriot cheese drizzled with garlic honey olive oil 22

LABNE (GF)

classic Levantine cream cheese, olive oil 17

PICKLED LABNE (GF) round shaped pickled labne in olive oil 15

REKAKAT JEBNE

blend of white cheeses in fried phyllo 16

JEBNE BIL SANIYEH (GF)

baked salted aged soft cheese made from sheep's milk topped with tomatoes 21

CHANKLEESH (GF)

diced onions, tomatoes, parsley, za'atar cheese mix 19

FETA & PISTACHIO PUREE

feta, garlic honey, cilantro, pistachio, 19

Meat Mezze



Hearty Small Plates for Shaving

HOT SOUPS - SHORBA

The Soul of Cebanese Soups

KIBBEH KRASS

hand rolled shells made of a mixture of beef & bulgur wheat filled with ground beef, diced onions, pine nuts 19

HUMMUS BI LAHMEH (GF) our classic chickpea dip topped with sautéed lamb, pine nuts 22

REKAKAT LAHMEH

fried phyllo pastry filled with minced beef, toasted pine nuts 18

SAMBOUSIK LAHME

hand crafted pastry pockets filled with minced ground beef, toasted pine nuts 18

SOUJOUK (GF)

house-made spicy beef sausages sautéed with fresh tomatoes, olive oil 23

MAKANEK (GF)

house-made classic Lebanese beef spiced sausages flambéed with fresh lemon juice 23

RAS ASFOUR (GF)

small beef cubes, tangy sauce 22

HUMMUS BI DJAJ (GF)

hummus topped with marinated chicken, pine nuts 19

ARAYES KAFTA

toasted pita filled with minced meat, onion, parsley, tahini sauce, Lebanese spices 22

KIBDEH (GF)

sautéed lamb liver with garlic, onion, spices 20

VEAL TONGUE (GF)

delicacy sautéed with garlic, olive oil 22

HASHWET KIBEEH NAYIE (GF)

seasoned ground beef cooked with onion in olive oil 20

JWANEH (GF)

grilled chicken wings marinated with garlic, olive oil. lemon 19

KIBBEH NAYE

lamb tartar blended with cracked wheat, spring onion, fresh mint, cumin topped with mixed nuts & olive oil 28 LENTIL & SWISS CHARD SOUP (GF) (VG)

RICE & BEEF SOUP (GF)

12

RED LENTIL SOUP (GF) (VG)

CHICKEN SOUP (GF)

MAIN COURSE SALADS

Vibrant Lebanese Style Greens

GRILLED HALLOUM SALAD (V) (GF)

traditional grilled Cypriot cheese, roasted beets, cucumbers walnuts, greens 32

SHISH TAWOOK SALAD (GF)

grilled chicken cubes over house salad 34

ROCCA BEETROOT SALAD (V) (GF)

arugula, beetroot, red onion, feta cheese, sumac, lemon & olive oil dressing 24

SALMON SALAD (GF)

arugula, greens, red onion, sundried cranberries, boiled egg, baked salmon 34

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements

[V] Vegetarian (VG) Vegan (GF) Gluten Free

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