

LEBANESE - MIDDLE EASTERN

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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

Due to the layout & operation of our kitchens we cannot guarantee that any

of our dishes are allergen free; in particular sesame seeds & nuts.

We offer gluten-free friendly options, however our kitchen is not completely Gluten-Free.

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 16

JEBNE MANOUCHE (V)

white cheese blend 20

BASAL W BANADOURA MANOUCHE (VG)

spiced onion, tomato spread 21

CHANKLEESH MANOUCHE [V]

diced onions, tomatoes, parsley, za'atar cheese mix 25

KASHKAWAN CHEESE MANOUCHE (V)

sharp yellow cheese, arugula salad 25

HALLOUMI MANOUCHE [V]

halloumi cheese, tomato, olive oil 28

BASTURMA W JABNE MANOUCHE

salted dried beef, kahkawan cheese, tomato, arugula 28

LAHMEH BI AJIN

minced beef, onions, tomatoes, traditional spices 19

KAFTA W JEBNE BI AJIN

minced meat with onions, parsley, Lebanese spices, white cheese blend 28

CHICKEN KAFTA W JEBNE BI AJIN

minced chicken with onions, parsley, Lebanese spices, white cheese blend 28

SOUJOUK W JEBNE BI AJIN

minced Lebanese beef sausage, tomatoes, white cheese blend 28

FALAFEL PIZZA (V)

cheese, tomatoes, diced falafel, tahini sauce 28

SFIHA W FATAYER - SMALL PIES

LAHMEH SFIHA (4)

open face pies, minced beef, onion, tomatoes, traditional spices 21

LAHMEH HARRA SFIHA (4)

open face pies, spicy diced lamb, cilantro 22

LAHMEH W JEBNE SFIHA (4)

open face pies, minced beef, onion, tomatoes, traditional spices, cheese 22

DJAJ SFIHA (4)

open face pies, spiced chicken, onions, bell peppers 21

FATAYER FITTER (4) [V]

open face pies, seasoned mushroom, kashkawan cheese, caramelized onions 22

FATAYER SBANEK (4) [VG]

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

FATAYER SBANEK W JEBNE (4) {V}

triangle shaped pies, spinach, onion, lemon, sumac filing, feta cheese 23

FATAYER JEBNE (4) {V}

open face pies, seasoned cheese 19

FATAYER LABNE (4) [V]

open face pies, strained yogurt blend, onion, tomato, spices 18

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KHODRA (GF) (VG)

assorted fresh vegetable plate 15

VEGETABLE CRUDITÉS (GF) (VG)

fresh vegetable sticks for dipping 10

TABOULI SALAD (VG)

light wheat bulgur mixed with fresh parsley, tomatoes, scallions, mint, fresh lemon juice, olive oil Small 19.5 Large 48

FATTOUSH SALAD (VG)

greens, tomatoes, cucumbers, radish, onions, fresh mint, purslane, toasted za'atar pita points, lemon sumac vinaigrette Small 18.5 Large 42

*can be {GF}

SELEK BIZEIT (VG)

hand wrapped stuffed swiss chard leaves with tangy tomato, parsley, bulgur filling 22

WARA'A ENAB BIZEIT (GF) (VG)

hand rolled stuffed grape leaves with tangy tomato, parsley, rice filling 22

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 17.5

ARNABEET MEKLE (GF) (VG)

fried cauliflower marinated in authentic Lebanese herbs 20

ARNABEET BITARATOR (GF)

fried cauliflower topped with tangy yogurt tahini sauce & toasted pine nuts 24

FATTET AL-BETENJANE

eggplant, warm chickpeas, crispy pita chips smothered with garlic yogurt tahini sauce, sprinkled sun-dried cranberries, pomegranate seeds, pine nuts 24

{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 17

TRADITIONAL FALAFEL (GF) (VG)

chickpeas, onions, cumin, parsley 21

SPICY FALAFEL (GF) (VG)

chickpeas, onions, capsicum peppers, cumin 22

FOUL MEDAMAS (GF) (VG)

a blend of cooked fava beans, chickpeas, garlic, lemon juice, cumin, olive oil 18

MUDARDARA (GF) (VG)

rice, lentils, caramelized onions 16.5

BEMIEH BIZEIT (GF) (VG)

fresh baby okra sautéed in extra virgin olive oil, tomatoes, garlic, cilantro 17.5



LOUBIEH BIZAIT (GF) (VG)

slow cooked French green beans, tomatoes, onions, garlic, olive oil 18.5

HINDBI (GF) (VG)

dandelion leaves cooked in olive oil & caramelized onions 18

ADAS (GF) (VG)

lentil, coriander, pomegranate molasses 18.5

KIBBET ADAS (VG)

lentil, bulgur, chickpeas, spices, herbs 18

KIBBEH ZANKLIYE (VG)

spiced bulgur wheat shell stuffed with Swiss chard, chickpeas 18

BURGUL W BANADOURA (VG)

cooked bulgur wheat in a garlic tomato broth 16

VEGETARIAN KIBBEH NAYE [VG]

sun-dried tomato, bulgur wheat & herbs tartare 24

BANADOURA W TOUM (GF) (VG)

grilled tomato in minced fresh garlic and lemon sauce 17

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 72

MEZZE & DIPS SPINNER (TWO TIERS) [V]

Hummus, Baba Ghanoush, Tabouli Salad, Arnabeet Bi Tarator, Foul Medamas & Batata Harra 72

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

Hummus Beiruty, Sweet Potato Purée, Feta & Pistachio, Hindbi, Kibbet Adas, Tabouli Salad, Raheb Salad, Chankleesh & Muhammara 98



HUMMUS (GF) (VG)

puréed chickpeas, tahini, lemon juice 17.5

HUMMUS EXTRA (GF) (VG)

traditional hummus topped with diced salad 24

HUMMUS W FITTER (GF)

hummus with seasoned sautéed mushrooms, pine nuts 22

HUMMUS SNOBAR [GF]

hummus topped with roasted pine nuts 22

HUMMUS BEIRUTY (GF) (VG)

puréed chickpeas, tahini, lemon juice, garlic, parsley topped with hot fava beans 23

SPICY HUMMUS (GF) (VG)

puréed chickpeas with tahini sauce, lemon juice mixed with capsicum 18.5

BABA GHANOUSH (GF)

char-grilled eggplant purée, tahini, lemon juice 19.5

SWEET POTATO PURÉE (GF)

purple sweet potato purée blended with chickpeas, tahini, garlic, lemon juice topped with boiled egg 19.5

MUHAMMARA (VG)

a blend of spicy & sweet pepper, walnuts, pomegranate molasses 20

LIB EL KOUSA (GF) (VG)

cooked zucchini insides in a lemon mint sauce 17



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 18

PICKLED LABNE (GF)

round shaped pickled labne in olive oil 17

REKAKAT JEBNE

blend of white cheeses in fried phyllo 18

JEBNE BIL SANIYEH (GF)

baked salted aged soft cheese made from sheep's milk topped with tomatoes 24

CHANKLEESH (GF)

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

FETA & PISTACHIO PUREE (GF)

feta, garlic honey, cilantro, pistachio, 21



Hearty Small Plates for Sharing

SPICY KIBBEH SAJIYEH

hand rolled shells made of a mixture of beef & bulgur wheat filled with spicy ground beef, diced onions, walnuts 24

KIBBEH KRASS

hand rolled shells made of a mixture of beef & bulgur wheat filled with ground beef, diced onions, pine nuts 21

HUMMUS BI LAHMEH (GF)

our classic chickpea dip topped with sautéed lamb, pine nuts 24

MSAKHAN ROLLS

tangy shredded sumac chicken and caramelized onions in pastry rolls 22

REKAKAT LAHMEH

fried phyllo pastry filled with minced beef, toasted pine nuts 20

SAMBOUSIK LAHME

hand crafted pastry pockets filled with minced ground beef, toasted pine nuts 20

SOUJOUK (GF)

house-made spicy beef sausages sautéed with fresh tomatoes, olive oil 24

MAKANFK (GF)

house-made classic Lebanese beef spiced sausages with pine nuts, flambéed with fresh lemon juice 24

RAS ASFOUR (GF)

small beef cubes, tangy sauce 24

ARAYES KAFTA

toasted pita filled with minced meat, onion, parsley, tahini sauce, Lebanese spices 26

HUMMUS BIDJAJ (GF)

hummus topped with marinated chicken, pine nuts 21

CHICKEN TOSHKA

grilled stuffed flat bread with spicy minced chicken, onion, parsley and melted cheese 28

KIBDEH (GF)

sautéed lamb liver with garlic, onion, spices 22

J\\\ANFH {GF}

grilled chicken wings marinated with garlic, olive oil, lemon 22

VEAL TONGUE (GF)

delicacy sautéed with garlic, olive oil 24

KIBBEH NAYE

lamb tartar blended with cracked wheat, spring onion, fresh mint, cumin topped with mixed nuts & olive oil 28

HASHWET KIBEEH NAYIE (GF)

seasoned ground beef cooked with onion in olive oil 22

KAFTA KARAZ (GF)

sauteed kafta balls in a cherry sauce 24

HUMMUS BI AREYDES (GF)

hummus topped with marinated sauteed shrimp 27

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HOT SOUPS - SHORBA The Soul of Lebanese Soups

LENTIL & SWISS CHARD SOUP (GF) (VG)

14

RICE & BEEF SOUP (GF)

14

RED LENTIL SOUP (GF)

14

CHICKEN SOUP (GF)

14

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MAIN COURSE SALADS

Vibrant Lebanese Style Greens

GRILLED HALLOUM SALAD (V) (GF)

traditional grilled Cypriot cheese, roasted beets, cucumbers walnuts, greens 34

SHISH TAWOOK SALAD (GF)

grilled chicken cubes over house salad 38

ROCCA BEETROOT SALAD (V) (GF)

arugula, beetroot, red onion, feta cheese, sumac, lemon & olive oil dressing 28

SALMON SALAD (GF)

arugula, greens, red onion, sundried cranberries, boiled egg, baked salmon 38



KAFTA BI TAHINI CASSEROLE (GF)

minced beef & lamb seasoned with herbs & spices with potato baked in tahini lemon sauce 46

KAFTA BIBANADOURA CASSEROLE (GF)

seasoned with herbs & spices minced beef & lamb with potato & tomato baked in tomato broth 46

KIBBEH BIL SANIYE

baked layers of lean beef & cracked wheat filled with spiced ground beef, onions & pine nuts 46

KHODRA CASSEROLE (GF) (VG)

baked assorted seasonal vegetables in a light tomato broth 38



HOME STYLE DISHES & STEWS - TABKHAT



FATTET LSANAT

veal tongue cubes, warm chickpeas, crispy pita chips smothered with yogurt sauce & sprinkled with assorted nuts 46

*can be {GF}

FATTET DJAJ

shredded chicken breast, warm chickpeas, crispy pita chips smothered with yogurt sauce & sprinkled with assorted nuts 42

*can be {GF}

RIZ A DJAJ

tender shredded boneless chicken served on a bed of spiced rice, minced beef & garnished with assorted nuts & pistachio 42

*can be {GF}

BABY SPRING CHICKEN (GF)

spatchcocked poussin marinated & roasted served with sautéed spinach 46

*can be {GF}

SHISH BARAK

hand rolled dumplings filled with ground beef & pine nuts in a mint yogurt stew served with vermicelli rice 46

KIBBEH LABANIYEH

kibbeh krass in yogurt sauce, ground beef & mint sprinkled with toasted pine nuts served with vermicelli rice 46

KOUSA LABANIYEH

minced meat stuffed zucchini in yogurt sauce & mint sprinkled with toasted pine nuts served with vermicelli rice 46

*can be {GF}

LABAN IMMO

lamb shank in yogurt mint stew sprinkled with toasted pine nuts served with vermicelli rice 58

*can be {GF}

FATTET LAHMEH

succulent lamb cubes, warm chickpeas, crispy pita chips smothered with yogurt sauce & sprinkled with sautéed diced lamb & assorted nuts 46

*can be {GF}

7

LOUBIYE BI LAHMEH

green romano beans stew with lamb, tomato, onion, spices & cilantros served with vermicelli rice 46

*can be {GF}

BEMIEH BI LAHME

baby okra stew with lamb, tomato, onion, spices & cilantro served with vermicelli rice 46

*can be {GF}

LAMB SHANK (GF)

slow braised lamb shank served with mashed potatoes & caramelized onions 58

DALAA MAHSHI (GF)

braised lamb shoulder stuffed with spiced rice & minced beef garnished with nuts 188

KHAROUF (GF)

shredded braised lamb with spiced rice and minced beef garnished with mixed nuts 52

MAHASHI (GF)

spiced rice and minced meat stuffed grape leaves and summer zucchini simmered in a deeply savory lemon, garlic, lamb broth with slices of lamb filet 58

DAWOOD BASHA

spiced meatballs, potato cubes, simmered in fragrant tomato sauce served with vermicelli rice 46

*can be {GF}

MALFOUF MEHSHI (GF)

spiced rice and minced meat stuffed cabbage simmered in a deeply savory lemon, garlic, lamb broth with sliced of lamb filet 46



FISH & SEAFOOD - SAMAK

Delivered Fresh Daily, Cimited Availability

GRILLED HERB SALMON

bulgur & tomato Provencale 46

*can be {GF}

ARFYDES

jumbo shrimp sautéed in Lebanese Provençale sauce served with vermicelli rice 42

*can be {GF}

SAMKE HARRA (GF)

spiced fillet branzino baked in a skillet with red pepper tahini over spiced potatoes topped with pine nuts 48

LUCCAS MESHWI (GF)

char-grilled bone-in whole branzino marinated in lemon, garlic, salt served with tarator (tomato, parsley tahini salad) 46

DORADE (GF)

Mediterranean fish with rich flavor, grilled & butterflied served with tarator (tomato, parsley tahini salad) 46

HALIBUT SIYADIEH (GF)

pan seared halibut over spiced rice, caramelized onions, assorted nuts served with tarator (tomato, parsley tahini salad) 48





*All can be gluten-free upon request

VEGETABLE KEBAB

grilled marinated zucchini, eggplant, onion, tomato, bell pepper served with vermicelli rice 34

SHISH TAWOOK

char-grilled chicken cubes marinated in lemon & herbs served with vermicelli rice 41

CHICKEN CHOPS

semi boneless marinated chicken chops & hand cut frites 40

CHICKEN KAFTA KEBAB

char-grilled seasoned ground chicken & hand cut frites 37

GRILLED QUAIL

semi boneless quail over spiced freekeh topped with assorted nuts & pistachio 46

GRILLED KAFTA KEBAB

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

FILET MIGNON SHISH KEBAB

beef filet mignon cubes served on a hot stone with hand cut frites 54

FISH KEBAB

grilled marinated cubes of swordfish served with hand cut frites 44

BABY LAMB CHOPS

seasoned baby lamb chops served on a hot stone with vermicelli rice 62

LAMB KEBAB

seasoned lamb cubes served on a hot stone with vermicelli rice 48

MIXED GRILL PLATTER

Shish Tawook, Filet Mignon, Chicken Kafta & Beef Kafta Kebab served with hand cut frites 74

MIXED GRILL PLATTER SUPREME

Shish Tawook, Filet Mignon, Chicken Kafta, Beef Kafta Kebab, Baby Lamb Chops & Jumbo Shrimp served with hand cut frites 106

MIXED GRILL PLATTER ROYAL

Shish Tawook, Filet Mignon, Chicken Kafta, Beef Kafta Kebab, Baby Lamb Chops & Jumbo Shrimp Lamb Kebab, Chicken Chops, Jwaneh (Grilled Chicken Wings), Grilled Soujouk & Grilled Makanek served with hand cut frites 212

MIXED GRILL TAWEEL

Shish Tawook, Filet Mignon, Chicken Kafta, Beef Kafta Kebab, Baby Lamb Chops & Jumbo Shrimp Lamb Kebab, Chicken Chops, Jwaneh (Grilled Chicken Wings), Grilled Soujouk, Grilled Makanek, Lamb Shank, Arayes Kafta & Chicken Toshka served with hand cut frites 318

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

9

