

AU ZA'ATAR®

LEBANESE – MIDDLE EASTERN

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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 JEBNE MANOUCHE

salted dried beef, kashkawan 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 filling 21

FATAYER SBANEK W JEBNE (4) [V]

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

FATAYER JEBNE (4) [V]

triangle shaped pies, seasoned cheese 19

FATAYER LABNE (4) [V]

triangle shaped pies, strained yogurt
blend, onion, tomato, spices 18

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VEGETARIAN MEZZE

Small Plates Meant for Sharing

KHODRA [GF] [VG]

assorted fresh vegetable plate 15

VEGETABLE CRUDITÉS [GF] [VG]

fresh vegetable sticks for dipping 10

TABOULI SALAD [VG]

light bulgur wheat mixed with fresh parsley, tomatoes, scallions, mint, fresh lemon juice, olive oil Small 22 Large 48

FATTOUSH SALAD [VG]

greens, tomatoes, cucumbers, radish, onions, fresh mint, purslane, toasted za'atar pita points, lemon sumac vinaigrette Small 20 Large 42

*can be [GF]

SELEK BI ZEIT [VG]

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

WARA'A ENAB BI ZEIT [GF] [VG]

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

KOUSA BI ZEIT [GF] [VG]

hand stuffed zucchini with tangy tomato parsley, rice filling 18

SUMAC FRIES [GF] [VG]

hand cut fries tossed with sumac & parsley Small 12 Large 30

BATATA HARRA [GF] [VG]

sautéed spicy potato cubes, cilantro, garlic, red pepper flakes 20

ARNABEET MEKLE [GF] [VG]

fried cauliflower marinated in authentic Lebanese herbs 22

ARNABEET BI TARATOR [GF]

fried cauliflower topped with tangy yogurt tahini sauce & toasted pine nuts 25

FATTET AL-BETENJANE

eggplant, warm chickpeas, crispy pita chips smothered with garlic yogurt tahini sauce, sprinkled sun-dried cranberries, pomegranate seeds, pine nuts 25

[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 18

TRADITIONAL FALAFEL [GF] [VG]

chickpeas, onions, cumin, parsley 22

SPICY FALAFEL [GF] [VG]

chickpeas, onions, capsicum peppers, cumin 23

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 BI ZEIT [GF] [VG]

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



MORE VEGETARIAN MEZZE

Small Plates Meant for Sharing

LOUBIEH BI ZEIT {GF} {VG}

slow cooked French green beans,
tomatoes, onions, garlic, olive oil 19

HINDBI {GF} {VG}

dandelion leaves cooked in olive oil &
caramelized onions 18

ADAS {GF} {VG}

lentil, coriander, pomegranate molasses
18.5

KIBBET ADAS {VG}

a blend of 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 NAYYEH {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 Puree, Hindbi, Kibbet
Adas, Tabouli Salad, Raheb Salad, Chankleesh & Muhammara 98



VEGETARIAN DIPS

The Heart of Lebanese Cuisine

HUMMUS [GF] [VG]

puréed chickpeas, tahini, lemon juice 17.5

HUMMUS EXTRA [GF] [VG]

hummus topped with diced salad 24

HUMMUS W FITTER [GF]

hummus with seasoned sautéed mushrooms, pine nuts 24

HUMMUS SNOBAR [GF]

hummus topped with roasted pine nuts 24

HUMMUS BEIRUTY [GF] [VG]

hummus with 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 20

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

HALLOUMI [GF]

a Cypriot cheese served grilled with tomatoes, cucumbers 20

HALLOUMI MEKLI [GF]

fried Cypriot cheese drizzled with garlic honey olive oil 22

LABNE [GF]

a tangy, garlicky strained-yogurt spread drizzled with 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 PURÉE [GF]

feta, garlic honey, cilantro, pistachio, 21



MEAT MEZZE

Hearty Small Plates for Sharing

HUMMUS BI DJAJ [GF]

hummus topped with
marinated chicken, pine nuts 22

HUMMUS BI LAHMEH [GF]

hummus topped with sautéed lamb, pine nuts
24

HUMMUS BI AREYDES [GF]

hummus topped with marinated sautéed
shrimp 27

KIBBEH KRASS

hand rolled shells made of a mixture of beef &
bulgur wheat filled with ground beef, diced
onions, pine nuts 22

SPICY KIBBEH SAJIYEH

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

KIBBEH NAYYEH

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

HASHWET KIBEEH NAYYEH [GF]

seasoned ground beef
cooked with onion in olive oil 22

REKAKAT LAHMEH

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

SAMBOUSIK LAHMEH

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

KAFTA KARAZ [GF]

sautéed kafta balls in a cherry sauce 24

SOUJOUK [GF]

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

MAKANEK [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 26

KIBDEH [GF]

sautéed lamb liver with garlic,
onion, spices 22

VEAL TONGUE [GF]

delicacy sautéed with garlic, olive oil 24

ARAYES KAFTA

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

CHICKEN TOSHKI

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

MSAKHAN ROLLS

tangy shredded sumac chicken and
caramelized onions in pastry rolls 22

JWANEH [GF]

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

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HOT SOUPS - SHORBA

The Soul of Lebanese Soups

LENTIL & SWISS CHARD SOUP [GF] [VG]

15

RICE & BEEF SOUP [GF]

15

RED LENTIL SOUP [GF] [VG]

14

CHICKEN SOUP [GF]

14



MAIN COURSE SALADS

Vibrant Lebanese Style Greens

GRILLED HALLOUMI 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



CASSEROLES - SAWANI

Heart-Warming Comforts

KAFTA BI TAHINI CASSEROLE [GF]

minced beef & lamb seasoned with herbs & spices with potato baked in tahini lemon sauce 48

KAFTA BI BANADOURA CASSEROLE [GF]

minced beef & lamb seasoned with herbs & spices with potato baked in tomato broth 48

KIBBEH BIL SANIYE

baked layers of lean beef & cracked wheat filled with spiced ground beef, onions & pine nuts 48

KHODRA CASSEROLE [GF] [VG]

baked assorted seasonal vegetables in a light tomato broth 40



HOME STYLE DISHES & STEWS - TABKHAT

Reminiscent of Teta's Cooking

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

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

KOUSA LABANIYEH

minced meat stuffed zucchini in mint yogurt stew, 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 64

*can be [GF]

FATTET LAHMEH

succulent lamb cubes, warm chickpeas, crispy pita chips smothered with yogurt sauce & sprinkled with sautéed diced lamb & assorted nuts 48

*can be [GF]

LOUBIYE BI LAHMEH

green romano beans stew with lamb, tomato, onion, spices & cilantro
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 62

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 54

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 loin 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 loin 46



FISH & SEAFOOD - SAMAK

Delivered Fresh Daily, Limited Availability

GRILLED HERB SALMON

bulgur & tomato Provençale 48

*can be {GF}

AREYDES

jumbo shrimp sautéed in Lebanese Provençale sauce
served with vermicelli rice 44

*can be {GF}

SAMKE HARRA {GF}

spiced fillet branzino baked in a skillet with red pepper tahini over spicy potatoes topped with pine nuts 52

LUCCAS MESHWI {GF}

char-grilled bone-in whole branzino marinated in lemon, garlic, salt
served with tarator (tomato, parsley tahini) 48

DORADE {GF}

Mediterranean fish with rich flavor, grilled & butterflied
served with tarator (tomato, parsley tahini) 48

HALIBUT SIYADIEH {GF}

pan seared halibut over spiced rice, caramelized onions, assorted nuts
served with tarator (tomato, parsley tahini) 52

FROM OUR GRILL - MASHAWI
A feast fit for Royalty

*All can be gluten-free upon request

VEGETABLE KEBAB

grilled marinated zucchini, eggplant, onion,
tomato, bell pepper
served with vermicelli rice 35

*can be [V], [VG]

SHISH TAWOOK

char-grilled chicken cubes marinated in
lemon & herbs
served with vermicelli rice 42

CHICKEN CHOPS

semi boneless marinated chicken chops
served with hand cut frites 42

CHICKEN KAFTA KEBAB

char-grilled seasoned ground chicken
served with hand cut frites 38

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 56

FISH KEBAB

grilled marinated cubes of swordfish
served with hand cut frites 46

BABY LAMB CHOPS

seasoned baby lamb chops
served on a hot stone with vermicelli rice 64

LAMB KEBAB

seasoned lamb cubes
served on a hot stone with vermicelli rice 52

MIXED GRILL PLATTER

Shish Tawook, Filet Mignon, Chicken Kafta
& Kafta Kebab
served with hand cut frites 78

MIXED GRILL PLATTER SUPREME

Shish Tawook, Filet Mignon, Chicken Kafta,
Kafta Kebab, Baby Lamb Chops
& Jumbo Shrimp
served with hand cut frites 112

MIXED GRILL PLATTER ROYAL

Shish Tawook, Filet Mignon, Chicken Kafta,
Kafta Kebab, Baby Lamb Chops & Jumbo
Shrimp Lamb Kebab, Chicken Chops,
Jwaneh (Grilled Chicken Wings), Grilled
Soujouk & Grilled Mekanek
served with hand cut frites 244

MIXED GRILL TAWEEL

Shish Tawook, Filet Mignon, Chicken Kafta,
Kafta Kebab, Baby Lamb Chops & Jumbo
Shrimp Lamb Kebab, Chicken Chops,
Jwaneh (Grilled Chicken Wings), Grilled
Soujouk, Grilled Mekanek, Lamb Shank,
Arayes Kafta & Chicken Toshka
served with hand cut frites 368



SIDES

(Traditional) Compliments to Your Meal

MASHED POTATO [GF] [V] 14

VERMICELLI RICE 10

SPICED RICE & MINCED BEEF [GF] 14

SAUTÉED SPINACH [VG] 14

FREEKEH topped with assorted nuts & pistachio
14