

MEZZA | APPETIZERS

all dips served w/ pita

MEZZA SAMPLER grape leaves, unpitted olives, hummus, tabouleh, labne, yogurt cucumber dip VG	27	KIBBI prime ground beef, bulgur, pine nuts, almond slivers, yogurt cucumber dip - 2 pc.	13
SPICY GARLIC POTATOES cilantro, garlic, roasted chili, lemon juice VN GF - garlic sauce + 2	10	FALAFEL PATTIES chickpeas, fava beans, garlic, onion, served w/ tahini, tomato, pickles, lettuce, parsley, fresh mint - 4 pc. VN GF	12
GRILLED HALLOUMI & WATERMELON hallaoumi cheese, watermelon, mint VG GF	14	FLASH FRIED CAULIFLOWER onion, tomato, lettuce, tahini w/ almond slivers VN GF	14
HUMMUS chickpeas, garlic, lemon juice, tahini, evoo VN GF - topped w/ kibbi stuffing + 8 - topped w/ beef shawarma + 8 - topped w/ chicken shawarma + 7	11	BABA GHANNOUJ fire roasted eggplant, garlic, lemon juice, tahini, evoo VN GF	12
SPICY HUMMUS hummus, roasted chili, evoo VN GF	11	MARINATED OLIVES Lebanese unpitted olives VN GF	9
YOGURT CUCUMBER DIP yogurt, cucumber, garlic, dry mint VG GF	11	GRAPE LEAVES rice, parsley, bulgur, tomato, green onion, mint, lemon juice VN	11
LABNE strained kefir cheese yogurt, mint, evoo VG GF	11	FRESH VEGETABLE PLATE lettuce, cucumber, tomato, green onion, wild cucumber pickles, radish, mint VN R GF	13
FOUL M'DAMAS chickpeas, fava beans, garlic, parsley, lemon juice, evoo, served w/ onion, wild cucumber pickles, radish, cucumber, tomato, fresh mint VN GF	16	ARAYES prime ground beef & lamb spread inside a grilled pita, topped w/ tomato, parsley, sumac, onion - yogurt cucumber dip +3	17
		HOUSEMADE FRENCH FRIES hand cut potatoes VN GF - garlic sauce + 2	9

SLATA | SALADS

ROCCA arugula, organic heirloom cherry tomatoes, feta, watermelon, persian cucumber, red onion, mint, zaatar VG GF	19	TABOULEH parsley, bulgur, green onion, tomato, mint, lemon juice, evoo - served w/ lettuce VG R	16
FATTOUSH green leaf lettuce, tomato, persian cucumber, green onion, parsley, bell pepper, radish, mint, pita croutons VN	16	SALAD ADD ON	
LEBANESE organic heirloom cherry tomatoes, persian cucumber, red onion, parsley, mint VN GF R	16	kafta	beef + lamb 11 / chicken 10
OPEN SESAME green leaf lettuce, tomato, cucumber, green onion, parsley, bell pepper, radish, mint, sumac, olives, feta VG GF	17	shawarma	beef 14 / chicken 12
		chicken tawook	5 pc. 13 - 8 pc. 16
		lamb/ beef kabob*	5 pc. 14 - 8 pc. 17
		shrimp	5 pc. 14 - 8 pc. 17
		falafel patty	3 pc. 8

ENTREES

MEDITERRANEAN SEA BASS whole grilled sea bass, grilled lemon, evoo, basmati vermicelli rice, arugula, mixed vegetable skewer	36	SKEWERS* two skewers - choice of beef kabob, lamb kabob, chicken tawook or kafta, basmati vermicelli rice, roasted onion & tomato	31
VEGAN hummus, baba ghanouj, tabouleh, 2 falafel patties, grape leaf	20	PARTY PLATTER* SUGGESTED 4-6 GUESTS lamb kabob, beef kabob, chicken kafta, beef kafta, chicken shawarma, beef shawarma, chicken tawook, roasted onion & tomato, basmati vermicelli rice, tahini, garlic sauce	140
FALAFEL hummus, fattoush, tahini VN	18		

MAIN PLATES

choose 1 dip & 1 salad

DIP - hummus | spicy hummus | baba ghanouj | SALAD - open sesame | fattoush | tabouleh

CHICKEN TAWOOK chicken breast, garlic sauce, wild cucumber pickles - rice + 2	25	BEEF SHAWARMA prime top round, grilled tomato, wild cucumber pickles, tahini - rice + 2	26
CHICKEN SHAWARMA chicken breast & thigh, garlic sauce, wild cucumber pickles - rice + 2	25	BEEF KAFTA prime ground beef & lamb, parsley, onion, basmati vermicelli rice	26
CHICKEN KAFTA ground chicken, parsley, onion, mint, garlic sauce, basmati vermicelli rice *best enjoyed w/ yogurt dip & fattoush	25	BEEF KABOB* prime top sirloin, basmati vermicelli rice	29
OPEN SESAME COMBO* chicken tawook, beef kabob, chicken or beef kafta, garlic sauce, basmati vermicelli rice	29	FILET MIGNON KABOB* grass-fed beef, basmati vermicelli rice	37
THE SULTAN* lamb chops, tiger shrimp, shrimp sauce, filet mignon, basmati vermicelli rice	37	ALI'S FAVORITE* top sirloin beef kabob, spicy roasted tomato & onion, basmati vermicelli rice	30
GRILLED TIGER SHRIMP garlic, cilantro, evoo, housemade shrimp sauce, basmati vermicelli rice	29	FRENCH CUT LAMB CHOPS* lemon juice, garlic, evoo, basmati vermicelli rice	37
		LAMB KABOB* tenderloin, basmati vermicelli rice	30

VG - vegetarian | VN - vegan | R - raw | GF - gluten free | EVOO - extra virgin olive oil | HALAL

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness
we add 18% gratuity on parties of 6 or more | prices are subject to change without prior notice

PITA SANDWICHES

as a panini + 2

CHICKEN TAWOOK garlic sauce, tomato, wild cucumber pickles	16	BEEF SHAWARMA grilled tomato, wild cucumber pickles, tahini	17
CHICKEN SHAWARMA garlic sauce, tomato, wild cucumber pickles	16	BEEF KAFTA hummus, parsley, onion, sumac, tomato	17
CHICKEN KAFTA garlic sauce, arugula, tomato	16	BEEF KABOB* tomato, parsley, onion, sumac, hummus	17
FALAFEL tomato, pickles, lettuce, parsley, mint, tahini vN	14	LAMB KABOB* tomato, parsley, onion, sumac, hummus	17
CAULIFLOWER onion, tomato, lettuce, almond slivers, tahini vN	14	ARAYES prime ground beef & lamb spread inside a grilled pita, topped w/ tomato, parsley, sumac, onion	17

PANINIS

served on artisan bread

CHICKEN SHAWARMA OR TAWOOK garlic sauce, wild cucumber pickles, arugula	18
LABNE tomato, fresh mint, olives, evoo vG	13

SHORBA | SOUPS

LENTIL onion, garlic, celery, lemon juice, evoo vN GF	9
SPICY VEGETABLE pureed vegetables, red & yellow lentils, lemon juice, evoo vN GF	9

MAN'OUSHE LEBANESE PIZZA

OPEN SESAME onion, tomato, feta, zaatar, evoo vG	13	ZAATAR thyme, sesame seeds, sumac, fresh mint, olives, tomato, evoo - feta + 4 vG	12
YASSMINA tomato, feta, dry basil, evoo vG	13		

A LA CARTE

TOP SIRLOIN BEEF KABOB*	5 pc. 15 - 8 pc. 19	LAMB CHOP*	10
GRILLED TIGER SHRIMP	5 pc. 15 - 8 pc. 19	ROASTED ONION & TOMATO SKEWER	7
LAMB KABOB*	5 pc. 15 - 8 pc. 19	GRILLED VEGETABLE SKEWER	9
CHICKEN TAWOOK	5 pc. 14 - 8 pc. 17	FALAFEL PATTY	3
CHICKEN SHAWARMA	15	BASMATI VERMICELLI RICE	5
PRIME BEEF SHAWARMA	16	WILD CUCUMBER PICKLES	4
CHICKEN KAFTA	12	CUCUMBER & LETTUCE	6
BEEF KAFTA	12	GARLIC, TAHINI, or HABANERO	2oz 2 - 8oz 7

LUNCH PITA SPECIALS

mon - fri | 11:30 am - 4.00 pm excluding holidays

1 choice of hummus, fattoush or soup | spicy garlic potatoes or french fries + 2

CHICKEN SHAWARMA	19	BEEF SHAWARMA	20
CHICKEN TAWOOK	19	BEEF KABOB*	20
CHICKEN KAFTA	19	BEEF KAFTA	20
CAULIFLOWER vN	18	LAMB KABOB*	20
FALAFEL vN	18	ARAYES	20

WEEKEND SPECIALS

SATURDAY - KABSSA 5 hrs braised lamb shank simmered in tomatoes & spices, served over kabssa rice, topped w/ toasted almond slices, served w/ yogurt	30	SUNDAY - MOLOKHIA garden mallow leaves & shredded chicken simmered in lemon juice, garlic, roasted chili, served w/ basmati vermicelli rice, fresh lemon wedges, pickled onions	24
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BEVERAGES

FRESH COCONUT whole young coconut	13	LEBANESE COFFEE infused w/ cardamon	7
LABAN chilled yogurt, dry mint	7	ESPRESSO AMERICANO Lavazza 100% Arabica	5
TAMARIND date syrup infused w/rose water	7	BLOSSOM TEA HOT ICED fresh mint, orange blossom water	5
JALAB rose water, grape syrup infused w/ incense, almond slivers	7	MOROCCAN GREEN TEA HOT ICED fresh mint, orange blossom water	5
JUICE orange, pomegranate, mango	7	ACQUA PANNA Italian natural spring water	small 7 - large 9
FOUNTAIN coke, diet coke, sprite, lemonade, raspberry iced tea	4	SAN PELLEGRINO Italian natural mineral water	small 7 - large 9

OPEN SESAME CATERING 562.621.1698 option 2 | CORKAGE FEE \$20 | CAKE CUTTING FEE \$2/PP

 @DINEOPENSESAME  @OPENSESAMEGRILL