

In Lebanon to eat is to feast and
in doing so we evoke a celebration.

The idea is to share, so start with the basics...
A Mezza of Hummus, Kibbi, Fried Potatoes and Tabouleh.
Let the bread act as your utensil with which to eat.

Use it to scoop up the food... **SAHTEIN!**

CRAFT COCKTAILS

FRESH PRINCE OF BEIRUT | 12

Sparkling wine, watermelon, mint, lemon

MILK OF LIONS | 12

El Massaya arak served traditional way – with h2o and one ice cube

A-RAK STAR | 13

El Massaya arak, green chartreuse, soda, lime, Madagascar clove

LEMONADA | 13

Vodka, lemon, orange blossom, complex citrus notes

YALLA BABY YALLA | 13

Vodka, lavender, raspberries, sage, lemon juice

TAMARITA | 13

Tequila Blanco, tamarind, grapefruit, agave, lime

SESAME STANDARD | 13

Bombay sapphire gin, cucumber, mint, lime, pink Himalayan salt

YASSMINA | 14

Serrano infused Camarena Blanco, jasmine liqueur, yellow chartreuse, agave, sparkling wine, limes, cilantro, coriander

SANDIA | 13

Mezcal & tequila, watermelon, serrano, agave, lime juice

SAVOIRE FAIRE | 15

D'usse cognac, Rittenhouse rye, punt e mes, bitters, orange oil, luxardo

OLD FASHION | 13

Bourbon-orange essence, lightly sweet

BLACK MANHATTAN | 13

Rye whiskey- sweet with complex subtle earthiness, spice

SECRET GARDEN | 14

Tito's vodka, fire roasted vegetables, lemon, feta cheese stuffed jumbo kalamata olive, rainbow peppercorn

SPICE BOY | 14

Cortes mezcal, Camarena repo, Martinelli's sparkling apple cider, allspice, chipotle, cinnamon, clove, lime, cinnamon sugar salt rim

DEN OF THIEVES | 13

Stolen smoked rum, velvet falernum, ginger, seasonal spices, lime

TURKISH DIGESTIF NIGHTCAP | 13

Turkish coffee, amaro, arak, cynar, fernet branca, cardomom seed

WINE AND BEER

Corkage fee \$15 per bottle

SPARKLING

	GL	BTL
BISSON GLERA VENETO, ITALY	12	46
MIMOSA, MANGOSA, POMOSA	10	
PERRIER-JOUËT GRAND BRUT NV FRANCE		110

ROSE

IXSIR ALTITUDES ROSE BLEND, LEBANON 2016	11	42
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WHITE

SOLAR SAUVIGNON BLANC, BORDEAUX 2013	10	38
IXSIR ALTITUDE BLEND, LEBANON 2016	11	42
SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER 2015	15	58
CR BORDEAUX BLANC BLEND, FRANCE 2016	14	54
IXSIR, GRANDE RESERVE BLANC BLEND, LEBANON 2015	59	

RED

IXSIR ALTITUDES ROUGE BLEND, LEBANON 2012	11	42
CR BORDEAUX ROUGE BLEND, FRANCE 2015	11	42
CHATEAU KEFRAYA BLEND, LEBANON 2011	15	58
LES COTEAUX, KEFRAYA BLEND, LEBANON 2013	12	46
CATENA VISTA FLORES MALBEC, ARGENTINA 2014	12	46
7 FALLS CABERNET SAUVIGNON, WAHLUKE 2014	14	54
A TO Z PINOT NOIR, OREGON 2014	13	50
IXSIR, GRANDE RESERVE ROUGE LEBANON 2012	55	
CHATEAU MUSAR JEUNE BLEND, LEBANON 2014	58	
CHATEAU MUSAR HOCHAR BLEND, LEBANON 2012	65	
MASSAYA GOLD RESERVE BLEND, LEBANON 2010	65	

BEER

ALMAZA PILSNER, LEBANON	6.5	
MONUMENTUS IPA IPA, LOS ANGELES	8	
CHIMAY BLUE DARK ALE, BELGIUM	10	

BEVERAGES

FRESH COCONUT | 7

Whole young coconut

JALAB | 5

Rose water, grape syrup infused with incense, almonds slivers

TAMARIND | 5

Indian date syrup infused with rose water

LABAN | 5

Chilled yogurt, dry mint

JUICE | 4

Orange, Pomegranate, or Mango

MOROCCAN GREEN ICED or HOT TEA | 4

Infused with mint & orange blossom water

BLOSSOM HOT OR ICED TEA | 3.75

Muddled mint, orange blossom water

TURKISH COFFEE | 5

Infused with cardamom

ESPRESSO or AMERICANO | 4

Lavazza

AQUA PANNA

Small 5 | Large 6

SPARKLING SAN PELLEGRINO

Small 5 | Large 6

FOUNTAIN | 3.75

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Raspberry Iced Tea

OPEN SESAME STRAWS

METAL STRAW X 2, CLEANING BRUSH & GIFT BAG | 7

Eco friendly and reusable, committed to doing our part to clean up the plastic straw pollution

HALF OF WEDNESDAY

SELECTED WINES & COCKTAILS - PLEASE ASK YOUR SERVER ABOUT THE SELECTIONS

LUNCH SPECIAL

Monday to Friday 11am to 4pm, excluding holidays

ENTRÉES

Served with pita, choice of salad & hummus

CHICKEN TAWOOK | 14

Chicken breast, garlic sauce, wild cucumber pickle

CHICKEN SHAWARMA | 14

Chicken breast and thigh, garlic sauce, wild cucumber pickle

CHICKEN KAFTA | 14.75

Ground chicken, parsley, onion, mint, spices, garlic sauce, basmati rice. Best enjoyed with yogurt dip & fattoush

BEEF SHAWARMA | 16

Prime top round, grilled tomato, onion, parsley, sumac, wild cucumber pickle, tahini

KAFTA | 15.75

Prime ground beef & lamb, parsley, onion, sumac, basmati rice

VEGETARIAN VG | 13

Two falafel patties, grape leaf, hummus, tabouleh

PITA SANDWICHES

Choice of salad, fried potatoes, or soup

CHICKEN TAWOOK PITA | 12.5

Chicken breast, garlic sauce, tomato, wild cucumber pickle

CHICKEN SHAWARMA PITA | 12.5

Chicken breast and thigh, garlic sauce, tomato, wild cucumber pickle

CHICKEN KAFTA PITA | 12.5

Ground chicken, parsley, onion, mint, spices, garlic sauce, arugula, tomato

BEEF SHAWARMA PITA | 13.75

Prime top round, grilled tomato, onion, parsley, sumac, wild cucumber pickle, tahini

BEEF KABOB PITA | 13.5

Prime top sirloin, tomato, hummus, parsley, onion, sumac

KAFTA PITA | 13.5

Prime ground beef & lamb, parsley, onion, sumac, hummus, tomato

ARAYES PITA | 13.5

Prime ground beef & lamb cooked between pita. Tomato, parsley, onion, sumac

LAMB KABOB PITA | 13.5

Tomato, hummus, parsley, onion, sumac

CAULIFLOWER PITA | 10.5

Onion, lettuce, tomato, almond slivers, tahini

FALAFEL PITA | 10.5

Tomato, parsley, mint, wild cucumber pickle, lettuce, tahini

Please ask about our gluten free menu options
VN = Vegan | VG = Vegetarian | R = Raw

MEZZA | APPETIZERS

Served with pita bread

MEZZA SAMPLER VG | 19.5

Vegetarian grape leaves, olives, spicy zucchini, tabouleh, labne, yogurt dip

GRILLED HALLOUMI CHEESE & WATERMELON VG | 10

Halloumi cheese, watermelon, mint

KIBBI | 9

Prime ground beef, bulgur, pine nuts, onion, herbs, yogurt dip **2-pieces**

FOUL M'DAMAS VG VN | 11

Chickpeas, fava beans, garlic, lemon juice, extra virgin olive oil.

Served with onion, wild cucumber pickle, radish, cucumber, tomato, mint

FRIED POTATOES VG VN | 7.5

Cilantro, garlic, roasted chili, lemon juice + **Garlic Sauce** | 1

FRIED CAULIFLOWER VG VN | 8

Onion, tomato, tahini, almond slices

FALAFEL PATTIES VG VN | 8

Chickpeas, fava beans, garlic, onion, herbs, spices, tahini

ARAYES | 11

Prime ground beef & lamb cooked between pita. Tomato, parsley, onion, sumac

VEGETARIAN GRAPE LEAVES VG VN | 8

Rice, parsley, bulgur, tomato, onion, mint

YOGURT DIP VG | 8

Yogurt, cucumber, garlic, dry mint

SPICY ZUCCHINI VG VN | 8

Zucchini, tomato, onion, garlic, extra virgin olive oil

LABNE VG | 8

Kefir cheese, olives, mint, extra virgin olive oil

HUMMUS VG VN | 8

Chickpeas, garlic, lemon juice, tahini, extra virgin olive oil

+**Kibbi stuffing, chicken or beef shawarma** | 3

SPICY HUMMUS VG VN | 8

Hummus, roasted chili, extra virgin olive oil

BABA GHANNOUJ VG | 9

Smoked eggplant, garlic, lemon juice, tahini, extra virgin olive oil

OLIVES VG VN R | 6

Lebanese olives

FRESH VEGETABLE PLATE VG VN R | 8

Lettuce, cucumber, tomato, green onion, olives, wild cucumber pickle, radish, mint

HOMEMADE FRENCH FRIES VG VN | 5

Hand cut potatoes + **Garlic Sauce** | 1

SLATA | SALADS

OPEN SESAME VG | 11

Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, mint, sumac, house dressing, olives, feta cheese

FATTOUSH VG VN | 10

Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, mint, sumac, house dressing, pita croutons

TABOULEH VG VN R | 9.5

Parsley, bulgur, green onion, tomato, mint, spices, extra virgin olive oil, lemon juice
+Romaine Lettuce Leaves | 1

+ Chicken Tawook 5-piece 7 | 8-piece 10

+ Shrimp 5-piece 8 | 9-piece 12

+ Chicken Shawarma | 7

+ Falafel Patty | 2.5

SHORBA | SOUPS

LENTIL VG VN | 7

Onion, garlic, celery, lemon juice, extra virgin olive oil

SPICY VEGETABLE VG VN | 7

Pureed vegetables, red & yellow lentils, lemon juice, extra virgin olive oil, herbs, spices

MANKOUSHE | LEBANESE-STYLE PIZZA

OPEN SESAME VG | 9

Onion, tomato, feta cheese, zaatar, extra virgin olive oil

YASSMINA | 9

Feta cheese, tomato, dry basil, extra virgin olive oil

ZAATAR VG | 9

Thyme, sesame seeds, sumac, mint, olives, tomato, extra virgin olive oil **+Feta Cheese | 2.5**

ENTRÉES

Served with pita bread & your choice of two: hummus, spicy hummus, baba ghannouj open sesame, fattoush, or tabouleh salad

CHICKEN TAWOOK | 18

Chicken breast, garlic sauce, wild cucumber pickle + **RICE** | 2

CHICKEN SHAWARMA | 18

Chicken breast and thigh, garlic sauce, wild cucumber pickle + **RICE** | 2

CHICKEN KAFTA | 18

Ground chicken, parsley, onion, mint, spices, garlic sauce, basmati rice. Best enjoyed with yogurt dip & fattoush

BEEF SHAWARMA | 19

Prime top round, grilled tomato, parsley, onion, sumac, wild cucumber pickle, tahini + **RICE** | 2

BEEF KABOB | 21

Prime top sirloin, parsley, onion, sumac, basmati rice

ALI'S FAVORITE | 21

Prime top sirloin, spicy roasted tomato, onion, basmati rice

KAFTA | 19

Prime ground beef & lamb, parsley, onion, spices, basmati rice

LAMB KABOB | 21

Parsley, onion, sumac, basmati rice

OPEN SESAME COMBO | 22

Chicken tawook, beef kabob, kafta, garlic sauce, onion, parsley, sumac, basmati rice

GRILLED TIGER SHRIMP | 24

Garlic, olive oil, cilantro, roasted red pepper, basmati rice

FILET MIGNON KABOB | 27

Parsley, onion, sumac, basmati rice

FRENCH CUT LAMB CHOPS | 27

Lemon juice, garlic, extra virgin olive oil, parsley, onion, sumac, basmati rice

THE SULTAN | 28

Lamb chops, tiger shrimp, filet mignon, roasted red pepper, parsley, onion, sumac, basmati rice

ENTRÉES

LOUKOZ | MEDITERRANEAN SEA BASS | 28

Sea Bass, lemon, thyme, extra virgin olive oil, arugula salad, fried cauliflower, tahini

FALAFEL VG VN | 14

Falafel, hummus, fattoush, tahini

VEGETARIAN VG | 15

Hummus, baba ghannouj, tabouleh, two falafel patties, grape leaf

SKEWERS | 21

Two meat skewers: beef, lamb, tawook or kafta. Basmati rice, roasted onion, tomato

PARTY PLATTER Suggested for 6 people | 89

Lamb, beef, chicken tawook, kafta, chicken shawarma, beef shawarma, roasted onion, tomato, parsley, sumac, basmati rice, tahini, garlic sauce

PITA SANDWICHES

As a Panini +2

CHICKEN TAWOOK | 10

Chicken breast, garlic sauce, tomato, wild cucumber pickle

CHICKEN SHAWARMA | 10

Chicken breast and thigh, garlic sauce, tomato, wild cucumber pickle

CHICKEN KAFTA | 10

Ground chicken, parsley, onion, mint, spices, garlic sauce, arugula, tomato

BEEF SHAWARMA | 11

Prime top round, grilled tomato, onion, parsley, sumac, wild cucumber pickle, tahini

BEEF KABOB | 11

Prime top sirloin, tomato, hummus, parsley, onion, sumac

FILET MIGNON | 13

Filet, Tomato, hummus, parsley, onion, sumac

KAFTA | 11

Prime ground beef & lamb, parsley, onion, sumac, spices, hummus, tomato

ARAYES | 11

Prime ground beef & lamb cooked between pita. Tomato, parsley, onion, sumac

LAMB KABOB | 12

Tomato, hummus, parsley, onion, sumac

FALAFEL VG VN | 9

Tomato, parsley, mint, wild cucumber pickle, lettuce, tahini

CAULIFLOWER VG VN | 9

Onion, lettuce, tomato, almond slivers & tahini

PANINIS

All Paninis are served on artisan French bread

CHICKEN | 13

Tawook or shawarma, garlic sauce, wild cucumber pickle, arugula

LABNE VG | 10

Kefir cheese, tomato, mint, olives, extra virgin olive oil

HALLOUMI CHEESE VG | 12

Halloumi cheese, cucumber

ZAATAR VG VN | 9

Thyme, sesame seeds, sumac, mint, olives, tomato, extra virgin olive oil + **Feta Cheese** | 2.5

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À LA CARTE

CHICKEN TAWOOK SKEWER 5-piece 10 | 8-piece 13

CHICKEN KAFTA SKEWER | 9

SIDE OF SHAWARMA Chicken 10 | Beef 12

BEEF SKEWER 5-piece 11 | 8-piece 14

FILET MIGNON SKEWER 5-piece 14 | 8-piece 19

KAFTA SKEWER | 10

LAMB SKEWER 5-piece 11 | 8-piece 14

LAMB CHOP | 6

GRILLED TIGER SHRIMP 5-piece 12 | 9-piece 16

ROASTED ONION & TOMATO SKEWER | 4

FALAFEL PATTY | 3.25

RICE | 3

WILD CUCUMBER PICKLE | 2

CUCUMBER & LETTUCE | 4

GARLIC SAUCE 2oz | 1 8oz | 5

TAHINI SAUCE 2oz | 1 8oz | 5

WEEKEND SPECIALS

FRIDAY | KABSSA 20

Tender lamb shank cooked over a low flame with fresh tomatoes, special blend of spices & herbs. Served over basmati rice cooked with green bell peppers, onions, carrots, raisins, spices. Sprinkled with pine nuts & almond slivers.

SATURDAY | BAMIEH 18

Lebanese okra & lamb, slow cooked, with fresh tomatoes, garlic, cilantro, white onions. Served over basmati rice with fresh lemon wedges.

SATURDAY | KIBBI NAYYEH 14

Lebanese style beef tartare mixed with fine bulgur, onion, mint, Lebanese herbs & spices, drizzled with extra virgin olive oil. Served with fresh mint, radish, serrano chilies & pita bread.

SUNDAY | MOLOKHIA 17

Garden mallow leaves simmered with shredded chicken, garlic, lemon juice, roasted chili sauce. Served over basmati rice with your choice of marinated onions or fresh lemon wedges.

DESSERTS

LABNE CHEESECAKE WITH FIG CARAMEL | 10

Kataifi pastry, labne, vanilla bean, fig caramel compote

ORANGE CARDAMOM PISTACHIO CAKE | 9

Pistachio, cardamom, orange preserve, cream cheese frosting, sugar crumb

BAKLAWA | 7

Two fingers, phyllo pastry, pistachio, orange blossom syrup

BAKLAWA CRUMBLE | 8

Crumbled baklava, ice cream

LEBANESE ICE CREAM Duo 6 | Trio 7

Ashta, pistachio, almond, chocolate

K'NAAFEH – ASHTA or SWEET CHEESE | 8

Semolina wheat pastry, sweet cheese or ashta crema, orange blossom syrup

SHAIBIEH | 8

Phyllo pastry, ashta crema, orange blossom syrup

CHOCOLATE MOLTEN LAVA CAKE À LA MODE | 11

Rich chocolate, Lebanese almond ice cream

ESPRESSO or AMERICANO | 4

TURKISH COFFEE | 5

Infused with cardamom

MOROCCAN GREEN ICED or HOT TEA | 4

Infused with mint, orange blossom water

BLOSSOM HOT or ICED TEA | 3.75

Muddled mint, orange blossom water

Prices are subject to change without prior notice
An automatic 18% gratuity charge will be applied

10.21.18