

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!**

opensesamegrill.com

SPIRIT FORWARD

OLD FASHION | 12

BOURBON-ORANGE ESSENCE, LIGHTLY SWEET.

BLACK MANHATTAN | 12

RYE WHISKEY- SWEET WITH COMPLEX SUBTLE EARTHINESS, SPICE.

WE-HO CLASSIC | 12

BOURBON- CITRUS & MINT FORWARD SWEET WITH GINGER ALE.

MILK OF LIONS | 11

MADE WITH ARAK, A TRADITIONAL LEBANESE ANISE SPIRIT.

SWEET PERFECTION

LEMONADA | 12

VODKA- LEMON, ORANGE BLOSSOM, COMPLEX CITRUS NOTES.

LE BLONDE | 12

ZUBROVKA VODKA, HERBAL NOTES, LAVENDER, SWEET GRASS, LEMON.

BEIRUTINI | 12

VODKA, MUDDLED STRAWBERRIES, BASIL, LEMON.

YALLA BABY YALLA | 13

VODKA, LAVENDER, RASPBERRIES, SAGE, LEMON JUICE.

TAMARITA | 13

TEQUILA BLANCO, TAMARIND, GRAPEFRUIT, AGAVE, LIME JUICE.

OPEN SESAME CLASSIC

SESAME STANDARD | 13

VODKA OR GIN, FRESH LIME JUICE, CUCUMBER, MINT.

YASSMINA | 13

TEQUILA BLANCO, JASMINE, SERRANO, CILANTRO, LIME JUICE, CORIANDER.

SANDIA | 13

MEZCAL & TEQUILA, WATER MELON, SERRANO, AGAVE & LIME JUICE.

NEGRONI | 12

GIN, COMPLEX HERBAL BITTERS.

AGED IN HOUSE

BLACK MANHATTAN | 15

BOTTLED IN BOND RITTENHOUSE RYE, VERMOUTH ROSSO, BITTERS.

OS MANHATTAN | 15

BOTTLED IN BOND RITTENHOUSE RYE, CYNAR VERMOUTH, DEMERRERA SUGAR, BITTERS.

OS OLD FASHIONED | 15

86PROOF KENTUCKY BOURBON, BITTERS, DEMERRERA SUGAR.

SPARKLING

BISSON GLERA | VENETO, ITALY

GL BTL

12 / 42

RICH GIRL |

12

CHAMPAGNE, SWEET STRAWBERRY, LIME, ROSE FLORAL

MIMOSA, MANGOSA, POMOSA

10

ROSE

IXSIR ALTITUDES ROSE | LEBANON, BLEND 2016

11 / 39

WHITE

SOLAR | BORDEAUX, SAUVIGNON BLANC, 2013

10 / 36

IXSIR ALTITUDE | LEBANON, BLEND 2016

11 / 38

SONOMA CUTRER | RUSSIAN RIVER, CHARDONNAY 2015

15 / 58

CR BORDEAUX BLANC | FRANCE, BLEND 2016

14 / 48

IXSIR, GRANDE RESERVE BLANC | LEBANON, 2015

59

RED

IXSIR ALTITUDES ROUGE | LEBANON, BLEND 2012

11 / 38

CR BORDEAUX ROUGE | FRANCE, BLEND 2015

11 / 38

CHATEAU KEFRAYA | LEBANON, BLEND 2011

15 / 56

LES COTEAUX, KEFRAYA | LEBANON, BLEND 2013

12 / 45

CATENA VISTA FLORES | ARGENTINA, MALBEC 2014

12 / 40

7 FALLS | WAHLUKE, CABERNET SAUVIGNON 2014

13 / 45

CHATEAU MUSAR JEUNE | LEBANON, BLEND 2014

15 / 50

IXSIR, GRANDE RESERVE ROUGE | LEBANON, 2012

55

CHATEAU MUSAR HOCHAR | LEBANON, BLEND 2012

65

MASSAYA GOLD RESERVE | LEBANON, BLEND 2010

65

BEER

ALMAZA | LEBANON, PILSNER

6.5

MONUMENTUS IPA | LOS ANGELES, IPA

8

CHIMAY BLUE | BELGIUM, WHITE ALE

10

Corkage Fee \$15 per Bottle



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SPIRITS

AGAVE

ANGELISCO BLANCO | 10
ANGELISCO REPOSADO | 11
DON JULIO BLANCO | 12
DON JULIO REPOSADO | 13
DON JULIO ANEJO | 14
DON JULIO 1942 | 33
AGAVE DE CORTEZ MEZCAL | 12
SANTO DIABLO MEZCAL | 10

SCOTCH

ALEXANDER MURRAY 15 YEAR | 38
BALVENIE DOUBLE OAK 12 YEAR | 19
OBAN 14 YEAR | 16
MCCALLAN 12 YEAR | 14
MCCALLAN 18 YEAR | 36
GLENFIDDICH 14 YEAR | 16
DEWAR'S WHITE (BLEND) | 10
DEWAR'S 12 YEAR | 12
JOHNNIE WALKER BLACK LABEL | 12

BOURBON – RYE

OLD FORESTER 86 | 12
MAKER'S MARK | 10
WILLET POT STILL | 12
WOODFORD RESERVE | 12
RITTENHOUSE RYE | 10
JAMESON | 11

VODKA

ROYAL GATE | 8
KETTLE ONE | 11
TITO'S | 11
GREY GOOSE | 13
CIROC | 13
BELVEDERE | 13

GIN

ROYAL GATE | 8
PLYMOUTH GIN NAVY STRENGTH | 10
TANQUERAY | 12
BOMBAY SAPPHIRE | 13
HENDRICK'S | 13

COGNAC

REMY MARTIN VSOP | 14
D'USSE VSOP | 15

RUM

GOSLING'S BLACK SEAL | 12
ZAYA | 13

HALF OFF WEDNESDAY

SELECTED WINES & COCKTAILS

WHITE

IXSIR ALTITUDE | *LEBANON, BLEND 2016*
SOLAR | *BORDEAUX, SAUVIGNON BLANC 2013*

ROSE

IXSIR ALTITUDES ROSE | *LEBANON, BLEND 2016*

RED

IXSIR ALTITUDES ROUGE | *LEBANON, BLEND 2012*
CR BORDEAUX ROUGE | *FRANCE, BLEND 2015*

COCKTAILS

LEMONADA

VODKA- LEMON, ORANGE BLOSSOM, COMPLEX CITRUS NOTES.

LE BLONDE

ZUBROVKA VODKA, HERBAL NOTES, LAVENDER, SWEET GRASS, LEMON.

YALLA BABY YALLA

VODKA, LAVENDER, RASPBERRIES, SAGE, LEMON JUICE.

TAMARITA

TEQUILA BLANCO, TAMARIND, GRAPEFRUIT, AGAVE, LIME JUICE.

SESAME STANDARD

VODKA OR GIN, LIME JUICE, CUCUMBER, MINT.

YASSMINA

TEQUILA BLANCO, JASMINE, SERRANO, CILANTRO, LIME JUICE, CORIANDER.

COCKTAIL OF THE DAY

DAILY INSPIRATION

BEER

ALMAZA | *LEBANON, PILSNER*

LUNCH SPECIAL

Monday — Friday 11am to 4pm; excluding holidays.

ENTRÉES

Served with pita, choice of salad & hummus.

BEEF SHAWARMA | 15

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

CHICKEN TAWOOK | 13

Garlic sauce, wild cucumber pickle.

CHICKEN SHAWARMA | 13

Garlic sauce, wild cucumber pickle.

KAFTA | 15

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

CHICKEN KAFTA | 12

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

VEGETARIAN VG | 12

Two falafel patties, grape leaf, hummus, tabouleh.

PITA SANDWICHES

Choice of salad, fried potatoes, or soup.

CHICKEN TAWOOK PITA | 12

Garlic sauce, tomato, wild cucumber pickle.

CHICKEN SHAWARMA PITA | 12

Garlic sauce, tomato, wild cucumber pickle.

BEEF SHAWARMA PITA | 13

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

BEEF KABOB PITA | 13

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

LAMB KABOB PITA | 13

Tomato, hummus, parsley, onion, sumac.

CAULIFLOWER PITA | 10

Onion, lettuce, tomato, almond slivers, tahini.

KAFTA PITA | 13

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

CHICKEN KAFTA PITA | 11

Parsley, onion, mint, spices, garlic sauce, arugula, tomato.

ARAYES PITA | 13

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

FALAFEL PITA | 10

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

BEVERAGES

FRESH COCONUT | 7

Whole young coconut.

JALAB | 4

Rose water, grape syrup infused with incense, almonds slivers.

TAMARIND | 4

Indian date syrup infused with rose water.

LABAN | 4

Chilled yogurt, dry mint.

JUICE | 3

Orange, Pomegranate, Mango.

MOROCCAN GREEN ICED or HOT TEA | 3.5

Infused with mint & orange blossom water.

BLOSSOM HOT OR ICED TEA | 3

Muddled mint, orange blossom water.

TURKISH COFFEE | 4

Infused with cardamom.

ESPRESSO or AMERICANO | 3

Lavazza.

PANNA

Small 4 | Large 5

SPARKLING SAN PELLEGRINO

Small 4 | Large 5

FOUNTAIN | 3.5

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

WEEKEND SPECIALS

FRIDAY | KABSSA 19

Lamb shank, herbs, spices, tomato, spiced basmati rice, almond slivers.

SATURDAY | BAMIEH 18

Lebanese okra, lamb, tomato, garlic, cilantro, white onion, basmati rice.

SATURDAY | KIBBI NAYYEH 14

Lebanese beef tartare, fine bulgur, onion, mint, herbs, spices, extra virgin olive oil.
Served with mint, radish, serrano chili, pita bread.

SUNDAY | MOLOKHIA 17

Garden mallow leaves, shredded chicken, garlic, lemon juice, roasted chili, basmati rice.



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MEZZA | APPETIZERS

Served with pita bread.

MEZZA SAMPLER VG | 19

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

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 | 5

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 | 9

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

TABOULEH VG VN R | 9

Parsley, bulgur, green onion, tomato, mint, spices, extra virgin olive oil, lemon juice.

+Romaine Lettuce Leaves | 1

+ Chicken Tawook 5-piece 7 | 8-piece 9

+ Shrimp 5-piece 8 | 9-piece 10

+ Chicken Shawarma | 7

+ Falafel Patty | 2

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

Please ask about our gluten free menu options

VN = Vegan | VG = Vegetarian | R = Raw

ENTRÉES I

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

CHICKEN TAWOOK | 18

Garlic sauce, wild cucumber pickle. + RICE | 2

CHICKEN SHAWARMA | 18

Garlic sauce, wild cucumber pickle. + RICE | 2

BEEF SHAWARMA | 19

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

KAFTA | 19

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

CHICKEN KAFTA | 17

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

BEEF KABOB | 21

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

OPEN SESAME COMBO | 21

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

ALI'S FAVORITE | 20

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

GRILLED TIGER SHRIMP | 22

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

LAMB KABOB | 21

Parsley, onion, sumac, basmati rice.

FRENCH CUT LAMB CHOPS | 26

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

FILET MIGNON KABOB | 26

Parsley, onion, sumac, basmati rice.

THE SULTAN | 26

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

ENTRÉES II

LOUKOZ | MEDITERRANEAN SEA BASS | 26

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* | 85

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

Garlic sauce, tomato, wild cucumber pickle.

CHICKEN SHAWARMA | 10

Garlic sauce, tomato, wild cucumber pickle.

BEEF SHAWARMA | 11

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

FALAFEL VG VN | 9

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

BEEF KABOB | 11

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

LAMB KABOB | 12

Tomato, hummus, parsley, onion, sumac.

FILET MIGNON | 13

Tomato, hummus, parsley, onion, sumac.

KAFTA | 11

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

CHICKEN KAFTA | 9

Parsley, onion, mint, spices, garlic sauce, arugula, tomato.

ARAYES | 11

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

CAULIFLOWER VG VN | 9

Onion, lettuce, tomato, almond slivers & tahini.

PANINIS

All Paninis are served on artisan French bread.

CHICKEN | 12

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

À LA CARTE

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

CHICKEN KAFTA SKEWER | **9**

SIDE OF SHAWARMA Chicken **10** | Beef **12**

FILET MIGNON SKEWER 5-piece **13** | 8-piece **19**

BEEF SKEWER 5-piece **10** | 8-piece **14**

LAMB SKEWER 5-piece **10** | 8-piece **14**

LAMB CHOP | **6**

KAFTA SKEWER | **10**

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

ROASTED ONION & TOMATO SKEWER | **3**

FALAFEL PATTY | **2.5**

RICE | **3**

WILD CUCUMBER PICKLE | **2**

CUCUMBER & LETTUCE | **4**

GARLIC SAUCE 8oz | **5**

TAHINI SAUCE 8oz | **5**

DESSERTS

LABNE CHEESECAKE WITH FIG CARAMEL | 10

Kataifi pastry, labneh, vanilla bean, fig caramel compote.

WATERMELON SPICED LABNE | 9

Watermelon, labne, spiced honey rose syrup, almond praline, shredded halva.

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 À LA MODE | 9

Baklava finger, ice cream.

LEBANESE ICE CREAM Duo 6 | Trio 7

Ashta, pistachio, almond, chocolate.

+ Tahini Caramel | 2

+ Rose Gel | 2

+ Fig Caramel Compote | 2

ESPRESSO or AMERICANO | 3

TURKISH COFFEE | 4

Infused with cardamom.

MOROCCAN GREEN ICED or HOT TEA | 3

Infused with mint, orange blossom water.

BLOSSOM HOT OR ICED TEA | 3

Muddled mint, orange blossom water.