

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

WINE & BEER

Corkage Fee \$15 per/Bottle

| | GL | BTL |
|--|----|-----|
| SPARKLING | | |
| Le Grand Courtagé France, Blanc de Blancs | 9 | 32 |
| Le Grand Courtagé France, Blanc de Blancs, Split | | 12 |
| Mimosa, Pomosa, Mangosa | 8 | |
| ROSE | | |
| Massaya Rose Lebanon, Rose | 10 | 37 |
| WHITE | | |
| Hahn Monterey, Chardonnay | 9 | 32 |
| Massaya Blanc Lebanon, Blend | 9 | 34 |
| Bianchi Santa Barbara, Pinot Grigio | 10 | 37 |
| St Supery Napa Valley, Sauvignon Blanc | 10 | 38 |
| RED | | |
| Ixsir Altitudes Rouge Lebanon, | 9 | 32 |
| Caricature San Joaquin, Blend | 9 | 34 |
| Domaine des Tourelles Lebanon, Blend | 10 | 37 |
| Les Coteaux de Chateau Kefraya Lebanon, Blend | 11 | 39 |
| Chateau Kefraya LEBANON, BLEND | 14 | 49 |
| Dona Paula Estate Argentina, Malbec | 10 | 37 |
| Austerity Santa Lucia, Pinot Noir | 10 | 36 |
| Montes Classic Chile, Cabernet Sauvignon | 11 | 40 |
| Chateau Musar Jeune Lebanon, Blend | | 44 |
| Chateau Musar Hochar Père et Fils Lebanon, Blend | | 55 |
| Massaya Gold Reserve Lebanon, Blend | | 58 |
| BEER | | |
| <i>Ask your server about our selection of craft beers.</i> | | |
| Almaza Lebanon, Pilsner | | 6 |
| Stella Artois Belgium, Pale Lager | | 6 |
| Strawberry Blonde Long Beach, Fruit Ale | | 8 |

1/2 OFF selected wine bottles every Monday & Wednesday; excluding holidays.

BEVERAGES

FRESH COCONUT | 6

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

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

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 13

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

SUNDAY | MOLOKHIA 16

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

LUNCH SPECIAL

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

PITA SANDWICHES

Choice of a salad, fried potatoes, or soup.

CHICKEN SHAWARMA PITA | 12

Garlic sauce, tomato, wild cucumber pickle.

CHICKEN TAWOOK PITA | 12

Garlic sauce, tomato, wild cucumber pickle.

BEEF SHAWARMA PITA | 13

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.



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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 | 8

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

FOUL M'DAMAS VG VN | 10

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

FLASH FRIED CAULIFLOWER VG VN | 8

Onion, tomato, tahini, almond slices.

FALAFEL PATTIES VG VN | 7

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

ARAYES | 10

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 | 7

Yogurt, cucumber, garlic, dry mint.

SPICY ZUCCHINI VG VN | 7

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

LABNE VG | 7

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

HUMMUS VG VN | 7

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

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

SPICY HUMMUS VG VN | 7

Hummus, roasted chili, extra virgin olive oil.

BABA GHANNOUJ VG | 8

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

OLIVES VG VN R | 5

Lebanese olives.

FRESH VEGETABLE PLATE VG VN R | 8

Heart of romaine, cucumber, tomato, green onion, olives, wild cucumber pickle, radish, mint.

HOMEMADE FRENCH FRIES VG VN | 4

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

SLATA | SALADS

OPEN SESAME VG | 9

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

FATTOUSH VG VN | 8

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

ENTRÉES I

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

CHICKEN TAWOOK | 17

Garlic sauce, wild cucumber pickle. + RICE | 2

CHICKEN SHAWARMA | 17

Garlic sauce, wild cucumber pickle. + RICE | 2

CHICKEN KAFTA | 16

Parsley, onion, mint, spices, garlic sauce, basmati rice.

BEEF SHAWARMA | 18

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

BEEF KABOB | 21

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

ALI'S FAVORITE | 19

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

FILET MIGNON KABOB | 25

Parsley, onion, sumac, basmati rice.

OPEN SESAME COMBO | 20

Kafta, chicken tawook, beef kabob, garlic sauce, parsley, onion, sumac, basmati rice.

KAFTA | 17

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

LAMB KABOB | 19

Parsley, onion, sumac, basmati rice.

FRENCH CUT LAMB CHOPS | 26

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

GRILLED TIGER SHRIMP | 22

Garlic, olive oil, cilantro, roasted red pepper, 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 | 13

Falafel, hummus, fattoush, tahini.

VEGETARIAN VG | 14

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* | 80

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 SHAWARMA | 10

Garlic sauce, tomato, wild cucumber pickle.

CHICKEN TAWOOK | 10

Garlic sauce, tomato, wild cucumber pickle.

CHICKEN KAFTA | 9

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

Hummus, parsley, onion, tomato, sumac.

KAFTA | 10

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

ARAYES | 10

Prime ground beef & lamb cooked between pita, topped with tomato, parsley, onion, sumac.

LAMB KABOB | 12

Tomato, hummus, parsley, onion, sumac.

FALAFEL VG VN | 8

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

CAULIFLOWER VG VN | 8

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, fresh mint, olives, tomato, extra virgin olive oil. + **Feta**

Cheese | 2

À LA CARTE

CHICKEN TAWOOK SKEWER 5-piece **9** | 8-piece **12**

CHICKEN KAFTA SKEWER | **7**

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

FILET MIGNON SKEWER 5-piece **12** | 8-piece **19**

SIDE OF SHAWARMA Chicken **9** | Beef **10**

KAFTA SKEWER | **8**

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

LAMB CHOP | **6**

GRILLED TIGER SHRIMP 5-piece **10** | 9-piece **14**

FALAFEL PATTY | **2.5**

ROASTED ONION & TOMATO SKEWER | **3**

WILD CUCUMBER PICKLES | **2**

CUCUMBER & LETTUCE | **4**

GARLIC SAUCE 8oz | **5** 2oz | **1**

TAHINI SAUCE 8oz | **5** 2oz | **1**

RICE | **3**

DESSERTS

LABNE CHEESECAKE WITH FIG CARAMEL | 10

Kataifi pastry, labneh, 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 À LA MODE | 9

Baklava finger, ice cream.

LEBANESE ICE CREAM Duo 6 | Trio 7

Ashta, pistachio, almond, chocolate.

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.