

The logo graphic consists of three overlapping, fan-like shapes. The top shape is red, the middle one is orange, and the bottom one is purple. They are arranged in a way that they appear to be part of a larger, stylized object.

TERRACE
RESTAURANT & LOUNGE

— DOWNTOWN —
BURBANK

Open for
LUNCH & DINNER

112 N SAN FERNANDO,
BURBANK, CA 91502

818-433-7114

TERRACERESTAURANTANDLOUNGE.COM

COLD MEZZA

HUMMOS

Mashed garbanzo beans mixed with Tahini and lemon, sprinkled with olive oil.

(Add Beef Shawerma +5. Make it Spicy +2)

8

LABNEH DIP

Yogurt cream blended with garlic and topped with mint and sprinkled olive oil.

(Add Sujuk +5. Make it Spicy +2)

7

HUMMOS TRIO (RED, GREEN, ORANGE)

Our house Hummos blended with beet, Spicy roasted red pepper and Cilantro Jalapeño.

12

TZATZIKI DIP

Yogurt with cucumbers, mint, and garlic.

7

MUTABBAL (BABA GHANOUJ)

Smoked eggplants pureed and blended with tahini sauce, lemon, and a hint of garlic then sprinkled with olive oil on top.

8

MEDITERRANEAN OLIVES

Assortment of Mediterranean olives marinated in olive oil and zaatar.

6

STUFFED GRAPE VINE LEAVES (SARMA)

Grape vine leaves stuffed with rice and vegetables that has been mixed with spices and herbs.

9

MUHAMMARA (HOT PEPPER DIP)

Roasted red peppers and crushed walnuts mixed with crushed wheat and pomegranate

9

SHANKLISH (LEBANESE CHEESE)

Aged cheese marinated in spices, tomatoes, red peppers, and extravirgin olive oil.

10

STEAK TARTARE (CHEE KUFTA)

Spicy beef tartare mixed with crushed wheat and sprinkled in olive oil on top.

12

ASSORTED CHEESE PLATTER

Assortment of Mediterranean cheeses coupled with tomato and fresh mint.

11

BASTERMA & SUJUK (BEEF PROSCIUTTO)

Spicy thinly slices of aged dried beef.

12

MEZZA COMBINATION

Assortment of hummos, mutabbal, labneh, and stuffed grape leaves.

15

HOT MEZZA

CHEESE BOREK

Thin flour dough stuffed with a combination of cheeses then deep fried to golden perfection.

9

MAAHNIH (ARABIC SAUSAGE LINKS)

Sautéed spiced beef sausage links.

10

MEAT BOREK

Thin flour dough stuffed with spiced ground beef then deep fried to golden perfection. Served with yogurt dip.

9

HONEY RACHA CAULIFLOWER

Smokey honey sriracha, cilantro & roasted sesame seeds, topped with sriracha Aioli.

10

STUFFED PITA CREATION

Our house pita stuffed and then grilled with one of your favorite choices (Spiced ground beef or Basturma with cheese/Sujuk with cheese)

11

TERRACE SPICY FRIES

Our house specialty spicy fries sauteed in a sauce of garlic and cilantro.

9

MEDITERRANEAN FLATBREAD PIZZA

Our house made flat topped with pesto sauce, mozzarella, feta, red onion, grape tomatoes, and black olives. (Add chicken +5, shrimp +8)

15

MIDDLE-EASTERN LOADED FRIES

Specialty fries topped with feta cheese, cilantro, tomato, and mixed with our special sauce. (Add Beef or Chicken Shawerma +5)

11

FALAFEL BALLS

Deep fried balls made of garbanzo beans mixed in spices; served with tahini, tomatoes, and lettuce.

9

DAFADEH (FROG LEGS)

Frog legs marinated in lemon, garlic and cilantro, pan fried.

12

FRIED KIBBEH

Seasoned ground beef & pine nuts encrusted with bulgur wheat & served with yogurt dip.

11

SHRIMP PROVENCAL

Shrimp marinated in lemon, garlic and cilantro, pan fried.

15

CHICKEN LIVER

Sautéed chicken liver with choice of pomegranate paste and garlic, or lemon and garlic

12

SUJUK (SPICY SAUSAGE)

Spicy beef sausage sautéed with onions, tomatoes, and lemon.

12

SOUP & SALADS

TABBOULEH

Zesty salad with finely chopped parsley, crushed wheat, tomatoes, onions, and spices mixed with lemon juice and olive oil.

9

JALAPENO SALAD

Finely chopped romaine lettuce, tomatoes, cucumbers, bell peppers and jalapeno dressed with lemon juice and olive oil.

(Add Chicken +5, shrimp +8)

12

EGGPLANT SALAD

Smoked eggplant mixed with parsley, bell peppers, onions, sumak, and mixed with lemon juice and olive oil.

10

FATTOUSH SALAD

Toasted bread pieces with romaine lettuce, cucumbers, tomatoes, parsley, mint, mixed with lemon juice and olive oil dressing. Sprinkled with pomegranate syrup. (Add Chicken+5)

12

MEDITERRANEAN SALAD

Feta cheese mixed with romaine lettuce, tomatoes, olives, cucumbers, bell peppers and mixed with lemon juice and olive oil dressing.

(Add Chicken +5, shrimp 8)

12

LENTIL SOUP (LEBANESE STYLE)

Freshly prepared lentil soup.

8

FROM THE GRILL

FILET MIGNON SHISH KABAB

Chunks of beef filet marinated with spices then grilled to your liking. Served with rice, broiled tomatoes, onion parsley mix, peppered pita bread.

21

BEEF LULE KABAB

Ground beef marinated with spices then grilled to perfection. Served with rice, broiled tomatoes, onion parsley mix & peppered pita bread.

18

CHICKEN SHISH KABAB

Chunks of marinated chicken breast grilled and served with rice, broiled tomatoes, onion parsley mix, peppered pita bread and our special garlic sauce.

19

SHAWERMA PLATE

Marinated tender beef or Chicken breast thinly sliced and served with tomatoes, onions, tahini, garlic sauce, and our house fries.

18

YOGURT KABAB

Our marinated Beef lule Kabab, served over cracked pita and topped with warm garlic yogurt sauce, butter and roasted pine nut.

19

COMBINATION KABAB PLATE

Combination of beef filet, Lule, and chicken kabab. Served with rice, broiled tomatoes, onion parsley mix, peppered pita bread, and our special garlic sauce.

21

LAMB CHOPS

Marinated chunks of tender lamb chops grilled into juicy perfection. Served with grilled tomato and seasoned fried baby potatoes.

26

GRILLED VEGGIE KABAB

Combination of tomato, onion, red pepper, green pepper, and baby potatoes. Served with hummos and tabbouleh.

16

SEAFOOD ENTRÉES

GRILLED SHRIMP KABAB

Marinated in our special sauce then grilled and served with sauteed vegetables, and seasoned baby potatoes.

24

SALMON FILLET

A filet of Salmon marinated with special seasoning and grilled. Served with sauteed vegetables and seasoned fried baby potatoes.

24

FRIED SULTAN IBRAHIM (RED MULLET)

Mediterranean Red Mullet Fish deep fried and served with taratur (tahini-parsley) sauce and steak cut fries.

29

BRANZINO - MEDITERRANEAN SEA BASS

Mediterranean Sea bass marinated and served as fried whole fish or grilled filet. Served with taratur (tahini-parsley) sauce and steak cut fries.

29

DESSERTS

ASHTA B'ASSAL	11
Freshly made cream, topped with pure honey, almond, and a hint of crushed pistachio.	
FRUITS PLATTER	14
Assorted seasonal fruits.	
SLICE BAKLAVAH WITH ICE CREAM	9
Mediterranean pastry puff with pistachio.	

BEVERAGES

LARGE SPARKLING WATER	5
COFFEE (AMERICAN OR ARABIC)	3
ARABIC TEA	4
GREEN TEA	4
FRUIT JUICES	5
LARGE BOTTLE WATER	5
SOFT DRINKS	3
LARGE BOTTLE COKE/SPRITE	5