

Dinner Menu

COLD MEZZA

Hummos 11

Mashed garbanzo beans mixed with Tahini and lemon, sprinkled with olive oil. (Add Beef Shawerma +5. Make it Spicy +2)

Hummos Trio (Reed, Green, Orange) 15

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

Mutabbal (Baba Ghanouj) 11

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

Stuffed Grape Vine Leaves (Sarma) 13

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

Shanklish (Lebanese Cheese) 15

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

Assorted Cheese Platter 14

Assortment of Mediterranean cheeses coupled with tomato and fresh mint.

Labneh Dip 11

Yogurt cream blended with garlic and topped with mint and sprinkled olive oil. (Add Sujuk +5. Make it Spicy +2)

Tzatziki Dip 11

Yogurt with cucumbers, mint, and garlic.

Mediterranean Olives 8

Assortment of Mediterranean olives marinated in olive oil and zaatar.

Muhammara (Hot Pepper Dip) 13

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

Steak Tartare (Chee Kufta) 16

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

Basterma & Sujuk (Beef Prosciutto) 16

Spicy thinly slices of aged dried beef.

Mezza Combination 25

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

SOUP & SALADS

Tabbouleh 13

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

Eggplant Salad 15

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

Mediterranean Salad 15

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)

Jalapeño Salad 15

Finely chopped romaine lettuce, tomatoes, cucumbers, bell peppers and jalapeño dressed with lemon juice and olive oil. (Add Chicken +5, shrimp +8)

Fattoush Salad 16

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)

Lentil Soup (Lebanese Style) 12

Freshly prepared lentil soup.

Seafood Entrees

Grilled Shrimp Kabab 28

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

Fried Sultan Ibrahim (Red Mullet) 33

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

Salmon Fillet 28

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

Branzino - Mediterranean Sea Bass 35

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

Beverages

Large Sparkling Water 5

Coffee (American or Arabic) 5

Arabic Tea 5

Green Tea 5

Fruit Juices 7

Large Bottle Water 5

Soft Drinks 5

Large Bottle Coke/Sprite 6

HOT MEZZA

Cheese Borek 12

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

Meat Borek 12

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

Stuffed Pita Creation 15

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

Mediterranean Flatbread Pizza 18

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

Falafel Balls 14

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

Fried Kibbeh 16

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

Chicken Liver 16

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

Maahnih (Arabic Sausage Links) 14

Sautéed spiced beef sausage links.

HoneyRacha Cauliflower 15

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

Terrace Spicy Fries 13

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

Middle-Eastern Loaded Fries 15

Specialty fries topped with feta cheese, cilantro, and tomato and mixed with our special sauce. (Add Beef or Chicken Shawerma +6)

Dafadeh (Frog Legs) 16

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

Shrimp Provencal 19

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

Sujuk (Spicy Sausage) 16

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

From The Grill

Filet Mignon Shish Kabab 28

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

Chicken Shish Kabab 24

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

Beef Lule Kabab 22

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

Shawerma Plate 24

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

Yogurt Kabab 26

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

Lamb Chops 32

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

Combination Kabab Plate 30

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

Grilled Veggie Kabob 20

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

Deluxe Mezza Combination (Good for 3-4 people) 100

Hummos, Mutabal, Labneh, Assorted Cheese, grape leaves, Tabbooleh, Muhammara, Basterma, Fattoush, Chee Kufta, Falafel, Meat Borek, and Cheese Borek

Set Menu For Groups (good for 4 people or more)

11 cold mezza, 3 hot mezza, 3 types of BBQ, Soft Drinks, Coffee and Tea (Check with server for details)

DESERTS

Ashta B'Assal 15

Freshly made cream, topped with pure honey, almond and a hint of crushed pistachio.

Fruits Platter 20

Assorted seasonal fruits.

Slice Baklavah with Ice Cream 14

Mediterranean pastry puff with pistachio.