

LUNCH MENU

SERVED 11:30 AM - 4PM
MONDAY THRU FRIDAY

HOT MEZZA

FALAFEL 7

Falafel Patties Garnished with Lettuce, Picked Turnips and a side of Tahhini Sauce.

KIBBEH

5 FOR 2 PIECES | 10 FOR 4 PIECES

Lebanese National Mezza. A Mixture of Lean Beef & Cracked Wheat Filled with Ground Beef, Diced Onions & Pine Nuts, Fired Until Crispy, Served with a side of Tzatziki Sauce.

SAFIHA 7

Homemade Mini Pies Stuffed with Ground Beef, Onions, Tomatoes, Green peppers & Pine Nuts

SPINACH FATAYER 7

Homemade Mini Spinach Pies, Stuffed with Spinach, Onion, Lemon Juice & Sumac.

CHEESE BURAK 7

Mozzarella and Feta Cheese Mixed with Mint, Wrapped in a Phyllo Dough Fried until Crispy.

COLD MEZZA

HUMMUS 8

A Puree of Chickpeas, blended with Tahini, Garlic & Fresh Lemon Juice, Topped with Olive Oil & Fresh Parsley, Served with Our Homemade Pita Bread.

BABA GHANOUJ 8

Smoked Eggplant, Blended with Tahini, Garlic, Fresh Lemon Juice Topped with Fresh Parsley and Olive Oil Served with our Homemade pita Bread.

LABNEH 8

Our Signature Yogurt Blended with Garlic & Mint, Served with our Homemade Pita Bread.

GRAPE LEAVES 7

Homemade Stuffed Grape Leaves with Fresh Vegetables, Mint, Rice and Our Signature Seasoning.

KIBBEH NAYEH SM 16 LG 22

Lebanese version of Steak Tartare, Ground Beef, Cracked Wheat, Onion, Mint, Basil, Special Seasoning, Topped with Olive Oli.

SALADS

GRILLED CHICKEN SHRIMP OR FALAFEL IS AVAILABLE TO TOP OUR SALADS

LEBANESE 8

Fresh Parsley & Mint, Cucumber, Garlic, Scallions, Tomatoes & Green Peppers Topped with Lemon Juice and Olive Oil.

TABBOULEH 8

Authentic Parsley Salad, with Bulgur Mixed with, Chopped Scallions, Tomatoes, Mint, Olive Oil and Fresh Lemon Juice.

FATTOUSH 7

Romaine Hearts, Cucumber, Scallions, Tomato, Radish, Sumac, Lemon Juice, Olive Oil, Pomegranate Molasses and Toasted Pita.

GREEK SALAD 8

Romaine Hearts, Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Olive Oil & Vinegar.



SOUPS

LENTIL SOUP 5

Blended Red Lentils & Vegetables, Cumin Cooked with our Authentic Blend of Spices



HARIRA SOUP 5

Traditional Moroccan soup, rich with Tomatoes, Lentil, Chickpeas, Celery & Moroccan Seasoning.



DESSERTS

BAKLAVA 6

PISTACHIO CHEESECAKE 6

CHOCOLATE CAKE 6

ALMOND BLOSSOM ROLL 6



FRESH JUICES

SUNRISE STRAWBERRIES 5

MEGA MANGO 5

LEMONADE 5

POMEGRANATE LEMONADE 5

MINT LEMONADE 5

ORANGE JUICE 5



LUNCH ENTREES

*SERVED WITH OUR CHEF'S CHOICE OF GRILLED VEGGIES SKEWER & BASMATI RICE

CHICKEN TAGINE 16

Slowly Cooked Saffron Maintated Boneless Thighs, Topped with Onions, Green Olives & Lemons

LAMB TAGINE 19

Slowly Cooked Lamb in Saffron, Topped with Prunes, Almonds & Sesame Seeds

CHICKEN KABOB* 12

Marinated Tender Chicken Breast Cubes Chargrilled Served with a Side of Garlic Sauce

KEFTA KABOB* 12

Seasoned Ground Beef with our Chef's Special Spices, Grilled to your Perfection, Served with a Side of Tzatziki Sauce.

LAMB KABOB* 14

Marinated Lamb Cubes, Seasoned with our Chef's Special Spices Grilled to your Perfection Served with a Side of Tzatziki Sauce.

MIXED GRILL* 17

Kabob Combination Platter of Lamb, Chicken & Kefta, Served with a Side of Tzatziki & Garlic Sauce*

HURRICANE JUMBO SHRIMP KABOB 19

Grilled Marinated Jumbo Shrimp, Garnished with Fresh Rosemary Served with a Side of Aioli Sauce

LAMB MEATBALLS TAGINE 16

Seasoned ground lamb with our chef's special spices, cooked with fresh tomato sauce and onions, topped with parsley.



SANDWICHES

ALL OF OUR SANDWICHES ARE SERVED WITH HOUSE SALAD & FRIES



KEFTA WRAP 11

Ground Beef Seasoned in Our Chef's Special Spices, Topped with Tomatoes, Pickles, Parsley & Tahini Sauce

BEEF SHAWARMA WRAP 12

Marinated & Seasoned Beef Slowly Roasted & Thinly Sliced Topped with, Tomatoes, Pickles, Parsley & Tahini Sauce

FALAFEL WRAP 10

Falafel Patties in a Wrap, Topped with Tomatoes, Pickles & Tahini Sauce

CHICKEN SHAWARMA WRAP 11

Marinated & Seasoned Boneless Chicken Breast, Slowly Roasted & Thinly Sliced Topped with Garlic Sauce, Tomatoes & Pickles

FIXED MENU / SHARING

LUNCH MEZZA & GRILL
\$20 PER PERSON / MIN 4 (PPL)

APPETIZER COMBINATION

Appetizer Combination Includes: Hummus, Fattoush falafel, Mini Safiha Pies

MIXED GRILL PLATTER

Kabob Combination Platter of Lamb, Chicken & Kefta, Served with Grilled Veggies & Basmati Rice



The FDA advises consuming raw or under cooked meats, poultry, seafood or eggs increases your risk of foodborne illness. If you have a food allergy. Please speak to the owner, manager, chef or your server.

18% Gratuity will be added to the bill for groups of 6 or more.

Sharing menu is not available for corporate parties, and certain holidays at our discretion.