

12 PM - 4 PM
MONDAY THRU FRIDAY

LUNCH MENU

SALADS

LEBANESE 12

Cucumber, Tomatoes, Green Peppers, Fresh Parsley & Mint, Garlic, Scallions, with Fresh Lemon Juice and Olive Oil
Add: Chicken \$8 - Falafel \$6 - Shrimp \$10

TABBOULEH 13

Authentic Parsley Salad, with Bulgar Mixed with Chopped Scallions, Tomatoes, Mint, Olive Oil, and Fresh Lemon Juice
Add: Chicken \$8 - Falafel \$6 - Shrimp \$10

FATTOUSH 13

Romaine Hearts, Arugula, Cucumber, Tomato, Scallions, Radish, Sumac, Fresh Lemon Juice, Olive Oil, Pomegranate Molasses and Toasted Pita
Add: Chicken \$8 - Falafel \$6 - Shrimp \$10

BEIRUT CAESAR 12

Romaine Lettuce, Toasted Croutons with our Signature La Vie Creamy Caesar Tahini Dressing and Aged Parmesan Cheese
Add: Chicken \$8 - Falafel \$6 - Shrimp \$10

ARUGULA BEETS 14

Arugula, Beets, Lettuce, Mandarin, Walnuts, Balsamic, Organic Honey, Olive Oil and Freshly Shaved Parmesan Cheese.
Add: Chicken \$8 - Falafel \$6 - Shrimp \$10

MEZZA

HUMMUS 13

A Puree of Chickpeas, Blended with Tahini, Garlic & Fresh Lemon Juice, Topped with Olive Oil Served with Our Homemade Pita Bread
Add: Filet Mignon \$10

FALAFEL 13

Chickpea Based Fritters, Seasoned with Fresh Herbs & Spices, Deep Fried Until Crispy, Served with Sesame Based Tahini Dipping Sauce

BABA GHANOUJ 13

Smoked Eggplant, Blended with Tahini, Garlic, Fresh Lemon Juice Topped with Olive Oil & Served with our Homemade Pita Bread

KIBBEH 14

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

GRAPE LEAVES 13

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

MAKANEK 13

Baby Beef Sausages Sautéed with Fresh Lemon Juice, Olive Oil, Garlic and Cilantro

LABNEH 12

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

CHEESE BURAK 13

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

KIBBEH NAYEH 21

Lebanese Version of Steak Tartare, Ground Beef, Cracked Wheat, Onion, Mint, Basil & Special Seasoning, Topped with Olive Oil & Comes with Raw Onion, Radish, Jalapeños & Fresh Mint

CRISPY CALAMARI 18

Topped with Sweet Ginger Chili Sauce and Sautéed Green/Red Pepper and Served with Spicy Garlic Aioli Sauce

FULL MENU AVAILABLE UPON
REQUEST

 VEGAN  GLUTEN FREE

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 parties of 6 or more.

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MONDAY THRU FRIDAY

LUNCH MENU

VEGAN GLUTEN FREE

SANDWICHES | 19

Served with a side of Fries or Tabbouleh & a Soft Drink

CHICKEN SHAWARMA WRAP
FALAFEL WRAP

LUNCH ENTREES

Served with Basmati Rice

All Kabobs & Grills can be Served Gluten Free Upon Request

CHICKEN KABOB 22

Marinated Tender Chicken Breast Cubes
Chargrilled, Served with Grilled Veggies & a
Side of Garlic Sauce

GLUTEN FREE LAMB TAGINE 29

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

GLUTEN FREE CHICKEN TAGINE 23

Slowly Cooked Saffron Marinated
Boneless Thighs, Topped with Parsley,
Green Olives & Lemons

KEFTA KABOB 26

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

MIXED GRILL 27

Kabob Combination Platter of Fillet Mignon,
Chicken & Kefta, Served with Grilled
Veggies & a Side of Tzatziki & Garlic Sauce

SHRIMP KABOB 26

Grilled Shrimp, Marinated with our Chef's
Special Zesty Sauce, Served with Grilled
Veggies and a Side of Garlic Aioli Sauce

FIXED MENU SHARING

LUNCH MEZZA & GRILL | 40 PER PERSON / MIN 4 PPL

APPETIZER COMBINATION

Appetizer Combination Includes: Hummus, Fattoush, Falafel, Grape Leaves and Cheese Burak

MIXED GRILL PLATTER

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

All Kabobs & Grills can be Served Gluten Free Upon Request

SIP ON THE FLAVORS OF THE MIDDLE EAST WITH EVERY CUP OF OUR
AROMATIC ARABIC COFFEE, THE PERFECT COMPLEMENT TO YOUR
DELICIOUS LUNCH



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