

SALADS

🍃🌾 LEBANESE 14

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

Add: Chicken \$8 - Falafel \$6 - Shrimp \$10

🍃 TABBOULEH 15

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 15

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 14

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 16

Arugula, Beets, Lettuce, Mandarin, Walnuts, Balsamic, Organic Honey, Olive Oil and Freshly Shaved Parmesan Cheese.

Add: Chicken \$8 - Falafel \$6 - Shrimp \$10

COLD MEZZA

🍃🌾 HUMMUS 15

A Puree of Chickpeas, Blended with Tahini, Garlic & Fresh Lemon Juice, Topped with Olive Oil

Served with Our Homemade Pita Bread

Chicken \$8 - Falafel \$6 - Shrimp \$10

🍃🌾 BABA GHANOUJ 15

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

🌾 LABNEH 14

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

🍃 GRAPE LEAVES 15

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

KIBBEH NAYEH 25

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

FIXED MENU / SHARING

All Kabobs & Grills can be Served Gluten Free Upon Request

MEZZA & GRILL

\$55 PER PERSON / MIN 4 PPL

Served with Grilled Veggies and Basmati Rice

APPETIZER COMBINATION

Hummus, Fattoush, Falafel, Grape Leaves & Cheese Burak

SUPREME MIXED GRILL

Kabob Combination Platter of Fillet Mignon, Chicken & Kefta

VEGAN OPTIONS AVAILABLE

🍃 VEGAN 🌾 GLUTEN FREE

FUSION

\$65 PER PERSON / MIN 4 PPL

Select One Entrée - Served with Basmati Rice

APPETIZER COMBINATION

Hummus, Baba Ghanouj, Grape Leaves, Fattoush, Falafel & Fried Kibbeh

SELECT ONE

La Vie Chicken, Chicken Shawarma, Lamb Tagine, Chicken Tagine, Seafood Tagine, Lamb Meatball Tagine, Shrimp Kabob, Mixed Grill, Chicken Kabob or Kefta Kabob

VEGAN OPTIONS

Vegetable Tagine or Zucchini Noodles

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.

HOT MEZZA

FALAFEL 14

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

BATATA HARRA 14

Spicy Potato Cubes Sautéed with Garlic, Cilantro, Lemon & Chili Pepper

SPINACH FATAYER 15

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

MAKANEK 15

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

CHICKEN LIVER 15

Sautéed Chicken Liver With Fresh Lemon Juice, Olive Oil & Garlic topped with Pomegranate Molasses Drizzle & Cilantro

MEZZA VEGGIE SUPREME 38

5 in 1 Sampler Includes

HUMMUS - BABA GHANOUJ
LABNEH - GRAPE LEAVES
TABBOULEH

KIDS MENU

CHICKEN KABOB WITH FRIES OR RICE 16

CHICKEN TENDER WITH FRIES OR RICE 14

MAC AND CHEESE. 12

CHEESE BURAK 14

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

KIBBEH 16

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

GRILLED HALLOUMI 15

Aged Grilled Lebanese Cheese, Garnished with Cherry Tomatoes & Oregano

SPICY SHRIMP 17

Sautéed Shrimp with Fresh Tomato broth, Garlic, Olive Oil and Fresh Lemon Juice

CRISPY CALAMARI 21

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

HOT TRIO 25

3 in 1 Sampler Includes
2 pc Each

KIBBEH - SPINACH FATAYER
CHEESE BURAK

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FROM THE GRILL

ALL OF OUR KABOBS ARE SERVED WITH OUR CHEF'S CHOICE OF GRILLED VEGGIES & BASMATI RICE
All Kabobs & Grills can be Served Gluten Free Upon Request

KEFTA KABOB 33

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

BEEF KABOB 34

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

LAMB CHOPS 43

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

MIXED GRILL

FOR 1 - 34 | FOR 2 - 65 | FOR 4 - 127

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

BEIRUT PARTY

FOR 4 - 160

Mix of Lamb Chops, Chicken, Kefta, Filet Mignon and Shrimp Kabob, Served with Rice & Grilled Veggies

CHICKEN KABOB 30

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

CHICKEN SHAWARMA 30

Marinated and Seasoned Boneless Chicken, Slowly Roasted & Thinly Sliced, Served with Pickles and a Side of Garlic Sauce

FAROUJ MOUSAHAB 34

Boneless Cornish Hen, Marinated Overnight in our Chef's Secret Recipe. Chargrilled & Drizzled with Fresh Lemon Juice

LA VIE CHICKEN 30

Oven Roasted Chicken Breast Stuffed with Spinach, Mushrooms & Mozzarella Cheese, Finished on The Grill & Plated Over a Bed of our Signature La Vie Sauce.

VEGAN OPTIONS

Served with House Salad

VEGETABLE TAGINE 29

Cherry Tomatoes, Zucchini, Onion, Garlic, Mushrooms, Green & Red Bell Peppers, Served on a Bed of Baked Potatoes, Topped with Kalamata Olives, Parsley & Lemon

ZUCCHINI NOODLES 29

Tender Zucchini Noodles Tossed with Roasted Grape Tomatoes, Toasted Almonds, and a Savory Pomodoro Sauce.

MOROCCAN SPECIALTY

SERVED WITH A SIDE OF BASMATI RICE

LAMB MEATBALL TAGINE 33

Seasoned Ground Lamb with our Chef's Special Spices, Cooked with Fresh Tomato sauce and onions, topped with parsley

CHICKEN TAGINE 31

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

LAMB TAGINE 36

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

GROUPEL TAGINE 34

Grouper Fillet Marinated with Tomato Garlic Sauce, Cooked with Bell Peppers, Tomatoes, Served Over a Bed of Baked Potatoes, Topped with Kalamata Olives & Parsley

SEAFOOD TAGINE 35

Shrimp, Mahi-Mahi, Greenshell Mussels, Slowly Cooked with Garlic, Tomato, Broth, Bell Peppers, Kalamata Olives & Capers over a Bed of Baked Potatoes



FROM THE SEA

SERVED WITH YOUR CHOICE OF BAKED LEMON POTATOES OR BASMATI RICE

SHRIMP KABOB 33

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

LA BRANZINO 42

Whole Roasted Branzino Infused with Garlic, Thyme, Scallions, and a Touch of Lemon. Served with Kalamata Olives, Cherry Tomatoes, Rosemary and our Signature sauce, a Zesty Dressing of Olive Oil, Lemon Juice, Garlic, and Oregano.

C'EST LA VIE SALMON 34

Grilled Salmon Served Over a Bed of La Vie Special Sauce, Served with Sautéed Vegetables & Capers

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