

SALADS

🍃🌱 LEBANESE

Cucumbers, Tomatoes, Green Peppers, Scallions,
Fresh Parsley, Garlic & Mint, with Fresh Lemon
Juice & Olive Oil 14

🍃 TABBOULEH ★

Authentic Parsley Salad with Bulgar Mixed with
Chopped Tomatoes, Scallions, Mint, Olive Oil,
and Fresh Lemon Juice 15

🍃 FATTOUSH

Romaine Hearts, Cucumbers, Tomatoes, Radish,
Scallions, Sumac, Fresh Lemon Juice, Olive Oil,
Pomegranate Molasses & Toasted Pita 15

BEIRUT CAESAR

Chopped Romaine Lettuce, Toasted Croutons with our
Signature La Vie Creamy Caesar Tahini Dressing
& Aged Parmesan Cheese 13

🌱 ARUGULA BEETS

Arugula, Beets, Lettuce, Mandarin, Walnuts, Balsamic,
Organic Honey, Olive Oil and Freshly
Shaved Parmesan Cheese 17

↑ **ADD** ↓
Chicken \$7 - Falafel \$6 - Shrimp \$9 ↑

APPETIZERS

🍃🌱 HUMMUS ★

A Puree of Chickpeas, Blended with Tahini, Garlic &
Fresh Lemon Juice. Topped with Olive Oil &
Served with Our Homemade Pita Bread 15

🍃🌱 BABA GHANOUJ

Smoked Eggplant Blended with Tahini, Garlic, Fresh
Lemon Juice, Topped with Olive Oil & Served
with our Homemade Pita Bread 14

🌱 LABNEH

Our Signature Creamy Yogurt Blended with
Garlic, Dried Mint & Served with our
Homemade Pita Bread 14

🍃 GRAPE LEAVES

Homemade Stuffed Grape Leaves with Fresh Vegetables,
Rice, Mint & Our Signature Herbs Seasoning 13

KIBBEH NAYEH ★

Lebanese Version of Steak Tartare made with Ground Lean
Beef, Cracked Wheat, Onions, Mint, Basil, a Special
Aromatic Mix of Lebanese Seasoning
& Topped with Olive Oil 27

🍃🌱 MIXED PICKLES 8

SHARING MENU

All Kabobs & Grills can be Served Gluten Free Upon Request

MEZZA & GRILL

\$55 PER PERSON / MIN 4 PPL

APPETIZER COMBINATION

Hummus, Grape Leaves, Falafel,
Cheese Burak & Fattoush

MIXED GRILL SUPREME

Served with A Side of Basmati Rice

Kabobs Combination Platter of:
Fillet Mignon
Chicken
Kefta

VEGAN OPTIONS AVAILABLE UPON REQUEST



FUSION

\$65 PER PERSON / MIN 4 PPL

APPETIZER COMBINATION

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

SELECT ONE

Served with A Side of Basmati Rice

La Vie Chicken – Chicken Shawarma – Farrouj Meshwi
Chicken Tagine – Seafood Tagine – Shrimp Kabob
Lamb Meatball Tagine – Chicken Kabob
Mixed Grill – 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 APPETIZERS

☑️🌾 FALAFEL ★

Chickpeas Based Fritters, Seasoned with Fresh Herbs & Spices, Deep Fried Until Crispy, Served with Sesame Based Tahini Sauce 14

☑️🌾 BATATA HARRA

Spicy Potato Cubes Sautéed with Garlic, Cilantro, Lemon & Chili Pepper 14

☑️ SPINACH FATAYER

Homemade Mini Spinach Pies, Stuffed with Spinach, Onion, Fresh Lemon Juice & Sumac 15

CHEESE BURAK

Mozzarella & Feta Cheese Mixed with Mint, Wrapped in a Phyllo Dough, & Fried until Crispy 15

CHICKEN LIVER ★

Sautéed Chicken Liver With Fresh Lemon Juice, Olive Oil & Garlic. Topped with Pomegranate Molasses Drizzle & Cilantro 13

KIBBEH

A Mixture of Ground Beef & Diced Onions Encased in a Crispy Lean Beef & Cracked Wheat Shell, Fried Until Crispy & Served with a side of Tzatziki Sauce 15

MAKANЕК ★

Baby Beef Sausages Sautéed with Fresh Lemon Juice, Olive Oil, Garlic and Cilantro 14

🌾 GRILLED HALLOUMI

Aged Grilled Lebanese Cheese, Garnished with Cherry Tomatoes & Oregano 15

🌾 SPICY SHRIMP

Sautéed Shrimp with Fresh Tomato broth, Garlic, Olive Oil and Fresh Lemon Juice 17

CRISPY CALAMARI

Topped with Sweet Ginger Chili Sauce and Sautéed Green and Red Peppers 19

MEZZA VEGGIE SUPREME 37

5 in 1 Sampler Includes

HUMMUS - BABA GHANOUJ - LABNEH
GRAPE LEAVES - TABBOULEH

HOT TRIO 24

3 in 1 Sampler Includes
2 pcs Each

KIBBEH - CHEESE BURAK
SPINACH FATAYER

KIDS MENU

For ages 10 years old and under

CHICKEN KABOB WITH FRIES OR RICE 14

CHICKEN TENDERS WITH FRIES OR RICE 14

MAC AND CHEESE 11



GLUTEN FREE



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FROM THE GRILL



ALL KABOBS ARE SERVED WITH BASMATI RICE & OUR SIGNATURE SAUCES

Kabobs & Grills can be Served Gluten Free Upon Request

CHICKEN KABOB

Marinated & Chargrilled Tender
Chicken Breast Cubes 29

CHICKEN SHAWARMA

Marinated and Seasoned Boneless Chicken,
Thinly Sliced & Slowly Roasted 28

FARROUJ MESHWI ★

Boneless Chicken Thighs, Marinated Overnight
in our Chef's Secret Recipe & Grilled
for a Juicy Bite 27

LAMB CHOPS

Marinated Lamb Chops, Seasoned with our
Chef's Special Spices. Grilled to your
Perfection 46

MIXED GRILL ★

FOR 1 - 36 | FOR 2 - 68 | FOR 4 - 134

Kabob Combination Platter of Fillet
Mignon, Chicken & Kefta.

BEIRUT PARTY

SERVES 4 - 165

Mix of Lamb Chops, Chicken, Kefta,
Filet Mignon & Shrimp Kabob.

KEFTA KABOB

Ground Beef Skewers Seasoned with Our
Chef's Special Spices, Grilled to your
Perfection 34

BEEF KABOB

Marinated Filet Mignon Cubes, Seasoned
with our Chef's Special Spices,
Grilled to your Perfection 37

LA VIE CHICKEN

Oven Roasted Chicken Breast Stuffed with
Spinach, Mushrooms & Mozzarella Cheese,
Finished on The Grill & Plated Over
our Signature La Vie Sauce 28

VEGAN OPTIONS

Served with House Salad



VEGETABLE TAGINE

Cherry Tomatoes, Zucchini, Onions, Mushrooms, Green &
Red Bell Peppers, Served on a Bed of Baked Potatoes,
Topped with Olives & Lemon 27



ZUCCHINI NOODLES

Tender Zucchini Noodles Tossed with Cherry Tomatoes,
Toasted Almonds, and a Savory Pomodoro Sauce 27

MOROCCAN SPECIALTY

SERVED WITH A SIDE OF BASMATI RICE



LAMB MEATBALL TAGINE

Seasoned Ground Lamb with our Chef's
Special Spices, Cooked with Fresh
Tomato sauce & onions 32



CHICKEN TAGINE

Slowly Cooked Marinated Boneless Thighs Infused
With a Blend of Warming Spices, Topped
with Green Olives & Lemons 31



SEAFOOD TAGINE ★

Greenshell Mussels, Mahi-Mahi & Shrimp, Slowly
Cooked with, Tomato, Bell Peppers, Olives &
Capers over a Bed of Baked Potatoes 35



LAMB TAGINE

Slowly Cooked Lamb in a Fragrant Blend of
Moroccan spices, Topped with Prunes,
Almonds & Sesame Seeds 38

FROM THE SEA

SERVED WITH YOUR CHOICE OF BAKED LEMON POTATOES OR BASMATI RICE

LA BRANZINO

Whole Roasted Branzino, Topped with
our Signature Zesty Dressing of Olive
Oil, Lemon Juice, & Oregano 43

C'EST LA VIE SALMON ★

Grilled Salmon Served with Sautéed
Vegetables & Capers. Topped with
our La Vie Signature Sauce 32

SHRIMP KABOB

Succulent Tender Shrimp Marinated with our
Chef's Zesty Sauce, Infused by Aromatic
Spices & Kissed by the Flames 33

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