12 PM - 4 PM

# **LUNCH MENU**

# **SALADS**

Add→Chicken \$6 - Falafel \$5 - Shrimp \$8

## **EBANESE**

Cucumbers, Tomatoes, Green Peppers, Scallions, Fresh Parsley, Garlic & Mint, with Fresh Lemon Juice & Olive Oil 13

### **⊘TABBOULEH** ★

Authentic Parsley Salad with Bulgar Mixed with Chopped Tomatoes, Scallions, Mint, Olive Oil, and Fresh Lemon Juice 13

#### **FATTOUSH**

Romaine Hearts, Cucumbers, Tomatoes, Radish, Scallions, Sumac, Fresh Lemon Juice, Olive Oil, Pomegranate Molasses & Toasted Pita 13

#### BEIRUT CAESAR

Chopped Romaine Lettuce, Toasted Croutons with our Signature La Vie Creamy Caesar Tahini Dressing & Aged Parmesan Cheese 11

#### **ARUGULA BEETS**

Arugula, Beets, Lettuce, Mandarin, Walnuts, Balsamic,
Organic Honey, Olive Oil and Freshly
Shaved Parmesan Cheese 14

# **APPETIZERS**

# **⊘ §** HUMMUS ★

A Puree of Chickpeas, Blended with Tahini, Garlic & Fresh Lemon Juice. Topped with Olive Oil & Served with Our Homemade Pita Bread 13

## **⊘ ® BABA GHANOUJ**

Smoked Eggplant Blended with Tahini, Garlic, Fresh Lemon Juice, Topped with Olive Oil & Served with our Homemade Pita Bread 12

## **EXECUTE LABNEH**

Our Signature Creamy Yogurt Blended with Garlic, Dried Mint & Served with our Homemade Pita Bread 12

# *⊙* **GRAPE LEAVES**

Homemade Stuffed Grape Leaves with Fresh Vegetables,
Rice, Mint & Our Signature Herbs Seasoning 11

# 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 21

# MEZZA VEGGIE SUPREME 29

5 in 1 Sampler Includes

HUMMUS - BABA GHANOUJ - LABNEH GRAPE LEAVES - TABBOULEH

### **★** FALAFEL ★

Chickpeas Based Fritters, Seasoned with Fresh Herbs & Spices, Deep Fried Until Crispy, Served with Sesame Based Tahini Sauce 12

#### 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 13

## MAKANEK \*

Baby Beef Sausages Sautéed with Fresh Lemon Juice, Olive Oil, Garlic and Cilantro 12

# **BATATA HARRA**

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

#### **CHEESE BURAK**

Mozzarella & Feta Cheese Mixed with Mint, Wrapped in a Phyllo Dough, & Fried until Crispy 13

#### **CRISPY CALAMARI**

Topped with Sweet Ginger Chili Sauce and Sautéed Green and Red Peppers 16

# HOT TRIO 18

3 in 1 Sampler Includes

KIBBEH - CHEESE BURAK SPINACH FATAYER 2 pcs Each

FULL MENU AVAILABLE UPON REQUEST



(\*) GLUTEN FREE

# **LUNCH MENU**

# WRAPS

Served with a side of Fries & a Soft Drink

CHICKEN SHAWARMA WRAP 17 KEFTA KABOB WRAP 17 FALAFEL WRAP 17

# **LUNCH ENTREES**

All Kabobs & Grills can be Served Gluten Free Upon Request

### CHICKEN KABOB

Marinated & Chargrilled Tender Chicken Breast Cubes 21

#### CHICKEN TAGINE

Slowly Cooked Marinated Boneless Thighs Infused With a Blend of Warming Spices, Topped with Green Olives & Lemons 22

### FARROUI MESHWI \*

Boneless Chicken Thighs, Marinated Overnight in our Chef's Secret Recipe & Grilled for a Juicy Bite 20

### MIXED GRILL \*

Kabob Combination Platter of Fillet Mignon, Chicken & Kefta 26

## KEFTA KABOB

Ground Beef Skewers Seasoned with Our Chef's Special Spices, Grilled to your Perfection 23

### (3) LAMB TAGINE

Slowly Cooked Lamb in a Fragrant Blend of Moroccan spices, Topped with Prunes, Almonds & Sesame Seeds 29

# SHRIMP KABOB

Succulent Tender Shrimp Marinated with our Chef's Zesty Sauce, Infused by Aromatic Spices & Kissed by the Flames 24

# SHARING MENU

All Kabobs & Grills can be Served Gluten Free Upon Request

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

#### **APPETIZERS COMBINATION**

Hummus, Fattoush, Grape Leaves Falafel and Batata Harra

#### MIXED GRILL SUPREME

Served with A Side of Basmati Rice

Kabob Combination Platter of:

Fillet Mignon

Chicken

Kefta

FULL MENU AVAILABLE UPON REQUEST



VEGAN GLUTEN FREE