## UNCH MENU

## SALADS

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

## (3) L LEBANESE

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

## TABBOULEH $\star$

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

(e) 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
(2)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 I8

3 in 1 Sampler Includes
KibBEH - CHEESE BURAK SPINACH FATAYER

2 pcs Each

## UNCH MENU

## WRAPS

Served with a side of Fries \& a Soft Drink

# CHICKEN SHAWARMA WRAP 17 KEFTA KABOB WRAP 17 <br> FALAFEL WRAP 17 

## UUNCH ENTREES

Served with Basmati Rice
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

FARROUJ 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) IAMB 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
【UNCH 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:

