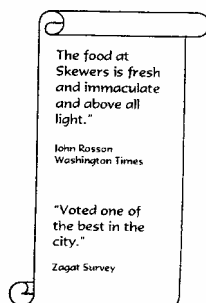


# APPETIZERS

- Hummus ● \$5**  
Chickpea and sesame seed puree with olive oil
- Foole ● \$5**  
Warm bean salad with lemon, tomato and scallions
- Hummus with Foole ● \$6**  
Chickpea and sesame seed puree with olive oil
- Hummus with Ground Lamb and Pine Nuts \$7**  
Sauteed spicy ground lamb over hummus
- Mezza Special ● \$8**  
A sampling of hummus, baba gannouj & tabouleh
- Kibbeh \$7**  
A bural shell stuffed with lamb and pine nuts
- Vegetarian Kibbeh ● \$6**  
A bural shell stuffed with vegetables and potatoes
- Tabouleh ● \$5**  
Lebanese parsley salad with bural
- Baba Gannouj ● \$6**  
Eggplant & olive oil dip
- Libn B Zayt ● \$5**  
Homemade yogurt cheese
- Sauteed Mushrooms ● \$5**  
Sauteed with butter & parsley
- Cucumber Salad ● \$5**  
Tossed with a light yogurt dill sauce
- Eggplant Salad ● \$5**  
With tomato, onion & pomegranate dressing
- Eggplant and Yogurt ● \$5**  
Grilled eggplant with yogurt
- Skewers House Salad ● \$5**  
*Add Feta \$7*
- Falafel ● \$5**  
Crisp bean croquettes served with tahini sauce
- Mergaz \$6**  
Homemade beef and lamb sausage
- Stuffed Grape Leaves with Rice ● \$6**
- Hurria ● \$5**  
Carrot puree with a harissa spice
- Tajin ● \$6**  
Tunisian potato & spinach quiche
- Caesar Salad ● \$7**  
With pita croutons & Caesar dressing



● Vegetarian

## Appetizer Special for Two ● \$13

Hummus, Tabouleh, Baba Gannouj, Tajin & Stuffed Grape Leaves

## Appetizer Special for Four ● \$26

Extra large portions of above with Eggplant Salad & Cucumber Salad

## KABOB SALADS

*Kabob served over Mixed Greens with warm Pita and House Dressing.  
Add Feta & Grapes for \$1.00*

<b>Shrimp</b>	<b>\$11</b>	<b>Beef</b>	
<b>\$11</b>			
Grilled Jumbo Shrimp		Tender Filet Mignon	
<b>Chicken</b>	<b>\$8</b>	<b>Veggie ●</b>	<b>\$8</b>
Marinated chicken breast with red pepper		Seasonal Vegetables	
<b>Lamb</b>	<b>\$10</b>	<b>Kufta (Meat or Veggie)</b>	<b>\$8</b>
Leg of lamb grilled with eggplant		Middle Eastern Burger	

## OTHER SALADS

<b>Falafel Salad ●</b>	<b>\$8</b>	<b>Caesar Salad</b>	<b>\$14</b>
		With mixed grill or blackened salmon	
<b>Fruit Salad ●</b>	<b>\$7</b>	<b>Roasted Red Pepper &amp; Portabella Mushroom Salad</b>	<b>\$9</b>
<b>Salmon Salad</b>	<b>\$14</b>		
Grilled filet of salmon served over a spinach salad w/ mango, tomato, cucumber and walnuts tossed in a honey & lime vinaigrette			

## LIGHT COMBINATIONS

*Served with two of your choice: Hummus, Baba Gannouj, Tabouleh or Eggplant  
Salad and warm pita bread*

<b>Chicken Kabob</b>	<b>\$9</b>	<b>Kufta Kabob</b> (Meat or Veggie)	
<b>\$9</b>			
<b>Shrimp Kabob</b>	<b>\$12</b>	<b>Shwarma</b> (Chicken or Beef)	
<b>\$10</b>			
<b>Lamb Kabob</b>	<b>\$10</b>	<b>Vegetarian Kabob ●</b>	
<b>\$8</b>			
<b>Filet Mignon Kabob</b>	<b>\$11</b>	<b>Monk Fish Kabob</b>	<b>\$11</b>

## SANDWICHES

*All sandwiches are served with tabini sauce, lettuce, tomato and garlic carrots  
Served at lunch time only (11:30am – 3:00pm)*

<b>Filet Mignon Kabob Pita</b>	<b>\$9</b>	<b>Grilled Eggplant ●</b>	<b>\$7</b>
<b>Chicken</b>	<b>\$8</b>	<b>Falafel ●</b>	<b>\$7</b>
<b>Shwarma</b> (Chicken or Beef)	<b>\$8</b>	<b>Grilled Mixed Veggies ●</b>	
<b>\$7</b>			

# YOGURT FETA ENTREE

*Served with Crisp Pita Croutons and chickpeas in a warm Yogurt Dressing topped with Pine Nuts. A Lebanese favorite.*

**Chicken \$10**

Marinated chicken breast w/eggplant

**Lamb \$11**

Leg of lamb grilled

**Beef \$12**

Marinated chicken breast with red pepper

**Eggplant ● \$9**

Fresh grilled choice slices

## BIRYANI

*Rice, Meat and Vegetables baked in Eastern spices*

**Lamb \$10**

Leg of lamb grilled w/eggplant

**Shrimp \$12**

Grilled Jumbo Shrimp

**Beef \$11**

Tender Filet Mignon

**Veggie ● \$8**

Seasonal Vegetables

**Chicken \$9**

Marinated chicken breast with red pepper

## PASTA ENTREES

**Vegetarian Saffron Fettuccine ● \$12**

**Penne Cream Arabiatta ●**

Chicken \$10 Beef \$12 Shrimp \$13 Lamb \$11

**Seafood Saffron Fetuccine \$14**

**Marbelized Ravioli ● \$14**

**Angel Hair Pancake ● \$14**

Seated in a sun-dried tomato pesto cream sauce topped with roasted red peppers, grilled portabella mushrooms, sautéed fresh spinach, & tomatoes

Garnished with fresh mozzarella cheese

**Curry Gulf Shrimp \$16**

Sauteed jumbo shrimp with roasted red peppers, fresh tomato & pineapple tossed with penne pasta in coconut curry cream sauce

**Angel Chicken \$15**

Marinated chicken breast in rosemary garlic vinaigrette, grilled & served with grilled portabella mushrooms, red onions & fresh arugola over angel

hair pasta, tossed in a butter herb sauce

**Today's Special Pasta**

**Priced Daily**

### SIDE ORDERS

Rice-\$3 Feta-\$3 Carrots-\$2 Black Olives-\$3 Beets-\$2 Turnips-\$2

Grilled Veggie Kabob \$3

Grilled Mixed Veggies \$5

Steamed Asparagus \$5

Mango Salsa \$5

Steamed Spinach \$4

Black Bean Corn Salsa \$5

Roasted Shallot and Green Bean Salad \$5

Cous Cous Semolina \$5

# KABOB ENTREES

*Served with your choice of rice or pasta with grilled veggies and garlic carrots*

<b>Chicken Breast Kabob</b>	<b>Lunch-\$9</b>	<b>Dinner-\$14</b>
<b>Leg of Lamb Kabob</b>	<b>Lunch-\$11</b>	<b>Dinner-\$16</b>
<b>Filet Mignon Kabob</b>	<b>Lunch-\$12</b>	<b>Dinner-\$17</b>
<b>Kufta Kabob ●</b>	<b>Lunch-\$9</b>	<b>Dinner-\$14</b>
Your choice of veggie or lamb		
<b>Shrimp Kabob</b>	<b>Lunch-\$12</b>	<b>Dinner-\$18</b>
<b>BBQ Shrimp Kabob</b>	<b>Lunch-\$12</b>	<b>Dinner-\$18</b>
<b>Veggie Kabob ●</b>	<b>Lunch-\$8</b>	<b>Dinner-\$11</b>
<b>Monk Fish Kabob</b>	<b>Lunch-\$11</b>	<b>Dinner-\$16</b>

Served with Roasted Red Pepper Sauce and Black Bean Corn Salsa

**Today's Mixed Grill** **Priced Daily**

## CHEF'S RECOMMENDATIONS

**Filet Mignon Medallion** **\$20**  
 8 oz. Grilled Filet Mignon served with ginger mushroom sauce, side of white rice & steamed spinach

**Honey Almond Salmon** **\$18**  
 Grilled salmon tossed in honey almond crunch served with roasted red pepper yogurt dill sauce, side of mango salsa & side of rice

**Rack of Lamb** **\$20**  
 Roasted rack of lamb with saffron onion sauce, side of green beans roasted shallot salsa & side of rice

**Cous Cous**  
 Steamed Moroccan semolina topped with your choice of:  
**Chicken - \$14**    **Lamb w/Veggies - \$15**    **Vegetables ● - \$13**

**Chef's Special**  
 Priced daily

