

In Lebanon to eat is to feast and in doing so we  
evoke a sense of celebration.

The idea is to share, so start with the basics...

A Mezza of Hummus, Kibbi, Fried Potatoes and Tabouleh.

Let the bread act as your utensil with which to eat.

Use it to scoop up the food...**Sahtein!**

**HALAL**

18% gratuity added to parties of 6 or more

## MEZZA | APPETIZERS

### MEZZA SAMPLER 18

Vegetarian grape leaves, olives, spicy zucchini, tabouleh, labne and yogurt dip. Served with pita | VG

### FRIED POTATOES 6

Our famous potatoes, sautéed with cilantro, garlic, roasted chili and lemon juice. Add garlic sauce 1 | VG VN

### HUMMUS 6

Chickpeas, garlic, lemon juice and tahini sauce, drizzled with extra virgin olive oil  
Served with pita. Top with: kibbi stuffing, chicken or beef shawarma 3 | VG VN

### SPICY HUMMUS 6

Hummus, roasted chili, drizzled with extra virgin olive oil. Served with pita | VG VN

### BABA GHANNOUJ 7

Fire roasted eggplant, garlic, lemon juice and tahini drizzled with extra virgin olive oil. Served with pita | VG

### FALAFEL PATTIES 7

Three falafel patties made of chickpeas and fava beans, garlic, onions, herbs and exotic spices.  
Served with shredded lettuce, wild cucumber pickles, tomato, tahini sauce and pita | VG VN

### VEGETARIAN GRAPE LEAVES 6

A mixture of rice, parsley, onion and fresh mint rolled in grape leaves,  
cooked in extra virgin olive oil and fresh lemon juice | VG VN

### GRILLED HALLOUMI CHEESE & WATERMELON 7

Grilled halloumi cheese and watermelon slices | VG

### KIBBI 8

A shell of extra lean ground beef and bulgar filled with roasted pine nuts, caramelized onions, ground beef and herbs. Served with wild cucumber pickles, tomato, lettuce and a yogurt dip. 2 Pieces

### FRIED CAULIFLOWER 7

Served with onion, tomato and tahini sauce topped with sautéed pine nuts and almonds. Served with pita | VG VN

### YOGURT DIP 6

Yogurt mixed with cucumber, garlic and dry mint. Served with pita | VG

### ARAYES 8

A blend of extra lean ground beef and lamb, mixed with parsley, onion and spices. Spread on a flat pita, toasted and served with fresh tomato, parsley, onions and sumac

### SPICY ZUCCHINI 7

Zucchini sautéed with tomato, onion, garlic and extra virgin olive oil. Served cold with pita | VG VN

### LABNE 6

A creamy kefir cheese dip, topped with extra virgin olive oil and olives. Served with pita | VG

### OLIVES 5

Lebanese olives served with lettuce, tomato, wild cucumber pickles and pita | VG VN R

### FOUL M'DAMAS 9

Fava and chickpeas simmered with garlic, lemon juice and olive oil, served with a side of onion, wild cucumber pickles, radish, cucumber, tomato, fresh mint and pita | VG VN

### FRESH VEGETABLE PLATE 6

An assortment of lettuce, cucumber, tomato, green onion, olives, wild cucumber pickles, radish and fresh mint | VG VN R

### HOMEMADE FRENCH FRIES 4 | VG VN

VN = Vegan

VG = Vegetarian

R = Raw

Please ask your server about our gluten free menu options

## SLATA | SALADS

House dressing is a mix of extra virgin olive oil, fresh squeezed lemon juice, dry mint and sumac | **VG VN R**

### OPEN SESAME 8

Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, fresh mint and sumac tossed with our house dressing and topped with olives and feta cheese | **VG**

### FATTOUSH 7

Lebanese peasant salad — Romaine lettuce, tomato, cucumber, green onion, parsley, radish, bell pepper, fresh mint, sumac and toasted pita croutons tossed with our house dressing | **VG VN**

### TABOULEH 7

Chopped fresh parsley, bulgar, green onion, tomato, fresh mint, spices, extra virgin olive oil and fresh lemon juice | **VG VN R**

### ADD:

**Chicken Tawook 5pc 7 | 8pc 9**

**Chicken Shawarma 7**

**Shrimp 5pc 8 | 9pc 10**

## SHORBA | SOUPS

### LENTIL 6

Sautéed onion, garlic, celery, lemon juice and extra virgin olive oil | **VG VN**

### SPICY VEGETABLE 6

A purée of vegetables, yellow lentils, lemon juice, extra virgin olive oil, herbs and spices | **VG VN**

## MANKOUSHE | LEBANESE STYLE PIZZA

### OPEN SESAME 7

Onion, tomato, feta cheese, zaatar and extra virgin olive oil | **VG**

### YASSMINA 7

Feta cheese, tomato, dry basil and extra virgin olive oil | **VG**

### ZAATAR 6

Thyme, sesame seeds and sumac topped with fresh mint, olives, tomato, and extra virgin olive oil. Add feta cheese **2** | **VG VN**

**VN** = Vegan

**VG** = Vegetarian

**R** = Raw

Please ask your server about our gluten free menu options

## PITA SANDWICHES

### CHICKEN SHAWARMA 8

Marinated chicken cooked on an upright spit, thinly sliced with garlic sauce, tomato and wild cucumber pickles

### CHICKEN TAWOOK 8

Charbroiled chicken kabob with tomato, wild cucumber pickles and garlic sauce

### BEEF SHAWARMA 9

Marinated top round cooked on an upright spit, thinly sliced with tomato, onion, parsley, sumac, wild cucumber pickles and tahini sauce

### FALAFEL 7

Fried falafel patties with tomato, parsley, fresh mint, wild cucumber pickles, shredded lettuce and tahini sauce | VG VN

### BEEF KABOB 9

Charbroiled top sirloin steak with tomato, hummus, parsley, onion and sumac

### LAMB KABOB 10

Charbroiled lamb with tomato, hummus, parsley, onion and sumac

### FILET MIGNON 10

Filet kabob with hummus, parsley, onion, tomato and sumac

### KAFTA 8

Charbroiled skewer of extra lean ground beef, lamb, parsley, onion and Lebanese spices, with hummus, parsley, onion, tomato and sumac

### ARAYES 8

Blend of extra lean ground beef, lamb, parsley, onion and spices. Spread on a flat pita, toasted and topped with fresh tomato, parsley, onions and sumac

### CAULIFLOWER 7

Fried cauliflower with onion, lettuce, tomato, pine nuts and tahini sauce | VG VN

## PANINIS

All paninis served on a baguette

### CHICKEN 10

Your choice of charbroiled chicken shawarma or chicken tawook, garlic sauce, wild cucumber pickles and lettuce

### LABNE 8

Creamy kefir cheese, tomato, fresh mint and olives, drizzled with extra virgin olive oil | VG

### HALLOUMI CHEESE 8

Halloumi and cucumber | VG

### KASHKAWAN CHEESE 8

Kashkawan, cucumber and black olives | VG

VN = Vegan

VG = Vegetarian

R = Raw

Please ask your server about our gluten free menu options

## ENTRÉES I

Entrées I include pita and a choice of salad and hummus or baba ghannouj

### CHICKEN TAWOOK 15

Skewered cubes of marinated, charbroiled chicken breast served with garlic sauce and wild cucumber pickles. Add rice 2

### CHICKEN SHAWARMA 15

Marinated chicken breast and thigh cooked on an upright spit, thinly sliced, served with garlic sauce and wild cucumber pickles. Add rice 2

### OPEN SESAME COMBO 18

Charbroiled skewers of kafta, chicken tawook and beef kabob. Served over basmati rice

### KAFTA 15

Skewers of extra lean ground beef, lamb, parsley, onion and spices, charbroiled. Served over kabob salad and basmati rice

### BEEF SHAWARMA 16

Marinated top round cooked on an upright spit, thinly sliced and served with tahini sauce. Add rice 2

### BEEF KABOB 17

Skewered cubes of marinated top sirloin steak, charbroiled. Served over kabob salad and basmati rice

### ALI'S FAVORITE 17

Charbroiled sliced top sirloin steak on a layer of spicy roasted tomatoes and onions. Served over basmati rice

### GRILLED TIGER SHRIMP 19

Charbroiled shrimp marinated in garlic, olive oil, cilantro and roasted red pepper. Served over basmati rice.

### LAMB KABOB 17

Marinated lamb charbroiled and served over kabob salad and basmati rice

### LAMB CHOPS 24

Charbroiled French cut lamb chops marinated in fresh lemon juice, garlic and extra virgin olive oil. Served over kabob salad and basmati rice

### FILET MIGNON KABOB 24

Charbroiled filet served over kabob salad and basmati rice

### THE SULTAN 26

A combination of marinated lamb chops, grilled tiger shrimp and filet mignon all charbroiled. Served over basmati rice

## ENTRÉES II

### VEGETARIAN 13

Hummus, baba ghannouj, tabouleh, two falafel patties and a grape leaf | vg

### FALAFEL 12

Falafel served with hummus, fattoush, tomato, lettuce, wild cucumber pickles and tahini sauce | vg vn

### SKEWERS 19

A choice of two meat skewers (beef, lamb, tawook or kafta) served over basmati rice with a roasted onion and tomato

### PARTY PLATTER 75

Charbroiled skewers of lamb, beef, chicken tawook, kafta, chicken shawarma, beef shawarma and roasted onion and tomato. Served over basmati rice with parsley, onion and sumac. Suggested for 6 people

VN = Vegan

VG = Vegetarian

R = Raw

Please ask your server about our gluten free menu options

## A LA CARTE

Beef Skewer 5pc 9 | 8pc 11

Lamb Skewer 5pc 9 | 8pc 11

Chicken Tawook Skewer 5pc 8 | 8pc 11

Kafta Skewer one skewer 7 | two skewers 10

Grilled Tiger Shrimp 5pc 9 | 8pc 11

Filet Mignon Skewer 5pc 11 | 8pc 16

Side of Shawarma Chicken 8 | Beef 9

Lamb Chops 5

Roasted Onion and Tomato Skewer 3

Rice 3

Falafel Patty 2

Wild Cucumber Pickles 1

Cucumber and Lettuce 4

Garlic Sauce 8oz 4

Tahini Sauce 8oz 4

## **SALUD JUICES**

Cold-pressed fresh juices made from handpicked, local, organic produce

### **LOLITA 7**

Apple, lemon juice and ginger

### **INDIAN SUMMER 7**

Carrot, lemon, orange and muddled mint

### **SPICY GINGER SHOT 3**

Ginger and cayenne

### **SEASONAL 7**

Ask your server

## **BEVERAGES**

### **JALAB 4**

Rose water and grape syrup infused with incense, topped with pine nuts and almonds

### **TAMARIND 3**

Indian date syrup infused with rose water

### **LABAN 4**

Chilled yogurt with dry mint

### **ORANGE JUICE 3**

### **ICED OR HOT TEA 3**

Black Ceylon tea infused with fresh mint

### **MOROCCAN GREEN ICED OR HOT TEA 3**

Infused with fresh mint and orange blossom

### **BLOSSOM TEA 3**

Hot water infused with orange blossom and fresh mint

### **TURKISH COFFEE 4**

Infused with cardamom

### **ESPRESSO 3 AMERICANO 3**

### **PANNA small 4 | large 5**

### **SAN PELLEGRINO (sparkling) small 4 | large 5**

### **SODA 3**

Coke, Diet Coke, Sprite, Lemonade, Raspberry Iced Tea, Dr. Pepper

## DESSERTS

### BAKLAWA

#### FINGER 3 | TRIANGLE 4

Flaky phyllo pastry filled with pistachios or walnuts

#### BAKLAWA A LA MODE 7

A baklava finger served with ashta ice cream

### LEBANESE ICE CREAM

#### DUO 5 | TRIO 6

Ashta, pistachio or almond

### K'NAAFEH 7

#### A LA MODE 8

A semolina wheat pastry with sweet cheese or ashta cream, topped with orange blossom syrup

### CHOCOLATE MOLTEN LAVA CAKE 8

Served with Lebanese almond ice cream

### DATE BAR 6

#### A LA MODE 7

A mix of oatmeal and brown sugar, filled with dates