

MENU

Lamb

Lamb Kabob w/Rice <i>Tender chunks of marinated lamb grilled on a skewer with green peppers and onion; served with rice and pita</i>	10.00	Green Beans w/Lamb & Rice — "Lubee" <i>Green beans sautéed with lamb, onion, and garlic in a flavorful tomato sauce; served over rice</i>	3.75
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Beef

Beef Kabob w/Rice <i>Tender chunks of marinated beef grilled on a skewer with red/orange peppers and onion; served with rice and pita</i>	9.00	Beef Kafta Wrap <i>Ground beef patties made with onions and parsley wrapped in pita with tomato, parsley, pickled turnip, and tahini sauce</i>	7.00
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Eggplant w/Beef — "Shiek il mihshee batinjan" <i>Layers of eggplant, ground beef, and onions cooked in a flavorful tomato sauce; served with rice</i>	4.00	Kibbee — Lebanese National Dish <i>Two layers of ground beef mixed with onions and cracked wheat (bulgur), filled with a layer of ground beef and onions; baked and cut into squares</i>	3.50
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Meat Pie — "Fatayer" <i>Dough filled with ground beef, onions, and tomato; baked until golden brown</i>	3.50	-----	
		Frozen tray of 6 pieces <i>Limited quantity available to-go</i>	20.00

Cabbage Rolls w/Beef (3) — "Yabrak" <i>Cabbage leaves stuffed with ground beef and rice, cooked in flavorful tomato sauce</i>	3.00	Grape Leaves w/Beef (4) — "Warak inab" <i>Grape leaves stuffed with ground beef and rice; served warm</i>	3.00
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Chicken

Chicken Kabob w/Rice <i>Tender chunks of marinated chicken grilled on a skewer with peppers and onion; served with rice and pita</i>	7.50	Chicken Shawarma Wrap <i>Thinly sliced marinated chicken breast wrapped in pita with lettuce, pickles, french fries, and a Lebanese garlic dip called toom*</i>	7.00
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Vegetarian

Falafel Wrap <i>Vegetable patties made with fava beans and chickpeas, wrapped in pita with parsley, tomato, pickled turnip, and tahini sauce</i>	6.50	Tabouli <i>Parsley, cracked wheat, finely chopped onion and tomato; dressed with olive oil, mint, lemon juice, salt, and pepper</i>	4.00
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Green Beans w/Rice — "Lubee" <i>Green beans sautéed with onion and garlic in a flavorful tomato sauce; served over rice</i>	3.75	Lebanese Potato Salad <i>Cubed potatoes dressed with lemon, salt, olive oil, mint, and green onions</i>	3.50
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Hummus w/Pita <i>Chickpea dip made with tahini, garlic, and lemon, served with pita</i>	3.50	Spinach Pie <i>Dough filled with spinach, onions, and lemon; baked until golden brown</i>	3.50
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Yogurt** & Cucumbers <i>Homemade yogurt with fresh cucumbers and a hint of mint</i>	3.00	Grape Leaves (4) — "Warak inab" <i>Grape leaves stuffed with rice, seasoned with lemon and mint; served cold or room temperature</i>	3.00
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Spinach Feta Roll <i>Spinach and feta cheese baked into a roll of phyllo dough</i>	2.75	Rice <i>Lebanese style rice with small noodles</i>	1.00
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Desserts

Lebanese Cheesecake**	3.00	Assorted Lebanese Desserts <i>Baklava, Cookies, and more</i>	1.50-12.00
Zalabee — Funnel Cake	2.50		

Beverages

Lebanese Wine <i>Glass / Bottle</i>	5.00/ 20.00	Lebanese Beer	4.00-5.00
Soda	1.50	Bottled Water	1.00

American

Hot Dog***	1.50
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* Toom compliments of Belkoom

** Milk compliments of Homestead Creamery
*** Chili and relish compliments of Texas Tavern