

# 2026 Roanoke Lebanese Festival Menu



## LAMB

**Lamb Kabob w/Rice** \_\_\_\_\_ 15.00

Tender chunks of marinated lamb grilled on a skewer with green peppers & onion; served with rice

**Green Beans w/Lamb & Rice–Lubee** \_\_\_\_\_ 6.00

Green beans sautéed with lamb, onion & garlic in a flavorful tomato sauce; served over rice

## BEEF

**Beef Kabob w/Rice** \_\_\_\_\_ 14.00

Tender chunks of marinated beef grilled on a skewer with red/orange peppers & onion; served with rice

**Beef Kafta Wrap** \_\_\_\_\_ 11.00

Ground beef patties made with onions & parsley wrapped in pita with tomato, parsley, pickled turnip & tahini sauce

**Kibbee–National Dish of Lebanon** \_\_\_\_\_ 5.00

Two layers of ground beef mixed with onions & cracked wheat (bulgur), filled with a layer of ground beef & onions; baked and cut into squares

**Meat Pie** \_\_\_\_\_ 4.00

Dough filled with ground beef, onions & tomato; baked until golden brown

**Cabbage Rolls w/Beef (3)** \_\_\_\_\_ 4.00

Cabbage leaves stuffed with ground beef & rice

**Grape Leaves w/Beef (4) – Warak Inab** \_\_\_\_\_ 4.00

Grape leaves stuffed with ground beef and rice

## CHICKEN

**Chicken Shawarma Wrap** \_\_\_\_\_ 12.00

Thinly sliced marinated chicken breast wrapped in pita with lettuce, pickles, french fries & a Lebanese garlic dip called toom.

## AMERICAN

**Hot Dog** \_\_\_\_\_ 3.00

*available outside only*

## VEGETARIAN

**Falafel Wrap** \_\_\_\_\_ 10.00

Vegetable patties made with fava beans & chickpeas, wrapped in pita with parsley, tomato, pickled turnip & tahini sauce

**Green Beans & Rice–Lubee** \_\_\_\_\_ 6.00

Green beans sautéed with onion & garlic in a flavorful tomato sauce; served over rice

**Tabouli** \_\_\_\_\_ 5.00

Parsley, cracked wheat, finely chopped onion & tomato; dressed with olive oil, mint, lemon juice, salt & pepper

**Hummus w/Pita** \_\_\_\_\_ 5.00

Chickpea dip made with tahini, garlic & lemon, served with pita

**Yogurt and Cucumbers** \_\_\_\_\_ 5.00

Yogurt with fresh cucumbers and a hint of mint

**Spinach Pie** \_\_\_\_\_ 4.00

Dough filled with spinach, onions & lemon; baked until golden brown; served room temperature

**Spinach Feta Roll** \_\_\_\_\_ 4.00

Spinach & feta cheese baked into a roll of phyllo dough

**Grape Leaves (4)–Warak Inab** \_\_\_\_\_ 4.00

Grape leaves stuffed with rice, seasoned with lemon & mint; served cold or room temperature

**Rice** \_\_\_\_\_ 2.00

Lebanese style rice with small noodles

## DESSERTS

**Assorted Lebanese Sweets** \_\_\_\_\_ 4.00 - 24.00

Baklawa, cookies & more

**Lebanese Cheesecake** \_\_\_\_\_ 5.00

**Lebanese Funnel Cake–Zalabee** \_\_\_\_\_ 3.00

## BEVERAGES

**Lebanese Wine** \_\_\_\_\_ glass, 8.00  
bottle, 28.00

**Soda** \_\_\_\_\_ 2.00

**Lebanese Beer** \_\_\_\_\_ bottle, 5.00

**Bottled Water** \_\_\_\_\_ 1.50