

COLD MEZZA/ APPETIZERS

HUMMUS	9	LABAN-BI-KHIAR	9
VOTED NO1 IN NEW ENGLAND! HEARTY GARBANZO BEANS BLENDED WITH LEMON JUICE AND TAHINI, GARNISHED WITH PAPRIKA, OLIVE OIL, AND PARSLEY.		OUR HOMEMADE YOGURT MIXED WITH GARLIC, DRIED LEBANESE MINT, AND ENGLISH CUCUMBERS.	
HUMMUS BLAHMEH	12	SHANKLEESH	10
OUR FAMOUS HUMMUS TOPPED WITH SAUTÉED GROUND LAMB, ONIONS, AND TOASTED ALMONDS.		SPICY DRIED CHEESE MIXED WITH ONIONS, TOMATOES, AND EXTRA VIRGIN OLIVE OIL.	
BABA GHANOUJ	9	TAJEEN	12
ROASTED EGGPLANT MIXED WITH TAHINI, LEMON JUICE, AND GARLIC.		BAKED COD FILET TOPPED WITH CARAMELIZED ONIONS AND DRIZZLED WITH BUTTERED WALNUTS.	
LABNEH	9	AHI TUNA POKE	12
STRAINED YOGURT CHEESE DRIZZLED WITH OLIVE OIL AND DRIED MINT.		PAN SEARED BLACK AND WHITE SESAME ENCRUSTED AHI TUNA TOPPED WITH A SWEET CHILI-CILANTRO DRESSING.	
KIBBEE NAYEH	16	CHICKEN DIJONAISE WRAP	12
A TRADITIONAL LEBANESE LAMB TARTAR MIXED WITH BULGUR WHEAT AND SEASONED WITH A MIDDLE EASTERN SPICE BLEND. SERVED WITH GARLIC AIOLI, FRESH MINT, SCALLIONS.		JUICY MARINATED GRILLED CHICKEN COATED WITH DIJON MUSTARD AND WRAPPED IN A WHOLE WHEAT PITA BREAD WITH SHREDDED CARROTS, ROMAINE HEARTS, AND FRESH AVOCADO.	
HABRA NAYEH	16	MOUJADERA	9
LAMB TARTAR MIXED WITH CHEF MARIOS' SPECIAL SPICE BLEND, SERVED WITH GARLIC AIOLI, FRESH MINT, AND PITA BREAD.		GREEN LENTIL PURÉE, COOKED WITH EGYPTIAN RICE AND TOPPED WITH SMOKED CARAMELIZED RED ONIONS.	
KAFTA NAYEH	16	MOUHAMARA	9
LAMB TARTAR MIXED WITH PARSLEY AND RED ONION, SERVED WITH EXTRA VIRGIN OLIVE OIL AND FRESH MINT.		WALNUTS MIXED WITH RED PEPPER RELISH, GARLIC, CHILI PEPPERS, AND BULGUR WHEAT.	
LAHMEH NAYEH	16	FETA AND OLIVES	9
8 OZ FILET TIPS FRESH FROM THE BUTCHER, SERVED WITH SEA SALT, GROUND ALLSPICE, AND FRESH MINT.		CRUMBLED ATHENOS FETA CHEESE MIXED WITH KALAMATA OLIVES, VINE RIPENED TOMATOES, AND EXTRA VIRGIN OLIVE OIL.	
QUADRUPLE NAYEH PLATTER	42	SAMPLER PLATTER FOR TWO	22
KIBBEE NAYEH, KAFTA NAYEH, HABRA NAYEH, AND LAHMEH NAYEH, SERVED WITH GARLIC AIOLI, FRESH MINT, SEA SALT, AND ALLSPICE.		HUMMUS, BABA GHANOUJ, LAHEM' AJOUN, FATAYER, AND GRAPE LEAVES.	
		BZORAT	6
		ROASTED AND SALTED ASSORTED NUTS.	

Executive Chef, Marios J. Azrak

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HOT MEZZA/ APPETIZERS

KIBBEE BALLS 9

LEBANESE DUMPLINGS STUFFED WITH SAUTÉED GROUND BEEF, TOASTED ALMONDS, AND ONIONS. SERVED WITH ARAK YOGURT CUCUMBER DRESSING.

PUMPKIN KIBBEE 9

PUMPKIN PUREE MIXED WITH BULGUR WHEAT, STUFFED WITH SPINACH AND CHICKPEAS.

GRAPE LEAVES 8

STUFFED WITH RICE, ONIONS, AND HERBS, DRIZZLED WITH OUR HOMEMADE YOGURT SAUCE.

RAKAKAT 9

PHYLLO CIGARS FILLED WITH ATHENOS FETA CHEESE AND SCALLIONS.

LAHEM' AJOUN 9

SMALL BAKED PIES STUFFED WITH BEEF, TOMATOES, ONIONS, AND SPICES, SERVED WITH YOGURT SAUCE.

SOUJOUK 13

BEEF AND LAMB CURED SAUSAGES COOKED IN A PLUM TOMATO SAUCE WITH RED ONIONS.

MAANEEK 12

MINI LAMB SAUSAGES, SAUTÉED IN BUTTER AND LEMON, FINISHED WITH A POMEGRANATE MOLASSES.

CHICKEN TAOUK 10

MARINATED GRILLED CHICKEN WITH HOMEMADE GARLIC SAUCE, LETTUCE, TOMATO, AND PICKLES, TOASTED IN A SUSHI STYLE WRAP, SERVED WITH A SIDE OF PICKLED VEGETABLES.

FATAYER 9

TRADITIONAL LEBANESE DOUGH, STUFFED WITH SPINACH AND SUMAC.

FALAFEL BASKET 8

DEEP FRIED GROUND CHICK PEAS AND FAVA BEANS ACCOMPANIED BY PICKLED TURNIPS AND A PARSLEY AND TOMATO SALAD, DRIZZLED WITH A GARLIC TAHINI SAUCE.

MEDITERRANEAN SEA SCALLOPS 12

GRILLED SEA SCALLOPS SERVED ATOP A DELICIOUS SWEET PEA MOUSSE, DRIZZLED WITH FRESH ORANGE ZEST AND WHITE TRUFFLE OIL.

MANGO TIGER SHRIMP 12

SAUTÉED BUTTERFLY JUMBO SHRIMP, SERVED WITH AN ARUGULA SALAD AND DRIZZLED WITH A CHARDONNAY-MANGO REDUCTION.

SUGARCANE TENDERLOIN 13

MOUTH WATERING TENDERLOIN MARINATED AND SKEWERED WITH FRESH PINEAPPLE, SERVED ATOP MIXED GREENS AND PICKLED TURNIPS.

SOUJOUK GRILLED PIZZA 12

NARA'S CHEESE BLEND, SPICY CURED SAUSAGES, CARAMELIZED RED ONIONS, AND ATHENOS FETA CHEESE.

GOAT CHEESE STUFFED ARTICHOKE 12

TENDER ARTICHOKE HEARTS STUFFED WITH CREAMY GOAT CHEESE AND ZESTY PARMESAN CHEESE, SEASONED WITH A HINT OF GARLIC AND LIGHTLY BREADED, SERVED WITH A CHIPOTLE GARLIC EMULSION.

GARLIC CILANTRO CHICKEN WINGS 12

DEEP FRIED CHICKEN WINGS, TOSSED IN OUR HOMEMADE CILANTRO-GARLIC SAUCE, SERVED WITH OUR FAMOUS GARLIC AIOLI.

BATATA HARRA 9

CUBES OF POTATOES SAUTÉED IN CILANTRO, GARLIC, AND CAYENNE PEPPER.

CHICKEN LIVER 10

CHICKEN LIVER SAUTÉED WITH GARLIC AND CINNAMON, FINISHED WITH LEMON AND POMEGRANATE MOLASSES.

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SALADS

FATTOUSH SALAD 10

MIXED SEASONAL GREENS, ROMAINE HEARTS, HEIRLOOM TOMATOES, ENGLISH CUCUMBERS, AND RED ONIONS, TOSSED WITH OUR HOMEMADE LEMON GARLIC DRESSING.

TABBOULI SALAD 9

TRADITIONAL LEBANESE SALAD OF FINELY CHOPPED PARSLEY, MINT, TOMATOES, AND BULGUR WHEAT, DRESSED WITH OLIVE OIL, POMEGRANATE MOLASSES, AND FRESH LEMON JUICE.

AL RAHEB SALAD 10

SMOKED EGGPLANT MIXED WITH APPLE VINAIGRETTE, TOMATOES, ONIONS, SCALLIONS. SERVED WITH TOASTED PITA BREAD.

ADD TO SALAD...

AHI TUNA 6 OZ 9

CHICKEN BREAST 7

PETITE FILET MIGNON 6 OZ 12

SALMON 8 OZ 10

JUMBO TIGER SHRIMP EA. 2.5

SOUP

SWISS CHARD AND LENTIL SOUP 7

GREEN LENTILS WITH SWISS CHARD AND POTATOES, SEASONED WITH OUR CHEF'S SPICE BLEND.

CHEF MARIOS' SPECIAL

\$30 PER PERSON (MINIMUM 4 PPL)

INCLUDES A SELECTION OF 5 COLD MEZZA ITEMS, 6 HOT MEZZA ITEMS, MIXED GRILL, INCLUDING CHICKEN TAOUK, KAFTA, FILET MIGNON, AND OUR TRADITIONAL LEBANESE DESSERT KNAFE.

ENTRÉES

SALMON AND SHRIMP WITH LEMON DIJONAISE SAUCE 24

GRILLED NORWEGIAN SALMON SERVED ATOP HONEY GLAZED BELL PEPPER RATATOUILLE, TOPPED WITH SHRIMP AND COATED WITH A

PINOT GRIGIO DIJON SAUCE.

GEORGES' LAMB BURGER 12

8 OZ HOMEMADE BURGER PATTIES, LEBANESE CABBAGE SALAD, GRILLED HAM AND CHEESE, ONIONS, TOMATOES, KETCHUP, MUSTARD, AND FRENCH FRIES.

MIXED GRILL FOR ONE/TWO 25/42

BEEF TENDERLOIN, CHICKEN KEBOB, KAFTA KEBOB, JUMBO TIGER SHRIMP. SERVED WITH HUMMUS, HOMEMADE GARLIC AIOLI, AND ROASTED VEGETABLES.

SEAFOOD ORZO IN SAFFRON AND MASCARPONE 25

SAUTÉED SHRIMP AND SCALLOPS IN SAFFRON AND BUTTER, SERVED ATOP BASIL ORZO AND MASCARPONE CHEESE, FINISHED WITH METAXA BRANDIED LOBSTER BISQUE.

FILET MIGNON A LA LIBANAISE 26

CHAR-GRILLED 9 OZ FILET MIGNON, SERVED WITH SAUTÉED CARROT STRINGS, POMME FRITES, AND BEURRE MAITRE D'HOTEL.

SAMKEH HARRA 24

PAN SEARED COD FILET TOPPED WITH A SPICY CILANTRO TAHINI SAUCE, WITH SAUTÉED BUTTERED PINE NUTS AND SNOW PEAS.

SULTAN EBRAHIM 24

RED MULLET, DEEP FRIED, SERVED WITH FRIED PITA CHIPS AND TAHINI.

MIDDLE EASTERN STUFFED CHICKEN 19

GRILLED CHICKEN STUFFED WITH SPINACH, FETA CHEESE, AND TOMATOES, SERVED WITH ROASTED VEGETABLES.

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