



*Everyday from 5pm to 8pm
\$25 per person
Your choice of an Appetizer, Salad, Entrée & Dessert*

Appetizers

Hummus

*hearty garbanzo beans blended with lemon juice and tahini,
garnished with paprika, LEVOO and parsley*

Baba Ghanouj

roasted eggplant mixed with tahini, lemon juice and garlic

Grape Leaves

stuffed with rice, onions, and herbs· drizzled with our homemade yogurt sauce

Soujouk

*beef and lamb cured sausages in a plum tomato sauce with red onions,
drizzled with chipotle aioli*

Rakakat

phyllo cigars filled with athenos feta cheese and scallions

Salads

Tabbouli Salad

*traditional lebanese salad of finely chopped parsley, mint, tomatoes, and bulgur wheat, dressed with
LEVOO, pomegranate molasses and fresh lemon juice*

Fattoush Salad

*mixed seasonal greens, romaine hearts, heirloom tomatoes, english cucumbers and red onions· tossed
with our homemade lemon-garlic dressing*

Entrées

Riz'a Djeij

Executive Chef, Marios J. Azrak

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness· please
advise your server about any food allergies·*

chicken with rice topped with toasted almonds and creme de volaille

Kafta Meshwe

served with rice and yogurt cucumber sauce

Lahem Meshwe

served with hummus, pickles and biwaz

Traditional Lebanese Burger *

coleslaw, ketchup, mustard, grilled onions, grilled tomatoes, and french fries

Grilled Salmon with Cilantro Sauce *

served with honey glazed roasted carrots and white truffle rice

Desserts

Knaffe

Chocolate Mousse

Baklawa

Executive Chef, Marios J. Azrak

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