

Arak

Distilled from grape, infused with aniseed, favored in the Middle East. Commonly used in social settings, the drink is famous for its potency, and the milky-white color it turns when water is added to it. Arak has a high alcohol content, so water and ice is almost always added, producing the drink nick-named, "the milk of lions," in Lebanon.

Saad Fayed, Arak: Middle Eastern Alcoholic Beverage <www.about.com> (visited April 19, 2010)

Traditional Arak Service

SERVINGS	2	4	6	
GHANTOUS ABORAAD.....	\$7	\$13	\$25	\$37
KSARAK.....	\$8	\$15	\$29	\$43
LE BRUN.....	\$9	\$17	\$33	\$49

Arak Drinks

ZAHLEH	campari, simple syrup, orange juice	\$9
BEIRUT	simple syrup, pomegranate juice	\$9
SAIDA	simple syrup, club soda, cranberry juice	\$9
JEZZINE	vanilla vodka, white or dark godiva liquor, cream	\$9

Lt Martinis

OLIVE U DIRTY	vodka, olives, olive juice	\$9 (premium additional \$2)
THE PHOENICIAN	vodka, pomegranate juice, pomegranate seeds	
1001 NIGHTS	vodka, passion fruit	
OASIS	gin, fresh squeezed lemonade, sumac	
FAIROUZ	vanilla stoli, turkish coffee, kahlúa	
RAOUCHÉ	vodka, chambord, grand marnier, sour mix	
BAALBECK	vodka, mango juice	
JEITA	vodka, white or dark Godiva chocolate liqueur	

Margaritas

CLASSIC	MELON	COCONUT	RASPBERRY	\$8 (golden additional \$2)
APPLE	PASSION FRUIT	POMEGRANATE		

Mojito

CLASSIC	MELON	COCONUT	RASPBERRY	\$8
APPLE	CITRUS	ORANGE		




Beers




ALMAZA	Lebanon	\$6
LEBANESE TAVERNA LAGER DRAFT	US	\$5
LEBANESE TAVERNA ALE DRAFT	US	\$5
SAMUEL ADAMS	US	\$6
YUENGLING	US	\$6
MILLER LIGHT	US	\$5
MYTHOS	Greece	\$6
GUINNESS	Ireland	\$6
CORONA	Mexico	\$6
HEINEKEN	Holland	\$6
AMSTEL LIGHT	Holland	\$6
BUCKLER NON-ALCOHOLIC	Holland	\$6
BASS ALE	England	\$6
SAMUEL SMITHE'S ALE	Organic England	\$8
PINKUS UR PILS UNFILTERED	Organic Germany	\$9
GREEN 'S DUBBEL ALE 16.9 oz	Gluten Free Belgium	\$15

Non-Alcoholic Beverages

POMENADE, pomegranate, lemonade, orange	\$4
GUAVA OR MANGO NECTAR	\$3.5
SWEET MANGO LASSI, yogurt, mango	\$4
HOMEMADE LEMONADE, sprig of mint	\$4
AYRAN, yogurt drink	\$4
ORGANIC BERRY ICED TEA, unsweetened	\$3
ORGANIC BLACK ICED TEA, unsweetened	\$3

Kamria SANGRIA

WHITE \$8  \$15  \$27 
white wine, triple sec, strawberry, pineapple, apple, white peach (seasonal), cinnamon, basil leaves

RED \$9  \$17  \$31 
pomegranate wine, triple sec, brandy, strawberry, pineapple, apple, orange, cantaloupe, cinnamon, basil leaves

Sparkling and Rose Wines

Prosecco, NV, Montelliana, Piedmont, Italy	\$8
Xarello, Macabeo, NV, Cava, Dibon, Spain	\$7
Rose, 10, Mulderbosch, Rose of Cabernet, Stellenbosch, South Africa	\$9
Rose, 10, Ksara, Sunset, Bekaa Valley, Lebanon	\$9

White Wines

BRIGHT, CRISP AND REFRESHING

Pinot Grigio, 11, Cornaro, Veneto, Italy	\$7
Sauvignon Blanc, 10, Domaine Wardy, Lebanon	\$8
Riesling, 10, Dr. Loosen, "Dr. L," Mosel, Germany	\$8
Gruener Veltliner, 10, Huber "Hugo," Traisental, Austria	\$9

ROUND, LAYERED AND RIPE

Pinot Grigio, 11, Wilhem Walch, "Prendo," Alto Adige, Italy <i>sustainable</i>	\$9
Chardonnay, S Blanc, Semillon, 10, "Blanc De Blanc," Bekaa Valley, Lebanon	\$8
Sauvignon Blanc, 11, Allan Scott, Marlborough, New Zealand	\$9
Pinot Gris, 11, R. Stuart, "Big Fire," Oregon, US	\$10

RICH, LUSH AND TROPICAL

Chardonnay, 11, West Cape Howe, W. Australia	\$10
Chardonnay, 11, Tilia, Mendoza, Argentina	\$7
Chardonnay, 10, Ksara, Bekaa Valley, Lebanon	\$10

Red Wines

VIBRANT BOUQUET OF CHERRIES AND BERRIES

Malbec, 11, Tilia, Mendoza, Argentina	\$7
Shiraz, 09, Hope Estate, Hunter Valley, Australia	\$8
Chianti Classico, 08, Borgo Scopeto, Italy <i>sustainable</i>	\$11

ROUND, VELVETY AND SMOOTH

Tempranillo, 09, Clisos, Rioja Alta, Spain	\$9
Petit Noir, 07, Cave Kouroum, Bekaa Valley, Lebanon	\$9
Pinot Noir, 10, Angeline Reserve, North Coast, California, US	\$10

SPICY AND SMOKEY

Merlot, 09, Gougenheim, "Valle Escondido," Mendoza, Argentina	\$8
Grenache, Tempranillo, 08, Don Ramon, Aragonesas, Spain	\$8
Zinfandel, 08, Peachy Canyon "Incredible Red," Paso Robles, California, US	\$9

PROFOUND, DEEP AND LINGERING

Syrah, Cabernet, Cab Franc, 09, Ksara Reserve Du Couvent, Bekaa Valley, Lebanon	\$9
Cabernet Sauvignon, 09, Terra Andina "Reserve," Maipo Valley, Chile	\$9
Cabernet Sauvignon, 09, Ksara, Bekaa Valley, Lebanon	\$10

Sweet Wines

Moscato, NV, Ksara, Bekaa Valley, Lebanon	\$8
Black Muscat, 09, Quady "Elysium," California, US	\$10
Muscat Petit Grains, 03, Cave Karoum, Miss Cat, Lebanon	\$9

TASTE OF LEBANON

ENJOY... An experience for your whole table, including Lebanese Taverna favorites and specialties. Choose from 4 menus paired with Lebanese wines to introduce our cuisine to you.

Traditional Mezza

\$13.5 per person

Mezza Samples

Hommos
Tabouleh
Grape Leaves
M'saka
Falafel with Tahini
Kafta Harra
Sambousick
Baba Ghannouge
Kibbeh with Lebneh

\$19 with wine

Ksara, Blanc de Blanc

Vegetarian Mezza

\$13.5 per person

Mezza Samples

Hommos
Tabouleh
Grape leaves
M'saka
Falafel with Tahini
Foole M'damas
Fatayer B'sbanigh
Baba Ghannouge
Shakshouky

\$19 with wine

Ksara, Blanc de Blanc

Light Experience

\$20 per person

Mezza Plate

Hommos
Fattoush
Kafta Harra
Chicken or Meat Shawarma

\$30.5 with wine

Ksara, Reserve du Couvent

Dessert: choose one

Awamat
Baklawwa
Booza

Ksara, Moscatel

Grand Experience

\$30 per person

Mezza: choose one

Hommos with Topping
Tabouleh
Shrimp Arak
Kibbeh

\$47.5 with wine

Ksara, Chardonnay

Entrees: choose one

Lamb Kabob
Salmon Meshwi
Chicken Kabob
Mehshi Bel Zeit

Ksara, Cabernet

Dessert: choose one

Sesame Creme Brulee
Halawet Jibne
Molten Chocolate Cake

Ksara, Moscatel

HOMMOS BAR

حمص بار

Trio Of Hommos 12

served with fresh pita and veggies

TRADITIONAL HOMMOS with ground beef and lamb

GARLIC HOMMOS with chicken shawarma

SPICY HOMMOS with tomatoes and feta

Create Your Own Hommos

choose your favorite topping & dipper

served with fresh oven-baked pita

CHOOSE YOUR HOMMOS

TRADITIONAL HOMMOS 6.25

GARLIC HOMMOS 6.75

SPICY HOMMOS 6.75

CHOOSE YOUR TOPPINGS \$2 each

ground beef & lamb with pine nuts & almonds

chicken shawarma

roasted pine nuts

falafel

foole m'damas

maanek

shrimp

chickpeas

sujuk

kafta

tomatoes & feta

CHOOSE YOUR DIPPERS

french fries 2

rice crackers 2

assorted veggies 2

pita chips 2

Explore

Hommos is the perfect introduction to a Lebanese meal or a delightful snack by itself.

With its smooth texture and healthy nature it can be a part of every occasion.

Hommos is the most popular item on our menu and like a good old friend it never disappoints. We have given our trusted friend a little update.

We're sure you will love it.

MEZZA

Kibbeh 8 كبة قرص
STUFFED MEATBALLS, ground beef and lamb, burghul, almonds, pine nuts, yogurt - fried

Sambousik 7 سمبوسك
MEAT PIES, ground beef and lamb, onions, almonds and pine nuts - fried

Shawarma 8.5 شاورما لحمه
ROTISSERIE MEAT, carved beef and lamb, tahini sauce

Djaje Shawarma 8 شاورما دجاج
ROTISSERIE CHICKEN, carved boneless breast, garlic puree

Maanek 8 مقانق
MILD SAUSAGE, beef and lamb, pine nuts, lemon, butter

Sujok 7.5 سجع
SPICY SAUSAGE, beef and lamb, garlic, tomato sauce

Jawanih 7.5 جوانح
CAMEL WINGS, chicken wings, garlic, lemon, cilantro, olive oil

Kafta Harra 7.25 كفته حره
SPICED BEEF & LAMB SAUSAGES, spicy tomato sauce, pine nuts

Kalamar 7.5 كالاماري
CALAMARI, semolina flour, spiced tomato sauce - fried

Araydis Arak 8.5 قريديس عرق
SAUTEED SHRIMP, garlic, onion, cilantro, arak

COLD MEZZA

Kibbeh Nayeh ■ 10.5 كبة نيّه
LAMB TARTARE, burghul, mint, cinnamon, fresh onion

SOUP & SALAD

Shorba Adlas 5.75 شوربة عدس
LENTIL SOUP, spinach, potatoes, garlic, lemon, cilantro

Laban B`khyar 5.5 لبن بالخيار
YOGURT WITH CUCUMBER, garlic and mint

Salata 5.75 سلطة البيت
HOUSE SALAD, lettuce, onions, cucumbers, feta, tomatoes, house dressing

Tabouleh 7.25 تبولي
PARSLEY SALAD, burghul, tomatoes, onions, mint, olive oil, lemon juice

Shakshouky 7 سلطة باذنجان
ROASTED EGGPLANT SALAD, diced tomatoes, scallions, garlic, pomegranate molasses, olive oil

Salata Lebnanieh 7 سلطة لبنانيه
LEBANESE SALAD, tomatoes, cucumbers, onions, mint, parsley, lemon juice & olive oil dressing

Fattoush 7 فتوش
PEASANT SALAD lettuce, tomatoes, cucumbers, onions, mint, radish, parsley, toasted pita chips, pomegranate & sumac dressing

VEGETARIAN MEZZA

Foole M`damas 5.75 فول مدمس
STEWED BEANS, favas, chick peas, garlic, lemon, olive oil

Fatayer B`jibne 7 فطائر بالجبنه
CHEESE PIES, feta, mozzarella, herbs - fried

Fatayer B`shanigh 7 فطائر بالسبانخ
SPINACH PIE, onions, pine nuts, sumac, lemon juice - fried

Jibneh Halloum 7.5 جبنه حلوم
SHEEP'S MILK HALLOUMI CHEESE, tomatoes, olives, olive oil - sauteed

Falafel 6.75 فلافل
BEAN FRITTERS, chick peas, favas, radish, scallion, tahini sauce

Batata Meklieh 5.5 بطاطا مقلية
HERB FRENCH FRIES, sumac, cumin, garlic puree

COLD VEGETARIAN MEZZA

Baba Ghannouge 6.75 بابا غنوج
EGGPLANT DIP, tahini, lemon juice, garlic, olive oil, pomegranate seeds

M`saka 6.5 مسقعه
OVEN ROASTED EGGPLANT, chickpeas, tomatoes, onions, garlic

Lebneh 5.75 لبنه
YOGURT DIP, strained yogurt, olive oil

Makdous 7 مكدوس
CURED BABY EGGPLANT, walnuts, garlic, lemon, olive oil, pomegranate molasses

Warak Inab 6.5 ورق عنب بالزيت
GRAPE LEAVES, rice, chickpeas, tomatoes, mint, parsley

Shankleesh 7.5 شنكليش
SPICED AGED FETA, paprika, zaatar, sumac, olives

Ajban M`Shakaleh 7.5 ايجبان مشكله
CHEESE PLATE, selection of mediterranean cheeses

Lubieh Bel Zeit 6.25 لوبية بالزيت
BROAD BEANS STEW, tomato sauce, whole garlic, cinnamon

FLAT BREADS

Manakish B`jibne 7.5 مناقيش بالجبنه
CHEESE, mozzarella and feta, black olives

Manakish Bel Zaatar 7.5 مناقيش بالزعر
MIXED HERB, thyme, marjoram, sumac, sesame seeds, olive oil

Manakish B`shanigh 7.5 مناقيش بالسبانخ
SPINACH, onions, sumac, pine nuts, cheese

Arayis 8.5 عرايس
GROUND BEEF & LAMB, tahini, tomatoes - grilled

MAIN DISH

HOUSE SALAD WITH MAIN DISH 3.5

Ouzi & Warakinab 19 ورق عنب محشي مع اوزي
BRAISED LAMB, lamb-filled grape leaves,
spiced rice, yogurt salad

Mashawi مشاوي
KABOBS, grilled, vegetables, rice
CHICKEN 18 | LAMB ■ 20 | KAFTA 17
MIXED: LAMB, CHICKEN AND KAFTA ■ 22

Fatteh فته
TRADITIONAL YOGURT DISH, chickpeas,
toasted pita, pine nuts, yogurt sauce, garlic, pomegranate seeds
CHICKEN 17 | LAMB ■ 19 | EGGPLANT 17

Mouzat 24 موزات
BRAISED LAMB SHANK, tomato sauce, burghul pilaf

Sharbat Ghanam شرحات غنم
LAMB LOIN, grilled and sliced, three green herb sauce,
home style fried potatoes
GRAND SHARHAT ■ 26 | PETITE SHARHAT ■ 18

Shawarma شاورما
CARVED ROTISSERIE,
marinated meats, rice, tahini sauce, garlic puree
CHICKEN 17 | LAMB & BEEF 18 | MIXED 19

Farraij Meshwi 19 فروج مشوي
FREE-RANGE, NATURAL CHICKEN, de-boned and
grilled, skewered vegetables, home style fried potatoes

Salmon Meshwi 19.75 سلمون مشوي
SALMON FILLET, grilled vegetables, burghul pilaf, tomato,
cilantro and pine nut sauce

Mehshi Bel Zeit 16.5 محشي بالزيت
STUFFED VEGETABLES, rice, tomatoes, herbs, pine nuts,
tomato sauce

Samaka Harra 23 سمكه حره
WHOLE MEDITERRANEAN SEA BASS, broiled,
spicy cilantro-pine nuts-tomato salsa, olive oil, vegetables, rice

Gluten Free Menu Available

LITTLE ONES

10 & UNDER

WITH RICE, HOMMOS, CELERY & CARROTS

KIBBEH 6.5
BREADED CHICKEN STRIPS 6.5
GRILLED KAFTA 6.5
FALAFEL 6.5
CHICKEN SHAWARMA 6.5
LAMB/BEEF SHAWARMA 6.5
GRILLED CHICKEN BREAST 6.5
SIDE ORDER OF FRIES 2.25

SIDES

HARISSA hot and spicy Moroccan paste 3.25
KABIS assorted pickled vegetables 3.25
TAHINI sesame paste, lemon, parsley, garlic 4.25
RICE basmati rice, vermicelli noodles 3
SPICED RICE almonds, pine nuts 3.5
BURGHUL PILAF chickpeas, tomatoes 5.25

DESSERTS 6.50

Warm "Taverna-Style" Awamat عوامات
FRIED DONUTS, honey-saffron syrup, yogurt-milk custard

Molten Chocolate Cake كاتوشوكولا
TURKISH COFFEE CAKE, cardamom, house-made
marshmallow, pistachio-orange ice cream

Traditional Baklawa بقلوا
LAYERED PHYLLO PASTRY, honey ice cream, toasted
pistachios, pomegranate syrup,

Halawet Jibne حلاوة بالجبن
SWEET CHEESE CREPE, sweet custard, toasted pistachios,
candied orange zest

Sesame Creme Brulee سمس كريم برولي
RICH CUSTARD, caramelized bananas, carob molasses, tahini

Knafa Bel Jibne كنافه بالجبن
WARM CHEESE TART, golden semolina crust, sweet cheese,
sesame seed biscuit

Um Ali ام علي
BREAD PUDDING, phyllo, pistachios, pine nuts, raisins,
coconut, honey ice cream

Boozza بوظه
ICE CREAM TRIO, pistachio-orange, honey,
vanilla-cardamom