



Mezza

CHICKEN SAMOSA 8 H

rotisserie sliced chicken, grilled onion, cilantro, almonds

MAANEK 9 GF

sautéed beef/lamb sausages, lemon, pine nuts

BABA GHANOUSH 8 GF

puréed eggplant, tahini, garlic, lemon pomegranate (when in season)

KALAMAR 10

semolina breaded fried calamari, lemons, capers, chiles, mint, tomato-garlic sauce

KIBBEH NAYEH 13 ■

lamb tartare, bulgur, onions, mint, made to order

KIBBEH 9 H

stuffed beef/lamb fritters, bulgur, pine nuts, almonds

ARTICHOKES 8

semolina dusted fried artichoke hearts, garlic lemon butter sauce

TAVERNA OCTOPUS 14 GF

Spanish octopus, date-celery-walnut salad, date vinaigrette, grilled lemon, cilantro

PUMPKIN KIBBEH 8

fried vegetarian kibbeh, spinach, bulgur, pine nuts, almonds

SHAKSHOUKY 8 GF

roasted eggplant, scallions, tomatoes, garlic, pomegranate molasses dressing

SPANAKOPITA 7

spinach, feta, onion, flaky phyllo pastry, lebneh

SHAWARMA ROLLS 8 H

beef/lamb, pomegranate (when in season), lebneh

SHRIMP ARAK 10 GF

sautéed onions, garlic, cilantro, lemon-arak sauce

FATAYER TRIO 7

cheese, spinach, beef/lamb pastries

ARNABEET 8

fried cauliflower, chickpeas, pine nuts, tahini dressing

FALAFEL 8 GF

chickpea & fava bean fritters, tahini sauce

CAMEL WINGS 9 H

chicken wings, garlic, lemon, cilantro

LT TZATZIKI 9 GF

Lebanese yogurt, cucumber, garlic, mint and lemon, olives

M'SAKA 7.5 GF

oven roasted eggplant, chickpeas, tomatoes, onion, garlic

JIBNE HALLOUM 8

pan sauteed sheep's milk cheese, tomato, cucumber, olive

GRAPE LEAVES 7

rice, chickpeas, tomatoes, onions, mint

SHAWARMA SLIDERS 7 H

beef/lamb or chicken, lettuce, tomato

TASTE OF LEBANON

CHEF'S PLATTER 14 H

sampling of hommus, baba ghanoush, tabouleh, grape leaf, falafel, fatayer spinach, kibbeh with lebneh, m'saka, shakshouky

TAVERNA PLATTER 14 H

choice of beef/lamb shawarma, chicken shawarma or falafel, with hommus, fattoush, Lebanese rice

Soup & Salads

LENTIL SOUP 7 GF

spinach, potato, lemon, cilantro

TAVERNA SALAD 7 GF

romaine, cucumbers, tomatoes, onions, feta, Lebanese Taverna house dressing

TABOULEH 9

parsley, tomatoes, onions, mint, bulgur, lemon dressing

FATTOUSH 8

romaine, tomatoes, cucumbers, onions, radish, mint, sumac, pomegranate dressing, pita chips

ROASTED BEET 9 GF

arugula, orange, feta, pine nuts, pomegranates (when in season)

Entree Salads

CHICKEN SHAWARMA 14 GF H

roasted chicken, mixed greens, feta, onions, LT house dressing

SALMON 16 GF

mixed greens, chickpeas, feta, pickled onions, cucumber-mint vinaigrette

FALAFEL 12

spring onions, radishes, mint, tomato, tabouleh, tahini dressing

ON THE SIDE

LEBANESE RICE 3

BULGUR PILAF 4

YOGURT SALAD 5 GF

PICKLED VEGETABLES 5 GF

SPICED RICE 4 GF

ROASTED OLIVES 6 GF

CONDIMENT TRIO 6 GF

harissa, tahini, garlic paste

HOMMUS BAR

SERVED WITH LEBANESE EXTRA VIRGIN OLIVE OIL

HOMMUS 8 GF

puréed chickpeas, tahini, garlic, lemon

SPICY HOMMUS 8 GF

housemade harissa

GARLIC HOMMUS 8 GF

fresh and roasted garlic

SHAWARMA HOMMUS 10 GF H

chicken or beef/lamb

HOMMUS TRIO 15 GF H

hommus special, spicy hommos with tomato and feta, garlic hommus with chicken shawarma, veggie dippers

HOMMUS SPECIAL 9 GF H

ground beef/lamb, pine nuts

HOMMUS SAMPLER 12 GF

spicy, garlic and traditional hommus, veggie dippers

SANDWICHES

SERVED ON HOUSEMADE BREAD WITH FRIES AND TAVERNA SALAD

SHAWARMA 14 H

beef/lamb roasted on vertical rotisserie, hand carved, tomatoes, pickled onions, tahini sauce

CHICKEN SHAWARMA 13 H

roasted on vertical rotisserie, hand carved, lettuce, tomatoes, garlic sauce

FALAFEL 12

chickpea & fava bean fritters, mint, radish, scallions, tahini sauce

GRILLED KAFTA 13 H

ground beef/lamb, parsley, onions, lettuce, tomatoes, hommus

Entrees

LAMB AND ARTICHOKE STEW 19 H

rich, slow-cooked lamb with artichoke hearts and Lebanese rice pilaf

FATTEH CHICKEN 19 ¥ H / LAMB 21 ■ H / EGGPLANT 19

yogurt, chickpeas, pine nuts, garlic, pomegranates (when in season), pita chips

OUZI WITH GRAPE LEAVES 20 GF H

braised lamb, lamb-filled grape leaves, spiced rice, yogurt salad

KABOBS CHICKEN 20 ¥ / AMERICAN LAMB 23 ■ / KAFTA 19 H / MIXED 25

marinated grilled meats, roasted vegetables, Lebanese rice

MOUZAT 26 GF H

slow cooked lamb shank, artichoke, potatoes, tomato, lamb reduction

CHICKEN CURRY 19 ¥

chicken, potato, bell pepper, coconut milk, chili pepper, quince-mango chutney, Lebanese rice

CHICKEN FARROUJ 21 GF ¥

roasted, deboned half chicken, roasted vegetables, zaatar potatoes

SALMON HARRA 21

grilled salmon fillet, bulgur pilaf, tomato-cilantro-pine nut sauce

MEHSHI 18 GF

grilled eggplant and zucchini rolls, stuffed with vegetable rice pilaf, tomato sauce, yogurt sauce, nuts, mint

SHRIMP KABOB 22

jumbo shrimp, bulgur pilaf, roasted vegetables, eggplant salsa, grilled lemon

TRADITIONAL LAMB SHARHAT 27 ■ GF

sliced American lamb loin, roasted vegetables, zaatar potatoes, three herb sauce

FRIED SEA BASS FILLET 23

batter-fried bronzino fillet, roasted vegetables, Lebanese rice pilaf, pita chips, eggplant salsa

Our story

began when my wife Marie and I, along with our children Dory, Dany, David, Gladys and Grace immigrated to America in 1976. Three years later we purchased Athenian Taverna, a sub and pizza shop in Arlington. We could only afford to change half of the original sign, thus Lebanese Taverna was born. Lebanese Taverna brought a little piece of Lebanon back to us, and in turn, the customers experienced our Lebanese food and culture. My family and I have come a long way since opening the original Lebanese Taverna in 1979. Each night my children still greet old friends and welcome new ones into the restaurants where they grew up and shared their lives. Lebanese Taverna has come to symbolize the realization of dreams and the rewards of dedication, where good food is enjoyed in good company. Thank you and welcome to my home. ^h

- Tanios Abi-Najm

GF Gluten Free. SPICED RICE replacement for non-gluten free sides available upon request.

¥ Lebanese Taverna sources natural chicken that is humanely raised, hormone and anti-biotic free. H Certified Halal Meats. ■ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gratuity may be included with guest's approval. | SPRING 2017