

Entrees

LAMB AND ARTICHOKE STEW 18 **H**

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

FATTEH CHICKEN 19 **¥ H** / LAMB 20 **■ H** / EGGPLANT 18

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

OUZI WITH GRAPE LEAVES 19 **GF H**

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

KABOBS CHICKEN 20 **¥** / AMERICAN LAMB 21 **■** / KAFTA 19 **H** / MIXED 23

marinated grilled meats, roasted vegetables, Lebanese rice

MOVZAT 25 **GF H**

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

CHICKEN CURRY 18 **¥**

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

CHICKEN FARROVJ 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 21

garlic and lemon marinated jumbo shrimp, grilled lemon, bulghur pilaf, roasted vegetables, roasted tomato-eggplant sauce

TRADITIONAL LAMB SHARHAT 27 **■ GF**

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

FRIED SEA BASS FILLET 21

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

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. | WINTER 2016.

TAKEOUT



BETHESDA 301.951.8681

7141 Arlington Rd. Bethesda, MD

BALTIMORE 410.244.5533

719 S. President St. Baltimore, MD

TYSONS 703.847.5244

1840 International Dr. McLean, VA

DC 202.265.8681

2641 Connecticut Ave. NW. DC

WESTOVER 703.241.8681

5900 Washington Blvd. Arlington, VA

PENTAGON 703.415.8681

1101 S. Joyce St. Arlington, VA

Mezza

CHICKEN SAMOSA 7.50 H
roisserie sliced chicken, grilled onion, cilantro, almonds

MAANEK 9 GF
sautéed beef & lamb sausages, lemon, pine nuts

BABA GHANOUSH 7.50 GF
puréed eggplant, tahini, garlic, lemon pomegranate (when in season)

KALAMAR 9.5
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 7.50
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 6.50
spinach, feta, onion, flaky phyllo pastry, lebneh

SHAWARMA ROLLS 8 H
beef & lamb, pomegranate (when in season), lebneh

SHRIMP ARAK 9 GF
sautéed onions, garlic, cilantro, lemon-arak sauce

FATAYER TRIO 7
cheese, spinach, beef & lamb pastries

M'SAKA 7.50 GF
oven roasted eggplant, chickpeas, tomatoes, onions, garlic

ARNABEET 7.50
fried cauliflower, chickpeas, pine nuts, tahini dressing

FALAFEL 7.50 GF
chickpea & fava bean fritters, tahini sauce

CAMEL WINGS 8.50 H
chicken wings, garlic, lemon, cilantro

LT TZATZIKI 9 GF
Lebanese yogurt, cucumber, garlic, mint and lemon, olives

SHAWARMA SLIDERS 7 H
beef & lamb or chicken, lettuce, tomato

JIBNE HALLOVM 8
pan sauteed sheep's milk cheese, tomato, cucumber, olive

GRAPE LEAVES 7
rice, chickpeas, tomatoes, onions, mint

FLATBREAD SANDWICHES

SHAWARMA 13 H
beef & lamb roasted on vertical rotisserie, hand carved, tomatoes, pickled onions, tahini sauce

CHICKEN SHAWARMA 12 H
roasted on vertical rotisserie, hand carved, lettuce, tomatoes, garlic sauce

FALAFEL 11
chickpea & fava bean fritters, mint, radish, scallions, tahini sauce

GRILLED KAFTA 12 H
ground beef & lamb, parsley, onions, lettuce, tomatoes, hommus

SERVED ON HOUSEMADE BREAD WITH LEBANESE PICKLES AND FRIES OR TAVERNA SALAD

HOMMUS BAR

HOMMUS 7.50 GF
puréed chickpeas, tahini, garlic, lemon

SPICY HOMMUS 7.50 GF
housemade harissa

GARLIC HOMMUS 8 GF
fresh and roasted garlic

SHAWARMA HOMMUS 9 GF H
chicken or beef & lamb

HOMMUS TRIO 14 GF H
hommus special, spicy hommos with tomato and feta, garlic hommus with chicken shawarma, veggie dippers

HOMMUS SPECIAL 8.50 GF H
ground beef & lamb, pine nuts

HOMMUS SAMPLER 12 GF
spicy, garlic and traditional hommus, veggie dippers

SOUP & SALADS

LENTIL SOUP 6.50 GF
spinach, potato, lemon, cilantro

TAVERNA SALAD 6.50 GF
romaine, cucumbers, tomatoes, onions, feta, Lebanese Taverna house dressing

TABOULEH 8.50
parsley, tomatoes, onions, mint, bulgur, lemon dressing

FATTOUSH 7.50
romaine, tomatoes, cucumbers, onions, radish, mint, sumac, pomegranate dressing, pita chips

ROASTED BEET 9 GF
arugula, orange, feta, pine nuts, pomegranates (when in season)

CHICKEN SHAWARMA 13 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

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

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