

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

MOVZAT 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 FARROVJ 21 **GF ¥**

roasted, deboned half chicken, roasted vegetables, zaatar potatoes

SALMON HARRA 21

grilled salmon fillet, saffron pearly cous cous

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

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.

Please be advised all menus are subject to change without notice. Summer 2017

TAKE OUT

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 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

SPANAKOPITA 7

spinach, feta, onion, flaky phyllo pastry, lebneh

FATAYER TRIO 7

cheese, spinach, beef/lamb pastries

SHAWARMA ROLLS 8 H

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

TAVERNA OCTOPUS 15 GF

Lebanese potato salad, lemon, cilantro

SHRIMP ARAK 10 GF

sautéed onions, garlic, cilantro, lemon-arak sauce

ARNABEET 8

fried cauliflower, chickpeas, pine nuts, tahini dressing

LEBANESE NACHOS \$12

pita chips, feta yogurt sauce, blended cheese, scallions, tomato, pomegranate

SHAWARMA NACHOS \$16 H

choice of beef/lamb or chicken shawarma

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 8 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

SHAKSHOUKY 8 GF

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

MEZZA FRIES 6 GF

sumac, cumin, garlic sauce

FLATBREAD SANDWICHES

SHAWARMA 14

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

CHICKEN SHAWARMA 13

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

LAMB BURGER \$15

lamb/beef burger, harissa mayo, fried onions, lettuce, tomato, toasted brioche

FALAFEL 12

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

GRILLED KAFTA 13

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

SERVED ON HOUSEMADE BREAD WITH FRIES AND TAVERNA SALAD

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

chicken or beef/lamb

HOMMUS TRIO 15 GF

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

HOMMUS SPECIAL 9 GF

ground beef/lamb, pine nuts

HOMMUS SAMPLER 12 GF

spicy, garlic and traditional hommus, veggie dippers

SOUP & SALADS

LENTIL SOUP 7 GF

spinach, potato, lemon, cilantro

TABOULEH 9

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

TAVERNA SALAD 7 GF

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

LEBANESE SALAD 10 GF

heirloom tomatoes, Persian cucumber, mint, Lebanese dressing

WATERMELON & FETA 9 GF

sheep's milk French feta, roasted pistachios, mint, sea salt

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

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