

HOT STARTERS

SPICY POTATO 	Cubed potatoes seasoned with a blend spices and cilantro.	12
GRILLED HALLOUMI 	Grilled halloumi cheese served with tomato, cucumber and basil.	14
DOLMEH* 	Grape leaves stuffed with a mixture of spiced rice and ground beef.	14
KASHKEH BADEMJAN 	Eggplant, freh garlic, onion, mint, and kashkeh.	13
VEGETARIAN DOLMEH 	Grape leaves stuffed with rice, onion, split peas, dill, and raisins.	13
FALAFEL 	Six savory fritters made from garbanzo beans, herbs, and house spices served with tahini sauce.	12

COLD STARTERS

HUMMUS 	Garbanzo beans, tahini, fresh lemon juice, fresh garlic, and olive oil.	12
BABA GHANOUGH 	Roasted eggplant, tahini, fresh lemon juice, and fresh garlic.	13
For above add chicken, beef, or lamb shawarma. *		6

WHIPPED FETA 	Feta cheese whipped with Greek yogurt, topped with zahtar and honey.	14
MUHAMMARA 	Roasted sweet bell pepper blended with walnuts, fresh garlic, and pomegranate molasses.	14
LABNEH 	Strained whipped yogurt topped zahtar spice and olive oil.	12
TZATZIKI 	Sour cream, cucumbers, fresh lemon juice, and fresh garlic.	12
MAST-O-KHIAR 	Yogurt, cucumber, mint.	12
GARLIC DIP (AIOLI) 	Fresh pressed garlic, fresh lemon juice, and extra virgin olive oil.	11
FETA 	Topped with zahtar and olive oil.	8

MEZZA (SHARING) PLATTERS

VEGAN 	Hummus, baba ghanoush, falafel, muhammara, and veggie dolmeh.	22
MEAT * 	Hummus topped with beef or chicken shawarma, mirza ghasemi, falafel, dolmeh, and baba ghanoush.	24
VEGGIE 	Hummus, baba ghanoush, falafel, whipped feta, and labneh.	22
PERSIAN 	Mirza ghazsemi, ghormeh sabzi, gheymeh bademjan, kashkeh bademjan, and saffron rice.	26
VEGGIE PASTRY COMBO	Spinach pie, manakish, harra, and cheese. 2 pieces each.	21
MEAT PASTRY COMBO *	Lahm fatayer, lahm bil-ajin, manakish, and cheese. 2 pieces each.	23
MIXED GRILL * 	Assortment of chicken, beef, kafta, lamb, and veggie skewers served with saffron basmati rice.	38

* Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of food -borne illness *



OVEN SPECIALTIES

Add feta or mozzarella.	2
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PIZZAS

ZAHTAR MARGARITA 	Drizzle of olive oil, tomato, halloumi cheese, and basil sprinkled with zahtar.	15
JIBNEH	Mozzarella and sesame seeds.	12
FALAFEL DELIGHT 	Fresh falafel, onion, tomato and drizzle of tahini.	14
HARRA 	Spicy roasted bell pepper, onion, and chili.	12
MANAKISH 	Zahtar spiced flat bread.	11
LAHM BIL-AJIN (SFIHA) *	Ground lamb, bell pepper, onion, tomato, and spices.	13
PIZZAWARMA *	Beef or chicken shawarma with halloumi cheese, olives, onion, sumac, topped with tanini sauce, and pomegranate molasses.	15

STUFFED PASTRIES

ARAYES *	Stuffed pita with mixture ground beef, onion, bell pepper, parsley and special spices.	15
SABANEKH FATAYER 	Spinach, onion, sumac, and spices.	12
LAHM FATAYER *	Ground lamb, sautéed onion, spices.	14

WRAPS

Served in fresh pita bread with lettuce, tomato, onion, and your choice of tzatziki or tahini dressing.	
Add side salad, shirazi, tabouleh, soup, baba ghanoush, hummus or fries.	5

VEGGIE 	Grilled eggplant, red bell pepper, zucchini, and yellow squash marinated in special sauce.	13
FALAFEL 	Deep fried garbanzo bean fritters, herbs, and house spices.	13
KAFTA * 	Grilled, seasoned ground beef.	15
GYROS *	Slices of beef.	14
SHAWARMA *	Choice of Sliced grilled chicken, beef, or lamb seasoned with our shawarma spices.	15

SPECIALTY ENTRÉES

Add side salad, shirazi, tabouleh, soup, hummus, baba ghanoush or fries.	5
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DEJAJ MASHWI (MANDI) * 	Tender bone-in chicken marinated with select spices served with fragrant basmati rice.	23
SHAWARMA PLATE * 	Shawarma meat choice of chicken, beef, or lamb, with basmati rice and your choice of tahini or tzatziki sauce on side	21
FISH OF THE DAY * 	Seasoned fish served with saffron basmati rice and grilled veggies.	27
LAMB SHANK * 	Braised lamb shank, and baghali rice.	27



KABOB

Two skewers served with saffron basmati rice OR half rice half salad.	
Add side salad, tabouleh, shirazi or soup.	5

VEGGIE 	Seasoned zucchini, yellow squash, mushroom, and bell pepper.	19
KAFTA (KOOBIDEH) * 	Seasoned ground beef with onion.	21
BEEF * 	Rubbed and prepared with savory seasoning.	22
CHICKEN * 	Charbroiled chicken breast.	21
LAMB * 	Meat from the leg, marinated in a special spice blend.	22

PERSIAN FARE

Served with saffron basmati rice or half rice half salad.	
Add side salad, tabouleh, shirazi or soup.	5

GHEYMEH BADEMJAN 	Fried eggplant in tomato sauce, and split peas stew	20
GHORMEH SABZI 	Sautéed herbs stew, dried lime, and red kidney beans.	20
For above add beef or chicken *		5

MIRZA GHASEMI 	Roasted eggplant, tomato, egg, and fresh garlic.	20
ZERESHK POLO * 	Barberry basmati rice served with your choice breast or thigh boneless chicken.	22
ADAS POLO * 	Lentil and raisin basmati rice served with your Choice breast or thigh boneless chicken.	22

SALAD & SOUP

Add your protein. (check our extras)	
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HOUSE SALAD 	Romaine lettuce, cucumber, red onion, tomato, feta cheese, and kalamata olive, tossed in house balsamic vinaigrette.	14
FATTOUSH 	Romaine lettuce, tomato, green onion, radish, olive oil, cucumber, fresh lemon juice, pomegranate molasses, fresh mint, sumac, pita chips.	14
TABOULEH 	Chopped parsley, green onion, tomato, bulgur, fresh mint and fresh lemon juice.	13
SHIRAZI 	Diced cucumber, tomato, red onion, mint, fresh lemon juice, and olive oil.	13
SIDE SALAD 	Romaine lettuce, red onion, tomato, cucumber drizzled with house balsamic vinaigrette.	5
LENTIL SOUP 	— Cup 5 BOWL 8	

A gratuity of 20% will be added to parties of 5 or more



KIDS MENU

MINI KABOB * 	Charbroiled chicken breast served with your choice of saffron basmati rice or fries.	13
CHEESY PIZZA	Four mini mozzarella cheese pizzas.	11
BURGER & FRIES * 	Seasoned ground beef, lettuce, tomato, and onion.	11
CHICKEN BURGER & FRIES * 	Chicken breast lettuce, tomato, and onion.	11

EXTRAS

SKEWER A LA CARTE *

LAMB * 		9
KAFTA * 		9
BEEF * 		9
CHICKEN * 		9
VEGGIE  		7

JUST MEAT

SHAWARMA * 	Choice of chicken, beef or lamb.	9
GYROS *		8

RICE

SAFFRON RICE  	Basmati rice, and saffron.	8
ZERESHK RICE  	Basmati rice, saffron, sweet and sour berries.	9
BAGHALI POLO  	Basmati rice, green fava beans, dill, and saffron.	9
ADAS RICE  	Basmati rice, raisin, lentils and saffron.	9

SIDES

SAUCES	Choice of tahini, tzatziki, garlic dip, mast-o-khiar or feta.	2
ZAHTAR & OLIVE OIL		2
FRIES		6
BIG BREAD		2



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HOT DRINKS

KARAK TEA	Black tea , milk, and variety spices.	6
TEA	Black, green, earl Grey, or cardamom.	4
TURKISH COFFEE & CARDAMOM		6
ARABIC COFFEE	lite coffee and variety spices.	6

COLD DRINKS

* ICED TURKISH COFFEE		6
* FRESH LEMONADE		5
* ROSE WATER LEMONADE		6
* STRAWBERRY LEMONADE		6
* DOOGH	Yogurt, salt, mint.	6

*Refill. 4

BLACK ICE TEA		5
GREEN ICE TEA		5
JUICE	Orange, mango or pomegrante	5
KOMBUCHA		7
SPARKLING WATER		5

MOCK-TAIL (KOKTAYL -LA-KUHÜLĪ)

POMPOM	Pomegranate, orange and fresh lemon juice, orange blossom, and honey.	7
LIMONANA	Fresh lemon juice, and fresh mint.	7
JALLAB	Date molasses, and rose water.	7

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Salam
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