

COLD STARTERS (MEZZA)

Hummus	6.00
Garbanzo Beans mixed with Lemon Juice, Garlic, with a splash of Olive Oil	
Tabouli	6.00
Mix of Parsley, Tomatoes, Green Onions, Fresh Mint, Bulgur, Lemon Juice and Olive Oil	
Khyar B'laban	6.00
Yogurt Cucumber salad with Garlic and fresh Dill	
Rihan	7.00
Fresh Tomatoes and grilled Italian Eggplant dressed in a special Basil Sauce	
Babghanouge	7.00
Roasted Eggplant mixed with Tahini Sauce, Garlic, with Lemon Juice and a drizzle of Olive Oil	
M'nazaleh	8.00
A ratatouille of thinly sliced marinated grilled Eggplant, Red Bell Peppers, Tomatoes, Walnuts, Garlic, with a splash of Lemon Juice and Olive Oil	
Starting Combination (2 or 4 persons)	10 / 16
Sampling of all Cold Starters	

RICE TOUCH

Wednesday, Thursday, & Friday only - 10:30 am - 2:30 pm

Lamb or Chicken Kebab	12.95
Seasoned Lamb or Chicken Lamb served over Rice and Salad with a side of Yogurt	
Tabsi	12.95
Seasoned minced Lamb & Beef topped with a thick Sauce of Eggplant, Onions, Peppers, Tomatoes and Garlic seasoned with a mild Curry and dry Lime served with Rice	
Bamieh	14.00
Lamb cooked with Okra in a special Garlic-Tomato Sauce	
Samakeh	15.00
Fresh Fish of the Day, Lemon Juice, Garlic, and Sumac served with Rice with a side of Tahini Sauce	

SOUP & SALADSadd Falafel for \$2.95 / Lamb or Chicken Shawarma for \$4.95
Prawns or Fish for \$5.95

Soup Cup / Bowl	3.95 / 5.95
Appetizing Vegetarian-base Lentil Soup	
Mediterranean	8.95
A Spring mix of Cucumbers, Tomatoes, Olives, Red onions, and Grilled Eggplant in a Zesty Sumac Wine Vinegar, Olive Oil and creamy Valbreso Feta Cheese	
Fattoush	9.95
A harmonious mix of Cucumbers, Tomatoes, Green Onions, Fresh Mint, and Grilled Eggplant coated with Sumac and a special Pomegranate Lemon Vinaigrette, accompanied by Pita Croutons	

MEDITARRANEAN WRAPS

served in Lavash Bread with Potatoes & Salad

Falafel (by popular demand)	8.95
with grilled eggplant add \$1.00 served in a wrap with a tomato garlic parsley lemony Tahini Sauce	
Vegetarian	8.95
Charbroiled Eggplant, caramelized Onions, Cauliflower, finely chopped Sumac Salad and Rihan (our famous Basil Spread)	
Chicken, Lamb Shawarma or Kufta (ground lamb & beef)	9.95
Thinly Sliced Lamb or Chicken tossed with grilled Onions, splashed with a hint of Tahini Sauce	
Barhoumi (the owner's son favorite)	10.95
Sautéed Chicken or Lamb with Mushrooms and grilled Onions seasoned with Hummus and Shatta (a spicy sauce)	
Fish Wrap	11.95
Grilled Alaskan Halibut marinated in a Lemon Cumin, Garlic, Sumac and Olive Oil drizzled with Tahini Sauce	

THINK DRINKS

Soda / San. Pellegrino 750ml	1.95 / 4.95
Milk	2.00
Coffee, Tea, Iced Tea	2.25
Espresso Single / Double	2.50 / 3.00
Hot Chocolate	3.00
Café au Lait	3.00
Laban (Mint Yogurt Drink)	3.50
Mango or Pomegranate Laban	5.00
Hot or Iced Americano	3.50
Herbal Mint Tea / Iced Herbal Mint Tea	3.50
Italian soda, Virgil's Root Beer, Cream or Cherry Cream Soda	3.50
Juice	3.50
Lemonade, Orange, Cranberry, Apple, Grapefruit, Cranberry / Orange and V8	
Cappuccino, Machiatto Single / Double	3.50 / 4.00
Hot or Iced Latte or Mocha Single / Double	3.50 / 4.00
All Café Drinks are made with 2% Milk, add \$1.00 for Soy Milk	
Divine Spicy Chai (paegean style freshly brewed)	4.00
Pomegranate Juice	4.00
Beer	5.00
Anchor Steam, Casablanca, Urquell, Chimay, or Boont	
Wine/ Champagne	7.00
Please inquire with your Server about our eclectic wine list	
Mimosa	7.00
Choice of Orange, Cranberry, Grapefruit or Pomegranate	
Large 750 Chimay or Saison du Pont	14.00