

## LUNCH

Tue - Sat 11:30 - 2:00.

### COLD MEZZA

#### **Mezza Combo** **\$13.00**

Combination of tabouleh, hummus, baba ghannouge, kebbeh cheese bourak, sambousek.

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#### **Tabouleh** **\$7.00**

Finely chopped fresh parsley, mint, tomatoes, onion, burghul, lemon juice, olive oil and pepper.

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#### **Labna B'Khyar** **\$6.00**

Mint brings a taste of summer to this refreshing salad of diced cucumber, yogurt and garlic.

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#### **Hummus** **\$7.00**

A blend of chickpeas with tahini, lemon juice and garlic topped with olive oil.

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#### **Baba Ghannouge** **\$7.00**

Roasted, chopped eggplant with tahini, lemon juice and garlic topped with olive oil.

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#### **Dolma** **\$6.50**

Wrapped grape vine leaves stuffed with rice, seasonal vegetables and spices.

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### HOT MEZZA

**Cheese Burak** **\$6.50**

Haloumi cheese and fresh mint wrapped in layers of filo dough.

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**Kebbeh** **\$7.00**

Fried shell of ground beef & burgul (crushed wheat) stuffed with ground beef, lamb and pine nuts.

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**Hummas Shawarma** **\$7.50**

Hummus topped with chicken shawarma, pine nuts and spices.

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**Falafel** **\$5.50**

Garbanzo and fava beans, onions, garlic, coriander, cumin, parsley, fried, served with tahini sauce.

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**Sambousek** **\$6.00**

Home made dough stuffed with ground beef, onions, pine nuts and spices.

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**SOUP & SALADS****Soup of The Day** **\$5.00**

Please ask your server.

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**Falafel Salad** **\$9.00**

A blend of chickpeas, onions, cilantro, parsley, garlic and spices, romaine lettuce, tomatoes, cucumber and tahini sauce.

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**Fattoush Salad**

Chopped romaine lettuce hearts, cucumbers, tomatoes, fresh mint, onions, radish, tossed with garlic, fresh lemon juice, olive oil with summak and toasted pita bread.

Small **\$6.00**

Large **\$9.00**

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**Tannourine Salad** **\$13.00**

**Tannourine Salad without Chicken \$9.00**

Romaine lettuce, tomatoes, calamata olive, feta cheese in a fresh olive oil and lemon and garlic dressing topped with chicken shawarma.

Romaine lettuce, tomatoes, calamata olive, feta cheese in a fresh olive oil and lemon and garlic dressing topped with chicken shawarma.

## WRAPS

**Chicken Shawarma \$9.00**

Marinated thinly sliced boneless chicken, roasted and served with pickles, yogurt sauce and pita bread.

**Meat Shawarma \$10.00**

Marinated thinly sliced Beef and Lamb, roasted and served with pickles, yougart sauce and pita bread.

**Falafel \$8.00**

A blend of chickpeas, onions, cilantro, parsley, garlic and spices served with romaine lettuce, tomatoes, tahini sauce and pita bread.

**Pita Bread**

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+Add fried eggplant and potatoes **\$1.00**

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## ENTREES (FROM THE GRILL)

Served with hummus, baba ghannouge, rice and garnish.

**Meat Shawarma \$13.00**

**Shish Tawook \$13.00**

Marinated thinly sliced Beef and Lamb, roasted and served with pickles, tomatoes, onions, and tahini sauce.

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**Ghanam Meshwi** **\$13.00**

Marinated cubes of lamb tenderloin flame grilled.

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**Lamb Shanks** **\$18.00**

Stewed lamb shanks in a tomato sauce, bell peppers, onions and garlic. Served with rice.

Tender marinated cuts of chicken, broiled to a golden finish.

**Kafta Meshwi** **\$13.00**

Minced lamb and beef seasoned with parsley, onions and spices.

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**Beef Kabab** **\$13.00**

Marinated cubes of beef tenderloin flame grilled.

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**Shish Kabab (Mix Grill)** **\$20.00**

Combination of kafta, chicken and beef. Served with rice and house salad.

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## VEGETARIAN DISHES

**Veggie Combo** **\$13.00**

Combination of baba ghannoune, hummus, tabouleh, feta cheese, dolma, falafel. Served with pita bread.

**Foul Mudammas** **\$8.00**

Fava beans stewed with garlic, lemon juice, green onions, finished with parsley and extra virgin olive oil. Served with assorted vegetables.

## **Mjadra** **\$14.00**

Rice and lentils cooked on slow heat  
garnished with caramelized onions and spices.  
Served with yogurt sauce and house salad.

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## **DINNER**

Tue-Sat: 5:00pm-9:00pm, Sun: 12:00pm-9:00pm.

## **COLD MEZZA**

### **Chef Recommendation** **\$13.00**

A sampler plate of 3 cold and 3 hot mezza.

+Add 3 hot mezza **\$3.00**

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### **Baba Ghannouge** **\$7.00**

Roasted, chopped eggplant with tahini, lemon juice and garlic topped with olive oil.

### **Dolma** **\$6.50**

Wrapped grape vine leaves stuffed with rice, seasonal vegetables and spices.

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### **Hummus** **\$7.00**

A blend of chickpeas with tahini, lemon juice and garlic topped with olive oil.

### **Tabouleh** **\$7.00**

Finely chopped fresh parsley, mint, tomatoes, onion, burghul, lemon juice, olive oil and pepper.

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### **Labna B'Khyar** **\$6.00**

Mint brings a taste of summer to this refreshing salad of diced cucumber, yogurt and garlic.

**Mossaka** **\$6.50**

Baked eggplant, topped with garbanzo beans and a blend of tomatoes, onion, garlic spices.

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**Kabbis** **\$6.00**

Assorted pickles.

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**HOT MEZZA****Cheese Bourak** **\$6.50**

Haloumi cheese and fresh mint wrapped in layers of filo dough.

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**Falafel** **\$6.50**

Garbanzo and fava beans, onions, garlic, coriander, cumin, parsley, pepper, fried. Served with tahini sauce.

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**Kebbeh** **\$7.00**

Fried shell of ground beef and burgul (crushed wheat) stuffed with ground beef, pine nuts and lamb. Served with salad.

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**Fatayer** **\$7.00**

Baked dough stuffed with seasoned fresh baby spinach leaves, onions, summak and olive oil.

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**Sambousek** **\$6.00**

Home made dough stuffed with ground beef, onions, pine nuts and spices.

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**Foul Mudammas** **\$6.00**

Fava beans stewed with garlic, lemon juice, green onions, cumin, finished with parsley and extra virgin olive oil.

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**Na'aneek** **\$7.50**

Delicious lamb sausages, grilled and served with lemon juice.

**Hummus Shawarma** **\$7.50**

Hummus topped with choice of chicken

shawarma or a mix of ground lamb, pine nuts and spices.

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**Kellage \$9.00**

Baked pita bread filled with fetta cheese, green peppers, tomatoes, and herbs.

**Jawaneh \$6.00**

Grilled chicken wings topped with garlic and lemon.

**Arayes \$9.00**

Grilled pita bread filled with ground meat, onions, tomatoes, and spices.

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## SOUP & SALADS

**Soup Of The Day \$5.00**

Please ask your server.

**Lebanese Salad**

Romaine lettuce hearts, cucumbers, tomatoes, fresh mint, onions and garlic tossed in a lemon mint-olive dressing.

**\$6.00**

Large **\$8.00**

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**Tannourine Salad Without Chicken \$9.00**

**Fattoush Salad**

Chopped romaine lettuce hearts, cucumbers, tomatoes, fresh mint, onions, radish, tossed with garlic, fresh lemon juice, olive oil with summak and toasted pita bread.

**\$6.00**

Large **\$8.00**

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**Tannourine Salad \$13.00**

Romaine lettuce, tomatoes, calamata olive, feta cheese in a fresh olive oil & lemon and garlic dressing topped with chicken shawarma.

Romaine lettuce, tomatoes, calamata olive, feta cheese in a fresh olive oil & lemon and garlic dressing topped with chicken shawarma.

## ENTREES FROM THE GRILL, PAN & OVEN

### **Chicken Shawarma** **\$17.00**

Marinated thinly sliced boneless chicken, roasted and served with pickles and yogurt sauce.

### **Meat Shawarma** **\$18.00**

Marinated thinly sliced beef and lamb, roasted and served with pickles, tomatoes, onions and tahini sauce.

### **Shish Tawook** **\$17.00**

Tender marinated cuts of chicken, broiled to a golden finish.

### **Kafta Meshwi** **\$17.00**

Minced lamb and beef seasoned with parsley, onions and spices.

### **Ghanam Meshwi** **\$20.00**

Marinated cubes of lamb tenderloin flame grilled.

### **Beef Kabab** **\$20.00**

Marinated cubes of beef tenderloin flame grilled.

### **Farrouge Meshwi** **\$16.00**

One-half boneless chicken, grilled with garlic sauce.

### **Shish Kabab (Mix Grill)** **\$22.00**

Combination of kafta, chicken & beef. Served with rice and vegetables.

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**Ferri** **\$22.00**

Grilled marinated quails topped with garlic and lemon.

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**Shrimp** **\$23.00**

Marinated prawns served with scampi style.

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**Surf and Turf (Chicken)** **\$23.00**

Prawns scampi style and one skewer of chicken.

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**Surf and Turf (Beef or Lamb)** **\$23.00**

Prawns scampi style and choice of one skewer of lamb, beef or chicken.

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## VEGETARIAN DISHES

**Shakshouka** **\$15.00**

Tomatoes, onions, zucchini and choice of feta cheese or eggs. Served with house salad.

**Veggie Couscous** **\$15.00**

Stewed of seasonal vegetables in a tomato sauce. Served with couscous.

**Veggie Combo** **\$13.00**

Combination of baba ghannoune, hummus, tabouleh, feta cheese, dolma, falafel. Served with pita bread.

**Mjadra** **\$14.00**

Rice and lentils cooked on slow heat garnished with caramelized onions and spices. Served with yogurt sauce and house salad.

## HOUSE DISHES

**Kafta Kashkash** **\$18.00**

Minced tenderloin beef, lamb and parsley grilled in a tomato sauce, bell pepper and olive. Served with rice.

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**Sheikh Mahshi** **\$17.00**

Baby eggplant stuffed with minced beef and lamb, pine nuts and onions served with rice.

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**Lamb Shanks** **\$19.00**

Stewed lamb shanks in a tomato sauce, bell peppers, onions, and garlic. Served with rice.

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**Salmon** **\$22.00**

Baked salmon topped with tahini sauce and fresh tomatoes, parsley, garlic, and lemon.

**Lamb Couscous** **\$18.00**

Stewed cubes of tender lamb and seasonal vegetables in a tomato sauce. Served with couscous.

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**Samke Harra (Spicy)** **\$18.00**

Baked Snapper filet, cilantro, tahini, pine nut and spice sauce with a diced onions, bell pepper and garlic.

**Kibbeh B'laban** **\$16.00**

Kibbeh balls cooked in yogurt and mint with rice.

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**DESSERT****Rice Pudding****Baklava**