

Dinner Menu

Appetizers & Salads

Falafel(3) 7

Hummus Bi-Tahini 8

Hummus with laham 11

Our hummus topped with hashweh(ground meat) & pine nuts.

Baba Ghanouj 8

Fire roasted eggplant, pureed and mixed with tahini.

Kibbee Nayee(beef) 12

Lebanese steak tartar. 100% lean ground meat, mixed with spices, & fine bulgur. SERVED RAW, with fresh onion, mint, and olive oil.

Kbaykeeb(3) 10

Lean ground meat, mixed with spices and fine bulgur, shaped into oval ball, stuffed with hashweh & fried to a crisp. Served with lebneh spread.

Batata Harra 9

Seasoned red potatoes, diced small, twice fried, and tossed in a medium spicy dressing and topped with chopped parsley.

Zahret el-arnabeet 10

Fried cauliflower florets topped with chopped parsley, paprika spice, and tahini sauce.

Sambousik (3) 10

Cheese Fatayer(3) 8

4 cheese mixture rolled in thin pastry & lightly fried

Lebneh 8.50

Kefir yogurt spread, topped with dried mint & olive oil

Araayess(Chicken or Kafta) 11

Chicken-grilled chicken rolled in pita with garlic sauce and Lebanese pickles & toasted on our grill. Kafta-Thinly spread in a pita with fresh tomatoes and grilled to a crisp

Toum W'Khibiz 7

Bread & garlic sauce

Sheikh el-batanjein 12

Fried slices of breaded eggplant, topped with garlic sauce, tomatoes and parsley.

Tabouli 8.50

Traditional Lebanese salad

Fattouch 9

Fresh chopped lettuce, cucumbers, Roma tomatoes, red onions, red radishes, dried mint & parsley. Mixed with toasted bread and dressed in a lemon, sumac & olive oil dressing.

Salata 9

Simple salad of cucumbers, Romas, and red onion in a light dressing of lemon and olive oil.

House Salad 7

Romaine, dried mint, & Roma tomatoes tossed in our garlic dressing.

Ala Carte'

Dipping Veggies 4

Dolma(3) 4

Baked kibbee 5.50

Cabbage Rolls (2) 5

Rice Pilaf 6

French Fries 4

18% gratuity added on parties of 5 and more

Beirut

RESTAURANT

LEBANESE CUISINE - EST. 1983

The Mezza's

Royal Mezza Feast \$90 (\$45 each additional person)

This is the most traditional Lebanese dining custom & because it's such a wonderful variety of items with beautiful presentation, this must be ordered for the amount of people in the party.

Hummus, Baba Ghanouj, Lebneh, Tabouli, Fattouch, Kibbee Nayee or Kbaykeeb, Falafel, fried cauliflower, dolmas, cheese fatayer, sambousik, batata harra, followed by a platter of grill kabobs of your choice, rice pilaf, & our grilled tomato/spicy bread

(The Royal Mezza is not available for take-out)

The Beirut Mezza for 2 \$70 (\$35 each additional person)

Hummus, baba ghanouj, falafel, tabouli, olives & cheese, gyro, dolmas, kibbee(baked or raw),fried cauliflower, & loubieh. Followed by a platter of 2 grilled kabobs per person & rice pilaf. Choices of meat are beef, chicken, kafta, or *lamb.

*\$3 upcharge per skewer of lamb.

Veggie Mezza for 2 \$60 (\$30 each additional person)

Hummus, baba ghanouj, tabouli, falafel, baked eggplant, cheese and olives, fried cauliflower, loubieh, & 4 mixed veggie kabobs, rice pilaf, & garlic sauce

Al-meshaweh/Kabob Platters

All kabob dinners served with garlic sauce, rice pilaf or french fries.

Add a small tabouli or house salad for \$3.50

Laham Mishweh(Beef) \$17

Top sirloin beef, seasoned, skewered and char broiled.

Laham Mishweh Lamb \$20

Tender cubes of lamb leg, seasoned, skewered, and char broiled.

Shish Ta'ook \$17

Seasoned marinated chicken tenderloin, skewered and charbroiled.

Kafta Mishweh. \$17

Ground lamb & beef mixed with finely chopped onion and parsley. Seasoned, charbroiled, and served with a grilled tomato

Combination Kabob Platter \$17

Create your own combination of 2 different kabobs (Lamb \$3 extra)

Dinner Entrees

Add a small tabouli or house salad for \$3.50

LEBANESE SHAWARMA 18

Uniquely seasoned sirloin, cooked on a vertical rotisserie, served with Tahini, fresh onions, chopped parsley, our homemade pickles and french fries or rice pilaf

BRAISED LAMB SHANK 29

Subject to availability. Lamb shank, marinated in garlic, Arabic spices and olive oil, slow braised in tomato sauce and served with rice pilaf and vegetables.

KIBBEE NAYEE 20

Lebanese steak tartare. 100% lean ground beef mixed with fine bulgur, onions, spices & SERVED RAW with onions, tomatoes, fresh mint, and olive oil.

THE SULTAN 18

Chicken or Kafta, Sauteed mixed vegetables, simmered in a tomato garlic sauce, & served on a bed of rice pilaf

VEGETARIAN SULTAN 17

Sauteed mixed vegetables, simmered in a tomato garlic sauce, & served on a bed of rice pilaf

FALAFEL PLATTER 15

7 falafels, diced veggies, tahini sauce, and our homemade pickles. Served with rice or French fries.

DJEJ W'BATATA 18

Tender cuts of marinated chicken, sautéed and simmered with lemon, garlic, white wine sauce & potatoes. Served with rice pilaf.

KAFTA W'BATATA 18

Thin kafta patties simmered in tomato sauce with slices of red potatoes and served on a bed of rice pilaf.

THE AMEER 18

Chicken kabob, greek gyro, falafel, and rice pilaf

THE CEDARS 18

Chicken Kabob, Greek gyro, and rice pilaf

THE BA'ALBEK 18

Chicken kabob, falafel, and rice pilaf

THE VILLAGER 18

Eggplant baked in a tomato sauce, kafta patties, and rice pilaf

GREEK GYRO PLATTER 17

Traditional gyro, sliced thin, topped with onions, tomatoes, and tahini sauce, served with rice pilaf or french fries

VEGETARIAN PLATTER \$17

Falafel, Baked eggplant, and loubieh. Served with rice pilaf.