

Phoenicia Restaurant

343 N Central Ave 91203-2287 · +18189567800 · Updated: Jan 14, 2026

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HOT APPETIZERS 13

Hommos Kawarma	\$6.95
shredded beef served with pine nuts over a bed of the classic hommos	
Kibbeh Makli	\$6.95
beef dumpling stuffed with ground beef, bourghoul, onions and pine nuts	
San Bousek	\$5.95
freshly prepared dough with ground beef and pine nuts	
Maanek	\$6.95
sauteed lebanese sausage with lemon juice glaze	
Soujouk	\$6.50
spicy armenian sausage, air dried and sauteed with onions and tomatoes	
Frog Legs	\$9.50
pan seared with lemon juice and cilantro	
Arayes	\$5.95
freshly made dough, topped with ground beef, tahini and pine nuts	
Ke Lljaj	\$6.95
assorted lebanese cheeses grillen in pita bread	
Firri	\$9.95
a pair of delicately marinated quails, seasoned and pan-fried	
Rekakat	\$5.95
a selection of lebanese cheese baked in a pastry dough	
Foul	\$4.50
giant fava beans, cooked in garlic and lemon juice	
Spicy Potato	\$4.95
diced potatoes pan-fried with garlic and cilantro	
Balila	\$4.50
whole chickpeas cooked in olive oil and cumin spice	

COLD APPETIZERS 11

Hommos	\$5.95
a delicate mixture of garbanzo beans blended with sesame oil and lemon juice	
Baba Ghanouj	\$6.95
roasted eggplant finished with tahini and lemon juice	
Labni	\$4.50
served plain or with garlic	
Moussaka	\$5.95
oven-baked chunks of eggplant with tomatoes, onions and garlic	
Warak Enab	\$6.50
grape leaves stuffed with rice, oil and vegetables, cooked in lemon juice with a drizzle of extra-virgin olive oil	
Mouhammara	\$5.50
a spicy dip prepared with crushed walnuts, red pepper paste, pomegranate juice and extra-virgin olive oil	
Shanklish	\$5.95
chef's specialty - aged-cheese salad served with tomatoes and onion	
Cheese Platter	\$6.50
an assortment of lebanese cheeses	
Basturma	\$6.50
a slice of cured beef with a crust of exotic seasonings	
Vegetable Tray	\$9.95
a variety of seasonal fresh vegetables	
Veggie Delight	\$12.95
assortment of vegetable appetizers	

SALAD & SOUPS 7

Tabbouleh	\$5.95
the traditional mixture of fresh chopped italian parsley, crushed wheat, tomatoes and onions, served with lemon juice and extra-virgin olive oil	
Greek Salad	\$6.95
juicy tomatoes, crisp cucumbers, sliced red onion, green pepper, and crumbly feta cheese in a delightful lemon and olive oil dressing	
Fattoush	\$5.95
fresh greens in a light lemon and olive oil dressing, served with toasted pita corners and sumac	
Cabbage Salad	\$4.95
finely sliced cabbage marinated in olive oil and lemon juice	
Priests Salad	\$5.95
braised eggplant stuffed with onion, garlic and tomatoes simmered in olive oil	

Cucumber & Yogurt **\$4.50**
diced cucumber mixture of yogurt, garlic and mint

Olive Salad **\$4.95**
pitted olives with onion and marinated sauce

SPECIALTIES 5

Beid Kawerma **\$6.95**
a southern lebanese specialty of ground beef with eggs, cooked and served in fakhar

Lessanat **\$6.50**
lamb tongue, gently cooked to a tender finish with lemon and olive oil

Nekhaat **\$6.50**
lamb brain cooked in olive oil, lemon juice and garlic, served cold

Beid Ghanam **\$6.95**
pan-fried lamb fries with garlic and spices

Sawda Djej / Chicken Liver **\$6.95**
tender pieces of chicken liver sauteed with spices and glazed with pomegranate juice or fresh lemon juice

THE CLASSIC MESHWI 9

Shish Taouk / Chicken Kebab **AVAILABLE OPTIONS**
marinated chicken breast grilled on skewers
Lunch: \$10.95
Dinner: \$13.95

Chicken Shawarma **AVAILABLE OPTIONS**
chicken breast marinated in wine vinegar and grilled on upright spit
Lunch: \$10.95
Dinner: \$13.95

Lahem Meshwi **AVAILABLE OPTIONS**
prime usda choice beef cubes marinated and grilled on skewers
Lunch: \$11.95
Dinner: \$15.95

Beef Kafta **AVAILABLE OPTIONS**
ground beef, onions, parsley and spices, grilled on skewers to perfection
Lunch: \$10.95
Dinner: \$13.95

Beef Shawarma **AVAILABLE OPTIONS**
thin layers of tender beef marinated and grilled on upright spit
Lunch: \$10.95
Dinner: \$13.95

Kastalleta **AVAILABLE OPTIONS**
lamb chops marinated with spices and grilled to your order
Lunch: \$13.95
Dinner: \$17.95

Phoenicia Mixed Grill **AVAILABLE OPTIONS**
a delightful combination of beef, chicken and kafta kebab
Lunch: \$12.95
Dinner: \$16.95

Lamb Shank

braised with red wine, vegetables

AVAILABLE OPTIONS

Lunch: \$12.95

Dinner: \$16.95

Lamb Shish Kebab

marinated lamb fillet, broiled to perfection

AVAILABLE OPTIONS

Lunch: \$14.50

Dinner: \$17.50

TARTAR SELECTION 1

Kibbeh Nayeh

\$9.95

the classic lebanese-style tartar with burghoul, onions and fresh mint

SEAFOOD 5

Shrimp Sautee

\$13.95

Shrimp Kebab

\$15.95

Sultan Ibrahim

\$18.95

Sea Bass

\$22.95

grilled or fried

Smelt

\$12.95

fried

FESTIVAL - FAMILY STYLE MEZZA 3

Mezza For Two

\$24.95

vegetable delight small plates 2 pc cheese bourek 2 pc kebbeh makli, san bousek, french fries 2 pc falafel

Mezza For Four

\$42.95

hommos, baba ghanouj, warak enab, fattoush, labni, kibbeh nayeh, musaka, pickles, mushroom or cabbage, cheese, basturma, sambousek and falafel

Mezza For Six

\$72.00

2 plates of: hommos, baba ghanouj, warak enab, tabbouleh, labni, mouhammara. 1 plate of: bastourma, fattoush, kibbeh nayeh, pickles and smoked salmon. 6 pieces of: cheese borek, kebbeh makli, falafel