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## APPETIZERS 14

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### Tabbouleh

finely chopped parsley, tomatoes and onions mixed with cracked wheat lemon, oil and spices

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### Hoummos

a smooth blend of pureed chickpeas, tahini, lemon and garlic

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### Baba Ghannouj

a smooth blend of eggplant, tahini, lemon and garlic

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### Grape Leaves

six pieces rolled with ground beef, tomatoes and rice

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### Labany

a creamy yogurt cheese

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### Labany Bil Toum

creamy yogurt cheese mixed with garlic, mint and oil

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### Falafil

three spicy deep fried patties of ground fava beans and chick peas, served with a tangy tahini sauce

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### Olives

a mix of kalamata and lebanese olives

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### Kibby

finely ground beef, cracked wheat and onions rolled together and fried

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### Ful Mudammus

brown beans smothered in lemon, oil and garlic

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### Ful Lebanese Style

same as our traditional ful mudammus but served the lebanese way with chopped onion and tomatoes

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### Mujeddara

mildly spiced lentils, rice and onions

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### Lahma Baajeen

thin bread baked with a topping of meat and spices

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### Vegetable Crudites

perfect for dipping in any of our appetizers

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## SOUPS & SALADS 11

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## **Lentil Soup**

made from fresh swiss chard, lentils, potatoes and a mix of spices

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## **Soup Of The Day**

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## **Yogurt Cucumber Salad**

a layer of cucumbers topped with a blend of yogurt, garlic, oil and mint

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## **Fattouch**

a mix of lettuce, tomatoes, cucumbers, onion, parsley, crunchy pita bread and spices mixed together

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## **Fattouch With Grilled Chicken**

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## **Syrian Salad**

a mix of lettuce, tomatoes, cucumbers with our famous oil, lemon, garlic and mint dressing.

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## **Syrian Salad With Grilled Chicken**

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## **Syrian Salad With Grilled Lamb**

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## **Side Salad**

a smaller version of our syrian salad

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## **The Barada Salad**

a mix of lettuce, tomatoes, cucumbers, red onions, green peppers, feta cheese and olives mixed with our famous oil, lemon, garlic and mint dressing

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## **The Barada Salad With Grilled Chicken**

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## **SANDWICHES** 13

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### **Baba Ghanou**

wrapped with lettuce and tomatoes

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### **Beef Shish Kebab**

wrapped with lettuce, tomatoes and tahini sauce

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### **Chicken Shish Kebab**

wrapped with lettuce, tomatoes and tahini sauce

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### **Falafil**

wrapped with lettuce, tomatoes and tahini sauce

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### **Hoummos**

wrapped with lettuce and tomatoes

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### **Hoummos & Falafil**

wrapped with lettuce, tomatoes and tahini sauce

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### **Hoummos & Tabbouleh**

wrapped with lettuce and tomatoes

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### **Kafta Kebab**

wrapped with lettuce, tomatoes and tahini sauce

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### **Kibby**

wrapped with lettuce, tomatoes and tahini sauce

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### **Lamb Shish Kebab**

wrapped with lettuce, tomatoes and tahini sauce

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### **Labany And Olive**

wrapped with lettuce and tomatoes

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### **Tabbouleh**

wrapped with lettuce and tomatoes

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### **Create Your Sandwich**

by adding any of the following items for an additional charge: hoummos \* tabbouleh \* baba ghanouj raw onions \* lebanese pickles hot cherry peppers \* olives \* feta cheese

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## **DAILY SPECIALS** 24

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### **Bazella**

tender lamb, peas, carrots and potatoes simmered in a rich tomato sauce. served with rice pilaf.

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### **Lubia**

string beans cooked with lamb in a mild tomato sauce. served with rice pilaf.

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### **Kafta Bilsinyeh**

layer of kafta baked with tomatoes, green peppers and potatoes in a lebanese tomato sauce. served with rice pilaf.

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### **Msaah**

fried eggplant baked with chickpeas, onions, tomatoes and lebanese spices. served with rice pilaf.

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### **Sheik I Meshi**

eggplant stuffed with ground beef baked in a rich tomato sauce. served with rice pilaf.

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### **Bemia**

lamb and tender okra cooked in a savory mediterranean sauce. served with rice pilaf.

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### **Potato Kibby**

spicy mashed potatoes, layered around specially prepared ground beef, and walnuts. served with your choice of rice pilaf or syrian salad.

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### **Futter**

tender lamb with mushrooms in a mildly spiced tomato sauce. served with rice pilaf.

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### **Fasoolia**

red kidney beans and green peppers cooked in a rich tomato sauce. served with rice pilaf.

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### **Ardishokee**

artichoke hearts, tender lamb, peppers and carrots cooked in a tomato sauce. served with rice pilaf.

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### **Maklouta**

a pleasantly spiced bean stew. served with rice pilaf.

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### **Darweesh**

eggplant, zucchini, carrots, and string beans cooked in a rich tomato sauce. served with rice pilaf.

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### **Meshi Flefli**

green pepper stuffed with ground beef, rice, and tomatoes, baked in a garlic flavored tomato sauce. served with rice pilaf.

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### **Dawood Basha**

small pieces of kafta, potatoes and green peppers baked in a tomato sauce. served with rice pilaf.

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### **Koosa**

zucchini, carrots, peppers and chickpeas cooked in a lebanese tomato sauce. served with rice pilaf.

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### **Kapsi**

chicken and rice cooked in a spicier tomato based sauce. served with syrian salad.

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### **Kibby Labanieh**

fried kibby balls immersed in a tangy yogurt and garlic sauce. served with rice pilaf.

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### **Pumpkin Kibby**

spinach and chickpeas baked between layers of ground pumpkin and cracked wheat. served with your choice of rice pilaf or syrian salad.

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### **Spinach Pie**

spinach, tomato feta cheese mix baked in a flaky filo dough crust. served with your choice of rice pilaf or syrian salad. contains eggs.

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### **Vegetarian Lobia**

string beans & sliced tomatoes cooked together in a rich tomato sauce. served with rice pilaf.

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### **Fasoolia B'Iaham**

lamb and beans cooked in a tangy tomato sauce. served with rice pilaf.

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### **Warak Arish Vegetarian**

vegetarian stuffed grape leaves. served with your choice of rice pilaf or syrian salad.

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### **Warak Malfouf**

cabbage rolls stuffed with ground beef, rice and tomatoes cooked in a garlic tomato sauce. served with rice pilaf.

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### **Shish Tawook**

chicken tenders, peppers and mushrooms baked in a lemon and garlic dressing. served with rice pilaf.

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