

Lebanon's Cafe

1506 S Carrollton Ave 70118-2824 · +15048626200 · Updated: Jan 14, 2026

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HOT TAPAS 18

Empanada	\$6.00
manchego cheese & roasted bell peppers	
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ground beef & open flame roasted salsa	
Croquetas De Gambas	\$6.00
shrimp & crab meat in fried bechamel ball over romesco sauce	
Mussels A La Diablo	\$6.00
fresh mussels steamed in homemade spicy tomato sauce	
Gambas A La Plancha	\$6.00
gulf shrimp sauteed in garlic olive oil, white wine & parsley	
Calamari Al Ajillo	\$6.00
baby calamari sauteed in garlic, parsley, lemon juice & white wine	
Zucchini Pockets	\$6.00
brie cheese & smoked salmon wrapped in grilled zucchini, topped with a sherry vinegar glaze	
Clams Catalan	\$6.00
cherry stone clams sauteed with sun-dried tomatoes, almonds & spinach	
Sea Scallops Brochetta	\$12.00
open flame grilled sea scallops with cherry tomatoes, onions & bell peppers on a rosemary skewer	
Pollo A Ajillo	\$6.00
chicken breast sauteed in garlic sauce, finished with sherry vinegar	
Salmon A La Parrilla	\$10.00
grilled salmon filet over sauteed spinach & raisins, pine nuts, & dill aioli	
Gambas A La Barbacoa	\$12.00
grilled marinated shrimp topped with its own juices, over creamy manchego polenta	
Grilled Sardines	\$10.00
grilled whole fresh sardines served with roasted garlic, olive oil, & lemon	
Chorizo	\$8.00
open flame grilled homemade chorizo served with fries & dijon mustard	

Duck Confit	\$12.00
duck confit accompanied by goat cheese and fig salad with truffled honey vinaigrette	
Black Angus Ribeye	\$12.00
charcoaled ribeye steak served with fries & garlic aioli	
Lamb Chops	\$10.00
grilled lamb chops served with fries & mint aioli	
Albondigas	\$6.00
fresh homemade meat balls with garlic, garbanzo, & tomato sauce	

COLD TAPAS 4

Serrano Board	\$14.00
18 month aged serrano ham, dried salami, & manchego cheese served with marinated olives and wild capers	
Smoked Salmon & Grilled Asparagus	\$7.00
grilled asparagus wrapped in smoked salmon, over dill lemon sauce	
Carpaccio De Res	\$8.00
filet mignon dressed with olive oil, berry capers & shaved manchego	
Ceviche Del Dia	
chefs creation, varies according to the fish	