



MEZZA

HOMMOUS	\$8.5
PUREED CHICKPEAS, TAHINI & LEMON TOPPED WITH EXTRA VIRGIN OLIVE OIL.	
ADD-ONS: BEEF OR CHICKEN SHAWARMA +\$3 GROUBD BEEF +\$2.5 PINE NUTS +\$1	
GRAPE LEAVES	\$9
GRAPE LEAVES STUFFED WITH RICE, TOMATOES, ONIONS, PARCELY SPICES AND LEMON JUICE.	
BABA GHANOUG	\$9
SMOKEY PUREED EGGPLANT WITH TAHINI AND LEMON, TOPPED WITH EXTRA VIRGIN OLIVE OIL.	
MOUSAKA	\$9
EGGPLANT, TOMATOES, GARLIC, ONIONS, AND SPICES SERVED COLD.	
CHEESE ROLLS	\$9
ROLLED IN SPRING ROLL, FILLED WITH OUR HOUSE BLENDED CHEESE DEEP FRIED.	
CHICKEN CHEESE ROLLS	\$10
SUJOK	\$12
SPICY SAUSAGE SLICED AND COOKED IN ONININ TOMATO SAUCE	
SAMBOUSIK MEAT	\$10
HOUSE DOUGH FILLED WITH GROUND BEEF, ONIONS, AND SPICES.	
FALAFEL	\$9
CHICKPEAS, HERB FRITTERS DEEP FRIED.	
FOUL MOUDAMAS	\$9
FAVA BEANS, CHICKPEAS AND LEMON JUICE TOPPED WITH EXTRA VIRGIN OLIVE OIL.	
KAFTA ARAYES	\$11
KAFTA SPREAD ON WHOLE PITA PAN FRIED.	
MEZZA SAMPLER	\$18
SAMPLINGS OF HOMMOUS, BABA GHANOUG, 2 FALAFEL, 2 SAMBOUSIK AND 2 CHEESE ROLLS 2 GRAPE LEAVES.	
CALAMARI	\$12.5
BREADED AND DEEP FRIED.	
KAFTA SLIDERS	\$12
3 MINI KAFTA BURGERS WITH OUR SPECIAL SAUCE.	
LABNE	\$8
CREAMY YOGURT DIP TOPPED WITH OLIVE OIL.	
ADD -ONS: -GARLIC OR ZAATAR \$.50	
SPINACH PIES	\$9
HOUSE DOUGH FILLED WITH SPINACH, SPICES, SUMAC AND ONIONS BAKED.	

HALLOUMI CHEESE	\$10
PAN FRIED SERVED WITH A SIDE OF TOMATO AND CUCUMBER.	
MAKANEK	\$12
LEBANESE SAUSAGE SAUTEED IN A LEMON BUTTER SAUCE.	
FRIED KIBBEH	\$11.5
STUFFED WITH GROUND BEEF, PINE NUTS, ONIONS AND SPICES.	
WINGS PER PIECE	\$1.9
RANCH AND BUFFALLO SAUCE ON THE SIDE DEEP FRIED.	
CAULIFLOWER	\$11
DEEP FRIED WITH A SIDE OF TAHINI SAUCE.	
KIBBEH NEYE	\$17
RAW MEAT BLENDED WITH BURGHUL AND SPECIAL SPICES.	
SHAWARMA SLIDERS	\$11
BEEF OR CHICKEN, LETTUCE, TOMATO & PICKLES.	
BALILA	\$8.5
BOILED CHICKPEASE WITH LEMON AND EXTRA VIRGINI OLIVE OIL	

SANDWICHES

MAKE IT A COMBO ADD \$3.5

COMES WITH SODA AND A CHOICE OF SALAD OR FRIES.

BEEF SHAWARMA	\$12
CHICKEN SHAWARMA	\$11
SHISH TAOUK	\$11.5
LAMB KABOB	\$12
KIBBEH NEYE	\$13
BEEF KABOB	\$12
KAFTA	\$11
KAFTA BURGER	\$13
HALLOUMI CHEESE	\$11

FROM THE OVEN

MANOUCHE YOUR WAY CHOICE OF:

ZAATAR	\$9
CHEESE	\$11
LAHME	\$13
SUJOK & CHEESE	\$14

SOUPS AND SALAD

ADD PROTEIN:

BEEF SHAWARMA +\$10 CHICKEN SHAWARMA +\$9
GRILLED SALMON +\$12 GRILLED SHRIMP +\$12
SHISH TAOUK +\$10 LAMB KABOB +\$11 BEFF KABOB+\$10



TABOULE \$11
FINELY CHOPPED PARSLEY, TOMATO, DRY MINT, TOMATO AND ONIONS BLENDED W/ LEMON SALT AND OLIVE OIL.

FATTOUCH \$11
CHOPPED ROMAINE LETTUCE, TOMATOES, GREENPEPPER, RADISHES, CUCUMBERS AND ONIONS TOSSED IN A LEMON SUMAC DRESSING.

LENTIL SOUP \$7

ENTREES

LAMB SHANK \$25
SUCULANT LAMB SLOW COOKED TOPPED WITH OUR HOMEMADE TOMATO SAUCE.

CHICKEN SHAWARMA \$18
THIN CUTS OF SEASONED & MARINATED CHICKEN SERVED WITH A SIDE OF BASMATI RICE.

SHRIMP KABOB \$25
MEDIUM JUMBO SHRIMP SERVED WITH A SIDE OF BASMATI RICE AND VEGGIES.

MIXED GRILL \$25
COMBINATION OF BEEF KABOB, KAFTA KABOB AND SHISH TAOUK SERVED WITH A SIDE OF RICE AND VEGGIES.

LAMB OUZI \$19
SPICY BASMATI RICE, TOPPED WITH SLOW BRAISED COOKED LAMB, TOPPED WITH SLIVERED ALMONDS.

MOUSAKA \$19
EGGPLANT, TOMATO, GARLIC, ONIONS, AND SPICES SERVED HOT, WITH A SIDE OF BASMATI RICE

SALMON \$24
LEMON PEPPER SEASONING MARKED ON THE GRILL AND BAKED SERVED WITH A SIDE OF BASMATI RICE AND VEGGIES.

KABOB HALABI \$19
GROUND BEEF AND LAMB MIXED WITH ONIONS AND SPECIAL SPICES, SERVED WITH A SIDE OF RICE AND VEGGIES.

KAFTA \$19
GROUND BEEF AND LAMB MIXED FRESH PARSLEY, ONIONS AND SPICES SERVED WITH A SIDE OF RICE AND VEGGIES.

BEEF SHAWARMA \$20
THIN CUTS OF SEASONED MARINATED TOP ROUND SERVED WITH A SIDE OF BASMATI RICE.

SHRIMP KABOB \$25
MEDIUM JUMBO SHRIMP SAUTEED IN TOMATOES, GREEN PEPPER, ONIONS & LEMON.

SHISH TAOUK \$22
MARINATED CHICKEN KABOB SERVED WITH A SIDE OF BASMATI RICE.

LAMB KABOB \$23
MARINATED LAMB KABOB SERVED WITH A SIDE OF BASMATI RICE

BEEF KABOB \$23
MARINATED BEEF SIRLOIN KABOB SERVED WITH A SIDE OF BASMATI RICE.

SIDES

FRENCH FRIES SM: \$7 LG: \$12

BASMATI RICE \$7

YOGURT CUCUMBER \$6

EXTRA SAUCES \$1.5

OLIVES \$8

RAW VEGETABLE PLATTER \$15
CARROTS, CUCUMBER, TOMATOES AND LETTUCE

MIXED NUTS \$9

SIDE MIXED PICKLES \$5

GARLIC WHIP \$6

COOKED VEGETABLES \$5
ONION, GREEN PEPPER AND TOMATOES

DESSERT

CHOCOLATE CAKE \$9

BAKLAWA \$9
LAYERS OF FILO DOUGH WALNUTS & CASHEWS TOPPED WITH SYRUP.

KNAFE \$10
SIMOLINA PASTRY DOUGH SERVED HOT FILLED WITH SWEET CHEESE SPRINKLED WITH PISTACHIOS AND SERVED WITH A SIDE OF ROSE WATER SYRUP.

CHOCOLATE FONDANT \$11
LAVA CAKE WITH OUZING CHOCOLATE MADE IN HOUSE FRESH SERVED FRESH SERVED WITH A SIDE OF VANILLA ICE CREAM ALLOW 15 MINUTES TO BAKE.

TIRAMISU \$9

ASHTA \$8
MILK PUDDING WITH BANANA, MADE IN HOUSE TOPPED WITH HONEY AND PISTACHIO SPRINKLES.

HALAWET EL JIBN \$10
SWEET CHEESE STUFFED WITH ASHTA SPRINKLED WITH PISTACHIO SERVED WITH A SIDE OF ROSE WATER SYRUP.



Beverages

COCA-COLA, DIET COKE, SPRITE, GINGERALE	\$4
STILL WATER	\$4.5
ICED TEA	\$4
RED BULL	\$5
FRESH LEMONADE	\$7
FRESH LEMONADE MINT	\$7.5
FRESH ORANGE JUICE	\$7
FRESH MINT TEA POT	\$12.5
BLACK TEA POT	\$12
AMERICAN COFFEE	\$5
ESPRESSO	\$5
CAFE LATTE	\$6
VANILLA LATTE	\$6.5
CUPPACCINO	\$6

HOOKAHS \$24

FAHKER

GRAPE-DOUBLE APPLE-GUM MINT-ORANGE MINT-WATERMELON-
PEACH-LEMON MINT-ORANGE-ORANGE MINT-BLUEBERRY-BLUEBERRY
MINT-SWEET MELON.

STARBUZZ

PINK-BLUEMIST-X ON THE BEACH-WILDBERRY MINT-STRAWBERRY
MARGHARITTA-TROPICAL-QUEEN OF X.

HOOKAH EXTRAS

DISPOSABLE HOSE	\$3
GRAPEFRUIT HEAD	\$9
PINEAPPLE HEAD	\$10
STARBUZZ REFIL	\$12
FAKHER REFILL	\$11
COCONARA	\$3

BEER \$7

ALMAZA-HEINIEN-CORONA-MODELO-GUINNES
BUDLIGHT-YUENGLING-BUCKLER -NON-ALCOHOLIC

DRAFT BEER \$7

BLUEMOON-SAM ADAMS-VOODOO RANGER IPA
MILLER LITE

SPECIALTY COCKTAILS \$12

BEIRUT WITH PASSION

STOLI VANILLA, BAILEY'S, & WHITE CHOCOLATE GODIVA LIQUOR.

THE PHOENICIA

STOLI VODKA, BLUE CURACAO, SWEET & SOUR MIX, ORANGE & PINEAPPLE
JUICE.

CREME BRULE MARTINI

HAZELNUT LIQUOR, STOLI VANILLA & WHITE CHOCOLATE GODIVA LIQUOR.

ARABESQUE

TITO'S HANDMADE VODKA INFUSED WITH FRESH LIME & MINT.

MANGO MANGO

CIROC MANGO & MANGO JUICE WITH A SPLASH OF SPRITE.

CARIBBEAN BREEZE

CIROC COCONUT, PINEAPPLE & CRANBERRY JUICE.

LEBANESE MOJITO

WHITE RUM, PINEAPPLE JUICE, FRESH LIME, & MINT.

ZIKRAYET MOJITO

WHISKEY, PEACH LIQUOR, FRESH LIME & MINT, APPLE JUICE AND A SPLASH
OF SPRITE.

WATERMELON MARTINI

\$14

CIROC WATERMELON, WATERMELON LIQUOR & GRAND MARNIER.

WOODFORD OLD FASHIONED

\$14

WOODFORD RESERVE, ANGOSTURA BITTERS, SIMPLE SYRUP & ORANGE
PEEL GARNISH

GIN LEMONADE

HENDRICK'S GIN, FRESH LEMONADE & MINT.

APEROL SPRITZ

APEROL, PROSECCO & SLICE OF FRESH ORANGE.

CHOCOLATE HAZELNUT MARTINI

\$14

STOLI VANILLA, BAILEY'S, HAZELNUT LIQUOR & CHOCOLATE GODIVA.

MULES \$13

TEXAS

TITOS VODKA, GINGER BEER, FRESH LIME & MINT.

MEXICAN

EL JIMADOR TEQUILA, GINGER BEER, FRESH LIME & MINT

TENNESSEE

JACK DANIEL, GINGER BEER, FRESH LIME AND MINT.

LONDON

HENDRICKS GIN, GINGER BEER, FRESH LIME AND MINT

MILAGRO MARGARITA

MILAGRO SILVER WITH LEMON & LIME JUICE, TRIPLE SEC, SPLASH OF OJ.



IRISH

JAMESON WHISKEY, GINGER BEER, FRESH LIME & MINT

KENTUCKY

BULLEIT WHISKEY, GINGER BEER, FRSH LIME & MINT.

CHAMPAGNE

VEUVE CLIQUOT -FRANCE	\$175
MOET CHANDON-FRANCE	\$150
MOET ROSE-FRANCE	\$200
PERRIER JOUET-FRANCE	\$150
PROSECCO	
GLASS \$11	BOTTLE \$50

RED WINES

SANTA LUZ MERLOT - CHILI	
GLASS \$9	BOTTLE \$35
MASSAYA LE COLUMIER - LEBANON	
GLASS \$10	BOTTLE \$45
COUSINO CABERNET SAUVIGNON - CHILI	
GLASS \$10	BOTTLE \$45
CIELO PINO NOIR - ITALY	
GLASS \$9	BOTTLE \$35
SANTA JULIA MALBEC – ARGENTINA	
GLASS \$10	BOTTLE \$45
KSARA RESERVE DU COUVENT – LEBANON	
GLASS \$10	BOTTLE \$45
CLINE ZINFINDALE – CALIFORNIA	
GLASS \$12	BOTTLE \$55
SANTA LUZ MERLOT – CHILI	
GLASS \$9	BOTTLE \$35
KSARA CABERNET SAUVIGNON – LEBANON	
	BOTTLE \$70
KARAM SAINT JOHN BLEND – LENANON	
GLASS \$10	BOTTLE \$45

WHITE WINES

KARAM CABERNET SAUVIGNON THOURAYA - LEBANON	
GLASS 11	BOTTLE \$50
DR LOOSEN REISLING - GERMANY	
GLASS \$11	BOTTLE \$50
KSARA BLAN DE BLANC – LEBANON	
GLASS \$10	BOTTLE \$45

ALTOSUR SAUVIGNON BLANC - ARGENTINA

GLASS \$9 BOTTLE \$40

CIELO PINOT GRIGIO - ITALY

GLASS \$8.5 BOTTLE \$35

KSARA ROSE – LEBANON

GLASS \$10 BOTTLE \$45

MASSAYA ROSE – LEBANON

BOTTLE \$50

KEFREYA LES BRETECH – LEBANON

GLASS \$10 BOTTLE \$45

KSARA MERWAH – LEBANON

GLASS \$10 BOTTLE \$45

MASSAYA BLANC – LEBANON

BOTTLE \$60

TERRANOBLE CHARDONNAY – CHILI

GLASS \$10 BOTTLE \$45

KSARA CHARDONNAY – LEBANON

BOTTLE \$70

CENTORINI MOSCATO – ITALY

GLASS \$11 BOTTLE \$50

KARAM SAUVIGNON BLANC CLOUD NINE -LEBANON

GLASS \$10 BOTTLE \$45



HAPPY HOUR

SUNDAY – THURSDAY

4:30 PM – 7:30 PM

DRINKS

BEER \$5

HOUSE WINE 6

HOUSE LIQUER 7

APPETIZERS \$7

SPINACH PIES–CHEESE ROLLS - FALAFEL HOMMOUS

KAFTA SLIDERS-SAMBOUSIK MEAT