

# Beirut

## RESTAURANT

### • DINNER MENU •

#### Appetizers

<b>Hummus Bi-tahini</b> .....	7.00
Made from scratch daily	
<b>Baba Ghanouj</b> .....	7.00
Hummus's smoky brother	
<b>Labneh</b> .....	7.75
Kifer yogurt cheese spread topped with olive oil and dried mint	
<b>Kibbee Nayee</b> .....	9.75
100% lean ground beef, mixed with fine bulgur, onions, and spices <b>SERVED RAW</b>	
<b>Toum W'khibbez (Garlic &amp; Bread)</b> .....	7.00
<b>Hummus W'Lahem</b> .....	10.00
Our homemade hummus topped with hashweh, cooked ground beef, onions and pine nuts	
<b>Falafel</b> .....	7.00
Little fritters of heaven	
<b>Sheikh El-Ba'tenjein</b> .....	9.25
Fried slices of breaded eggplant, topped with garlic sauce, tomatoes and parsley	
<b>Arrayess</b> .....	10.00
Small rolled, toasted sandwich filled with marinated chicken breast and garlic, or Kafta and tomatoes	
<b>Kbaykeeb (3)</b> .....	9.00
Kibbee, shaped and formed into balls, stuffed with hashweh (ground beef, onions, pine nuts) and deep fried	
<b>Loubieh</b> .....	7.25
French cut green beans cooked in a light tomato sauce	
<b>Zahret El-Arnabeet</b> .....	8.50
Fried cauliflower florets topped with taratour (Sauce made with tahini, garlic, and chopped parsley)	

#### Salads

<b>Fattouch</b> .....	7.50
Salad of fresh chopped parsley, tomatoes, cucumbers, and toasted bread, tossed in a garlic dressing	
<b>Salata</b> .....	7.50
Simple salad of cucumber, tomatoes, onions, mint, & parsley, tossed in a dressing of fresh lemon and olive oil	
<b>Tabouli</b> .....	7.50
Chopped parsley, fine bulger, diced tomatoes and green onions	
<b>House Salad</b> .....	7.00
Chopped romaine and leaf lettuce tossed in our garlic dressing	

## The Mezza for (2) \$60.00

10 appetizers and a platter of Char-Broiled Kabobs served with Rice Pilaf

**Enjoy a little taste of Lebanon (30.00 each additional person)**

Hummus Bi-tahini, Baba ghanouj, Tabouli, Falafel, kibbee,  
Grape leaf rolls, Fried cauliflower, Gyro meat, Loubieh, Cheese & Olives  
+

**2 Kabobs per person with your choice of:**

Lahem Mishweh (Beef or Lamb)\* | Shish Ta'ook (Chicken) | Kafta Kabob

*\*Additional charge per lamb skewer*

*\*Suggested wine pairing: Conquesta Malbec*

## The Vegetarian Mezza for (2) \$50.00

8 Vegetarian appetizers and a platter of Grilled Vegetable Skewers served with Rice Pilaf

**Vegetarian Appetizers (25.00 each additional person)**

Hummus-bi-tahini, Baba ghanouj, Tabouli, Falafel,  
Fried Cauliflower, Baked eggplant, Loubieh, Cheese & Olives

*\*Suggested wine pairing: B & G Beaujolais*

## Al-Mashawi (Kabobs)

All kabob dinners served with Rice Pilaf and Garlic Sauce | Add a small Tabouli or House Salad for \$1.50

<b>Lahem Mishweh</b> .....	15.95
Beef shish kabob <i>*Suggested wine pairing: Chloe Pinot Noir</i>	
<b>Lahem Mishweh</b> .....	18.95
Lamb shish kabob <i>*Suggested wine pairing: Chloe Pinot Noir</i>	
<b>Shish Ta'ook</b> .....	15.95
Chicken kabob	
<b>Kafta Mishweh</b> .....	15.95
Ground beef and lamb kabob	
<b>Combination Kabob Platter</b> .....	15.95
Create your own combination of 2 different kabobs (Lamb \$2.00 extra)	

## Entrees

Add a small Tabouli or House Salad for \$1.50

<b>Ameer</b> .....	16.95
Chicken kabob, rice pilaf, falafel, and gyro	
<b>Cedars</b> .....	16.50
Chicken kabob, gyro, and rice pilaf	
<b>Lebanese Shawarma</b> .....	16.95
Uniquely seasoned sirloin, cooked on a vertical rotisserie, served with Tahini, fresh onions, chopped parsley, and french fries or rice pilaf <i>*Suggested wine pairing: Skyfall Pinot Grigio</i>	
<b>Baalbek</b> .....	16.50
Chicken kabob, falafel, and rice pilaf	
<b>Villager</b> .....	16.95
Eggplant baked with fresh tomatoes, onions & garlic, rice pilaf and 2 kafta patties	
<b>Greek Gyro Platter</b> .....	15.95
Traditional gyro, sliced thin, topped with onions, tomatoes, and tahini sauce, served with rice pilaf or french fries	
<b>Byblos</b> .....	16.95
Chicken kabob, baked kibbee, grape leaf roll, cabbage roll, & rice pilaf	
<b>Sultan</b> .....	16.95 Chicken or Kafta / 15.95 Vegetarian
Sauteed mixed vegetables, simmered in a tomato garlic sauce, & served on a bed of rice pilaf	
<b>Kibbee Nayee</b> .....	17.95
100% lean ground beef mixed with fine bulgur, onions, & spices <b>SERVED RAW</b> with onions, tomatoes, fresh mint, and olive oil	
<b>Lamb Shank</b> .....	26.95
Marinated in garlic, Arabic spices and olive oil, braised in tomato sauce and served with rice pilaf and vegetables	

## Vegetarian Selections

<b>Falafel Platter</b>	14.50
Deep fried patties of seasoned ground chick peas, served with tomatoes, chopped parsley, tahini sauce, and rice pilaf or french fries	
<b>Vegetarian #1</b>	15.50
Falafel, Loubieh, & rice pilaf	
<b>Vegetarian #2</b>	15.95
Baked eggplant, falafel, & rice pilaf	

*\$14.00 minimum food order person required on Friday & Saturday evenings after 5 pm*