

Beirut

RESTAURANT

• LUNCH MENU •

Served from 11am-3pm

Mezzawet/Small Plates

- Hummus Bi-Tahini** 7.00
Made fresh from scratch daily

- Baba Ghanou** 7.00
Hummus's smoky cousin

- Falafel**..... 7.00
Deep fried fritters of heaven

- Kibbee Nayee** 9.75
100% lean ground beef mixed with bulgur, onions, & spices
SERVED RAW with onions, tomatoes, fresh mint and olive oil

- Labneh** 7.75
Kefir yogurt cheese spread, topped with dried mint and olive oil

- Zahret-el-arnabeet** 8.50
Fried cauliflower florets, topped with taratour (Tahini, garlic, and chopped parsley)

- Toum W'khibbaz (Garlic & Bread)** 7.00
Our famous garlic sauce served with bread

- Tabouli**..... 7.50
Chopped parsley, fine bulger, diced tomatoes and green onions mixed with lemon juice, oil and salt

- House Salad**..... 7.00
Chopped romaine and leaf lettuce tossed in our garlic dressing

Pocket Platters

All pocket sandwiches served with Rice Pilaf and Garlic Sauce | Add a small Tabouli or House Salad for \$1.00

Shish Ta'ook (chicken)	9.95
Grilled marinated chicken breast, garlic sauce, lettuce, & tomato	
<i>*Suggested wine pairing: Elios Mediterranean White Blend</i>	
Gyro	9.95
Gyro meat, onions, lettuce, & tahini sauce	
Kafta	10.75
Charbroiled ground lamb and beef patty, hummus, lettuce, & tomato	
Kibbee	10.25
Baked 100% lean ground beef, mixed with onion, fine bulgur, & spices, served with garlic sauce, lettuce, & tomato	
Falafel	9.50
Falafel, tomatoes, parsley, & tahini sauce	
Sheikh el-be'tenjein (fried eggplant)	9.95
Fried thin slices of battered eggplant, light garlic sauce, lettuce, & tomatoes	

Kabob Platters

All Kabobs are served with Rice Pilaf of French Fries | Add a small Tabouli or House Salad for \$1.00

Shish Ta'ook (chicken)	9.50
Lahem Mishweh (beef)	9.50
Lahem Mishweh (lamb)	11.25
<i>*Suggested wine pairing: Slow Press Cabernet Sauvignon</i>	
Kafta Mishweh (ground lamb & beef)	10.50
Pride of Lebanon	11.50
2 Skewer Combination	
Pride of Lebanon (w/ lamb)	12.75
2 Skewers of Lamb \$13.95	

Entrees & Combinations

Add a House Salad or Tabouli for \$1.00

Byblos	10.95
Falafel, gyro, & rice pilaf <i>*Suggested wine pairing: Trois Red Blend</i>	
Vegetarian Platter	11.50
Spinach pie, falafel, & rice pilaf	
Lebanese Chicken Salad	11.25
Romaine, mixed with our garlic dressing, toasted pita chips, & topped with char broiled strips of marinated chicken	
Gyro Salad	11.25
Romaine, mixed with our garlic dressing, toasted pita chips, & topped with slices of gyro meat	
Lebanese Shawarma Wrap	11.50
Uniquely seasoned sirloin, cooked on a vertical rotisserie, served with tomatoes, onions, parsley and tahini on the side, served with french fries or rice pilaf	
Lahem b'ajeen (Meat Pie)	9.95
Baked triangular bread shaped dough filled with lean ground beef, onions, and spices, served with rice pilaf	
Fatayer (Spinach Pie)	9.95
Baked triangular shaped bread dough filled with chopped spinach, onions, and spices, served with rice pilaf	
Hummus w/ Meat	10.50
Our Hummus topped with hashweh	

The Beirut Lunch Sampler for (2) \$35.00

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

Enjoy a little taste of Lebanon (17.50 each additional person)

Hummus Bi-tahini, Tabouli, Falafel, Gyro, Feta cheese with olives

+

1 kabob per person with your choice of:

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

**Additional charge per lamb skewer*

**Suggested wine pairing: Zonin Winemakers Collection Pinot Grigio*