

Beirut

RESTAURANT

LEBANESE CUISINE - EST. 1983

Appetizers

Hummus Bi-Tahini 8

Hummus with laham 11

Our hummus topped with hashweh(ground meat) & pine nuts.

Baba Ghanouj 8

Fire roasted eggplant, pureed and mixed with tahini.

Kibbee Nayee(beef) 12

Lebanese steak tartar. 100% lean ground meat, mixed with spices, & fine bulgur. SERVED RAW, with fresh onion, mint, and olive oil.

Zahret el-arnabeet 10

Fried cauliflower florets topped with chopped parsley, paprika spice, and tahini sauce.

Lebneh 8.50

Kefir yogurt spread, topped with dried mint & olive oil

Toum W'Khibiz 7

Bread & garlic sauce

Salads

Tabouli 8.50

Traditional Lebanese salad

House Salad 7

Romaine, dried mint, & Roma tomatoes tossed in our garlic dressing.

Lebanese Chicken Salad 12.50

Romaine, mixed with our garlic dressing and tossed with pita chips. Topped with char broiled marinated chicken tenderloin

Gyro Salad 12.50

Romaine mixed with our garlic dressing, toasted pita chips, and topped with slices of gyro meat

Ala Carte

Dipping Veggies 4

Dolma/grapeleaf rolls(3) 4

Baked kibbee 5.50

Cabbage Rolls (2) 5

Rice Pilaf 6

French Fries 4

18% gratuity automatically added to parties of 5 and more

The Beirut Lunch Sampler for 2 \$38

A great little taste of Lebanese cuisine with 6 appetizers and a platter of mixed kabobs.

Hummus Bi-tahini, tabouli, falafel, fried cauliflower, gyro meat, and olives.

Followed by a platter of 1 kabob per person with your choice of beef, chicken, kafta, or lamb*.

\$3 charge per lamb skewer

\$19 each additional person

Sandwich Platters

All sandwich platters are served with rice or french fries. Add a small abouli or house salad for \$2

Shish Ta'ook(Chicken) 11

Grilled chicken tenderloin, garlic sauce, lettuce & tomatoes

Kafta 11

Charbroiled ground lamb and beef mixture, hummus, lettuce & tomatoes.

Lebanese Shawarma Wrap 12.50

Top sirloin beef seasoned with 19 different spices, cooked on a vertical rotisserie and served with diced tomatoes, onions, chopped parsley and tahini sauce

Falafel 10.50

Falafel, tomatoes, chopped parsley, and tahini sauce.

Greek Gyro 11

Lamb & beef gyro meat, onions, lettuce, tomatoes, and tahini sauce.

Sheikh el-betenjein 11

Fried thin slices of breaded eggplant, garlic sauce, lettuce, onions, & tomatoes.

Kibbee 11

100% lean ground beef, mixed with onion, fine bulgur and spices, baked and served with garlic sauce, lettuce & tomatoes.

Kafta Burger 12

1/4 Lb Kafta patty, topped with hummus, tomatoes, lettuce, & onion, & served with French fries.

Kabob Platters

All kabob platters are served with garlic sauce, & rice or french fries. Add a small tabouli or house salad for \$2

Shish Ta'ook (Chicken) 11

Laham Mishweh (Beef) 11

Laham Mishweh (Lamb) 13

Kafta Mishweh 11

Ground lamb & beef mixture

Pride of Lebanon 13

2 skewer combo

Pride of Lebanon (w/lamb) 14

2 skewers of lamb 15

Entrees & Combinations

Add a small tabouli or house salad for \$2

Byblos 12.00

Falafel, gyro, and rice pilaf

Vegetarian Lunch Platter 12.50

Spinach pie, falafel, & rice pilaf

Sfayeh (Meat pie) 12.50

An open face meat pie of ground lamb & beef spread on a whole pita with fresh tomatoes & onions. Toasted to a crisp on our grill. Served with fresh cucumbers, tomatoes, and lebneh.

Fatayer (spinach pie) 10.50

Baked triangular shaped bread dough, filled with fresh chopped spinach, onion, and spices. Served with rice pilaf.