

12 PM - 4 PM
MONDAY THRU FRIDAY

LUNCH MENU

SALADS

Add→Chicken \$6 - Falafel \$5 - Shrimp \$8

🌱🍃 LEBANESE

Cucumbers, Tomatoes, Green Peppers, Scallions, Fresh Parsley, Garlic & Mint, with Fresh Lemon Juice & Olive Oil 13

🍃 TABBOULEH ★

Authentic Parsley Salad with Bulgar Mixed with Chopped Tomatoes, Scallions, Mint, Olive Oil, and Fresh Lemon Juice 13

🍃 FATTOUSH

Romaine Hearts, Cucumbers, Tomatoes, Radish, Scallions, Sumac, Fresh Lemon Juice, Olive Oil, Pomegranate Molasses & Toasted Pita 13

BEIRUT CAESAR

Chopped Romaine Lettuce, Toasted Croutons with our Signature La Vie Creamy Caesar Tahini Dressing & Aged Parmesan Cheese 11

🌱 ARUGULA BEETS

Arugula, Beets, Lettuce, Mandarin, Walnuts, Balsamic, Organic Honey, Olive Oil and Freshly Shaved Parmesan Cheese 14

APPETIZERS

🍃🌱 HUMMUS ★

A Puree of Chickpeas, Blended with Tahini, Garlic & Fresh Lemon Juice. Topped with Olive Oil & Served with Our Homemade Pita Bread 13

🍃🌱 BABA GHANOUJ

Smoked Eggplant Blended with Tahini, Garlic, Fresh Lemon Juice, Topped with Olive Oil & Served with our Homemade Pita Bread 12

🌱 LABNEH

Our Signature Creamy Yogurt Blended with Garlic, Dried Mint & Served with our Homemade Pita Bread 12

🍃 GRAPE LEAVES

Homemade Stuffed Grape Leaves with Fresh Vegetables, Rice, Mint & Our Signature Herbs Seasoning 11

KIBBEH NAYEH ★

Lebanese Version of Steak Tartare made with Ground Lean Beef, Cracked Wheat, Onions, Mint, Basil, a Special Aromatic Mix of Lebanese Seasoning & Topped with Olive Oil 21

MEZZA VEGGIE SUPREME 29

5 in 1 Sampler Includes

HUMMUS - BABA GHANOUJ - LABNEH
GRAPE LEAVES - TABBOULEH

🌱🍃 FALAFEL ★

Chickpeas Based Fritters, Seasoned with Fresh Herbs & Spices, Deep Fried Until Crispy, Served with Sesame Based Tahini Sauce 12

KIBBEH

A Mixture of Ground Beef & Diced Onions Encased in a Crispy Lean Beef & Cracked Wheat Shell, Fried Until Crispy & Served with a side of Tzatziki Sauce 13

MAKANЕК ★

Baby Beef Sausages Sautéed with Fresh Lemon Juice, Olive Oil, Garlic and Cilantro 12

🌱🍃 BATATA HARRA

Spicy Potato Cubes Sautéed with Garlic, Cilantro, Lemon & Chili Pepper 14

CHEESE BURAK

Mozzarella & Feta Cheese Mixed with Mint, Wrapped in a Phyllo Dough, & Fried until Crispy 13

CRISPY CALAMARI

Topped with Sweet Ginger Chili Sauce and Sautéed Green and Red Peppers 16

HOT TRIO 18

3 in 1 Sampler Includes

KIBBEH - CHEESE BURAK
SPINACH FATAYER
2 pcs Each

FULL MENU AVAILABLE UPON REQUEST

🍃 VEGAN

🌱 GLUTEN FREE

The FDA advises consuming raw or under cooked meats, poultry, seafood or eggs increases your risk of foodborne illness. If you have a food allergy. Please speak to the owner, manager, chef or your server.

18% Gratuity will be added to parties of 6 or more.

MONDAY THRU FRIDAY
12 PM - 4 PM

LUNCH MENU

WRAPS

Served with a side of Fries & a Soft Drink

- CHICKEN SHAWARMA WRAP 17
- KEFTA KABOB WRAP 17
- FALAFEL WRAP 17

LUNCH ENTREES

Served with Basmati Rice
All Kabobs & Grills can be Served Gluten Free Upon Request

CHICKEN KABOB

Marinated & Chargrilled Tender
Chicken Breast Cubes 21

MIXED GRILL ★

Kabob Combination Platter of Fillet
Mignon, Chicken & Kefta 26

🌿 CHICKEN TAGINE

Slowly Cooked Marinated Boneless Thighs Infused
With a Blend of Warming Spices, Topped
with Green Olives & Lemons 22

KEFTA KABOB

Ground Beef Skewers Seasoned with Our
Chef's Special Spices, Grilled to your
Perfection 23

FARROUJ MESHWI ★

Boneless Chicken Thighs, Marinated Overnight
in our Chef's Secret Recipe & Grilled
for a Juicy Bite 20

🌿 LAMB TAGINE

Slowly Cooked Lamb in a Fragrant Blend of
Moroccan spices, Topped with Prunes,
Almonds & Sesame Seeds 29

SHRIMP KABOB

Succulent Tender Shrimp Marinated with our
Chef's Zesty Sauce, Infused by Aromatic
Spices & Kissed by the Flames 24

SHARING MENU

All Kabobs & Grills can be Served Gluten Free Upon Request

LUNCH MEZZA & GRILL | 40 PER PERSON / MIN 4 PPL

APPETIZERS COMBINATION

Hummus, Fattoush, Grape Leaves
Falafel and Batata Harra

MIXED GRILL SUPREME

Served with A Side of Basmati Rice

Kabob Combination Platter of:

- Fillet Mignon
- Chicken
- Kefta

FULL MENU AVAILABLE UPON REQUEST

🌿 VEGAN

🌿 GLUTEN FREE

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