



TAKEOUT MENU



MEALS

1 - CLASSIC MEAL FOR ONE - \$30 -

2 homemade fresh Pita breads

Hummus

Baba Ghannouj

Small Fattoush Salad

2 Grilled beef kafta kebabs

OR

2 Grilled Chicken Shish Tawook kebabs (+\$3)

OR

10 oz grilled AAA black angus filet mignon (+\$20)

OR

Moussaka

2 - AYA MEZZA FOR ONE - \$54 -

2 homemade fresh Pita breads

Hummus

Baba Ghannouj

Labneh

Warak enab Bil Zeit

Rakakat

Kebbe Nayeh (tartare)

Arnabeet

Small Fattoush Salad

2 Grilled Beef Kafta kebabs

OR

2 Grilled Chicken Shish Tawook kebabs (+\$3)

OR

10 oz grilled AAA black angus filet mignon (+\$20)

3 - VEGAN MEZZA FOR ONE - \$54 -

2 homemade fresh Pita breads

Hummus

Baba Ghannouj

Mouhamara

Warak enab

Arnabeet

Falafel

Bamye bel zeit

Small Fattoush Salad

Moussaka (Main Dish)

4 - MENU FOR TWO - \$87 -

4 homemade fresh Pita breads

Hummus

Baba Ghannouj

Arnabeet (Grilled cauliflower)

Falafel

Fattoush salad

Battata hara (spicy roasted potatoes)

2 Grilled beef kafta kebabs + 2 Grilled Chicken Shish Tawook kebabs

OR

2 Moussaka

5 - MENU FOR FOUR - \$135 -

8 homemade fresh Pita breads

Hummus

Baba Ghannouj

Fattoush

Arnabeet (Grilled cauliflower)

Rakakat (feta phyllo rolls)

4 Grilled chicken Shish Tawook kebabs

4 Grilled beef Kefta kebabs

Batata hara

Riz Bi Sha'rieh (Rice and nuts)

6 - TASTING MENU - \$85 / person - minimum 2 people to order

Fattoush

Taboule

Hummus

Baba Ghannouj

Labneh

Warak Enab bil Zeit

Kebbe Nayyeh (Tartare)

Soujouk

Kebbe Akras

Grilled Giant Shrimp

Shish Tawook

Kafta

Grilled Lamb Chop

Dessert

SALADS

TABOULE

parsley + tomatoes + bulgur + onions + freshly squeezed lemon juice

\$14

vegan

FATTOUSH

romaine + tomatoes + radish + pomegranate + sumac + freshly squeezed lemon juice

\$15

vegan

COLD MEZZÉ

HUMMUS

chickpeas + tahini + lemon

\$8

vegan & gluten free

BABA GHANNOUJ

smoked eggplants + tahini + pomegranate + lemon

\$9

vegan + gluten free

LABNEH

strained yogurt + fresh mint + garlic + olive oil

\$9

vegetarian & gluten free

WARAK ENAB BIL ZEIT - 6 pieces -

grape leaves + rice + lemon + olive oil

\$12

vegan

KEBBE NAYYEH

filet mignon tartare + bulgur + onions + fresh mint + pistachio

\$15

MOUHAMARA

charred red peppers + walnuts + pomegranate molasses

\$9

vegan

HOT MEZZÉ

KEBBE AKRAS - 4 pieces -

beef croquettes + bulgur + pine nuts

\$13

FALAFEL - 6 pieces -

chickpea & fava beans patties + marinated turnip + cilantro + cumin + tarator sauce

\$10

vegan & gluten free

RAKAKAT JIBNEH - 5 pieces -

stuffed phyllo rolls + Bulgarian feta + parsley + green onions

\$10

vegetarian

GRILLED SHRIMPS - 4 pieces -

size U-8/12 shrimps + arak

\$15

gluten free

HALLOUMI

grilled cheese + fresh mint leaves + fresh tomatoes

\$12

vegetarian

ARNABEET

fried cauliflower + tarator sauce

\$8

vegan & gluten free

HUMMUS BI LAHME

hummus + filet mignon + onions + pine nuts

\$14

BAMYA BIL ZEIT

braised okra + tomato sauce + onions + olive oil

\$9

vegan & gluten free

WOOD CHARCOAL GRILL

All item are served with grilled onions and grilled tomatoes

SHISH TAWOOK

8 oz. grilled chicken marinated in yogurt + lemon + garlic + earthy spices

\$21

KAFTA

grilled beef kebabs + onions + parsley

\$18

FILET MIGNON KEBAB

10 oz. grilled AAA black angus filet mignon + baharat (Lebanese spice blend)

\$54

MIXED GRILL PLATTER

1 shish tawook skewer + 1 kafta kebab + 1 filet mignon kebab

\$49

GRILLED RACK OF LAMB

lamb chops (4 pieces) + lemon + garlic confit + fresh oregano emulsion + olive oil

\$39

AYA PLATTER - For 4 people -

4 shish taouk skewers + 10 oz filet mignon kebab + 4 kafta kebab + 4 shrimps (size U6/8)
+ 4 lamb chops

\$250

FISH & SEAFOOD

GIANT SHRIMP - 4 pieces -

grilled shrimps (size U-6/8) + mango + lemon juice & coriander pesto + sumac
+ espelette pepper

\$42

SAMKE HARA

sea bass filet + spicy tomato coulis with white wine from Bekaa valley + fresh zaatar + pine nuts

\$42

BLACK COD

cod + bottarga + lemon juice + pistachios

\$39

SALMON FILET

crusted Atlantic salmon + garlic confit + marinated eggplant + cherry tomatoes + walnuts

\$23

BRAISED DISHES

MOUSSAKA

braised vegetables + beans + chickpeas + rice + zucchini

\$21

vegan

KOUSSA MEHSHÉ

stuffed Quebec zucchinis + rice + tomato coulis

\$23

vegan, gluten free

KEBBE BI LABAN

baked kebbe beef croquettes + cooked yogurt + garlic + mint

\$23

DJEJ W BATATA

baked chicken breast + roasted garlic potatoes + pine nuts + lemon

\$22

gluten free

SIDES

ZAATAR FRIES

\$5

BATTATA HARA

spicy roasted potatoes + garlic + parsley + red pepper flakes

\$6

RIZ BI SHA'RIEH

fluffy rice + butter-toasted vermicelli + roasted almond slivers & pine nuts + pistachios + rose petals

\$7

DESSERT

OSMALIYEH

angel hair + ashta cream + pistachio + orange blossom

\$7

