

VEGAN MENU

FAMILY STYLE

- Vegan Hafleh** (*Must be ordered for all guests in party. Minimum party of 2*) 28.95 per person
 Hammos, Eggplant Salad, Tabbuleh, Red Tabbuleh, Muhammara, Sarma, Pickles, Olives, Vegetables, Cabbage Salad, Spinach Fatayer, Veggie Trio Kbbeh (Garden Kbbeh, Kbbeh Aadas, Kbbeh Batata).
 Entrée: Falafel, Mousakka, Steamed Vegetables and Potato Fries. *No substitutions Please*

MEZA – APPETIZERS

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| Hammos Crushed garbanzo with sesame oil, lemon juice and garlic | 7.25 |
| Tabbuleh Parsley, cracked wheat, tomatoes, onion, lemon and olive oil. | 7.25 |
| Veggie Trio Kbbeh Kbbeh Aada, Kbbeh Batata and Garden Kbbeh (2). | 14.50 |
| Kbbeh Aadas Red lentil, cracked wheat and sautéed onions, served with a salad of onion, tomatoes, parsley, lemon and cumin. | 9.95 |
| Kbbeh Batata Oven roasted potatoes, cracked wheat, pepper paste and spices Served with a salad of sautéed onion, with potatoes and spiced. | 9.95 |
| Garden Kbbeh Spheres of semolina and cracked wheat crust, stuffed with minced walnuts, onion and spinach. Served with sauce pepper. | 9.50 |
| Eggplant Salad Roasted eggplant, mixed with fresh vegetables. | 8.50 |
| Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chic peas, and peppers. | 8.95 |
| Fattoush Meza (Lebanese Salad) Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing. | 9.95 |
| Muhammara A spicy dip made of crushed walnuts, red pepper paste, and pomegranate juice. | 8.50 |
| Sarma Grape leaves, stuffed with rice and vegetables. | 7.50 |
| Falafel Meza Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini. | 7.95 |
| Spinach Fatayer Fresh baked dough, stuffed with spinach, onion, lemon juice, olive oil, and pine nuts. | 8.95 |
| Fool Mudammas Meza Fava bean stew with chic peas, garlic, parsley, tomatoes, olive oil, and lemon juice. | 8.95 |



Veggie Trio Kbbeh

VEGETARIAN LUNCH PLATES

Served with seasoned pita, and a choice of potato fries or vegetable medley.

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| Falafel Plate Spheres of crushed chic peas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini sauce. Served with Hammos. | 12.95 |
| Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chic peas, and peppers. Served with potato fries or vegetable medley. | 13.95 |
| Jebell Moossa Falafel, Hammos, Mousakka (Our tastiest eggplant dish), and Eggplant Salad. | 13.95 |
| Vegetarian Delight Assortment of Hammos (chic pea dip), Eggplant Salad, Tabbuleh (parsley salad), Muhammara (spicy walnut dip), and Sarma (stuffed grape leaves). | 13.95 |

SALAD

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| Fattoush Salad (Lebanese Salad) Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing. | 5.95 |
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Lunch

VEGAN MENU

FAMILY STYLE

- Vegan Hafleh** *(Must be ordered for all guests in party. Minimum party of 2)* 28.95 per person
 Hammos, Eggplant Salad, Tabbuleh, Red Tabbuleh, Muhammara, Sarma, Pickles, Olives, Vegetables, Cabbage Salad, Spinach Fatayer, Veggie Trio Kbbeh (Garden Kbbeh, Kbbeh Aadas, Kbbeh Batata).
 Entrée: Falafel, Mousakka, Steamed Vegetables and Potato Fries. *No substitutions Please*

MEZA – APPETIZERS

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| Hammos Crushed garbanzo with sesame oil, lemon juice and garlic | 7.25 |
| Tabbuleh Parsley, cracked wheat, tomatoes, onion, lemon and olive oil. | 7.25 |
| Veggie Trio Kbbeh Kbbeh Aada, Kbbeh Batata and Garden Kbbeh (2). | 14.50 |
| Kbbeh Aadas Red lentil, cracked wheat and sautéed onions, served with a salad of onion, tomatoes, parsley, lemon and cumin. | 9.95 |
| Kbbeh Batata Oven roasted potatoes, cracked wheat, pepper paste and spices Served with a salad of sautéed onion, with potatoes and spiced. | 9.95 |
| Garden Kbbeh Spheres of semolina and cracked wheat crust, stuffed with minced walnuts, onion and spinach. Served with sauce pepper. | 9.50 |
| Eggplant Salad Roasted eggplant, mixed with fresh vegetables. | 8.50 |
| Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chic peas, and peppers. | 8.95 |
| Fattoush Meza (Lebanese Salad) Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing. | 9.95 |
| Muhammara A spicy dip made of crushed walnuts, red pepper paste, and pomegranate juice. | 8.50 |
| Sarma Grape leaves, stuffed with rice and vegetables. | 7.50 |
| Falafel Meza Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini. | 7.95 |
| Spinach Fatayer Fresh baked dough, stuffed with spinach, onion, lemon juice, olive oil, and pine nuts. | 8.95 |
| Fool Mudammas Meza Fava bean stew with chic peas, garlic, parsley, tomatoes, olive oil, and lemon juice. | 8.95 |



Veggie Trio Kbbeh

VEGETARIAN ENTREES

Served with Cabbage salad (Substitute Armenian Salad 1.50, Greek or Fattoush 2.00), Fresh cut veggies, seasoned pita, and a choice of potato fries or vegetable medley.

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| Falafel Plate Spheres of crushed chic peas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini sauce. Served with Hammos. | 16.95 |
| Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chic peas, and peppers. | 17.95 |
| Jebell Moossa Falafel, Hammos, Mousakka (Our tastiest eggplant dish), and Eggplant Salad. | 17.95 |
| Vegetarian Delight Assortment of Hammos (chic pea dip), Eggplant Salad, Tabbuleh (parsley salad), Muhammara (spicy walnut dip), and Sarma (stuffed grape leaves). | 17.95 |

SALAD

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| Fattoush Salad (Lebanese Salad) Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices and toasted Pita bread, mixed with a lemony dressing. | 5.95 |
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Dinner