

## SALADS

### TABOULI

Parsley, Burghul, Onion, Tomato, Scallion, Mint, Lemon Juice and Olive Oil. **\$16**

### FATTOUSH

Romaine Lettuce, Tomato, Cucumber, Red Onion, Radish, Green Pepper, Sumac, Fried Pita, Balsamic vinaigrette, Pomegranate Molasses and Olive Oil. **\$15**

### BEETS

Fresh Beets, Baby Arugula, Cucumber, Red Onion and Yara Dressing. **\$15**

### YARA

Tomatoes, Cucumber, Red Onion, Parsley, Mint, Pomegranate Molasses, Lemon Juice and Olive Oil. **\$15**

### EGGPLANT

Grilled Eggplant, Tomato, Parsley, Pomegranate Molasses, Garlic, Lemon Juice and Olive Oil. **\$15**

## MEZZE

### HUMMUS

Chickpea Puree, Tahini, Garlic and Lemon Juice. **\$10**

### BABAGHANOJ

Grilled Eggplant Puree, Tahini, Garlic and Lemon Juice. **\$11**

### MOUHAMARA

Sundried Red Pepper, Walnut, Pomegranate Molasses and Spices. **\$14**

### LABNEH

Strained Yogurt and Olive Oil. **\$13**

### VEGAN WARAK EINAB

Grape Leaves Stuffed with Tomato, Parsley, Onion, Dried Mint, Rice, Lemon Juice and Olive Oil. **\$12**

### MUDARDARA

Lentils with Rice, Onion, Spices and Caramelized Onions. **\$10**

### MOUSSAKAA

Fried Eggplant, Tomato, Onion, Garlic and Chick Pea. **\$14**

### GRILLED HALLOUMI

Grilled Cypriot Cheese, arugula, Cherry Tomato and Olive Oil. **\$14**

### YARA TZATZIKI

Yogurt, Cucumber, dill, Garlic, Dried Mint and Lemon. **\$10**

### SHANKLEESH

Yara Feta Cheese, with Tomato, Scallions, Zaatar and Olive oil. **\$12**

### KIBBE NAYEH

Lamb Tartare, Cracked Wheat, Mint, Onion and Spices. **\$18**  
*Served with Spanish Onion, Mint and Jalapeño*

### KEFTA NAYEH

Lamb Tartare, parsley, onion and spices. **\$18**  
*Served with Spanish onion, Mint and Jalapeño.*

### FALAFEL

Chickpea Patties Mixed with Parsley, Onion, Garlic and Cilantro. **\$10**

### BEET FALAFEL

Chickpea Patties Mixed with Beets, Parsley, Onion, Garlic and Cilantro. **\$12**

### SOJOUK

Lamb and Beef Mix, Garlic, Tomato and Spices. **\$14**

### SHISH TAWOOK

Grilled Seasoned Chicken Tender. **\$27**  
*Served with Grilled Vegetables, Rice and Garlic Aioli.*

### KEFTA

Grilled Ground Lamb Mixed with Chopped Onions, Parsley and spices. **\$27**  
*Served with Grilled Vegetables and Rice.*

### FILET MIGNON

Grilled Seasoned Filet Mignon Skewers. **\$36**  
*Served with Grilled Vegetables and Rice.*

### LAMB CHOPS

Grilled Lamb Chops. **\$36**  
*Served with Grilled Vegetables and Rice.*

### MIXED GRILL

Grilled Chicken, Filet Mignon and Kefta Skewers. **\$38**  
*Served with Grilled Vegetables, Rice and Garlic Aioli.*

### YARA MIXED GRILL

Grilled chicken, Filet Mignon, Kefta, Lamb Chop and Shrimp. **\$50**  
*Served with Grilled Vegetables, Rice and Garlic Aioli.*

### KIBBE B SAYNIEH

Baked Lean Beef and Cracked Wheat Filled with Ground Beef, Onions, Pine Nuts and Spices. **\$26**  
*Served with Laban b Khisar*

### LAMB OKRA

Sautéed Okra, Sautéed Onions, Garlic, Cilantro, Lamb, Tomato Paste and Spices. **\$26**  
*Served with Rice.*

### VEGAN OKRA

Sautéed Okra, Sautéed Onions, Cilantro, Garlic, Tomato Paste and Spices. **\$24**  
*Served with Rice.*

### MULUKHIA

Mallow Stew with Chicken, Onions, Garlic and Cilantro. **\$26**  
*Served with Rice.*

### SHISH TAWOOK

Pita Wrap Filled with Grilled Chicken, Fries, Pickles and Garlic Aioli. **\$12**

### KEFTA

Pita Wrap Filled with Grilled Lamb, Diced Onions, Tomatoes, Parsley, Hummus and Pickles. **\$12**

### FILET MIGNON

Pita Wrap Filled with Grilled Filet Mignon, Diced Onions, Tomatoes, Parsley, Hummus and Pickles. **\$16**

### SHAWARMA CHICKEN

Pita Wrap Filled with Seasoned Shredded Chicken, Fries, Pickles and Garlic Aioli. **\$12**

### SHAWARMA MEAT

Pita Wrap Filled with Seasoned Shredded Meat, Diced Onions, Tomatoes, Parsley, Pickles and Tahini. **\$12**

### BAKLAWA

Pastries with Nuts, Pistachios and yara syrup. **\$12**

### KENAFI

Baked Cheese Topped with Bread Crumbs, Crushed Pistachio and yara Syrup. **\$12**

### MILK PUDDING

Topped with Ground Pistachio, Cotton Candy and Yara Syrup. **\$12**

yara

 Vegan

## SOUP

Soup of the day **\$9**

### CAULIFLOWER

Fried Cauliflower and yara Tahini. **\$14**

### BEEF HUMMUS

Chickpea Puree, Tahini, Garlic, Lemon Juice, topped with Sautéed Beef and Pine Nuts. **\$17**

### CHICKEN LIVER

Sautéed Chicken Liver, Garlic, Pomegranate and Cilantro. **\$12**

### SFIHA

Pie Stuffed with Lamb, Onion, Tomato, Pomegranate Molasses and Pine Nuts. **\$13**

### FATAYIR

Pie Stuffed with Spinach, Onion, Sumac and Lemon Juice. **\$12**

### KIBBE MUKLEYI

Deep Fried Lean Beef and Cracked Wheat Filled with Ground Beef, Onion, Pine Nuts and Spices. **\$14**

### VEGAN KIBBE

Deep Fried pumpkin and cracked wheat filled with spinach, Onion, Walnuts, Golden Raisin, Sumac and Spices. **\$15**

### SAMBOSIK MEAT

Deep Fried Pastry Filled with Ground Lamb, Onions and Spices. **\$14**

### SAMBOSIK CHEESE

Deep Fried Pastry Filled with Feta Cheese, Parsley and Spices. **\$14**

### FOUL MOUDAMAS

Fava Beans, Garlic, Lemon Juice and Cumin.  
*Served with Turnips, Onion, Tomato and Fresh Mint.* **\$12**

### RIZ

Rice and Vermicelli. **\$10**

### FRIES

Hand cut Fries. **\$8**

### SPICY POTATOES

Deep Fried Potatoes with Cilantro, Garlic and Cayenne Pepper. **\$10**

### YARA FRIES

Fries with Zaatar and Spices. **\$9**

## PLATTERS

### KIBBE B LABAN

Meat Kibbe with Hot Yogurt Sauce, Garlic and Mint. **\$26**  
*Served with Rice.*

### KOUSSA

Grey Squash Stuffed with Ground Lamb, Rice, Onions and Garlic in tomato sauce. **\$26**

### WARAK EINAB

Grape Leaves Stuffed with Ground Lamb, Rice, Onions, Garlic and Lemon Juice. **\$26**

### SHAWARMA BEEF

Seasoned Shredded Beef **\$26**  
*Served with Onions, Parsley, Tomatoes, Pickles and Tahini*

### SHAWARMA CHICKEN

Seasoned Shredded Chicken **\$23**  
*Served with Garlic Aioli, Pickles and Fries.*

### GRILLED SALMON

Grilled Wild Salmon with yara Seasoning. **\$35**  
*Served with Grilled Vegetables and Tahini sauce.*

### PRAWNS

Grilled Prawns with yara Seasoning. **\$38**  
*Served with Grilled Vegetables and Rice.*

### LEMON SOLE

Sautéed Lemon Sole with Butter, Lemon and Flour. **\$35**  
*Served with Grilled vegetables and Rice.*

### SULTAN IBRAHIM

Deep Fried Red Mullet **\$35**  
*Served with Tahini Sauce, Fried eggplant and Fried Pita.*

## SANDWICHES

(Not Available for Dinner)

### CHICKEN LIVER

Pita Wrap Filled with Sautéed Chicken Liver, Garlic Aioli, Pomegranate Molasses and cilantro. **\$12**

### SOJOUK

Pita Wrap Filled with Sausage, Tomato, pickles and Garlic Aioli. **\$12**

### FALAFEL

Pita Wrap Filled with Falafel, Lettuce, Parsley, Tomato, Turnips and Tahini. **\$12**

### BEET FALAFEL

Pita Wrap Filled with Beet Falafel, Lettuce, Parsley, Tomato, Turnips and Tahini. **\$12**

### CAULIFLOWER

Pita Wrap Filled with Cauliflower, fries, pickles and Tahini. **\$12**

## DESSERT

### ATAYEF

Pancakes Stuffed with Creamy Pudding dipped in pistachio with yara syrup. **\$12**

### NAMOURA

Baked Semolina, Farina, Rose water, Orange Blossom and Butter, topped with Yara Syrup and Pistachio **\$12**

### BOOZA

Lebanese Ice Cream **\$12**

Gratuity of 20% will be added to parties of 6 or more.  
Please notify us of any food allergies. consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.

